

local food directory

South Ayrshire's guide to **local food for local people**



introduction

This is South Ayrshire’s second edition of the Local Food Directory. The aim of the booklet is to provide information on the production and sale of locally produced foods.

I hope that after reading this booklet it will encourage you to try these outlets and experience the range and quality of food products that are produced on your doorstep. In doing so you will be helping to maintain our environment and support our rural communities.

It should be noted that this Directory is not comprehensive, and we welcome your ideas about other locally produced foods in the area, so that we may include them in future editions.

You will find our contact details on the reverse.



Cllr. Paul Torrance

Convenor Rural Communities Committee



Auchincruive College

name

N/A

company name

Scottish Agricultural College - Auchincruive

company address

Scottish Agricultural College, Auchincruive, By Ayr KA6 5HW

products

Shop provides a range of poultry products, along with eggs, honey, cheese, yoghurt and ice cream.

Some home baking available.

opening times

Monday - Friday, 8.45am - 4pm

description

The college produces most of the aforementioned products within the college campus.

café / restaurants supplied

N/A

buying locally

People often find that the taste, texture and flavour of locally produced foods are of a higher quality than those that they would find in a supermarket. The experience of shopping at a local market or farm shop allows buyers to see how the products are produced and to get to know the producers.

In addition, by purchasing from these local outlets, we help the local economy, help secure local industries and jobs within the area.

If we increase the number of food products bought via these “shops” we will also help the Global Environment by reducing the amount of food that is imported into our neighbourhood and so reduce levels of pollution by reducing transport - all round, the more you research and investigate the subject the more benefits you can find!

There is increasing interest in locally produced foods and the various outlets from which they can be purchased. We hope that you will find this directory useful.



Barwinnock Herbs

name

Mr. and Mrs. Holtom

company name

Barwinnock Herbs

company address

Barwinnock Herbs, Barrhill, South Ayrshire KA26 0RB
email: herbs@barwinnock.com
www.barwinnock.com

products

Wide range of herb plant material.

opening times

1st April - 31st October, 10am - 5pm

description

Mr. and Mrs. Holtom grow all their own herbs and welcome visitors to their Nursery. They are also regular exhibitors at the Ayr Flower Show.

café / restaurants supplied

N/A

food miles

What is a food mile? - Basically it is exactly what it says and is a method of describing the distance that your food has travelled e.g. your Spanish Christmas strawberries have a food mile distance from Spain to Ayrshire (approx. 800 food miles)!

This allows us to consider the environmental impact resulting from our craving for strawberries at Christmas.

Spanish Farm > Airport > U.K. Airport > Distribution Centre > Shop

All in all the diesel, oil and air fuel that we have used (all non-renewable resources) and the air pollution we have created is extensive!

In many instances we produce many of the products that we import e.g. butter, cheese, beef. Why are we importing when we can buy locally produced food?

Please think before you purchase!



Brochneil Farm

name

Mr. Wardrope

company name

Brochneil Farm

company address

Brochneil Farm, Girvan, South Ayrshire KA26 0HSM
tel: 01465 714784

products

Chicken, Turkey and Lamb. In addition a selection of
eggs – chicken, duck, goose (some free range).
Vegetables stocked when in season.

opening times

7 days a week, 9am - 5pm

description

Locally produced lamb and poultry.

café / restaurants supplied

N/A

food packaging

Have you noticed the amount of packaging that is used to deliver our food?

We are not just paying for our food, but for the packaging in which it is wrapped.

Our dustbins are all filled to overflowing when bin day comes – not just because we do not recycle our waste, but also because we are becoming convenience eaters. Convenience food often comes to us in a plethora of packaging, where as fresh food, such as vegetables, can all be bought loose.

It is estimated that each household produces 1 tonne of waste per annum – that is **weight** not **cubic capacity**, and landfill sites have to be found to dispose of this waste.

- The production of packaging is unsustainable
- The transportation and use of the packaging is unsustainable.
- The disposal of the packaging is unsustainable.

Please think before you purchase!



J & A Smillie

name

J & A Smillie

company name

J & A Smillie

company address

Corrie Mains Farm, Barskimming Road, Mauchline

products

Free Range Eggs - hens, ducks, geese and quail.

opening times

7 days a week, 9am – 5pm

description

Free Range Eggs from a variety of poultry
- freshness guaranteed.

café / restaurants supplied

N/A

organics

More and more people are becoming increasingly aware of the food that they eat and are asking questions.

- Where and how was the produce grown?
- Were chemicals used in its production?
- Were hormone treatments used in its production?

The term “organic” is strictly defined by law. All production systems of food that is to be sold as organic must be inspected annually by an authorised body such as the Soil Association.

The Soil Association has a number of standards to which the producer must comply prior to being awarded the Association’s Symbol. These include: methods of growing; farm animal welfare; environmental criteria; processing and packaging.

The growing demand for organic products is encouraging an increasing number of farmers and growers to diversify into this market.

Organic goods are still sold at a premium in most supermarkets, placing them out of the reach of many people’s budgets. However the cost of products sold at farm shops can be less as the reduced overheads can bring these goods within the affordable range of most shoppers.

Furthermore, with the reduction of chemicals so the biodiversity of the surrounding area can be greatly increased.



Countryfresh Meats

name

Mr. Tom Alexander

company name

Countryfresh Meats

company address

Countryfresh Meats, Station Road, Tarbolton,
Ayrshire KA5 5NT
tel: 01292 541509

products

Excellent range of traditional cuts of beef, lamb and pork. Also available – range of other meat products e.g. sausages, stuffing, pies.

opening times

Tuesday - Thursday, 9am - 5pm

Friday, 9am - 6pm

Saturday, 9am - 5pm

description

Lamb and pork are all locally produced.

café / restaurants supplied

N/A

eating with the seasons

The vast world – wide transport system available to us means we can now have fruit and vegetables, which would normally be considered “out of season”, available all year round. For instance, strawberries at Christmas.

Though this makes for cosmopolitan eating it does raise environmental issues, e.g.

- The transportation of foods by air
- The transportation of foods by road
- The production of foods under glass (increased use of fuel)

All of these are detrimental to the world environment, with increased global pollution and increased use of fuels, both for transport and heating.

Buying locally encourages you to become aware of the seasons again and realise that the first crop of new potatoes and strawberries always tastes sweeter!

Using your purchasing power within the supermarket to buy produce that is “in season” - thereby encouraging the stores to source their food suppliers locally. This assists in sustaining local industries, farmers and growers.



Dalduff Farm Shop

name

J. and D. McFadzean

company name

Dalduff Farm Shop

company address

Dalduff Farm, Crosshill, By Maybole, Ayrshire
tel: 01655 740271 fax: 01655 740550

products

Extensive range of beef, lamb and pork – freezer packs available. Full range of traditional pies and pasties. In addition there is usually available a variety of cooked meats, chicken portions, assorted cheeses, eggs, fresh fruit and vegetables, not forgetting preserves.

The Farm Shop has also developed a new line of ready meals. In addition they are branching out and can now provide outside event catering e.g. Hog roasts and BBQ's.

opening times

Monday - Saturday, 8am - 4.30pm

description

The majority of goods available are locally produced with the pies and pasties being cooked on the premises.

café / restaurants supplied

Turnberry Hotel, Turnberry; Malin Court, Maidens

ayrshire farmers markets

The Ayrshire Farmers Market, with the support of South Ayrshire Council, first started to trade in 1999, and became extremely popular within a short period of time. Indeed many traders would be sold out of produce by 10.30 am!

Part of the success is due to the growing consumer interest in knowing where food comes from and how it is produced. The farmers market has expanded rapidly from a monthly event in Ayr town centre to – providing a monthly market in Irvine, Kilmarnock, Paisley, Largs and Glasgow. Opposite is further information regarding dates, times and venues.

When you buy from a farmers market, you can talk directly to the producer, be sure that the produce is fresh and prepared to the highest standard. You can also be sure that the sum paid is going to the farmer / producer and not to middlemen or on unnecessary packaging.

It is important to remember that by using these venues that you are supporting the local economy and sustaining local jobs.



Ayrshire Farmers Markets

date

Ayr : 1st Saturday of each month

*Irvine : 2nd Saturday of each month

Kilmarnock : 3rd Saturday of each month

Paisley : 2nd and last Saturday of each month

Largs : 4th Saturday when a five Saturday month = Quarterly

**This date may change – see local press for details*

venues

Ayr : River Street

*Irvine : Rivergate

Kilmarnock : Foregate Square

Paisley : Country Square

*Largs : Vikingar Courtyard

**This venue may change – see local press for details*

times

Ayrshire : 9am – 2pm

Paisley : 9am – 1pm

www.ayrshirefarmersmarket.co.uk

For latest information call 01655 770217

fall in love with local food

The Ayrshire Food Network is an informal network involving artisan food producers and fine food providers who use the best of Ayrshire and Arran produce. The Network has the overarching aim to “Promote the creation and production within Ayrshire of Artisan Food and Drink, its usage and consumption by way of a network of businesses in Ayrshire and surrounding environs”.

Jill Thain	Fins Restaurant, Fairlie	01475 568989
Bernard Thain	Fencebay Fisheries, Fairlie	01475 568918
Keith Braidwood	Braidwoods, Dalry	01294 833544
Hazel Forsyth	Hand Made Cheese Company, Dalry	01294 832479
Janet Anderson	*East Lochhead Country House, Lochwinnoch	01505 842610
John Dobbie	Threepwood Fayre, Beith,	01505503553
Howard Wilkinson	Petrie Fine Foods, Dunlop	01560 484861
Ann Dorwood	Dunlop Dairy Products, Stewarton,	01560 482494
Andrew Cooper	*Burnswell Spring Water, Mauchline	01290 559304
Anne Smillie	Corrie Mains Farm, Mauchline	01290 550338
Margaret Moag	Blueberrys Coffee Shop, Troon	01292 316171
Stewart Clarkson	Parkstone Hotel, Prestwick.	01292 477286
Laurie Black	Fouters Bistro, Ayr	01292 261391
Bryce Fraser	Corney and Barrow /Whighams of Ayr	01292 267000
Alan Meikle	Horizon Hotel, Ayr	01292 264384
Robby Ellins	The Ivy House, Alloway	01292 442336
Tim Kelly	Enterkine House, Annbank by Ayr	01292 521608
Steve Hillborn	*Stair Organics, Tarbolton	01292 541369
Don Smith	*Carrick Smokery, Coylton	07763 307090
Sheila Shedden	*Chisholm’s Delicatessen, Ayr	01292 269555
James McFadzean	*Dalduff Farm Shop, Crosshill	01655 740271
Jane Martin	*Jane’s Delicatessen, Maybole	01655 883444
Pattie Kewney	*Drumellan House, Maybole	01655 882279
Ashleigh Megson	*Anchorage Restaurant, Dunure	01292 500295
Linda O’Brien	*The Farm Shop, Culzean	01655 760262
Joan Dunlop	Malin Court Hotel, Turnberry	01655 331457
Stewart Selbie	Westin Turnberry Hotel	01655 331000
Isabel Crawford	Dowhill Country Fayre, Turnberry	01655 331957
John Scott	Balkissock Farm, Ballantrae	07803 242442
Susan Crosthwaite	*Cosses Country House, Ballantrae	01465 831363

As of June 30th 2003

Key: *denotes joined in Quarter 2 2003

Further members pending



Dowhill Farm Shop

name

Mr. J. Crawford

company name

Dowhill Farm Shop

company address

Dowhill Farm, Turnberry, By Girvan, Ayrshire KA26 9JW

tel: 01655 331957

products

Good range of seasonal vegetables especially Ayrshire new potatoes. Full range of homemade locally produced products from soups to curries, from pies to pasta! All meat Quality Farm Assured. Eggs, homebaking and preserves also available.

opening times

March - October, 9am - 5pm

November - February, 10am - 4pm

description

Locally produced vegetables and meat. Dowhill now have a new traditional farmhouse licensed kitchen.

café / restaurants supplied

N/A

grow your own!

Why not try your hand at growing your own fruit and vegetables?

Most people who have gardens have flower gardens rather than vegetable gardens – the following are the usual reasons given...

- I don't have time!
- It's too much work!
- I don't know how to grow fruit and veg!
- It's cheaper to buy them from the shop!

However, if you are one of the growing number of people who is considering starting to grow fruit and vegetables there are a number of books that can be found at your local library to give a helping hand. The National Vegetable Society has a local branch and offers assistance and advice to its members.

South Ayrshire Council also has two allotment sites within Ayr - Craigie and Alloway. The Secretary for the Craigie Allotments is: Ms. T. Smith or Mr. N. Sturgeon, South Ayrshire Council, Roads Parks & Waste Management, Burns Statue Sq., Ayr
The Secretary for the Alloway Allotments: is Mr. Layhe, 30 Woodend Road, Ayr

Remember... Fruit and vegetables always taste better when you have grown them yourself!



Drumullan Organics

name

Mr. James Gillroy

company name

Drumullan Organics

company address

Drumullan Organics, B741 By Girvan, Ayrshire
tel: 01465 713080

products

Organic vegetables and soft fruit (in season).

opening times

Sunday - Tuesday, 9am - 6pm
Thursday - Friday, 9am - 6pm

description

Scottish Organic Producers Association Registered
Offers weekly box service (locally only).

café / restaurants supplied

N/A

gm foods

What is Genetic Modification? Genetic modification is the alteration of an organism's D.N.A. (De-oxyribonucleic Acid) Scientists can now add, remove and transfer genes from species to species. This can either be from plant to plant, animal to animal, plant to animal or vice versa; as well as within the same species e. g. wheat to wheat.

Plus Points

- Through genetic modification we have been able to add qualities that would otherwise not be possible for instance plants that are frost resistant, plants that are resistant to disease, plants with higher yieldage.
- In the early years, the 1960's, rice that produced increased yields was created and it was thought that this new technology could be further developed to ensure that nobody ever went hungry.
- Could bring increased prosperity, increased choice
- The development of plants that would grow in inhospitable climates / conditions e.g. desert, saline ground
- May reduce the need for chemicals such as pesticides and herbicides.

Minus Points

- Most of the GM development is being undertaken by privately owned biotech companies and there is a risk of a monopoly on this technology. Many people are concerned regarding the possible "exploitation" of developing countries to purchase this seed from the biotech companies
- Risk to organic farmers crops from cross-pollination, this may result in their crop not being accepted under the organic label.
- Cross-pollination in general - may result in the damage of the local biodiversity; may result in the development of the "superweed" one that is difficult to control and eradicate.

The topic of GM is not one that can be covered quickly, the above is just a taster of some of the issues surrounding this new technology. Further information can be sought from various web sites both for and against the technology.



Fencebay Ltd

name

Mr. Thain

company name

Fencebay Ltd

company address

Fencebay Ltd, Fencefoot Farm, Fairlie, Largs

products

Fresh and smoked fish and seafood, as well as organic vegetables and soft fruit (in season).

opening times

Monday - Sunday, 9am - 5pm

description

Fresh fish and shellfish, own smokehouse.

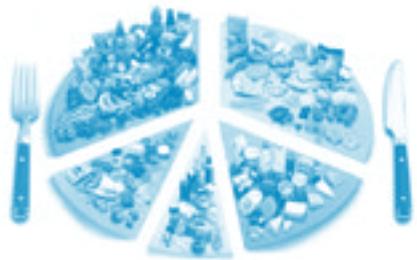
café / restaurants supplied

Fins Restaurant (next door)

balance of good health

Base meals on starchy foods such as bread, potatoes, rice, pasta and breakfast cereals. Have large amounts at each meal. If you are hungry have them for snacks too!

Try to have 5 servings of vegetables +/- fruit each day. Choose from fresh, frozen and canned. Don't forget pure juices and dried fruit for a change.





J. Pieroni and Sons

name

J. Pieroni and Sons

company name

J. Pieroni and Sons

company address

47-55 Peebles Street, Ayr
tel: 01292 265532 (ask to be put through to the shop)

products

Wide range of fish and shellfish both fresh and frozen.
Some locally produced poultry and game when in season.

opening times

Tuesday - Friday, 8.30am - 5pm
Saturday, 8.30am - 1pm

description

Centrally located shop that specialises in fish products.

café / restaurants supplied

Main supplier of fish products to all cafes and
restaurants within Ayrshire.

environmental labels

With the growing awareness of Environmental Issues there is an increasing number of 'labels' being put on products to show how 'environmentally friendly' they are!

Below are a few which you may wish to look for:



European Eco-Label (all products)



The Soil Association Organic Standard (food products)



The Forest Stewardship Council (wood products)



The Freedom Food Label (meat products)



Recycled Paper



Fairtrade Label



White & Wild Wildlife Friendly Milk



British Farm Standard



Stair Organic Growers

name

S. Hilbourne

company name

Stair Organic Growers

company address

11 The Lytts, Tarbolton

tel: 01292 541369

www.organicgrowing.com

products

Wide range of organic fruit and vegetables,
can offer box delivery service.

opening times

June - December, 9am - 5pm

description

Organic fruit and vegetables grown to
Soil Association Standards.

café / restaurants supplied

N/A

Tarelgin Farm Foods Ltd

name

Mr M. Bramhall & Mr & Mrs Webb

company name

Tarelgin Farm Foods Ltd

company address

West Tarelgin Farm, Coalhall, By Ayr
tel: 01292 590590

products

Comprehensive range of beef, lamb, pork, chicken products available. In addition there is a range of sausages and barbecue goods. Usually eggs available.

opening times

Monday - Saturday, 7am - 5pm
Sunday, 10am - 3pm

description

All produce sold is either home or locally produced.

café / restaurants supplied

A number of café / restaurants within the South Ayrshire area.



Application Form

If you know of any other farm shops, or similar,
or indeed if you wish to be included in a future directory...

Please contact: Fiona Ross, Environment Officer
South Ayrshire Council, County Buildings, Wellington Square, Ayr KA7 1DR
tel: 01292 616673 email: fiona.ross@south-ayrshire.gov.uk

name:

co. name:

co. address:

products:

opening times:

description:

**café/restaurants
supplied:**



This booklet was produced by South Ayrshire Council Sustainable Development Team in conjunction with Economic Development and the Rural Communities Committee.

"The future is purchased by the present"

Samuel Johnson



www.south-ayrshire.gov.uk/environment e-mail: sustainable.development@south.ayrshire.gov.uk