

Further information



You will also find our directory in the local produce section of the website, visit www.forestofbowland.com

If you discover producers who you think should be included in this directory, please contact us and we will add them to the database bowland@lancashire.gov.uk. We will include producers at our discretion, they must be in the AONB itself or within 2km of the boundary, or mainly serving people and businesses in the AONB.

For details of producers in other parts of Lancashire, please contact Made in Lancashire at www.madeinlancs.co.uk

For details of producers in other parts of North Yorkshire visit www.northyorkshirelocalfood.co.uk or www.deliciouslyorkshire.co.uk/dy

We do all we can to make sure the information in this directory is correct. However, we cannot be responsible for the accuracy of this information or the way in which you use it.



A TASTE OF BOWLAND

Forest of Bowland AONB Local Food Directory



Welcome to the Forest of Bowland Local Food Directory. In this publication you will find information about local businesses, both within and close to the Area of Outstanding Natural Beauty, which produce food and drink.

Buying local products is important for many reasons, not only because it supports the economy, but also because these products are part of the fabric of our distinctive landscape.

Buying local...

Reduces food miles and congestion and pollution on our roads

Food miles are the distance which food travels from 'farm to fork'. Evidence shows that this distance is increasing both internationally and on UK roads.

Food miles create road congestion, noise, disturbance and pollution. They also increase the need for refrigeration, packaging and processing of our food.

Improves the freshness of your food and causes less stress for livestock

Local food is less likely to need processing, preservatives and packaging, so it should arrive on your plate fresher and healthier than food which has been transported for many miles. Livestock suffer stress when transported and this can affect the quality of their meat. This means locally butchered meat tends to be tastier as well as fresher.

Helps us to understand how and where food is produced

Buying local, often face-to-face at the farm shop or farmers' market, helps us to reconnect with the land and its farmers. It helps us to find out how and where food is produced and when it is best to buy certain products, and to buy our favourite delicacies with confidence.

Supports the farmers who manage our precious landscape and protect the environment

Local producers are often farmers looking to develop a niche market by creating value-added produce which will allow them to carry on farming. This often involves stocking rare breeds and using traditional methods and environmentally friendly farming practices.

So buying local food helps farmers to preserve our special landscapes, protects and increases the range of plant and animal species in the area, and provides a long-term future for farming.

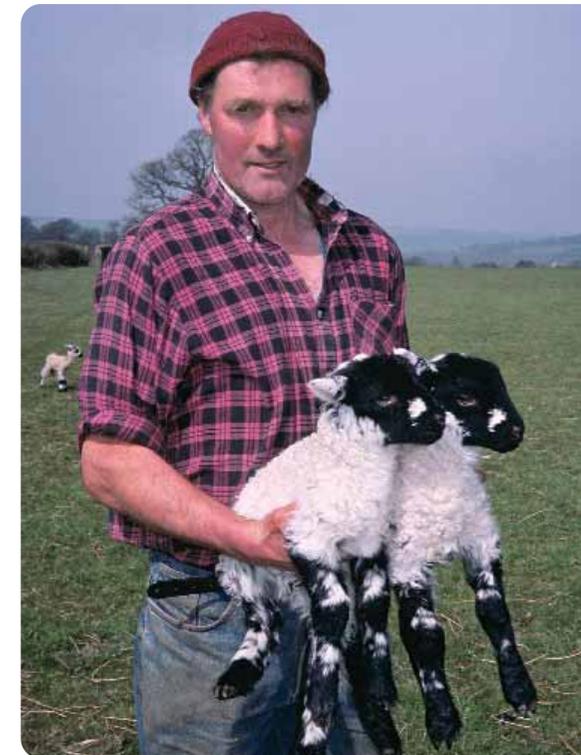


Supports the local economy by supporting farmers, distributors and processors

It's not only farmers who depend on local produce. Others in the supply chain – the distributors, processors and retailers – are also involved. Buying local helps to keep all these people in employment and, importantly, keeps the money in the local area too.

Supports the social structure and local distinctiveness of an area

Over-centralisation of food has meant the loss of regional and seasonal variety, local crafts and a sense of belonging in the community. It has led to a decline in small family farms, local abattoirs, small shops and more – all of them unable to compete in today's global market.



The Forest of Bowland Area of Outstanding Natural Beauty (AONB) covers 312 square miles of rural Lancashire and North Yorkshire. It is a nationally protected landscape because of its unspoiled and richly diverse landscapes, wildlife and heritage. It stretches from the wooded cloughs of the Lune Valley in the north to the majestic sweep of Pendle Hill in the south, and from the quiet lanes of Eldroth and Lawkland in the east through the pastoral Ribble Valley to Beacon Fell and Abbeystead in the west.

The primary purpose of the AONB is to conserve and enhance the natural beauty of the area, whilst meeting the social and economic needs of landowners, farmers and communities. AONB status has helped the area to maintain its special qualities. Its beautiful scenery and pretty villages are some of the area's key attractions.

The Forest of Bowland AONB is a very special place for wildlife, and the moors are an especially important breeding ground for upland birds. Bowland is one of the few remaining breeding sites in England for hen harriers (a nationally threatened bird). It is also the home of the peregrine falcon and Britain's smallest bird of prey - the merlin. The damp unimproved upland pastures attract large populations of wading birds in spring and summer including curlew, lapwing,

snipe and redshank. There are also valuable wildflower meadows, woodlands and geological features within the AONB.

The AONB has a secondary duty to cater for recreation and tourism, but only if this is consistent with protecting the natural beauty of the area. It is for this reason that we are promoting sustainable tourism in the Forest of Bowland: tourism which depends on the area's environment, and which will conserve and improve that environment, not detract from it. For example, Bowland offers wonderful opportunities for quiet enjoyment such as bird-watching, cycling, fishing and horse-riding. And with newly opened access land, the area now offers some of the most remote and rugged walking in the north west.

The Forest of Bowland is gaining a reputation for fine food and local produce, so why not seek out some local producers and try it yourself? Use our directory to find the food you're looking for and visit the suppliers and retailers. There are also several farmers' markets around Bowland where you can meet the producers and try and buy their food.

As the Forest of Bowland is a sheep and cattle-farming area, you'll find delicious local lamb and beef, as well as pork and even wild boar! The area also offers classic and modern varieties of Lancashire cheese, milk and ice cream and supports several organic farms and market gardens.

Without food production our countryside would look very different. Farming methods have shaped our land – creating field patterns with dry stone walls and hedgerows, farmsteads, barns and working villages. By supporting the farmers who choose to carry on farming, you can help protect this living landscape. Several farmers are rearing traditional breeds (White Park cattle and Herdwick sheep, for example) and using traditional methods (for example, heather-reared lamb) to bring you the very best flavour and freshness – try it and buy it!





Farmers' markets are an increasingly popular way to buy local. People like them as they are a way to meet several producers face to face, and there is always the opportunity to chat and to find out more about how and where the food is produced.

Markets usually take place once or twice a month in some of our market towns and gateways to Bowland. Our cheese, meat and vegetable producers are usually well represented.

Bentham – High Bentham Market Hall –

1st Saturday in the month, 9.30am to 1.00pm

Fence – the Sparrow Hawk pub –

Last Sunday of the month, 9.30am to 2.00pm

Grimsargh – Village Hall

3rd Saturday in the month, 9.00am to 2.00pm

Lancaster – Market Square –

2nd Saturday in the month, 9.30am to 3.00pm

Settle – Market Square –

2nd Sunday in the month, 9.30am to 3.00pm

Skipton – Canal basin –

March to September; 10.00am to 4.00pm

There are also regular markets at **Longridge, Garstang, Bentham, Settle** and **Clitheroe**.

Northern Harvest also delivers to homes in the area. For more details visit www.northernharvest.co.uk.

You can purchase much of the local produce listed in the directory direct from the producer or by phone or mail order. Some producers however do not have the facilities to sell from site and sell their produce to local delicatessens, farm shops, butchers or at farmers' markets, markets and supermarkets. Many quality local butchers serve as retail outlets to meat producers and farmers across Bowland, who are selected for their skill and expertise to provide cuts of the finest quality. The focus for many of the producers is to put quality above volume to enable the creation of an excellent meat product with traceability from farm to fork. When visiting your butcher, why not ask what local meat they have available?

There are several high quality farm shops in and around Bowland. The farm shops mostly stock their own produce including meat, dairy, eggs, vegetables and fruit. To provide a full range of fresh quality produce, farms also buy in from other local and regional producers. Huntley's at Samlesbury, Fairfield Farmshop at Clayton le Dale, Taste Delicatessen & Cheesie Tchaikovsky in Clitheroe and Old Holly Farm at Garstang are all good examples and are located just outside the AONB, but stock a wide variety of local produce; on-site cafes also provide an opportunity to sample some of the quality produce the area has to offer.



Image credits

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The following symbols are used to highlight the various food types available from each producer:

	Baking		Fish		Poultry & Game
	Beverages		Fruit & Vegetables		Preserves & Confectionary
	Cheese		Herbs		Puddings & Desserts
	Dairy		Ice Cream		Whole Foods
	Eggs		Meat		

Bowland through the seasons

Part of the enjoyment of eating local food is its freshness, and eating food in season is the best way to really taste the difference. Eating seasonal food also brings you natural variety and food at its nutritional peak. Wild food is here too – look out for bilberries on the moors, and damsons, sloes and elderflowers in the hedgerow.

So, what's in season?

Winter: Local pheasant, baked ham, sausages and winter vegetables such as brussels sprouts, leeks, onions and parsnips.

Spring: The first spring eggs, chicken, early herbs, purple-sprouting broccoli, cauliflowers, salad leaves and cabbages.

Summer: River trout, fresh lamb, lettuces, spring onions, new potatoes, herbs, bilberries, damsons and soft fruit.

Autumn: Grouse, apples, tomatoes, pumpkins, plums, blackberries, sloes and wild mushrooms.

Bowland lamb, pork and beef are now available all year round.

Alston Dairy

1

Longridge, PR3 3BN
Tel: 01772 782621
Web: www.alstondairy.co.uk

Ann Forshaw's dairy is a long established dairy farm, rearing pure breed Friesian cows for over 40 years. Since 1980s, Ann and her family have been producing a wide range of yogurts that are now sold nationally.

Outlets: various local supermarkets.



Bashall Barn

2

Bashall Town, Clitheroe, BB7 3LQ
Tel: 01200 428964
Web: www.bashallbarn.co.uk

Bashall Barn has developed a reputation as a centre for excellence in the Ribble Valley for the food it makes and sells. Famous for its home made cakes, meals and ice cream.

Outlets: on-site café and farm shop.



Bowland Brewery

3

Bashall Town, Clitheroe, BB7 3LQ
Tel: 01200 443592
Web: www.bowlandbrewery.com

The Bowland Beer Company started operating in April 2003, brewing on a one Brewers Barrel (BBL). It is now producing beer that is loved by landlords and their customers across Bowland.

Outlets: Bashall Barn, local pubs, D Byrne & Co.



Bowland Forest Foods

4

Home Farm Office, Abbeystead, LA2 9BQ
Tel: 01524 793558
Web: www.bowlandforest.co.uk

Formed in 2000 as a subsidiary of Bowland farmers co-operative to serve the trading interests of its farmer members in the Forest of Bowland. Selling beef, lamb and pork.

Outlets: telephone and mail order, local butchers and restaurants.





Bashall Barn is a people place, run by Simon Barnes and managed by friendly staff who provide warm and friendly service with a smile. Established in 2001, the barn sits at the centre of the Bashall Hall Estate in the beautiful Ribble Valley, surrounded by miles of green and pleasant countryside with wonderful views and scenery. The barn is changing rapidly as it expands to use the redundant farm buildings that surround it.

Bashall Barn is committed to selling locally produced goods. Products on sale in the farm shop include speciality bacon and sausages, cheese, pickles, preserves and sauces, along with the finest local ale brewed on site at the Bowland Brewery. Increasingly popular are the Bashall Barn hampers, which present only the best ingredients and gifts and can be personalised to your taste.

They also make their own cakes, scones, ready meals and award-winning ice creams on site in an open-plan kitchen. Bashall Barn won the Made in Lancashire Ice Cream Award in 2005.

You can also enjoy the delicious range of homemade produce in the warm and comfy barn café. The café has a licence to sell alcohol and is easily accessible and enjoyable for all.

Bowland Forest Sheep's Milk 5

Lee House Farm, Chipping Road,
Thornley, PR3 2TB
Tel: 01772 786944

Established in 1999, producing sheep's milk from a Friesland herd, which roam freely on the pastures next to the family farm.

Outlets: **Booths supermarket.**



Bowland Wild Boar Park 7

Chipping, PR3 2QT
Tel: 01995 61554
Web: www.wildboarpark.co.uk

The Wild Boar Park first opened the farm to the public in 1999 diversifying from traditional farming practices. It is also worth a visit in order to purchase the wild boar meat sold at the farm shop.

Outlets: **on-site shop.**



Bowland Outdoor Reared Pork, Beef and Lamb 6

South Mire Farm, Lowgill, LA2 8RB
Tel: 015242 63031
Web: www.bowlandpork.co.uk

A small family run business priding themselves on excellent produce. Livestock roam free on rich, unspoilt pastures ensuring meat of the highest quality.

Outlets: **mail order and farmers' markets.**



Brades Farm Dairy 8

Brades Farm, Farleton, LA2 9LF
Tel: 015242 21589
Web: www.bradesfarm.co.uk

Specialising in producing high quality, fully traceable milk products from their own dairy herd, straight from the farm to the customers' doorsteps. Also supply fruit juices, cheese, yoghurt and eggs.

Outlets: **doorstep and retail outlets.**





The Bowland Beer Company Ltd started operating in April 2003, brewing on a one brewer's barrel (BBL) plant in a storeroom at the Bashall Barn farm shop. In August 2003, a 5 BBL brewery was installed in an industrial unit in Accrington whilst an old Bashall Barn milking parlour was converted for the purpose. The brewery moved back to Bashall, England's smallest town, in late January and brewing started again in February 2004.

Every part of the brewery's business is continually reviewed to produce beer that is loved by landlords and their customers. These efforts were rewarded in 2004 with a silver medal at the Peterborough Beer Festival and the Best Bitter for Sawley Tempted at the Norfolk and Norwich Festival. The brewery also won the award for Best Beer at the Clitheroe Beer Festival in 2006.

The Bowland Brewery is situated a few miles from the geographical heart of the United Kingdom and the AONB, in an area that typifies all that is good about our beautiful country.

Bradshaws Farm Shop 9

Prospect Farm, Bye Pass Road,
Garstang, PR3 0LP
Tel: 01995 603737

A family run farm shop producing and selling their own and locally produced fruit and vegetables. The shop has grown from a small cabin to now using an old shippen where they used to milk cows.

Outlets: **on-site shop.**



Burholme Farm 10

Whitewell, BB7 3AU
Tel: 01200 448244

The Spence Family have been farming cattle and sheep at the farm for 40 years. They are now offering limited supplies of their farm-reared beef and lamb direct to discerning people who appreciate the quality and taste of real meat.

Outlets: **telephone orders.**



Burn House Farm 11

Newton-in-Bowland, Clitheroe, BB7 3EE
Tel: 01200 446393

Farm assured English home grown lamb. Boxed, vac-packed and cut however the customer requires and delivered ready for the freezer.

Outlets: **telephone orders and direct from the farm.**



Butlers Farmhouse Cheeses 12

Inglewhite
Tel: 01772 781500
Web: www.butlerscheeses.co.uk

Producers of cheese at the family dairy for over 70 years. As well as regional varieties such as Tasty Lancashire, Double Gloucester and Red Leicester; they also make their own unique and popular blue cheese, Blacksticks Blue.

Outlets: **various local supermarkets.**
Please note: **no on-site shop.**





Bowland Forest Foods is owned by a Bowland farmers' cooperative where farmers have joined together to supply their produce direct to customers. Located in the heart of the Forest of Bowland, this small company offers a fine range of succulent quality meats reared by farmers who care. All products are processed and distributed through local, fully licensed and regulated businesses to bring customers meats which are both high in quality and assured for excellent taste.

Bowland Forest Foods works closely with farmers, butchers and restaurants to provide the very finest English meat from the Forest of Bowland. Butchers and chefs have been selected for their skill and expertise, guaranteeing to provide superb quality and service.

For a full listing of the butchers, hotels and restaurants offering Bowland Forest Foods produce, please visit the website. The company has recently launched a new product – a naturally produced, sweet-tasting heather-reared lamb. The lambs roam freely amongst the heather, gorse and bracken, producing a succulent and wholesome flavour – the way lamb should taste.

Carron Lodge Cheese

13

Park Head Farm, Inglewhite, PR3 2LN
Tel: 01995 640352

A fourth generation farming family producing award winning Lancashire blue cheese. Including blue-vein real farmhouse cheese, produced on the farm from their pedigree herd of cows.

Outlets: **widely available from food retailers throughout the north west.**



Cliftons Farm

14

Cliftons Farm, Silk Mill Lane, Inglewhite, Goosnargh, PR3 2LP
Tel: 01995 640564

Organic dairy farm. Some soft fruit and vegetables when in season. Homemade ice cream and farmhouse cheese.

Also a small caravan site.

Outlets: **on-site.**



Cringlebrook

15

Cringlebrook Farm, Ashley Lane, Goosnargh, PR3 2EE
Tel: 01772 865279

Traditional handmade goats cheese, made from the Battarbee's own goats milk. The cheese is hard pressed to give it a firm creamy texture. It is then ripened, as mild and creamy or mature.

Outlets: **Booths supermarket and direct from the farm.**



Dalesbred Finest Meats

16

Deep Clough Farm, Littledale, Lancaster, LA2 9HB
Tel: 01524 770574

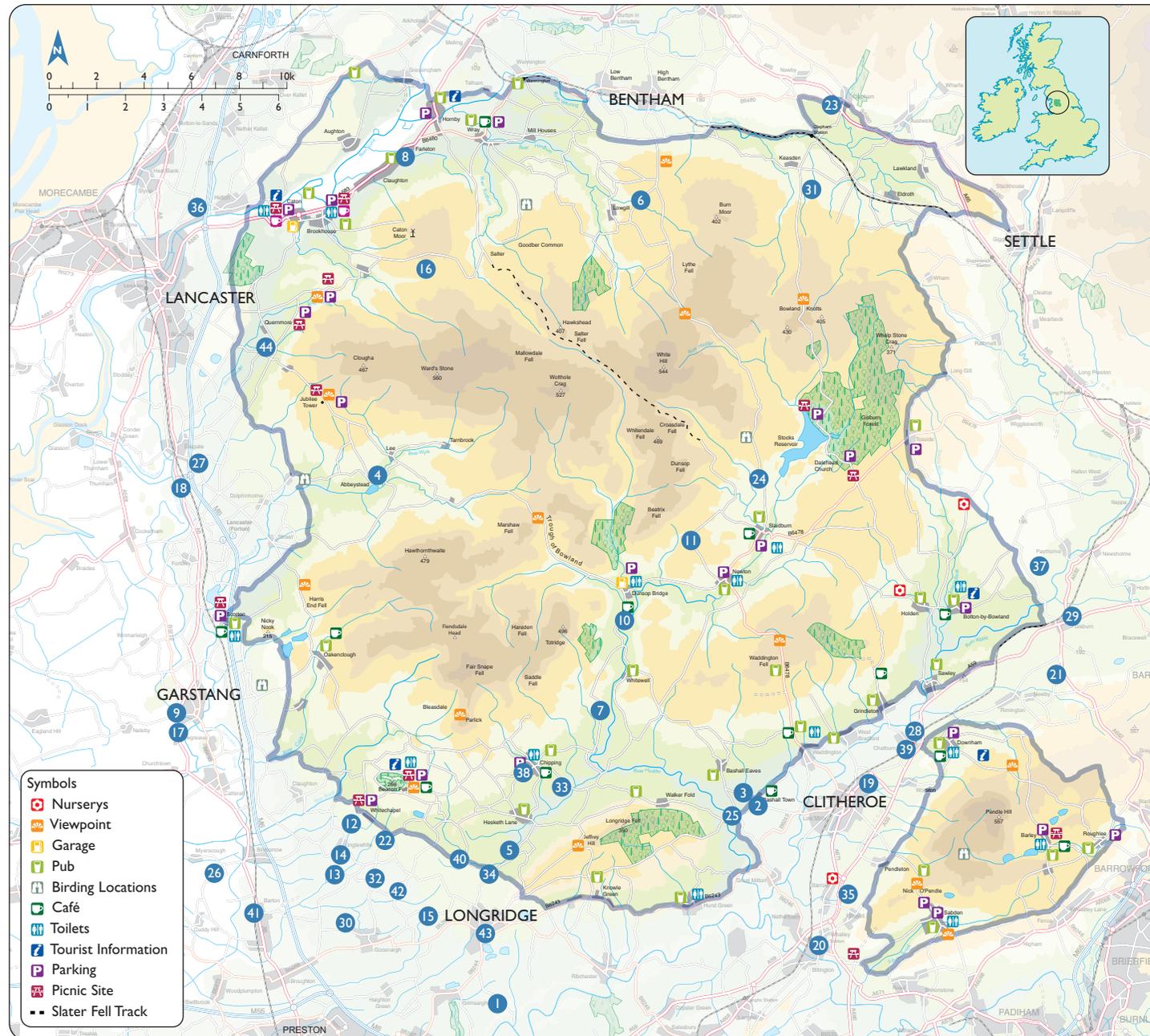
Web: www.dalesbredfinestmeats.co.uk

A family run farm with very low stocking rates. The animals are grown slowly and naturally and live a stress-free life. Producing quality beef, lamb, heather-reared mutton and pork with delivery to the majority of the UK.

Outlets: **telephone and mail order.**



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Bowland Outdoor Reared Pork is a small family business which prides itself on providing excellent produce. Livestock roams free on the rich, unspoilt pastures of the Forest of Bowland, ensuring pork, beef and lamb of the highest quality.

The pigs are a large white cross-Landrace bred from a 40-strong herd of Landrace sows and a large white boar. Once weaned at 8 weeks of age, the piglets are reared in outdoor straw-bedded kennels, fed on a natural cereal-based diet and organic cheese whey.

Beef is mainly from Aberdeen Angus-cross cattle which share their grazing with a small flock of hill sheep producing Texel lambs. All of these are reared slowly and traditionally, eating mainly lush grass with a cereal and hay diet through the winter.

All the animals are taken to a small local abattoir, and all meat is cut and packed professionally on the farm. This means that all products can be traced back to their origins and reach you in perfect condition.

The quality of the meat is reflected in the number of awards the company has won. These include Northwest Fine Food's Producer of the Year, Best Pork and Best Overall Sausage Awards in 2004, and Best Pork category for the stuffed pork fillet in 2003.

Bowland Outdoor Reared Pork's produce is available at farmers' markets and food events across the north west. The company specialises in hog roasts and barbeques for special events and functions. And you can now enjoy their produce through a new mail order service.

Dew-Lay

17

Garstang, PR3 0PR
Tel: 01995 602335
Web: www.dewlay.com

Family cheese-making business since 1957. Specialists in a full range including creamy, tasty and crumbly Lancashire cheese, using milk sourced from the Trough of Bowland. Also home to Garstang Blue.

Outlets: **various local supermarkets, independent stores and also available from the dairy.**



Farmhouse Fare

19

Anderson House, Salthill, Lincoln Way,
Clitheroe, BB7 1QL
Tel: 01200 453110
Web: www.farmhousefare.co.uk

Farmhouse Fare Ltd is a manufacturer of premium desserts. Products contain no additives or preservatives and all ingredients could have come straight from your own kitchen cupboard.

Outlets: **mail order, various local supermarkets and small delicatessens.**



Ellel Free Range Poultry

18

The Stables, Ellel Grange, Galgate, LA2 0HN
Tel: 01524 751200
Web: www.ellelfreerangepoultry.co.uk/

In 1997 Susie and Richard Charles (fed up with eating the cotton wool that is marketed under the name "poultry") reared 75 free-range bronze turkeys with phenomenal success. Currently still relatively small producers, but also rearing free-range chickens, guinea fowl and geese.

Outlets: **on-site and telephone orders.**



Food by Breda Murphy

20

Abbots Court, 41 Station Rd,
Whalley, BB7 9RH
Tel: 01254 823446
Web: www.foodbybredamurphy.com/

The in-house kitchen prepares classic ready meals to take away both fresh and frozen. The shop offers a range of quality produce including Breda's own range of jams, chutneys and own label coffee.

Outlets: **on-site delicatessen and restaurant.**





Adjacent to the Hodder River in the heart of the Forest of Bowland, Burholme farm is one of the oldest farms owned by the Duchy of Lancaster, dating back to the 14th Century. The Spence family have been farming cattle and sheep for more than 40 years and until the late 1990's were also dairy farmers. In 2003 they diversified and are now able to offer limited supplies of their farm-reared beef and lamb direct to people who appreciate the quality and taste of real meat.

This premium meat will be delivered to you vacuum packed, boxed and labelled, ready to drop straight into your freezer. Each box contains a variety of the most popular cuts.

Gazegill Organic Farm 21

Lower Gazegill Farm, Cross Hill Lane,
Rimington, BB7 4EE
Tel: 0200 445312
Web: www.gazegillorganics.com

A family run farm supplying organic pork, lamb and highland beef. Providing highest quality meats cut in a traditional way in the farm butchery.

Outlets: on-site shop.



Greenfields Dairy Products 22

Syke House Lane, Goosnargh,
Preston, PR3 2EN
Tel: 01995 640312
Web: www.greenfieldsdairy.co.uk

Family owned and run, making a full range of English regional and speciality cheeses.

Outlets: Booths supermarket, local butchers and markets.
Please note no on-site shop.



Growing with Grace 23

Clapham Nursery, Clapham, LA2 8ER
Tel: 01524 251723
Web: www.growingwithgrace.co.uk

Based on an ethos of 'local food for local people'. The organic shop and home delivery bag scheme supply a range of organic vegetables, fruit and dry goods.

Outlets: on-site shop, markets and farmers' markets.



Hodder Valley Organic Lamb 24

Woodhouse Gate Farm, Slaidburn, BB7 3AQ
Tel: 01200 446240
Web: www.woodhousegatefarmcottage.co.uk

Sale of 1/2 or full boxed organic prime lamb direct from the farm. Reared on clover pastures in the heart of the Forest of Bowland.

Outlets: mail order or delivery or collection from the farm.





Growing with Grace is a social enterprise run as a co-operative (an employee-owned business). Centred on two-acres of greenhouses at the edge of the Forest of Bowland AONB and the Yorkshire Dales National Park, this unique operation is a valuable organic production centre. The project is based on the principle of local food for local people and the greenhouses help fill the hungry-gap by extending the growing season.

The organic shop and home-delivery box scheme provide a range of organic vegetables, fruit and whole foods, making it easier to do all your organic food shopping in one place. They have a remarkably wide range of products considering the size of the shop, including:

- a full range of organic tinned and pre-packed dry food;
- organic dairy and soya food;
- their own organic vegetables, which can be harvested while you wait; and
- compost which they produce from Craven District Council's garden waste collection service. The compost is used at the nursery, as well as being available to buy at their on-site shop.

Call in and see for yourself!

Holly Cottage Preserves 25

1 Higher Hodder Bridge Cottages, Chipping Lane, Chaigley, BB7 3LP
Tel: 01254 826630

Traditional and unusual preserves utilising local produce, including free-range organic eggs, local spring water and fair-trade sugar.

Outlets: **on-site, telephone and mail order and various farmers' markets.**



Honeycomb Company 27

Stoney Lane, Galgate, LA2 0QY
Tel: 01524 751347
Web: www.honeycombco.co.uk

A family business established in 1947 specialising in packing honey, honey products and organic honey. With an extensive range of quality preserves and hand made biscuits, made to their own recipes.

Outlets: **on-site shop, health food stores and delicatessens.**



Holwood Farmhouse Cheese 26

Hallidays Farm, Moss Lane, Bilsborrow, PR3 0RU
Tel: 01995 640393
Web: www.holwoodcheese.co.uk

A family run business, Holwood's farmhouse cheese is a highly prized and sought after speciality, made from milk from their award winning herd.

Outlets: **direct from farm, farmers' markets, pubs, delicatessens & restaurants.**



Hudsons Ice cream 28

2 Downham Road, Chatburn, Clitheroe, BB7 4AU
Tel: 01200 441305

Hudsons make their own delicious ice cream and sell local milk, eggs, honey, cakes and home cooked ham.

Sandwiches can also be bought in the shop utilising local meat, salads and vegetables.

Outlets: **on-site shop.**





Jigsaw Environmental was established on site in April 2004 by Trinity Partnership (Clitheroe).

This new community enterprise aims to support long-term economic development for people with disabilities and those at a disadvantage for economic or social reasons. Activity focuses on organic horticulture and producing certified organic food crops. Accredited training is provided through a franchise arrangement with a local college. In November 2004 the group won the New Business Start-Up Award from the Lancashire Business Environment Association.

Many crops are grown, such as fruit (including gooseberries and blackcurrants), vegetables (including beetroot, cabbage, corn, peas and beans) and salad crops (including lettuce, tomatoes and radish). They also grow and sell cut daffodils in the spring, and pots of hyacinth bulbs for Christmas and the winter.

Produce is sold on site, at farmers' markets and through several local shops.

Jigsaw Environmental

29

Main Street, Gisburn, BB7 4HN
Tel: 01200 415979

Six acre site producing organic certified vegetable, fruit and salad crops and delivering horticultural training to adults including those with learning difficulties.

Outlets: **box scheme and also sell directly from the site.**



Keasden Organic Lamb and Pork

31

Long Bank Farm, Keasden, Clapham, LA2 8EY
Tel: 015242 51349

Animals reared in a traditional way on the northern edge of the Forest of Bowland. Lamb available in half or full and pork in quarter, half or full, jointed and ready for the freezer. Bacon and sausage also available.

Outlets: **telephone orders.**



Johnson & Swarbrick

30

Swainson House Farm, Goosnargh Lane,
Goosnargh, PR3 2JU

Tel: 01772 865251

Web:

myweb.tiscali.co.uk/jandsgoosnargh/default.htm

All the poultry are fed via their own mixing plant to their own recipe, which is free from any additives, growth promoters, antibiotics and medication, producing a high quality bird.

Outlets: **mail order via website or telephone.**
Please note, no shop on-site.



Mrs Kirkhams Lancashire Cheese

32

Beesley Farm, Mill Lane, Goosnargh, PR3 2FL
Tel: 01772 865335

Web: www.mrskirkhams.com

This traditional handmade, unpasturised Lancashire cheese has been produced on the family farm for 3 generations. Made from the milk of their Friesian Holstein cows using a three-day curd method.

Outlets: **on-site and Booths supermarket.**





This little dairy takes us back to the first place Lancashire cheese was made commercially – all brought together by the expertise of Robert Kitching and his family.

Set in beautiful countryside in the picturesque village of Chipping, Leagram Organic Dairy produces award-winning cheese. Products range from native Lancashire – creamy, crumbly and tasty – to a mild Cheddar, a buttery Double Gloucester, a smooth Red Leicester and, finally, a creamy, unique sheep's cheese which uses sheep's milk from a nearby farm. All county varieties are produced under organic standards to the highest quality, but they are still made in the traditional way – by hand and waxed.

As this dairy is small, different varieties can be created. The newest creation is a Lancashire soft cheese, similar to Feta but sweeter.

With 30 years' experience, Robert Kitching has also created a dairy for visitors to see how cheese is made today and a museum to see how cheese used to be made. With the help of this expert cheese-maker, who has brought the art of cheese-making to life in his unique demonstrations, Leagram organic cheeses will bring your taste buds alive. Come and take in 'The Cheese Experience'.

Leagram Organic Dairy

33

High Head Farm Buildings, Green Lane, Chipping, PR3 2TQ • Tel: 01995 61532
Web: www.cheese-experience.com

Manufacturer of organic cow and sheep milk cheeses. All hand-made using local ingredients. A small unique family run firm with a quality product.

Outlets: **on-site shop, Booths supermarket, farm shops, restaurants, delicatessens and health food shops.**



Pendle View Fishery

35

A59 Bypass, Barrow, Clitheroe, BB7 9DH
Tel: 01254 822208
Web: www.pendleview.co.uk

If you have not ever tasted fresh trout then you are in for a wonderful experience. Simply call into the fisheries and ask one of our friendly staff to fish you out some fresh trout for your tea.

Outlets: **on-site.**



Little Town Dairy

34

Chipping Lane, Thornley, PR3 2TB
Tel: 01772 782429
Web: www.littletowndairy.co.uk

Making quality yogurt for over 20 years. Also producing freshly baked bread, cakes and pies, a wide range of jams, as well as chutneys, pickles and sauces, local fruit and vegetables and meat.

Outlets: **on-site farm shop, local supermarkets.**



Pye Nanny

36

Pye Nanny Hall, Foundry Lane, Halton, LA2 6BH
Tel: 01524 32755
Web: www.pyenannyhallnurseries.co.uk

Pye Nanny is well known for producing seasonal local vegetables and herbs for you to purchase and enjoy. A new tearoom now also offers refreshments with lovely views across to the AONB.

Outlets: **on-site.**





The same family has farmed Little Town for three generations. Nestled on the edge of the Forest of Bowland, with breathtaking views of the fells, this family dairy farm specialises in premium products made from the milk of their RSPCA accredited herd.

Dairy produce includes crème fraîche, smoothie drinks and farmhouse ice cream in mouth-watering flavours, and luxury thick and creamy yoghurts with real fruit pieces. A wide range of cheeses from the region (including organic) and fresh local milk, eggs and farmhouse butter are also available.

The farm stocks a full range of farm-assured beef, lamb, pork and chicken, as well as turkey and duck at certain times of year. All beef is Aberdeen Angus, reared on the family farm and hung for between 2 and 3 weeks to give maximum flavour. Pork is from outdoor-reared Saddle Back pigs, free to roam the fields, resulting in extraordinary flavour. Their own lambs, grazing on the Bowland fells, produce top quality meat, and there is local Goosnargh chicken and award-winning dry cured bacon.

The farm shop also sells freshly baked bread, cakes and pies, a wide range of jams, preserves and local honey, as well as chutneys, pickles and sauces. Logs, kindling and locally produced charcoal are also available.

The fresh produce at Little Town changes as it does naturally with the seasons of the year. So whether it's delicious root vegetables for a warming casserole in winter; or the first crop of English strawberries, come and enjoy the variety on offer in the region, as well as the wonderful views!

Ribble Aberdeen Angus

37

Rowntree Farms, Windy Pike,
Gisburn, BB7 4HZ

Tel: 01200 445320

Web: www.ribbleaberdeen-angus.co.uk/

British breeds of cattle and sheep, suckled and grazed on pastures by the River Ribble, giving finer grained, well-marbled meat and a tender, succulent eating experience.

Outlets: **telephone orders.**



Roy Porter Butchers

39

9 Bridge Road, Chatburn, BB7 4AW

Tel: 01200 441392

A traditional and organic butcher's shop specialising in traditionally matured meat from native breeds. Also producing delicious home-made pies, their own sausages and dry cured cured bacon, ready meals and various cheeses.

Outlets: **on-site shop.**



Robinson Bros Butchers

38

1 Garstang Road, Chipping, PR3 2QH

Tel: 01995 61234

As well as producing beef and lamb from their own farm they are now producing their own ice cream 'Uncle Bob's Farmhouse Ice cream', using their own Ayrshire and Jersey milk and cream from Thomber's of Cherrytree.

Outlets: **on-site shop.**



K & H Sanderson

40

Brookside Farm, Moss Side Lane,
Thornley, PR3 2ND

Tel: 01772 784952

Farm fresh free-range eggs. Gloucester old spot outdoor reared pork (ready for the freezer) all farm born and reared.

Outlets: **buy eggs at the farm gate, also telephone orders and local delivery.**



JJ Sandham Ltd.

41

Rostock Dairy, Garstang Road,
Barton, PR3 5AA
Tel: 01995 640247
Web: www.jjsandham.co.uk

Third generation family run cheese manufacturers est. 1929, producing hand-made Lancashire cheeses. Their products have won many prizes at cheese shows nationally. Their own on-site cheese smoking facility produces their Smoked Lancashire.

Outlets: Booths and Morrisons supermarkets.

**AD & PE Shorrock**

42

Newhouse Farm, Ford Lane,
Goosnargh, PR3 2FJ
Tel: 01772 865250

Handmade farmhouse Lancashire cheeses, made by following methods and recipes from four generations of the Shorrock family. Mild and tasty Lancashire and other unusual variations including red onion, chilli and peppercorn.

Outlets: local retailers, mail order,
farmers' markets.

**Singleton's Dairy**

43

Mill Farm, Preston Road, Longridge, PR3 3AN
Tel: 01772 782112
Web: www.singletons.uk.com

Award winning English territorial cheese specialists in Lancashire (traditional). Unique products include Parlick ewes milk cheese and Grandma Singletons Lancashire - a premium Lancashire matured for a minimum of 12 months.

Outlets: Booths supermarket.

**Trough of Bowland Spring Water Company**

44

Far Lodge Farm, Quernmore, LA2 9EF
Tel: 01524 35560
Web: www.bowlandspringwater.com

Based in the Quernmore Valley, bottling still and sparkling spring water at source. Offering a range of bottled waters in plastic and glass for both retail and catering consumers.

Outlets: various retail outlets.



Lancashire and Blackpool Tourist Board are committed to ensure that your eating and drinking experiences are the best you can get. By introducing the 'Taste Lancashire' quality marque they are able to tell you which establishments provide a consistently high quality eating experience along with a commitment to local produce.

The following listing indicates those restaurants carrying the awards as at September 2009. New establishments are gaining this quality marque every week. For an up to date listing visit www.visitlancashire.com

How will you know you are eating in a Taste Lancashire establishment? Simple... look for a plaque displaying the logo:

**Bay Horse Inn**

Forton • 01524 791204

Bridge House Farm Tea Rooms

Wray • 01524 22496

The Carmen Rose Tea Rooms

Ribchester • 01254 878431

Cobble Hey Farm & Gardens

Claughton on Brock • 01995 602643

Fence Gate Inn

Fence • 01282 618101

Food by Breda Murphy

Whalley • 01254 823446

Gibbon Bridge Restaurant

Chipping • 01995 61456

Parkers Arms Inn

Newton in Bowland • 01200 446236

The Inn at Whitewell

Whitewell • 01200 448222

The Red Pump Inn

Bashall Eaves • 01254 826227

The Shireburn Arms

Hurst Green • 01254 826518

Three Fishes

Great Mitton • 01254 826888

**Bayley Arms**

Hurst Green • 01254 826478

Exchange Coffee Company

Clitheroe • 01200 442270

Pendle Heritage Centre Tea Rooms

Barrowford • 01282 661702

The Priory

Scorton • 01524 791255

The Highest Quality Assured Award

is given to eateries achieving over 80% in their assessment.

The Quality Assured Award

is given to eateries achieving 60~80% in their assessment.