

## **FISH**

### **Glenmar**

Glenmar Shellfish has been serving the Export fishing industry for now over thirty years, and over the last three years particularly Glenmar Shellfish has modernized its approach towards the buying, production and selling to adjust to the rapidly changing face of the fishing industry.

### **SSI**

Sustainable Seafood Ireland Ltd was first set up in 2013 by owner Niall Sabongi. Niall is a chef / restaurant owner and SSI was first set up to supply his growing restaurant business. The reason it was set up was that as a predominantly seafood Chef, Niall wanted better a better understanding of where his seafood came from and if it was truly sustainable. Along with this Niall wanted quality, variety of species, access to fish and shellfish that often only gets exported.

### **Saltwater grocers**

We are a Fishmonger & Gourmet Food store who pride ourselves on fresh, sustainable seafood and hand selected artisan products. Saltwater Grocery is a chef lead grocery, Karl, Niall and the team take pleasure in guiding our customers to create the perfect meal to enjoy at home. We stock a range of carefully chosen pantry products, fine wines and champagnes as well as a selection of ready meals and sides.



## **MEAT**

### **JJ young and sons**

We supply top quality meats across Leinster. In 2002 our dream was realized when we decided to branch out and begin to supply wholesale. Over the past 35 years we have grown this side of the business and have a comprehensive list of clients that include hotels, restaurants, nursing homes, bars and pubs. The Mission of J.J Young and sons is to bring top quality, locally sourced meats to our customers. If you're looking to shop for yourself, your family or your business, J.J. Young's offers a wide selection of meats and poultry. We take pride in aging our steaks, curing our own gammons, as well as corning our own beef. We supply free range chickens, eggs and ducks supplied to us by local farms.

### **Hannans Meats**

Hannan Meats sources, produces and supplies a range of fantastic meat products. We were established in 1991 and, all these years later, we still serve our first 5 clients - as well as some of the finest restaurants, hotels and retailers in the UK and Ireland. Peter Hannan, founder and owner of Hannan Meats, was born into a farming family and grew up on a beef and sheep farm in Co. Kildare, Ireland. He began slaughtering and selling his own meat at the tender age of 11. By the time he had turned 14, he was already becoming an experienced meat farmer, and aged 22 he was running abattoirs in America. For a future that would be spent hand-picking the very best cuts of meat for some of the most exacting clients in the industry, apprenticeships don't come much better.



## **VEGETABLES**

### **Ballymakenny Farm**

Ballymakenny Farm Violetta Potatoes have been on the best menus in the country, used in the best kitchens and worked with by the best chefs. Every season now, we have different varieties of heirloom/speciality potatoes to offer. This farm is more than land and crops; it's our family's passion and future!

### **Little Cress**

Little Cress microgreens is a producer of top quality microgreens aimed at the restaurant, catering and café market.

### **Drummond house**

The Drummond House estate boasts 150 years' worth of stories. To this day you can still see the remnants of the passion, the hard work and the respect with which the ancestors of Peter and Marita Collier farmed the 100 acres. Today they try to keep those values alive, albeit while growing a very different and remarkable crop.

## **CHEESE**

### **Cais na tire**

Barry and Lorraine are a young couple who met in secondary school. They are both from a farming background and have always been interested in agriculture. They decided to do Agricultural Science in UCD. Barry specified in Environmental Science while Lorraine opted for Animal and Crop Production. These courses gave them a good insight into the different aspects of farming while the work experience in third year gave them hands on experience and opened their minds to new ideas. They both graduated with an honours degree in 2010.



Barry spent some time between a dairy farm and his home farm while Lorraine worked on a Goat farm and her home farm. In 2012, Barry took over the running of his home farm. They looked at converting the dry stock and tillage farm into a dairy enterprise but too much capital was required. With Barry's love of sheep and their experience in dairy, they decided to visit Stott's sheep dairy farm in England in February 2012. One month later, they purchased their breeding stock, 70 Friesland lambs, a few days old!! That autumn, they erected a new shed specifically built for their new enterprise containing a bedding area, parlour, meal store and cheese storage facilities. In March 2013, the first lambs were born and then the milking began.

### **Hegartys**

Our farm has been run for generation by the Hegarty family.

We are located in Whitechurch, a village on the edge of Cork city. The farm is about 150 acres in size. Since 2001 we have used only the milk produced by our herd of Irish Friesian cows for our cheese production, making our cheese fully traceable from the field to the finished product.

### **Wicklow Farmhouse cheeses**

Wicklow Farmhouse Cheese is a small family business in the South East of Co. Wicklow. The Hempenstall family have been milking cows on a small dairy farm at Curranstown, Arklow, Co. Wicklow for the past 50 years. John established Wicklow Farmhouse Cheese in 2005 to supplement farm income. He milks approximately 150 cows and has developed a distinctive range of cheeses using his own pasteurised milk from his herd of Friesian cows. The cheeses are handmade in a purpose built dairy on the farm by the Hempenstall family, overseen by John and his daughter Mary. They have won Gold, Silver and Bronze awards at numerous national and international competitions and Wicklow Blue has especially enjoyed critical acclaim since arriving on the market.



## **MUSHROOMS**

### **Garyhinch**

We are a family run organic mushroom farm located on the banks of the river Barrow in County Offaly. We cultivate our exotic mushrooms on wooden blocks made only from trees sourced from sustainably managed forests. These tasty mushrooms have a high nutritional as well as medicinal value.

## **HONEY**

### **Ollys Farm**

Here is a little explanation about my raw Irish honey that's available at different times throughout the year. As these are seasonal some of the products such as the pressed heather is in limited supply and likely to run out. All the honey that I produce is truly local being collected by my bees from my apiaries around South Dublin and North Wicklow. It is sold as raw honey; this means that the honey has minimal processing and is not pasteurised in any way.

The honey is simply extracted from the frames and cold filtered, which means that it passes through a course filter to remove large particles such as wax cappings or propolis. The raw honey is never heated to make it pass through fine filters or to turn it into a run honey like that is found in the supermarket. As a result my honey will always crystalize naturally, the link explains why honey crystallizes.

