



Love
British
Food
BRITISH FOOD & DRINK
FORTNIGHT 2020
19th Sept to 4th Oct



Yew Tree Dairy

From whole milk, to skimmed, almond to soya, Brakes has an extensive range of milk for customers to choose from that will suit any sector.

Brakes own branded range is sourced from our partner supplier; Yew Tree Dairy. They source our milk from UK farmed cows, as local as possible from over 350 farms to reduce food miles wherever possible. All supplying farms are Red Tractor Farm-Assured to ensure we get milk from the healthiest and happiest cows enjoying as much free pasture as practical.

Our partnership with Yew Tree Dairy allows us to work together to ensure farmers are paid fairly, there is a transparent pricing strategy and an open door policy.

Yew Tree Dairy Ltd is one of the UK's largest family owned and operated milk processing companies. Established in 1904, it has grown both nationally and internationally through its reputation for producing high quality dairy products. Yew Tree Dairy's new state of the art processing facility produces a range of liquid milks and creams for the UK domestic market.





Angus Soft Fruits

Known as 'The Berry Specialists', Angus Soft Fruits Ltd is one of the leading suppliers of strawberries, raspberries, blueberries and blackberries to the UK food industry. The business was established in 1994 by three soft fruit growers – Lochy Porter, his father Willie Porter and his cousin James Gray – with the aim of benefiting both customers and growers through direct contact between the two. Angus Soft Fruits control every aspect of the supply chain from breeding new varieties of berries, picking, packing and delivery to customers' depots to ensure that they exceed consumer quality expectations.

To achieve this they employ a team of specialist agronomists and technologists with detailed product knowledge. The Angus Soft Fruit team includes a wealth of skill and experience across many disciplines including commercial, technical and quality assurance, agronomy, plant breeding, financial procurement, marketing and supply chain logistics. Their team work closely with each other and with suppliers and customers to offer a coherent and reliable service to all involved with their business.

Their UK growing partner, Angus Growers Ltd, includes 20 berry specialist growers such as Tim Stockwell and his wife Alice. They have been farming in Crail since 1990. The East Neuk of Fife has proved to be an ideal climate with its mild winters and relatively cool summers for both our fruit and vegetable crops. In recent years they have added renewable energy to their activities, using wind to produce electricity for the farm and biomass to heat polyhouses for early strawberry production.

The business has an R&D division, called Angus Soft Fruits Breeding programme, aimed at improving the product quality and production efficiency at all stages. The primary aim of the varietal development programme is to bring new selections to the market which have improved flavour, appearance, shelf life, disease resistance and yield rather than current varieties. In 2003, the original AVA™ strawberry variety was bred and released by Angus Soft Fruits, which was the first strawberry grown in the UK to be sold into premium lines at leading retailers.





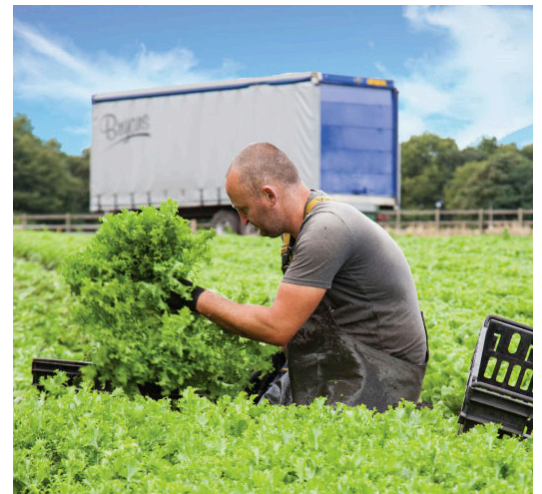
Bryans Salads

Bryans Salads are growers and packers of lettuce on the rural peat lands of the fertile West Lancashire plain. Most of their crops are grown within a one mile radius of their processing site, everything is cut and stacked the old fashioned way, by hand. They grow a large proportion of the salad and vegetables in Tarleton, Preston and have 280 members of staff. Bryans Salads' vast production facility is equipped with state of the art washing, mixing and bagging machinery and is housed in a temperature controlled environment.

This summer season, they have also minimised their risk to the heatwave of last year by securing on a long-term deal 50% of extra land than they had last summer. They also source some products locally from neighbouring farms to complement their salad products. Their salad and vegetables are grown all year round, both out in the fields and in large temperature controlled greenhouses. They always aim to keep pesticide and fertiliser use to a minimum to protect the environment whilst ensuring that their products are of the highest standard.



Located in Lancashire, UK





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E Park & Sons LTD

E Park and Sons Limited is a family-owned and run business, with a committed and dedicated management team working together with a genuine passion to grow and evolve. E Park is an established global business, who are well respected in the industry and have the infrastructure to trade world-wide. E Park have a carefully selected core grower base of around 40 growers, who understand the customer requirements and grow 'to order' through strategically planned contracted procurement.

E Park works extremely closely with their growers to ensure they are growing the best varieties for their land selection, in order to deliver the best eating experience. With a dedicated team of agronomist, fieldsmen and procurement, they have a collaborative knowledge share with their growers. Their NPD programme is now in its 8th year, and it has recently seen some superb results during the harvest of 2018 with many varieties ready to go forward for national listing.

Their long-term objectives for the programme are to develop varietal consistency (covering over the storage season, growing seasons and land-type variations) and varietal risk (covering cosmetics and sustainability), among others. E Park is BRC A+ accredited, with all growers Red Tractor certified, and many of them have Leaf Marque. As their organic business continues to thrive they have selected organic growers who work to soil association standards, growing potatoes on contract for them.





Hammond Produce

In 1900, Thomas Hammond bought a 12 acre farm in Nottinghamshire. From there, Hammonds has grown into the business it is today, farming over 2,500 acres of land across 3 counties, producing over 25,000 tonnes of carrots per year. Hammonds take vegetables fresh from the field, clean them, grade them, prepare, pack and ship them fresh to retailers, food manufacturers and food service suppliers throughout the UK and beyond seven days a week.

Hammond Produce's dedication to sustainable agriculture and food production shapes the way that they farm their land to safeguard its ability to produce healthy, great tasting, fresh food for many generations to come. Their integrated approach to farm management is typified by their LEAF Marque status, certifying the sympathetic management of intensive food production alongside long-term environmental sustainability and conservation projects.





QV Foods LTD

QV Foods's own roots can be found in Worth Farms, which is an independent, family owned farming and food enterprise nestled in the heart of Lincolnshire, founded in 1900. QV Foods was itself formed in 1995 after the Holbeach Marsh Cooperative became a limited company.

QV Foods grows onions both in the UK and Spain. In addition, they have partnership arrangements in place for other origins across the world (Chile, China, Holland and Egypt), meaning that they have continuity of supply all year round.

Their joint venture packaging operation, AGP, at Long Sutton, Lincolnshire is close to their main Holbeach site. AGP provides them with a state of the art grading, packing and storage facilities, leveraging the experience and resources of QV Foods and their partners.





Staples Vegetables

Specialising in the finest brassica vegetables, Staples is the king of the crop! Farming in excess of 15,000 acres, spread across the best production areas of the UK. With long term goals of investing in only the very best farms available to deliver the highest possible quality.

The company is now led by 3rd generation farmers (brothers Vernon & George) and over the past 8 years has focussed its farming predominantly towards brassica and root production, kale, kalettes, leeks and purple sprouting broccoli, to name but a few. Their purple sprouting broccoli's growing season is nearly year round, but sourced from Spain during the months of January and early February.

Staples has invested in 16 winter-filled reservoirs and a new water distribution network so their crops are kept watered year round! They're also leading the way with green energy, using out of spec vegetables along with energy crop to fuel a 1.4MW biogas plant that makes the farm energy self-sufficient!





Westlands

Grown in the Vale of Evesham at the heart of the UK, Westlands are proud to be the largest British speciality grower of Microgreens, Inspired Leaves & Edible Flowers.

Emerging from traditional salad and leaf growing during the 60s and 70s, Westlands have developed into one of the largest commercial growers of cut microleaf and speciality products. Westlands started the journey into growing baby leaf salad products during 2000, moving very quickly into micro leaf salads and herbs. The range is grown exclusively in the UK and includes 16 herb and salad leaves such as Thai Basil, Red Amaranth, Red Mustard 'Frills' and Shiso. Westlands Micro leaf is produced to the following standards; Assured Farm, Standard/ Assured Produce, LEAF Marque, M&S Field to Fork approved, Tesco Nature's Choice, GLOBALGAP and SEDEX Ethical trading.

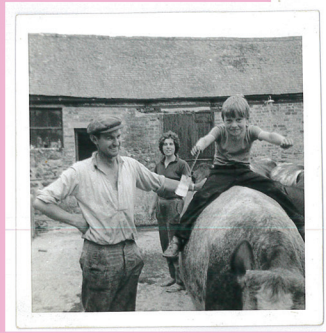
Based in Worcestershire UK, for over 60 years the business has developed through three key stages, traditional, plant propagation and now speciality mixed with heritage. Westlands are driven to deliver their own, unique dynamic to everything that is grown and to their finished products. All of the products in their collections are grown and produced with innovation, inspiration and amazing tastes and aromas in mind for the consumer. Heritage is their range of heirloom varieties or vegetables that were commonly grown during earlier agricultural times but are not used in modern large-scale agriculture.

This range for example all tomato varieties, allows them to revisit some great tasting varieties with a view to bringing something unique to the market place, particularly with the eye catching colours, visual appeal and most importantly flavour. The Heritage range is typified by the array of variety of types, shapes, colours, sizes and flavours. Whilst not as attractive as commercial grown varieties, what they may lack in their unusual appearance the range more than makes up for in flavour, taste and aroma. Emerging from traditional salad and leaf growing, Westlands now pioneer speciality leaf and growing techniques. They are the largest British commercial grower of micro leaf, speciality cress, edible flowers, samphire and other sea vegetable crops and watercress.



Callestick Farm

CHAMPION
CORNISH ICE CREAM
EST 1989



1953

The Parker family have been farming at Callestick since the 1950's. Back then, milking took place in the courtyard with just a handful of cows.

1989



Following the introduction of milk quotas, 1989 was the year our ice cream journey began...

Back then, we used to keep only 90 cows at the farm, which would be milked twice a day. We only had a few flavours, our first being Clotted Cream & Blackcurrant, with berries from the families veg patch. Ever since then, we have always done our best to keep things as local as possible.



Callestick Farm is happy to support Love British Food Fortnight 2020



2000's

Our herd has grown to 380+ Jersey X Friesian cows that graze on our 850 acres of farm land in the heart of Cornwall, being milked just once a day. This shift in milking provides us with rich, creamy milk but also reduces our carbon footprint per litre of milk.

We have made other investments on the farm, like solar panels which power our freezers, and a bio-mass boiler which heats the farms buildings. We use wood felled on the farm which has eliminated our reliance on fossil fuels for heating.

2020 & Beyond

Now run by the third generation of the Parker family and the new management team, we have 30+ years of ice cream making experience behind us!

We continue to have a growing variety of ice creams and sorbets in a broad range of sizes and flavours, winning multiple accolades and awards over the years.

#CallestickFarm #AScoopOfCornwall





F33061 Cornish Clotted Cream Vanilla



Including
5 award
winning
flavours

Catering Range

- F33061 Cornish Clotted Cream Vanilla
- F33064 Cornish Clotted Cream & Strawberry
- F33065 Dairy Vanilla
- F33066 Belgian Chocolate
- F33067 Honeycomb

~~£13.09~~ £8.75 1 x 4 Litre

- F34563 Butterscotch Brittle
- F112296 Cornish Sea Salted Caramel

~~£15.49~~ £11.25 1 x 4 Litre

- F125210 Elderflower Sorbet

~~£12.29~~ £8.75 1 x 2 Litre

Promotion available 19th Sept to 4th Oct

Callestick Farm

CHAMPION CORNISH ICE CREAM

Scooping Range

- F131190 Cornish Clotted Cream Vanilla
- F131191 Cornish Clotted Cream & Strawberry
- F131193 Belgian Chocolate
- F131194 Honeycomb

~~£15.99~~ £11.99 1 x 5 Litre

- F131198 Cornish Clotted Cream & Blackcurrant
- F131192 Cornish Sea Salted Caramel
- F131195 Mint Choc Crisp
- F131196 Rum and Raisin
- F131197 Bubblegum

~~£17.99~~ £12.99 1 x 5 Litre

- F131199 Blood Orange Sorbet
- F131200 Gin and Lemon Sorbet

~~£14.99~~ £10.99 1 x 5 Litre

Promotion available 19th Sept to 4th Oct



Including
9 award
winning
flavours