



Slow Food Market

THE
S.PELLEGRINO
WORLD'S
50
BEST
RESTAURANTS
2010

LAVAZZA
ITALY'S FAVOURITE COFFEE



Slow Food® UK



In the fast modern junk food environment, Slow Food is the voice of calm, reason and quality. We are dedicated to promoting the greater enjoyment of food through a better understanding of its taste, quality and production. We do this through involvement, food events, taste education and awareness-raising via our grassroots volunteer network. Slow Food is a worldwide movement dedicated to improving everything about food.

Food exhibitors

The producers and suppliers listed here and exhibiting at The San Pellegrino World's 50 Best Restaurants 2010 awards share Slow Food UK's values. Their products are dedicated to the highest standards of 'good, clean and fair'.

Fish

Richard Haward Oysters – native oysters from Colchester (Slow Food Ark of Taste)

The Organic Smokehouse – Smoked fish and meats from the Welsh Marches

Mottra Caviar – caviar from Latvia

Richard Haward Oysters
Contact: Richard Haward
129 Coast Road
West Mersea, Colchester,
Essex CO5 8PA
01206 383 284
merseaoysterman@hotmail.co.uk
www.richardhawardsoysters.co.uk

The Organic Smokehouse
Contact: Michael Levisseur
The Organic Smokehouse
Clunbury Hall, Clunbury,
Shropshire SY7 OHG
01588 660206
info@organicsmokehouse.com
www.theorganicsmokehouse.com

Mottra Caviar
Contact: Sergei Reviakin
1 Lyric Square, London W6 0NB
0203 008 4671/07768 965867
sergei@mottra.co.uk
www.mottra.co.uk

Bread

Flower Power City – traditional artisan bread made with long fermentation in the heart of London

Peter's Yard – traditional style Swedish crispbreads made in Scotland

Flour Power City
Contact: John McBain
Unit 56, Elizabeth Trading Estate,
Juno Way, London SE14 5RQW
07945679312
Johnny@flourpowercity.com
www.flourpowercity.com

Peter's Yard
Contact: Wendy Wilson Bett
27 Simpson Loan, Edinburgh EH3 9GG
07967687717
wendy@petersyard.com
www.petersyard.com

Cheese

Neal's Yard Dairy – British unpasteurised cheeses including Slow Food Presidium Artisan Somerset Cheddar from Keen's, Montgomery's and Westcombe Dairy and Slow Food Ark of Taste cheeses - Appleby's Cheshire, Kirkham's Lancashire & Dorset Blue Vinney

Neal's Yard Dairy
Contact: Randolph Hodgson
108 Druid St, London SE1 2HH
0207 500 7520
Randolph@nealsyarddairy.co.uk
www.nealsyarddairy.co.uk

Cider & Perry

Oliver's Cider & Perry – traditional cider and perry from Herefordshire (Slow Food Presidium)

Butford Organics – traditional organic cider and perry from Herefordshire (Slow Food Presidium)

Somerset Cider Brandy Company – traditional cider and cider brandy from Somerset (Slow Food Ark of Taste)

Oliver's Cider & Perry
Contact: Tom Oliver
The Old Hop Kilns, Moorhouse Farm,
Ocle Pychard, Herefordshire HR1 3QZ
01432 820569
oliversciderandperry@theolivers.org.uk
www.theolivers.org.uk

Butford Organics
Contact: Martin Harris
Bowley Lane, Bodenham,
Herefordshire HR1 3LG
01568 797885
info@butfordorganics.co.uk
www.butfordorganics.co.uk

Somerset Cider Brandy Company
Contact: Julian Timperley
Passvale Farm, Burrow Hill,
Kingsbury Episcopi, Martock TA12 6BU
01460 240782
apples@ciderbrandy.co.uk
www.ciderbrandy.co.uk

Fresh Meat

Peelham Farm Produce – organic, native breed meats from the Scottish Borders

Manx Loaghtan – rare breed lamb and mutton from the Isle of Man (Slow Food Ark of Taste)

Bocaddon Farm Veal – welfare friendly veal from South East Cornwall

Peelham Farm Produce
Contact: Chris & Denise Walton
Peelham Farm, Peelham,
Foulden, Berwickshire TD15 1HG
www.peelham.co.uk
info@peelham.co.uk
01890 781328

Manx Loaghtan
Contact: George Steriopoulos
Ballaloaghtan, Kerrowkeil Road,
Grenaby, Isle of Man IM9 3BB
01624 824 618
enquiries@manxloaghtan.com
www.manxloaghtan.com

Bocaddon Farm Cornish Veal
Contact: Jon and Vicky Brown
Bocaddon, Lanreath,
Looe, Cornwall PL13 2PG
01503 220995
bocaddon@hotmail.co.uk
www.bocaddonfarmveal.co.uk

Poultry & Game

Yorkshire Game – specialist game including Venison, Grouse, Pheasant, Partridge, Wild Duck, Woodpigeon, Hare and Rabbit

Franklins of Thorcote – free range poultry and game from Bedfordshire

Yorkshire Game
Contact: Ben Wetherall
Yorkshire Game Limited,
Station Road Industrial Park,
Brompton on Swale, Richmond,
North Yorkshire DL10 7SN
01748 810212
sales@yorkshiregame.co.uk
www.yorkshiregame.co.uk

Franklins of Thorcote
Contact: Hayley Franklin
Trumpetons Farm, Thorcote Green,
Sandy, Beds SG19 1PU
01767 627644
sales@franklinsfarm.co.uk
www.franklinsfarm.co.uk

Cured Meat

Trealy Farm Charcuterie – traditional charcuterie from the Welsh Borders

Great Glen Game – smoked and cured venison from Fort William

Brockleby's – traditional organic hand raised pork pies from Melton Mowbray

Trealy Farm Charcuterie
Contact: James Swift
Trealy Farm, Mitchel Roy,
Monmouth NP25 4BL
Tel: 01600 740705
info@trealyfarm.com
www.trealyfarm.com

Great Glen Game
Contact: Niki Parfitt
The Old Butchershop,
Roybridge, Invernessshire PH34 4AE
01397712121
niki@greatglengame.co.uk
www.greatglengame.co.uk

Brockleby's
Contact: Ian Jalland
Brockleby's Farm Shop,
Asfordby Hill, Melton Mowbray,
Leicestershire LE14 3QU
01664 813200
ian.jalland@btconnect.com
www.brocklebys.co.uk

Fresh Fruit, Veg & Preserves

From My Farm – seasonal fresh fruit and vegetables from regional growers

Edible Ornaments – fresh chillis and chilli sauces & pickles

Halen Mon – traditionally produced sea salt from Anglesey

From My Farm
Contact: Charlotte Falkingham
Stanley's Farm, Great Drive, Yaxley,
Peterborough PE7 3TW
01733 240253 www.frommyfarm.co.uk

Edible Ornaments
Contact: Joanna Plumb
Cherwood Nurseries, Blue Bells,
Chawston, Beds MK44 3BL
Tel: 01480 405663
www.edibleornamentals.co.uk
info@edibleornamentals.co.uk

Halen Mon
Contact: David Lea-Wilson
Brynsiencyn, Llanfairpwllgwyngyll,
Isle of Anglesey LL61 6TQ
01248 430871 david@seasalt.co.uk
www.seasalt.co.uk

Slow Food Sponsors

Grana Padano – traditional aged cheese from Italy

The Balvenie – artisan single malt whisky from Speyside

Lavazza – 100% Rainforest Alliance certified coffee

Grana Padano
Contact: Judy Bamford
(Weber Shandwick)
0207 067 0234
jbamford@webershandwick.com
www.granapadano.com

The Balvenie
Contact: Greg Norman
01306 646481
greg.norman@blueriveruk.com
www.thebalvenie.com

Lavazza
Contact: Claudia Galetta
C. Galetta@lavazza-coffee.co.uk
s.peirone@lavazza.it
01895 209 764
www.lavazza.com



A worldwide movement

Slow Food has over 100,000 members in 150 countries worldwide. In the UK our 55 regional groups number over 2000 members and growing. They meet locally to enjoy cooking, food events, to share knowledge about local producers and specialities, and enhance their understanding and enjoyment of food. Slow Food is a not-for-profit organisation driven by members' needs and ideas. Through Slow Food UK, members connect to the whole world of Slow Food to share ideas, knowledge and understanding of everything to do with food on a worldwide plate.

Good, Clean and Fair

Everyone associated with Slow Food believes that food should be good, clean and fair. It's a simple statement of principles that bind us to a better understanding and thus enjoyment of everything to do with food.

Good – food should taste good.

Clean – food production shouldn't harm the environment, animal welfare or our health.

Fair – food producers should be fairly treated and compensated.

Slow Food works to promote and protect food heritage, biodiversity and sustainability, to support local food communities and connect producers and providers of excellent foods with consumers and other producers and to support developing countries in their food production.

Join and support SLOW FOOD

For details of how to join and support Slow Food UK, to find your local group or for more information, visit us at www.slowfood.org.uk and click on local groups or email us at info@slowfood.org.uk with your name and postcode and we'll put you in touch.



Slow Food® UK

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