

Cherry Burton Fairtrade & Local Produce Group
'Mini' Farmers Market
Tuesday 18th November 2008

Welcome to our Farmers Market, and to a range of delicious foods from a small selection of local producers, some very new. We hope you enjoy this event. If you have any questions or comments speak to any 'crew' member, or contact Rob and Ros Stanley, 01964 550688.

Choosing local has a number of advantages:

- Food produced locally is fresher and has less distance to travel, thereby reducing our carbon footprint
- It brings local economic benefits, employing people locally and increasing spending in the local area
- It can help maintain our unique local countryside, keeping land in active and sustainable use
- It provides a clear link between the customer and the origin of our food

Local food – it's miles better!

Some of our producers sell their products through one or more of the major local farmers markets, which are held as follows:

Driffield (D) 1st Saturday of every month. 9.00am to 1.00pm
The Showground, Driffield. Tel: 01377 257494

South Cave (SC) 2nd Saturday of every month. 9.00am to 1.00pm
South Cave School. Tel: 01430 421044

Market Weighton(MW) 3rd Saturday of every month. 9.00am to 1.00pm
Market Place, Market Weighton Tel: 01430 873493

All our stallholders welcome direct contact. They are:

Bentley Gold Honey
John Tunncliffe, Rose Cottage, Bentley, Beverley HU17 8PP
Tel: 01482 886003 john@familyt.karoo.co.uk Honey

Epicure's Larder
Jacqueline Broadhead, Middle Wold Farm, North Cotes Road, Wold Newton, Driffield. YO25 3HY Tel: 01262 470551 jags@epicureslarder.co.uk
Soft fresh cheese- Brie and mozzarella style. Cured and smoked beef. Hemp oil, hemp seed and bread. Rare breed Shetland herd. (D) and (SC)

Gold from the Wold

Paul & Anna Jackson, Carnaby House Farm, Carnaby, Bridlington YO16 4UJ Tel: 01262 672293 info@goldfromthewold.co.uk
Cold pressed rape seed oil for all culinary purposes (D) (SC) and (MW)

The Grange Range of Liqueurs

Christine Jackson, Skirlaugh Grange, Swine Lane, Skirlaugh, Hull HU11 5EJ
Tel: 01964 562306 Homemade liqueurs

Kiplingcotes Meat

Sarah Soanes & Sally Cass, Wallis Grange, Kiplingcotes, Market Weighton YO43 3LX Tel: 01430 810664 Boxed beef and lamb from rare breed pedigree Hereford and rare breed South Down and Oxford Down lambs.

Mount Airey Farm

Katie & Neil May, Mount Airey Farm, Beverley Road, South Cave HU15 2BB
Tel: 01430 422395 Vegetables and fruit grown under glass, potatoes a speciality. (SC)

Side Oven Bakery

Caroline Sellers, Carr House Farm, Foston-on-the-Wolds, Driffield YO25 8BS
Tel: 01262 488376 bakery@sideoven.com Breads, croissants, from home grown organic wheat. Stoneground flour, honey toasted mueslis, Christmas stollen, cordials. (D)

Three Little Pigs

Jonathan & Charlotte Clarkeson, Kiplingcotes Farm, Dalton Holme HU17 7PY
Tel: 01430 810162 kiplingcotes@yahoo.co.uk Rare breed pork, lamb, and eggs. (D) and (MW)

Wold Top Brewery

Tom & Gill Mellor, Hunmanby Grange, Wold Newton, Driffield YO25 3HS
Tel: 01723 892229 enquiries@woldtopbrewery.co.uk Beers traditionally produced using chalk-filtered water and Wold grown barley. (D)

Yorkshire Ducks

Daniel & Stuart Mathison, Southfield Farm, 54 South Street, Leven HU17 5NYT
Tel: 01964 543064 dan.mathison@fsmail.net Free-range oven-ready ducks, whole and in portions. Geese during Christmas period.

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