

Blackshaw Local Food Directory

Blackshaw Food Network



Local Producers

Provide:

- * Fresh produce
- * Low food miles
- * Local jobs
- * Care of the environment
- * Community

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Newsflash

We met to talk about some of the ideas for events where we can help local producers get their food to local people; we need producers to support us at events, to bring or arrange for goods to be there... here are some of the ways to get local food to local people in 2011:

- * We shall have a stall at the Launch of the Hebden Bridge Campsite - web address: Hebdenbridgescamping.co.uk at **The New Delight 2nd April 2011 12 - 3pm** as Kala and Sophie want to supply our delicious local food to their campers!
- * We'll hold another Food Fest on **23rd July**, a chance to share our wonderful local produce.
- * We'll hold a stall at the **Village Fete on 3rd September** this year, so we can sell our fabulous food rather

than tell people about it!

This year we'll also be arranging skills sharing sessions on things like bottling, preserving, making pate, anything that helps local people get involved with buying local food! If you'd like to get involved with a skill sharing workshop (either sharing your skills or learning from others) please email blackshawfoodnetwork@googlegroups.com

And we have just launched a Facebook page – love it or hate it, it's a great way to get the local food message out and let people know about events, so if you are into that sort of thing, you'll find the page at: www.facebook.com/pages/Blackshaw-Food-Network/198211036863269

Are you interested?

Do you live locally and want to join the **Blackshaw Food Network**? As a member you will receive emails about currently available food and dates of meetings. Are you a **local producer** and want an item to

appear in future food directories ?

Please email boyle.mm@gmail.com and indicate whether you want to be a member and if you are a producer send a few words about

So, dates for your diary:

- 2nd April – Table at Launch of Campsite
- 23rd July - another fantastic Food Fest at the ex-Chicken sheds on Davy lane (more news later)
- 3rd September – stall at the village fete.

Next meeting of Blackshaw Food Network: EVERYBODY welcome **MONDAY 4TH APRIL @ 7.45PM** in the New Delight.

The local food produced in Blackshaw is often available seasonally and in small quantities so please don't be disappointed if at times the

what you are offering and contact details.

If you would like to **buy your food directly from local producers** please use the contact details in this directory to make arrangements with the

Local food producers



The White Windows Farm survey showed most people didn't require fancy covers on jam lids and some would participate in a jar recycling scheme.

Meat and Poultry ++ Phil and Lucy Brill

From time to time have free-range pork, lamb and geese. Also free-range eggs. If you would like to be contacted when meat is available, call Burnt Edge Farm 07795 186681 or philandlucy@hotmail.com

Sally and Jonathan Stansfield

Free-range pork, poultry and eggs direct from the farm. Sausages, dry cure bacon, joints, hams, whole chickens. Turkeys at Christmas and many more items subject to availability. Beef and lamb from our own stock coming soon.

Staups Lea Farm
01706 812700 or
www.hebdenfarmproduce.co.uk

Barbara and Peter Colpman

Lamb and Rare breed Pork. If you would like to be contacted when meat is available call Barbara and Peter on 01706 813946 Higher Mount Farm, Mount Lane
peteratnetcross@Hotmail.co.uk

Hazel Noble

Naturally produced beef and lamb, reared purely on Blackshaw Head grass. Available seasonally, usually September to February. 01422 844683 or noble683@btinternet.com

Sue and Tony Burger

Home produced native breed lamb. Free range eggs, small quantities of seasonal fruit and vegetables. Small range of preserves, fruit, vegetables and cakes. Vast amounts of *pony manure*.
3 Davy Cottages
tony.sue.burger@talktalk.net

Eggs ++

Jan and Jan

Organic fed free-range hen eggs, soft fruit, and wide range of non-fancy delicious vegetables, all seasonal and grown organically.

Shaw Bottom Farm
jan.melloy@btinternet.com or
jan.langowski@btinternet.com

Helen Eccles

Occasionally has surplus free-range eggs (extra large). Also a good source of *horse manure*.
Old Shaw House

Debbie McCall

Free-range eggs available. I also sell *willow cuttings* or rods for living willow structures e.g. hedges, domes, wind breaks or barriers and living willow sculptures. Honesty Box in operation.

Long Hey Top, Winters Lane
For price list contact me on 07736 683168
dilmccall@btinternet.com



Mel Taylor and James

Eggs
1a Underbank Ave,
Charelstown
MelT@artzene.net

Gail King

Eggs: hen, duck, goose, quail, guinea fowl.
New Laithe Farm
Staups Lane, OL14 8RR
Tel 0787647311
gailking88@hotmail.com

Debbie and Mark Coup

Free-range chicken and duck eggs available during laying season. Honesty box at gate.
Lane Cottage, Long Causeway

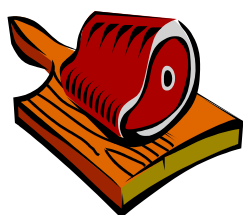
Carol King

Goose eggs. Can hatch eggs for people.
Brown Hill Bottom Farm
Brown Hill Lane, Blackshaw
HX7 7HZ
01422 842801
carolk@orangehome.co.uk

Beer

Dan Tasker

Blackshaw's producer of great quality beers, available in bottles, polypins or 9 gallon barrels, ideal for parties or get-togethers.
Bridestone Brewery
Contact Dan on 01422 847104
Bridestones@hotmail.co.uk



Local food Producers

Fruit and Veg ++

Doreen Clare

In season can supply a small amount of tomatoes, rhubarb and soft fruit, also some free-range eggs.

Lane Top Farm

Phil Howitt & Georgina Filby

Jam and potted herbs.

7 High St, Blackshawhead

Phil.howitt@3-c.coop

Annette Williams and Mandy Spry

Vegetables, hay and mistletoe

West Hey End Farm,

Hey Head Lane,

Todmorden, OL14 8RE

annettejuliewilliams@googlemail.com

Lorraine Steeple

Fruit, vegetables and eggs.

West Farm, Rodwell End,

Todmorden.

lozsil@talktalk.net

Clare Le Fevre

Small amounts of fresh vegetables, tomatoes, cucumbers, courgettes, rhubarb and blackcurrants. Also range of jams. I will email the Blackshaw Head googlegroup when available.

White Windows Farm

clefevre@btinternet.com

ilefevre@btopenworld.com

Ben Cambell

Seasonal surplus

Balkrough Farm

Ben-campbell@btinternet.com:

Ian Rouston

Vegetables to sell/swap.

Higher Birks Barn,
Crossley New Road.

ian@rouston.com

Stanley Coleman

Produces fruit and veg *plug plants* for growing on.

namelocnats@live.com

Steve Welsh

Occasional eggs and veg.

Lower Mount Farm

01706 813663

swelsh_ace@hotmail.com

Pates ++

Judith Appleton

When not gallivanting around the world, J is happy to cook up delicious items from local produce: liver pate, quiche lorraine, veg frittata etc. Will cook local produce for your party, family gathering.

4 Causeway Fold

01422 846677 or at

judith.appleton@zen.co.uk

Cakes ++

Sharon Kershaw

Makes *bread*, cakes, pates etc. to order.

Rodwell Head Farm Cottage,

Todmorden

Sharon.kershaw496@btinternet.com

Linda Clarkson

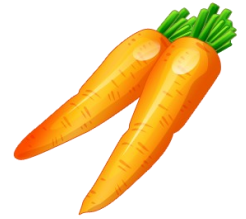
Jams, pickles, cakes, seasonal fayre e.g. Xmas

01282 415311

lindaclarkson@hotmail.co.uk

Barbara Hyde

Eggs. Makes jams, scones to order and kids birthday cakes, plus free *horse manure*.
Dovescout Farm Marsh Lane,
hyde@dovescout.freereserve.co.uk



Jo Waites

Will make cakes to order or swap for veg etc.
9 Dry Soil
jowaites99@hotmail.com



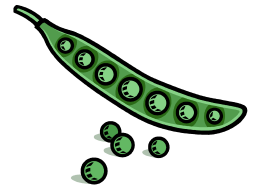
Milk

Steven Whitfield

Milk delivered to your doorstep. Cows from Hitchens Farm, Luddenden, where the milk is also bottled. Returnable glass bottles. Mon, Wed and Fri up the Steeps to Blackshaw Head. Tues, Thurs and Sat, Heptonstall, Colden and Blackshawhead.

01422 834072 or

07554857889



'The pork and apple burgers were delicious'

Maggie and Craig

Cheese

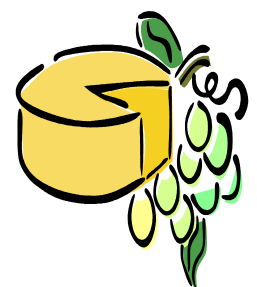
Pextenement aims to produce high quality handmade cheeses solely from the organic milk produced at our own farm. The cheeses are available to the public through local retail outlets, restaurants and cafes or direct from the Cheese Company.

07725 517934

Pextenement Farm, Eastwood,
Todmorden OL14 8RW

info@pextenement.co.uk or

www.pextenement.co.uk



BFN

Blackshaw Food Network

To add or amend a listing in the Directory email Maggie on boyle.mm@gmail.com

Connecting local producers and customers in Blackshaw



Photo Craig Shaw
Bluplanetphoto.co.uk

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We're on the web!
<http://blackshaw.net>

We're on facebook!
www.facebook.com/pages/Blackshaw-Food-Network/198211036863269

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Hazel Noble
Sue and Tony Burger
Barbara & Peter Colpman

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Debbie and Mark Coup
Debbie McCall
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Doreen Clare
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Mel Taylor and James
Sally and Jonathan
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Pextenement Farm

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Beer

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Horse Manure

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Egg Hatching

Carol King
Pate
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