



You're **WELCOME** to **TASTE**

MEET the MAKERS



#WelcomeToTASTE
#LaoisTASTE





You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Aghaboe Farm Foods

Product: Handmade Baking

Main Contact: Niamh Maher

Tel: +353 (0)86 062 9088

Email: niamhmahercakes@gmail.com

Address: Keelough Glebe, Pike of Rushall, Portlaoise, Co. Laois, Ireland.



AWARDS

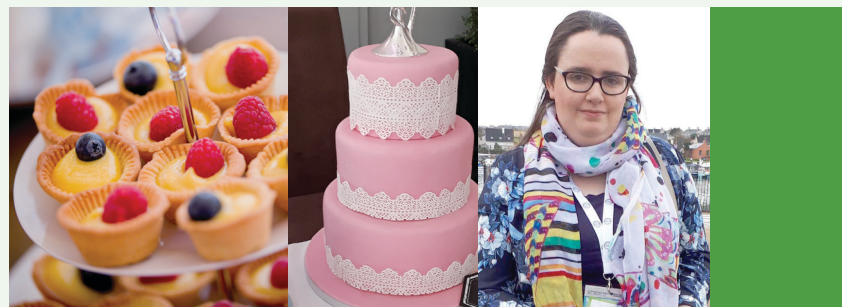
GOLD MEDAL WINNER
Blas na hÉireann 2019

BEST IN LAOIS
Blas na hÉireann 2019

BEST IN FARMERS' MARKET
Blas na hÉireann 2019

Aghaboe Farm Foods was set up by Niamh Maher in 2015. From as far back as Niamh can remember, she has always loved baking tasty cakes and treats. Today, Aghaboe Farm Foods has grown into an award-winning artisan bakery. Specialising in traditional handmade baking, Niamh uses only natural ingredients. "Our flavours change with the seasons and where possible we use local ingredients to ensure the highest quality and flavour possible". Our selection includes cakes, tarts, muffins & brownies. Aghaboe Farm Foods sell directly through farmers' markets and by private orders through Facebook. "All of our bespoke products are made to order to suit customer's needs".

In 2017 Aghaboe Farm Foods won Silver at Blas na hÉireann, and in 2018 they achieved a Great Taste Award. In 2019 Niamh has once again been successful, winning a Blas na hÉireann award for her Christmas cake.



@aghaboefarmfoods

@aghaboefarmfoods



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

An Sean-Teach

www.anseanteach.com

Product: Botanical Gins & Cream Liqueurs

Main Contact: Brian Brennan / Carla Taylor

Tel: +353 (0)87 261 9151 / +353 (0)86 309 5235

Email: anseanteach@outlook.com

Address: Aughnacross, Ballinakill, Co. Laois, Ireland.



AWARDS

Brennan's Old House Gin
SILVER MEDAL WINNER
Blas na hÉireann 2018

An Sean-Teach Ltd
BEST IN LAOIS
Blas na hÉireann 2018

DV8 Gold Cream Liqueur
GOLD MEDAL WINNER
Blas na hÉireann 2017

Brennan's Old House Gin
BRONZE MEDAL WINNER
Blas na hÉireann 2017

GOLD at The Irish Whiskey Awards 2017

An Sean-Teach Ltd
BEST IN LAOIS
BEST START UP
Blas na hÉireann 2017

An Sean-Teach, meaning The Old House in Irish, is named after the traditional thatched house on the farm where the business is located in Co. Laois. The Old House, Aughnacross, has a long history of cottage industry which over the years has contributed to the income of the households that reside there. Continuing this tradition, The Old House is now home to An Sean-Teach Ltd, a boutique drinks company and home to Brennan's Old House Gin, DV8 Gold and DV8 Pink Gin Cream Liqueur.

The first product launched by An Sean-Teach in 2015 was the DV8 a divinely different Irish Cream Liqueur. A mix of decadent cream & vodka distilled from whey. Brennan's Old House Gin is produced in small batches & with the highest quality, hand selected, traditional & native Irish botanicals creating a bit of Irish magic in every bottle.

"More people are seeking out artisan products now, and want to hear the story behind them. We believe we have a unique story. The old house was the foundation of where the best of food and drink was created."

An Sean Teach award winning products are sold nationally around Ireland and are also sold in France, South Africa & Australia.



@DV8creamliqueur
 @brennansoldhousegin
 @anseanteach



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Apoena Artisanal Chocolates

www.apoenaartisanalchocolates.com

Product: Handmade Gourmet Chocolate

Main Contact: Thais Apoena

Tel: +353 (0)87 056 6982

Email: thais.apoena@apoenaartisanalchocolates.com

Address: 51 Ashley Gardens, Borris Road, Portlaoise, Co. Laois, Ireland.




ApoEna Artisanal Chocolates began in 2015 when two sisters decided to share their passion for homemade and handmade chocolate.

Based in Portlaoise, the sisters produce quirky and imaginative chocolate products with unique shapes and colours offering everything from chocolate pops with creative figures to truffles, bonbons, mendiants, chocolate ganaches & chocolate covered marshmallows with a wide range of playful flavour combinations.

You can find Apoena Artisanal Chocolates through their online store www.apoenaartisanalchocolates.com, or through social media on Facebook and Etsy with free delivery to anywhere in Ireland.

You can also find the sisters trading their chocolate at country and cottage markets around Laois.



 @ApoenaChocolates

ETSY SHOP
ApoenaChocolates



You're **WELCOME** to **TASTE**

#YoureWelcomeToTASTE #LaoisTASTE

Ballykilcavan Brewing Company

www.ballykilcavan.com

Product: Craft Beer

Main Contact: David Walsh-Kemmis

Tel: +353 (0)86 348 4128

Email: david@ballykilcavanbrewing.com

Address: Ballykilcavan, Stradbally,
Co. Laois, Ireland. R32 PY89



AWARDS

WINNER OF SIX MEDALS
Dublin Craft Beer Cup 2019

WINNER OF THREE MEDALS
Dublin Craft Beer Cup 2018

Ballykilcavan Brewing Company is based at Ballykilcavan Farm near Stradbally in Co. Laois. The farm has been the home of the Walsh family since 1639 and the current owners, David and Lisa Walsh-Kemmis, are the 13th generation of the family to live and work there. They have set up a craft brewery in the 240 year old stone grain store at Ballykilcavan, and grow the barley used to make the beers in the field next to the farmyard. The brewing water is drawn from a well beside the brewery and David has also established a new hop garden.

The company sells a range of craft beers from traditional lager, red ale and stout to more exotic Indian Pale Ales and canned beers. Each batch is made by hand on their copper-clad 1000 litre kit and bottled on site.

The company won 6 medals in the 2019 Dublin Craft Beer Cup and three medals the previous year.



[@ballykilcavan](https://www.facebook.com/ballykilcavan)

[@ballykilcavan](https://www.instagram.com/ballykilcavan)

[@ballykilcavan](https://twitter.com/ballykilcavan)



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Castlewood Organic Farm

www.castlewoodfarm.ie

Product: Organic Bord Bia approved Beef, Lamb, & Organic Pork & Bacon. Organic Eggs, Jams, Cordials, Juices, Fruit and Treats baked on the farm.

Main Contact: Dominic Leonard

Tel: +353 (0)87 969 4070

Email: farmerdominic@yahoo.co.uk

Address: Durrow, Co. Laois, Ireland. R32 YN32



Castlewood Farm is a beautiful working farm set in Durrow Co. Laois beside the river Nore owned by Dominic Leonard and Alison Duck. It is an IOFGA Certified Organic Farm producing cattle, sheep and crops along with some pigs, hens and a beautiful orchard. Castlewood farm also comprises a kitchen garden, which produces a wide range of organic vegetables including potatoes, carrots, parsnips and onions which supplies much of their household and tea room needs.

Castlewood products include organic Bord Bia approved beef and lamb as well as organic pork and bacon, all of which are available directly from the farmshop.

Castlewood Farm produces a wonderful bounty of other produce throughout the year, all of which can be found for sale in the farm shop which includes organic eggs, jams, cordials, juices, fruit and treats baked on the farm.

The Castlewood Farm tea rooms which opened in 2015 takes its inspiration from the farm and it has a range of delicious treats and soups on offer throughout the year which are made from all the wonderful organic produce fresh from the farm and gardens.



[f @CastlewoodOrganicFarm](https://www.facebook.com/CastlewoodOrganicFarm)

[t @castlewoodf](https://twitter.com/castlewoodf)



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Edmundburry Greens

Product: Mixed Leaf Salads, Micro-Greens, Edible Flowers, Jams and Preserves.

Main Contact: Simona Mihai

Tel: +353 (0)87 097 1187

Address: Edmundburry House L5638, Newtown Durrow, Co. Laois, Ireland.



Edmundburry Greens was established by Simona Mihai and Nick Soomaree in April 2018 and is committed to producing tasty natural produce and preserving it by locking in gorgeous flavours. Simona, originally from Romania, has always had a love of nature from a young age when she enjoyed gardening and making herbal teas with her Grandmother. While Nick was born in Mauritius, his family had allotments, chickens, goats and ducks which made them self-sufficient. Their mutual love of natural flavourful food brought them together and they ensure that all their produce is grown naturally, without chemicals, from Irish organic seeds. Freshness is paramount to this business.

“Our growing methods promote soil fertility and nutrients and ensure respect for the environment. It is our belief that produce grown with such care will taste better and be more beneficial to health. We make low sugar jams with fresh ingredients and no preservatives or artificial colours, so they are as natural as they can be. We also make savoury preserves using our own vegetables which are both vegan and gluten free. Our jams and preserves are inspired by both our families recipes’ and are dear to our hearts”.



[f @EdmundburryGreens18](https://www.facebook.com/EdmundburryGreens18)



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

G's Gourmet Jams

www.gsgourmetjams.ie

Product: Jams, Marmalades, Relishes and Chutneys

Main Contact: Helen Gee

Tel: +353 (87) 267 0469 / +353 (0)57 873 1058

Email: helen@gsgourmetjams.ie
sales@gsgourmetjams.ie

Address: G's Gourmet Jam, Abbeyleix, Co. Laois, Ireland.



AWARDS

WINNER
Great Taste Awards

WINNER
Top 50 Great Taste Awards

WINNER
Georgina Campbell Awards

WINNER
Blas na hÉireann Awards

BEST IN IRELAND
Mckennas Guide

WINNER
Laois Business Awards

WINNER
Irish Quality Food Awards

Situated on the Family Farm on the outskirts of Abbeyleix, Helen Gee and G's Gourmet Jams are celebrating 20 years in business. 20 years of capturing and preserving the full round and fresh fruit flavours in every jar of Jam, Marmalade, Relish and Chutney.

Award winning G's Gourmet Jams are made using only the highest quality and natural ingredients, which has resonated with consumers in their home county of Laois. G's Gourmet Jams has strived to support the local community over the years, by supporting and sponsoring local events, buying local and employing local. G's Gourmet Jams endeavours to indulge your senses and showcase one of the great products of Laois.

G's Gourmet Jams have turned traditional recipes passed down from generations, into a Gourmet family business that captures a memory in a jar of just picked berries in the summer sun. G's Gourmet Jams have won wide acclaim and have picked up many awards over the years. Retail & Food service is available nationwide.



[@gsjams](https://www.facebook.com/gsjams)

[@gs_gourmet_jams](https://www.instagram.com/gs_gourmet_jams)

[@GsGourmetJams](https://twitter.com/GsGourmetJams)



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Garryhinch Wood Exotic Mushrooms

Product: Wild and Exotic Organic Mushrooms

Main Contact: Joe Gorman

Tel: +353 (0)87 250 6354

Email: garryhinchmushrooms@outlook.com

Address: Garryhinch, Portarlington, Co. Laois, Ireland. R32 V566



AWARDS

IRISH ORGANIC
CERTIFICATION

BORD BIA CERTIFICATION

Garryhinch Wood Exotic Mushrooms is a long standing family run organic mushroom farm located on the banks of the river Barrow in Portarlington on the border of Counties Laois and Offaly. They have been in the mushroom industry for over 30 years, supplying appetising mushrooms to food service providers across Leinster and exporting to the United Kingdom.

Currently they grow a wide range of wild and exotic organic mushrooms and cultivate their mushrooms on wooden blocks made only from trees sourced from sustainably managed forests. These tasty mushrooms have a high nutritional value as well as a medicinal value.

They currently grow Shiitake, King Oyster, Yellow Oyster, Grey Oyster, Maitake, Nameko, and White Beech mushrooms on the farm in Portarlington. All their mushrooms are chemical free and approved by Bord Bia's Sustainable Horticulture Assurance Scheme (SHAS) certification and to Irish Organic Certification standards. They currently sell their range of mushrooms country wide, supplying retailers and selling through Organic Farmers Markets.





You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Granstown Free Range Eggs

Product: Eggs

Main Contact: Matt Bergin/Brian Fitzpatrick

Tel: +353 (0)87 612 2845 / +353 (0)87 125 7607

Email: granstownfreerangeeggs@gmail.com

Address: Ballacolla, Co. Laois, Ireland.
R32 Y653



Granstown Free Range Eggs is a family-run free range egg business operating for the past 21 years. The business was established when Matt Bergin saw a gap in the market and an opportunity to develop a commercial free range poultry business. Matt was raised on a farm in the Rathdowney/Ballacolla area, known as a stronghold for beef and dairy farming, and always had an interest in animals. "Having been raised as a farmer, food production has always been at the heart of what I do. You could say I know nothing else!" explains Matt.

At Granstown the hens roam free through green pastures and are provided with well-equipped housing to keep them safe at night. "The feeding regime is simple; grass grazing supplemented by natural grains and cereal with a continuous supply of fresh water," says Matt. "Here too they feed, drink and lay our wonderful Granstown fresh free range eggs," he added.

Granstown is a modern well equipped and market driven company who produce and pack their quality free range eggs in Granstown and distribute throughout Laois, Offaly, Kilkenny and Tipperary to shops, hotels and restaurants. Their products range from the traditional half dozen box for the householder to large trays for the commercial users.





You're **WELCOME** to **TASTE**

#YoureWelcomeToTASTE #LaoisTASTE

Le Skinny Chef

www.leskinnychef.com

Product: Dips, Spreadable Pestos, Concentrated Soups, Chutneys, Jams, Oils and Cordials

Main Contact: Aymar Gourdet

Tel: +353 (0)87 366 6080

Email: leskinnychef@hotmail.com

Address: Unit 6 Clonminam Business Park, Father Brown Avenue, Portlaoise, Co. Laois, Ireland.



AWARDS
BRONZE MEDAL WINNER
Blas na hÉireann 2019

Le Skinny Chef, Aymar Gourdet, is a multi- award-winning chef and restaurateur who specialises in French Irish Fusion Cuisine. From an early age Aymar was interested in cooking and he opened his first Gastronomic Restaurant in Ireland over 20 years ago. His current business evolved from queries received from restaurant customers asking to take home jars of his Spreadable Wild Garlic Pesto.

Le Skinny Chef comprises of a range of award winning artisan products which Aymar creates from locally sourced organic ingredients, many of which are both dairy and gluten free. He produces a wide range of artisan food products and prides himself on using locally sourced organic ingredients. The range of products on offer are delicious dips, spreadable pestos, concentrated soups, chutneys, jams, oils and cordials. Aymar states "The ingredients we carefully choose and use in our creations have a direct impact on our success" Le Skinny Chef was a recipient of a Great Taste Award in 2016.

Le Skinny Chef products are currently available to buy directly from the factory shop in Portlaoise, from the Food Academy section in selected SuperValu stores, independent stores across Ireland and at Farmers Markets in Kilkenny, Naas & Emo Co. Laois.



[f](https://www.facebook.com/leskinnychef) @leskinnychef

[i](https://www.instagram.com/leskinnychef) @leskinnychef

[t](https://twitter.com/LeSkinnyChef) @LeSkinnyChef



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Mary Lowry's Home Baking

Product: Confectionary & Cakes

Main Contact: Mary Lowry

Tel: +353 (0)57 862 7091

Email: lowry.mary@hotmail.com

Address: Moorevalley, Timahoe, Co. Laois, Ireland. R32 N2F5



Mary Lowry's Home Baking is a one woman business which began in 2005 in Lyster Square, Portlaoise. Previously a stay at home mother to three children, Mary decided to make the change in order to fill up spare time once her children moved on to secondary school. Mary Lowry's Home Baking provides specially baked occasion cakes that are locally produced and completely free from additives and preservatives. She has been winning prizes since she was a young girl and her passion for baking was inherited from her mother. "My mother always baked and was a brilliant cook so I guess it rubbed off as she always encouraged us in the kitchen," explains Mary. Mary states that "baking is time consuming but when the customers are so happy with the cakes, for me it makes it all worthwhile."

Today Mary provides cakes and other baked goods for Weddings, Birthdays, Christmas and all other special occasions using only the best and locally sourced ingredients where possible. All cakes are available at Portlaoise and Abbeyleix farmer's markets and select local shops.



[f @marylowryshomebaking](https://www.facebook.com/marylowryshomebaking)



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Mueller & O'Connell Bakery

Product: Breads & Baked Goods

Main Contact: Richard O'Connell

Tel: +353 (0)86 817 5361

Email: richoco@eircom.net

Address: Old AIB Bank, Main Street
Abbeyleix. Co. Laois, Ireland.



AWARDS

THE RESTAURANT
ASSOCIATION OF IRELAND
Best New-Comer in Leinster, 2017

Mueller and O'Connell Bakery was set up by Adrian Mueller and Richard O'Connell to bring artisan bread and baked goods to the local market. Adrian and Richard started their business in November 2015 spending 15 months in the commercial kitchens in Mountmellick and also selling their breads in the farmers markets in Abbeyleix and Tullamore. Mueller and O'Connell opened their Retail Bakery in Abbeyleix in October 2017.

Adrian a professional baker, who previously owned his own bakery in Sydney, had practiced the art of making bread for over 10 years before moving to Ireland. In 2015, he met Richard, one of nine O'Connell siblings who grew up in Cullahill Co. Laois where a passion for food was their way of life. His mother grew her own vegetables and fruit while also running a busy gastropub, grocer and post office. Over time Richard developed an interest in breakfast and bread in particular taking a number of courses in baking.

"All of our breads are baked fresh on day of sale using only natural ingredients and without any artificial additives. Our selection includes a variety of sourdough breads, long fermented yeast breads and other baked goodies".



[f](#) @muellerandoconnellbakery

[i](#) @muelleroconnell_bakery



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Paddy O's Cereals

www.granola.ie

Product: Granola & Cereals

Main Contact: Paddy O'Connell

Tel: +353 (0)86 397 6215

Email: paddy@granola.ie

Address: Cullahill, Portlaoise, Co. Laois, Ireland. R32 R2EW



Paddy O'Connell began making his granola above the family run pub in Cullahill County Laois in 2010, following his graduation from Ballymaloe Cookery School. Originally sold at local farmers markets, Paddy O's Cereals are now available in over 250 stores in Ireland. "I remember my first day at a farmer's market, I had 60 bags of granola and I sold every one."

From a young age Paddy had a passion for food and cooking. "My family always valued the importance of healthy, homemade food so I grew up appreciating what I was eating." Paddy's granola comes in six delicious flavours including Fruit & Seeds, Granola & Berries, and Strawberry & Apple. He oversees all aspects of the business and as a result knows exactly where all of his ingredients come from.

"We take pride in supporting local Irish farmers and knowing where our oats are sourced." The cereals are both high in fibre and low in saturated fat, with no added salt. Paddy relishes in the opportunities the job creates and loves building lasting relationships. "Whether it's a local shop owner, a distribution centre manager, or a consumer, I value the opportunities I have to share the products I love with the people I meet".



AWARDS

**GEORGINA CAMPBELL
FOOD AWARD**
Best Cereal producer of
the year 2019



[@PaddyO'sCereals](https://www.facebook.com/PaddyOsCereals)

[@paddyos_cereals](https://www.instagram.com/paddyos_cereals)

[@PaddyOsCereals](https://www.twitter.com/PaddyOsCereals)



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Ratheniska Farm Fresh

Product: Fresh Salads & Seasonal Vegetables

Main Contact: John Egan

Tel: +353 (0)86 383 8757

Email: jypegan@hotmail.com

Address: Grange Upper Stradbally, Co. Laois,
Ireland. R32 C6D8



Ratheniska Farm Fresh is a homegrown organic vegetable farm run by Father & Sons John Senior, John Junior and Alex. After a successful career in the hospitality industry, what started out as a hobby for John Senior has grown into a business since 2017. A glimpse at Ratheniska Farm Fresh's Facebook, Instagram and Twitter pages, showcases the hard work and expertise that goes into producing the crops and the desire of the Egans to protect their plants while maintaining organic, chemically-free produce.

The family are a well organised operation and promise that all their produce is locally grown, chemical free and fresh, sold straight from farm to fork. They operate a no till regenerative agricultural approach which focuses on restoring soils that have been degraded by the industrial agricultural system. At Ratheniska Farm Fresh "we aim to provide local produce to help promote a cleaner environment and contribute to building a self sustaining local economy".

We supply local markets, a number of local shops and restaurants with fresh pre-packed speciality salads, consisting of seasonal blends and made to order vegetable boxes.



[f](https://www.facebook.com/RatheniskaFarmFresh) @Ratheniska Farm Fresh

[i](https://www.instagram.com/ratheniskafarm) @ratheniskafarm

[t](https://twitter.com/RatheniskaFarm) @RatheniskaFarm



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Rose Cottage Fruit Farm

www.rosecottagefruitfarm.ie

Product: Fresh Berries & Berry Juices

Main Contact: Mary Phelan

Tel: +353 (0)57 873 2666 / +353 (0)86 345 2773

Email: phelansoffruit@yahoo.com

Address: Rose Cottage, Trumera, Mountrath,
Co. Laois, Ireland.



Rose Cottage Fruit Farm is a family run enterprise. All the home-grown berries, juices and jams are cultivated on the Phelan family farm in Mountrath, Co. Laois, where berries of every kind have been grown since 1982. It began with 4 rows of strawberries and since then they have expanded almost every year.

For Michael and Mary Phelan, growing fruit & berries was a life-long passion that has since been passed down to their sons Paul and Kevin. The family run farm, which has a Bord Bia standard approval rating, produces the finest of in-season strawberries, raspberries, blueberries, gooseberries, cherries and wild plums.

With this bountiful crop, Rose Cottage Fruit Farm supplies Ballymaloe House and Cookery School and they also manufacture a range of jams and preserves that include apple & strawberry, apple and rhubarb and the ever-popular apple jelly. A selection of Rose Cottage home-made berry juices are for sale at the market stall in Limerick and Cork every weekend during the summer months and let's not forget the ever popular self-service stand located at the farm for passing trade, with access every day during the peak season.



[@rosecottagestrawberries](https://www.facebook.com/rosecottagestrawberries)



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Run on Pulses

Product: Vegan Burgers

Main Contact: Hazel Refat / Heather Vaughan

Tel: +353 (0)87 704 0242 / +353 (0)87 647 6091

Email: runonpulses@gmail.com

Address: Crannagh, Stradbally, Co. Laois, Ireland. R32 D433



Run On Pulses was set up in 2017 by sisters Hazel Refat & Heather Vaughan in Stradbally, Co Laois. Hazel & Heather grew up surrounded by the sights, sounds and tastes of The Wild Atlantic Way where fresh food and vegetables were taken for granted. "Our passion for wholesome food began there and has remained with us over the years". While working and living abroad we had the opportunity to mix with other cultures and to savour their food. It gave us an appreciation of how different blends of spices and herbs can really enhance the flavour of food and how pulses can make a delicious meal."

Making the choice to come back home to live was easy but the sisters found it difficult to find non meat meal options. In 2017 they took the plunge and started producing food in their own kitchen. Their vision has remained constant – to produce healthy, tasty, convenient food that can be enjoyed by the whole family. Their products include a variety of vegan burgers such as Black Bean & Sweet Potato, Chickpea & Mushroom, Red Lentil & Carrot.

You can find Run On Pulses products in Mulhall's Supervalu Portlaoise or at farmers markets in Portlaoise, Stradbally and Carlow.



 @runonpulses



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

Seccoto Coffee

www.seccoto.com

Product: Specialty Coffee

Main Contact: Tom Naughton

Tel: +353 (0)86 378 8825

Email: tom.naughton@seccoto.com

Address: Unit 10 Portarlington Enterprise Centre, Portarlington Business Park, Canal Road, Portarlington, Co. Laois, Ireland. R32 C788



Tom Naughton set up Seccoto Coffee in 2004 initially focusing on specialty coffee. Tom developed a taste for specialty coffee when he spent a summer working for a coffee roaster in Holland. "My wife and I wanted to set up our own food business, and we had done some coffee roasting at home," he says. Having bought a Probat roaster, grinders and quality control equipment, Naughton set out to respond to the growing Irish coffee culture.

Seccoto coffee is a high-quality coffee, with unique flavours and full traceability to individual farms and farmers. Over the past fifteen years Seccoto Coffee has continued to grow steadily expanding their business into an own label contract roasting model. Today they are the only fully certified own label contract roasters in Ireland. They sell directly to several cafés and to a number of large food service companies that sell on to restaurants. Currently they supply a selection of quality coffees to the retail and food service sectors around the midlands.

"Our beautiful coffees are all roasted locally in the heart of Ireland. We also supply organic and fair trade coffee too."





You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

The Jungle Food Company

www.flavoursafari.com

Product: African Inspired Sauces & Condiments

Main Contact: Michael Onalimi

Tel: +353 (0)87 974 1540

Email: michael@junglefoodz.com

Address: The Kitchens, MDA Business Park, Irishtown, Mountmellick, Co. Laois, Ireland. R32 A0PK



AWARDS

FOOD HERO (Shortlisted)
The Irish Quality Food & Drink Awards 2019 (IQFDA's)

WINNER Lions Den 2018
Google Ireland/APNI

WINNER Best Food Provider
Micro Business Awards

WINNER Nissan Generation
Next Campaign 2017/2018 -
Nissan Ireland & Current Nissan
Generation Next Ambassador
Brand

Top 15 Irish Foods to Eat 2018
Go Rails Magazine

WINNER Bank of Ireland's Taste
of Dublin Producers Row

Excellence Award
Taste of Cavan

Best Producers Pitch
Flavours of Fingal/Bank of Ireland

The Jungle Food Company blends fresh Irish ingredients with the finest of African spices to create the company's unique sauces and condiments. The business was set up in September 2015 and is best known for its award winning Flavour Safari® Sauces, Ireland's First African Inspired Sauce Range™. Food was an important part of growing up in Lagos, Nigeria, where Michael helped his mother in the small food store that they owned. "Food has always been a passion of mine," admits Michael. "I was surrounded by herbs, spices and great African produce such as yams, plantain and okra, and always loved cooking and blending different ingredients." It's no surprise then that the underlying premise of Flavour Safari® is a unique blend of herbs and spices that create a brand new taste sensation with an African twist: from mild tomato and herb, to spicy olive and tomato with an extra kick of fiery heat, all Flavour Safari® Sauces are gluten free and suitable for vegetarians. The sauces are made using fresh vegetables sourced from local suppliers and are cooked in small batches to ensure premium artisan quality and taste. A key selling point is their versatility since they can be used hot or cold in pastas, pizzas, sandwiches, dips and so much more!



@FlavourSafari

@flavour_safari

@FlavoursUntamed



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

The Merry Mill

www.themerrymill.ie

Product: Organic Gluten Free Porridge & Flour

Main Contact: Kevin Scully

Tel: +353 (0)86 375 9692

Email: themerrymill@gmail.com

Address: Merrymount, Vicarstown,
Co. Laois, Ireland.



The Merry Mill was short listed in the 2018 **Bord Bia National Organic Awards** in the "New & Innovative" product category.

Eat Well and Be Well is the mantra that the Scully family live by and it was this philosophy that inspired Kevin and Jenny to produce premium organic, gluten free products on their family farm in Vicarstown, County Laois launched in 2017. They work in harmony with nature contributing to a chemical free ecosystem. "Our products not only feed the body and nourish the soul but are sustainable, amazingly tasty and best of all have no negative impact on the environment".

The Merry Mill is playing their role in the food revolution that is happening in Ireland. The Scully family are passionate about quality, authenticity and are proud to do more than is expected. They are Ireland's first producers of Irish Organic Gluten Free Porridge. Their oats are 100% Certified Organic & gluten free.

"We don't like leaving anybody out. On our farm, we control the whole process from start to finish, avoiding cross contamination from other grains. We also produce gluten free oat flour."

Full details of their products can be found and ordered on their website shop www.themerrymill.ie.



 @The Merry Mill

 @The Merry Mill

 @themerrymill



You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

The Village Dairy

www.villagedairy.ie

Product: Fresh, High Quality Organic Milk and Cream

Main Contact: Noel Barcoe

Tel: +353 (0)59 914 3437

Email: info@villagedairy.ie

Address: Clonmore, Killeshin, Co. Laois, Ireland.



AWARDS

EURO-TOQUES FOOD AWARD 2019

WINNER

Blas na hÉireann 2019
Blas na hÉireann 2018
Blas na hÉireann 2017
Blas na hÉireann 2016

In 2015, following a decision to move away from mass-market milk, veteran milk distributor, Noel Barcoe along with the help of family and friends, established the Village Dairy.

Based in Clonmore, Killeshin, The Village Dairy is a multi award winning dairy producing a variety of craft milk and cream, both organic and conventional, as well as goat's milk and Jersey milk and cream. In fact, they are the only producers of pure Jersey milk & cream in the whole of Ireland.

There are a growing number of local shops now stocking Village Dairy milk and cream in their fridges, making it easy to come across. "We collect our milk from the farm and with minimal processing within 24 hours, it's available on shop shelves. We also supply fresh milk and cream to hotels, restaurants, cafés and offices in the region."

To get an idea of what we can offer, please visit our website to see our full product range and if you would like to receive a delivery, please don't hesitate to contact us!



[@villagedairykilleshin](https://www.facebook.com/villagedairykilleshin)

[@thevillagedairy](https://www.instagram.com/thevillagedairy)

[@TheVillageDairys](https://www.twitter.com/TheVillageDairys)





You're **WELCOME** to **TASTE**

#WelcomeToTASTE #LaoisTASTE

12 Acres Brewing Company

www.12acresbrewing.ie

Product: Ales, Lagers & Porters

Main Contact: Paddy McDonald

Tel: +353 (0)87 281 6450

Email: paddy@12acresbrewing.ie

Address: Clonmore, Killeshin, Co. Laois, Ireland.



AWARDS

GOLD

Blas na hÉireann awards

GOLD MEDAL WINNER

Dublin Draft Beer 2018

BRONZE MEDAL WINNER

Dublin Craft Beer 2018

12 Acres Brewing Company is a multi-award winning craft brewery based in Killeshin, Co Laois, established in 2014 on the family farm by brothers Patrick, Ian, Rory & Barry McDonald. Their unique selling point is that they brew the beer from their own malted barley grown on the farm and spring water from deep beneath the same land. This water source is fed by the limestone aquifer of the Barrow Valley region which is known for its high quality water and produces water ideally suited to brewing. 12 Acres Brewing produce unique Irish Artisan Beers with provenance and traceability from their ground to your glass.

“The 12 Acres field on our farm is where we have been growing malting barley for the brewing industry for generations. Now we are craft brewing our own beer and we’ve named it after one of the fields where the barley is grown.”

Their unique Single Malt Lager won a Gold medal at the Blas na hÉireann Food Quality Awards in Dingle in 2018, their American Brown Ale – Farmers Tan – also recently won Gold at the Alltech Dublin Craft Beer Cup in 2018.



@12 Acres Brewing

@12acres

@12acres