



## Directory of Dumfries & Galloway Produce

Abbotts Chocolates	Dennis Cockburn	Langholm
013873 80376	thechocolateman@ abbottschocolates.co.uk	www.abbottschocolates.co.uk
We sell and make hand made chocolates and other chocolate products. The key foodservice products are peppermint, ginger and orange thins. A wide selection of other chocolate products are available. We have no minimum order and these products are available throughout the year.		

A Bee Provided	John Lockwood	Auchencairn
01556 640453	john@abeeprovided.co.uk	www.abeeprovided.co.uk
Locally produced honey available in jar sizes from 130g to 454g. No minimum order sizes but for orders under £450 a small delivery charge applies.		

Annette's Baking in a Box	Annette Need	Colvend
07795 166991	annetneed@btinternet.com	www.annettesbakinginabox.co.uk
Baking for all occasions, for foodservice and retail customers. Bespoke cakes & gateau, mini cakes , individual sweet & savoury tarts (minimum order 8 tarts). Birthdays, parties also weddings cakes / mini cakes. Deliveries are free within an 8 mile radius, thereafter £1.00 per mile. For orders of £50 plus delivery free within a 20 mile radius. Best sellers are chocolate, cream gateaux, lemon polenta ( gluten free).		

Annie's Delicious Bakes	Sarah-Jane Allsopp	Ringford
07546 311155	anniesdeliciousbakes@outlook.com	www.anniesdeliciousbakes.co.uk
We produce a wide range of home made cakes, bakes, quiches and pies which are made using as much locally sourced produce as possible. We produce individual portions of most of our product lines or larger versions which serve 10-16 portions for example are aimed at our wholesale food service customers who include butchers, cafes, delis, coffee shops etc. We have regular delivery routes around the region and many products are available at 48 hours notice once a supply agreement has been commenced.		

Barony Country Foods	Ronnie Graham	Lochmaben
01387 860487	ronnie@baronycountryfoods.co.uk	www.baronycountryfoods.co.uk
We are suppliers to the foodservice sector of: 1) Fresh fish and shellfish. 2) Venison products inc. haunches, saddles, steaks, casserole, mince, sausages, burgers etc. 3) Poultry including duck, goose, chicken, cornfed chicken, quail, foi gras, quail eggs, duck + goose fat etc. 4) Game birds in oven ready form or as breasts. inc. partridge, mallard, pheasant, woodcock, woodpigeon etc. 5) Beef, inc. striploins, ribeyes, fillets, rumps as whole or steaked and vac packed 6) Oak smoked produce from our own award winning smokehouse inc, smoked salmon, smoked trout, smoked poultry and game.		

Barscobe Castle Kitchen	Lorraine Belshaw	Balmaclellan
01644 420886	Barscobecastle@icloud.com	www. Barscobecastle.com
Peanut butter producer (other nutty butter varieties to follow!). Crunchy & smooth net weight 200g. Can supply 1kg tubs to foodservice. Product made to order. No minimum order requirement.		



By Heck Preserves	Margaret Vaughan	Lockerbie
0772 532 6635	mwbvaughan@aol.com	
<p>Jams, jellies, chutneys and marmalades. Products are all handmade in Lockerbie using traditional methods and local produce when possible. Available as gift packs, catering jars, wedding favour jars, self-catering 'Welcome Pack' jars. They are suitable for the retail, catering, catered accommodation or self-catering sectors.</p> <p>Standard retail jars usually retail around £3.20. Delivery is free within 20 miles of Lockerbie or products may be collected at Farmers Markets at Kirkcudbright, Dumfries, Lockerbie, Langholm or Moffat by prior arrangement. Otherwise a courier charge of £6.50/Kg applies. There is no minimum order either per variety or in total.</p>		

Cream o' Galloway (Ice Cream)	Helen Fenby	Gatehouse of Fleet
01557 814040	helen@creamogalloway.co.uk	www.creamogalloway.co.uk
<p><b>Foodservice:</b>            Luxury Dairy Ice Cream in catering size tubs (4L and 4.5L), available in 18 flavours. All are made with organic milk from our own dairy herd, plus Scottish cream and free range eggs. All ice creams are free from nuts, artificial emulsifiers and artificial stabilisers. All are suitable for vegetarians. Only 3 flavours contain gluten. Dairy free sorbets are available in 3 flavours in 2.2L tubs. These are also gluten free and nut free. They only contain fruit and sugar. Distribution in Dumfries and Galloway is through Cream o' Galloway or through Pioneer Foods. All products are available all year round. Bespoke menu cards can be produced and additional point of sale is available.</p> <p><b>Retail:</b>            Cream o' Galloway luxury dairy ice cream is available in 100ml, impulse purchase pots in 10 flavours. Case size is 12 tubs per case. RRP is between £1.50 and £2 depending on location. In addition, four flavours are available in 500ml tubs with 6 tubs per case. RRP is around £4. Minimum order depends on location. Products are available all year round. Point of Sale is available.</p>		

Cream o' Galloway (Cheese)	Helen Fenby	Gatehouse of Fleet
01557 814040	helen@creamogalloway.co.uk	www.creamogalloway.co.uk
<p>Black Douglas: Soft crumbly cheese with crushed black peppercorns, rolled in toasted oatmeal.            Rainton Round: Soft, firm, creamy individual cheeses. Can be sliced or diced. Great in a salad - similar to cow's milk Feta but less salty.            Cally Crowdie (Bulk Cartons or 150g): Said to be Scotland's oldest cheese recipe, a cream cheese made from cultured milk, without the addition of rennet. Excellent for cheesecakes. Can be frozen.            Crowdie with Garlic and Parsley: Full fat soft cheese with pressed garlic and fresh parsley. Avg 150g            Carrick: A Gouda style hard cheese, sweet and nutty. Available in Mild or Mature - aged traditionally.            Laganory: A well rounded semi-hard cheese, creamy with a full flavour. Available in Mild or Mature.            Minimum order depends on location. Hard cheeses available all year, soft cheeses spring to autumn plus Christmas. Soft cheese from £10.50 to £16.50 (trade); hard cheese from £11.75 - £14.50 (trade)</p>		

Galloway Chillies	Sheena Horner	Wigtown
07872 066583	info@gallowaychillies.co.uk	www.gallowaychillies.co.uk
<p>All our range is available in 1200g catering tubs but it should be noted that these are made to order. Our range has many uses from accompaniments to cheeses or to use as a cooking ingredient. Our intention is that we will also have freshly grown Scottish Chillies for sale when in season. Our full range of chilli preserves are also available for retail in 200g hexagonal jars. We ask that orders are at least £20 and we distribute for free within Dumfries and Galloway.</p>		



Garrocher Market Garden and Lowland Tea Garden	Angela Hurrell	Creetown
07793 582767	garrochermarketgarden@gmail.com	
<p>Garrocher Market Garden is now Scotland's first lowland tea garden, growing a premium tea onsite in Creetown which are then processed and sold under the Wee Tea brand. Promoting a growing selection of Tea Blends. The finest quality loose leaf tea make up the blends. Including:- Darjeeling, Assam/Celon, Earl Grey, Rooibus, Green, Japanese teas. Pack sizes include 75gm, 250gm. Own brand herbal and floral tea blends are in development.</p>		

In House – Chocolates By Design	Gillian Warden	Castle Douglas
01556 503037	mail@inhousechocolates.biz	www.inhousechocolates.biz
<p><b>Food Service:</b>            Chefs Selection Truffles, Loose Chocolates, Petit Fours. Standard catering order approx 2kg but smaller quantities available.            All made to order. Will deliver locally within a 30 mile radius of Castle Douglas, or despatch by courier.            Product development / bespoke items available for individual clients.            Wedding Favour or Corporate Chocolates which can be personalised are also available.</p> <p><b>Retail:</b>            Wide range of handmade chocolate products, truffles, bars and other chocolate products. RRP from £0.50 upwards, sold loose or pre-packed.            No minimum orders for local customers and delivery with a 30 mile radius.            Literature and product info can be supplied. Made to order lead time 7-14 days</p>		

Kaixe	Pam Scott	Dumfries
01387 720365	kaixe@hotmail.co.uk	www.kaixe.co.uk
<p>Kaixe can supply bespoke cake for all occasions and celebrations, from Weddings and Anniversaries to Christenings, Birthdays and everything in between. Cakes range from 6" to 12" round and square with 3D shapes also catered for. Designs and colours can suit customer's specifications. Orders can be made through the website contact page, email kaixe@hotmail.co.uk, facebook page (facebook.com/Kaixe), or by telephone. The only minimum order is on cupcakes, where twelve of the same flavour can be ordered. Cakes can be delivered or picked up by the customer. Details can be discussed at time of order. Enquiries should be made at least a month before the date due to avoid disappointment; the further in advance, the better. However, spaces do become available. Cupcakes start at £2.</p>		

The Damn Fine Cheese Company	Simon Reed	Thornhill
07490 1650008	damnfinecheese@yahoo.co.uk	www.damnfinecheese.co.uk
<p>We retail 9 flavoured cheddar cheeses and one very mature cheddar cheese. All sealed in different coloured waxes with each truckle containing 200g of cheese. The cheese make a fantastic addition to cheese boards, ploughman's style lunches, tapas style menus, as a finish to pasta dishes, dishes with cheese sauce or just let your imagination run wild.</p> <p>All flavours are carried in stock, although larger orders may take up to 7 working days to process. The cheese are packed in sleeves of 6 with a minimum order of 48 (8 sleeves) but can be made up of 8 different flavours if so required. Delivery charges vary with location but we try to deliver as much as we can personally to remove this cost altogether. The cheese is normally supplied with a minimum of 3 months shelf life (unless otherwise discussed). The cheese generally sell for the rrp of £3.80 but could be sold at a higher price (other companies are achieving £4.50 plus for the same weight) or in multiples i.e. 3 for £10.</p>		



The Little Bakery	Kerr Little	Dumfries
01387 267337	kerrlittle@yahoo.com	
<p>Bread, Rolls, Potato Scones and award winning pies.            Our variety of products are unique. We make all our products by hand, without any pre-mixes. All our sauces are made on the premises, and created with as many ingredients as possible sourced from local farmers markets. We do not make mass market products.</p> <p>Given the product range we work with our customers to find out what their requirements are regarding quantity sizes, availability and distribution. We don't require a minimum order and we make fresh and deliver every day. We endeavour to work with our retail customers to help build their business. Our two key components are quality and freshness.</p>		

The Moniaive Chocolatiers	Liz Cole	Moniaive
01848 200000	liz@tartan-chocolate.co.uk	www.tartan-chocolate.co.uk
<p><b>Foodservice:</b>            Tiny Tartans - small discs of our signature tartan chocolate. Available loose or individually wrapped. Perfect for conferences, dinners, attaching to business cards etc. No minimum order.</p> <p><b>Retail:</b>            The World's First Tartan Chocolate - available as single bar pack, double bar pack, Saltire bar pack and Tiny Tartans boxed. Also non-tartan range. All chocolate is made from organic and fairly traded ingredients. No minimum order.</p>		

Waulkmill Cider	Chris Harrison	Langholm
013873 70203	chris.mg3000@gmail.com	
<p>A selection of craft bottled ciders, real vinegars and apple syrups.</p>		

Wee Sweetie Confectionary	Donna Bradley	Dumfries
07718 758292	donna@weesweetie.com	www.weesweetie.com
<p>A fully customisable range of handmade, natural sugar-based confectionery with a strong focus on local ingredients including boiled sweets, toffee, fudge and caramels tailored to your business/event/customer base/incorporating your product.</p>		

### Five Tips for Using Local Produce in Your Business

- Highlight locally produced food on your menus – customers will pay up to 15% more for local food!
- Build relationships with local producers and become their champion – then tell your customers the story behind the produce you use.
- Be the first in the know - discover new producers and start ups at farmers' markets and food festivals.
- Create recipes around key local produce – one key local ingredient per dish gives you a local story to tell about each and every dish.
- Signpost visitors to individual producers and suppliers so they can try the produce out for themselves!



For more information about local produce visit [www.dgfoodanddrink.org](http://www.dgfoodanddrink.org), Dumfries & Galloway's local food & drink hub. If you have any questions contact Lorna Young of DG Food and Drink on [lorna@dgfoodanddrink.org](mailto:lorna@dgfoodanddrink.org).