

# TIPPERARY BREAKFAST CHAMPIONS



[www.tipperaryfoodproducers.ie](http://www.tipperaryfoodproducers.ie)



## Tipperary Breakfast Champions serving up local produce in style countywide!

### Start the Day the Tipperary Way

Eleven Tipperary Hotels, Guest Houses, Restaurants and Cafés joined forces with Tipperary Food Producers Network to launch the Tipperary Breakfast Champions Initiative supported by Tipperary Tourism and Department of Agriculture, Food and Marine.

Tipperary Breakfast Champions include:

- **Horse & Jockey Hotel**
- **Hotel Minella**
- **Raheen House Hotel**
- **Inch House Private Rental**
- **Hickeys Café & Bakery**
- **The Cottage Loughmore**
- **Country Choice**
- **Willowbrook B&B**
- **Cloughjordan House**
- **The Old Convent**
- **Dooks Fine Foods**

The criteria to become a Tipperary Breakfast Champion is simple, the hospitality provider must include at least five ingredients supplied by members of the Tipperary Food Producers Network, then each Champion can put their own unique stamp on the breakfast dishes they create with them.

# ABOUT THE BREAKFAST CHAMPIONS

The Champions concept is Phase Two of a Breakfast initiative rolled out by the Tipperary Food Producers Network. Phase one saw the creation of the signature Tipperary Breakfast designed by legendary Irish chef Kevin Thornton in 2017 and this is an extension of that idea which embraces the very best of Tipperary where hospitality meets food.

Hospitality and food go hand in hand and in Tipperary we are most fortunate to have the finest land and produce available. The TFPN is an extremely strong entity and although the producers bring a wide range of products 'to the table' the vision was always to position Tipperary as the cradle of nourishment, by virtue of its natural environment and the integrity of its food producers.

The Tipperary Food Producers Network are working in conjunction with Tipperary County Council, Tipperary Tourism, Munster Vales and Ireland's Ancient East on this project. You will hear about other interesting initiatives that the Network will be rolling out over the coming months.

For information on upcoming projects, news and events visit [www.tipperaryfoodproducers.ie](http://www.tipperaryfoodproducers.ie)





# ABOUT US

## **It is said that the Tipperary Food Producers Network started because of a meal, or perhaps two!**

In 2007, Slow Food Ireland decided to host a Long Table Dinner in the orchards of The Apple Farm near Cahir. In attendance at that meal were guests involved in food in Tipperary and that gathering inspired Pat Whelan (James Whelan Butchers) to get the wheels in motion in 2008.

This first project was to launch a website of Tipperary foods, but more importantly, to bring together a cohort of producers for a meal, that would be the beginning of our food community. This time the Long Table Dinner was held in Cahir Castle. Produce of 14 Tipperary Producers was enjoyed, along with other stakeholders of food in the county. The aim was to highlight how these 14 producers were employing 180 people locally and turning over €15 million. The meal and its significance were covered by Nationwide on Irish National Television. This key event brought about the establishment of a network.

The first Network meeting was held in 2009 at the Cashel Palace Hotel, with Pat Whelan of James Whelan butchers as Chairman. Projects were embarked upon, both public-facing and for members of the network. We wanted to engage in shared learning, to share our individual knowledge and resources and to share in each-others foods. The vision was always to position Tipperary as the cradle of nourishment, by virtue of its natural environment and the integrity of its food producers.

In 2019, we have a total of 32 members and growing. Our vibrant network of dedicated producers includes cheesemakers and bee-keepers, fruit farmers and cider makers, butchers and bakers and sauce and jam makers. We have producers of ice-cream and sorbet, vegetable oil, as well as sweets, chocolates and crisps. We even have members making corn tortillas and peanut butter.





# THE COTTAGE LOUGHMORE



The Cottage Shop & Tearooms situated in the picturesque, unspoilt village of Loughmore in North Tipperary is a hidden gem. It is renowned for its hospitality and warm friendly atmosphere, quality of its locally produced fresh food, serving breakfasts, light lunch with a wonderful supply of homemade cakes to enjoy individually or as part of their famous Afternoon Tea. The Cottage opened in 2012 as a Community Co-operative that trades on a not for profit basis with any profits made being reinvested back into the local community. Since inception it has won many awards the main ones being **The Irish Times Best Tearooms in Ireland Award**, **The National Get Involved Award for Sustainable Community Projects** and most recently won **The County Tipperary Chamber Award for Tourism and Hospitality**. The Cottage provides a platform for all local food producers to supply their amazing fresh foods for The Cottage Menu. **Everything served at The Cottage is Local to Loughmore and the famous Tipperary Food Producers.**

**We would love you to visit and enjoy the now famous "Cottage Experience"**



**The Cottage is open 7 days a week!**  
**Monday to Friday - 09.00am - 5.00pm**  
**Saturday & Sunday - 10.30am - 5.00pm**  
**Contact us on 0504 35846 or 086 3823467**

**Facebook – The Cottage Loughmore**

# HORSE AND JOCKEY HOTEL



## The family run, 4 Star Horse & Jockey Hotel

is located in the heartland of Co. Tipperary, mid-way between the towns of Thurles & Cashel. What started off life as a small roadside pub over 250 years ago has grown into a large resort hotel with amenities such as a Voya & Elemis Spa, 21m metre swimming pool, award winning Silks Restaurant, Coffee Bars, 2 Retail Shops, 12 room conference centre & 68 bedrooms. Our warm, professional & welcoming staff ensure a vibrant and friendly Co. Tipperary village atmosphere prevails throughout.



**Our food stands at the heart of the hotel & service** are constantly busy from early morning breakfasts to late evening steaks. The bustling & atmospheric Enclosure Bar serves the best of Co. Tipperary's produce. Steaks & Lamb are sourced from Martin O' Dwyer's butchers in Cashel, cheese from the famous Cashel Blue Cheese, pork steaks from Crowe's Farm & Nora's famous black pudding from Inch House to name but a few. Alongside this the hotel has it's own in-house bakery with a team of experienced pastry chefs producing breads, cakes, pastries & gift items 7 days a week. The coffee bars and bakery shop also sell the best of Co. Tipperary's artisan products including some favorites from the Tipperary Food Producers such as The Apple Farm & Emerald Oils.



# WILLOWBROOK BED & BREAKFAST



Welcome to the 4 star Approved, Willowbrook Bed & Breakfast, situated on the outskirts of Nenagh town in the heart of Co. Tipperary. Willowbrook is set in its own beautiful landscaped gardens with seating areas to sit and enjoy the lovely scenery. All rooms are ensuite and furnished to a high standard and include multiple features such as T.V/Dvd player, Wi/Fi, Hairdryer, Tea/coffee making facilities.

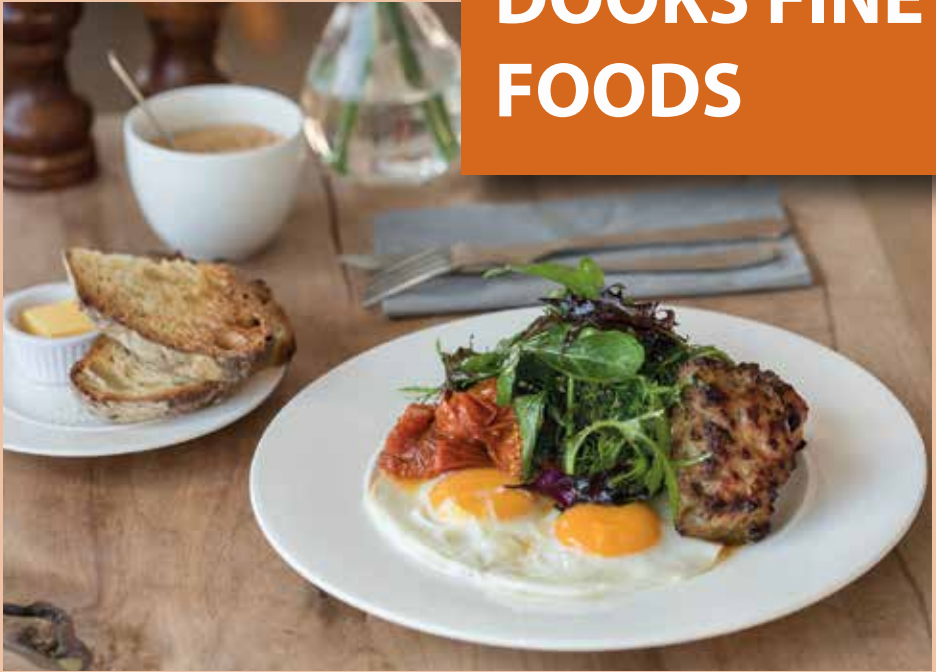
At Willowbrook we have a passion for food and quality Irish produce. With this in mind we have created a delicious breakfast menu focused on home baking and jams made from organic hand picked fruit from our garden. Tipperary Bacon, sausages, black and white puddings are part of the traditional Irish breakfast. Pancakes & French toast are served with local bacon or fresh fruit from our garden. Locally produced relishes from the Scullery range and herbs from our garden add the finishing touch so that every plate from the kitchen looks as good as it tastes. Breakfast is served in a bright comfortable dining room which overlooks herbaceous flower borders and leads to green farming pastures with Keeper Hill and the Silvermine Mountains in the background.



**"Our aim is to create a lasting memory of Willowbrook & Tipperary through our customer service, comfortable accommodation and locally sourced foods."**

[www.willowbrook.ie](http://www.willowbrook.ie)

# DOOKS FINE FOODS



Dooks Fine Foods is a café; restaurant; delicatessen; fine food & wine retailer; and venue, at the foot of Slievenamon, in the picturesque medieval town of Fethard, Co. Tipperary. Chef and proprietor, Richard Gleeson, is passionate about making exciting, flavourful and nourishing food with locally available, seasonal produce. Dooks is a multi-award winning establishment in its third year of operation. The daytime offerings of breakfast, brunch and lunch, as well as the weekend evening menus, have been met with high profile media acclaim and reviews.

Receiving 9/10 in a stellar review from Catherine Cleary in the Irish Times in 2018, Dooks has been gaining a reputation for food excellence, owing much to the standard of produce available.

**“Dooks prides itself on maximising the flavour potential of the abundant high quality farm produce available in the Golden Vale and beyond.”**





# INCH HOUSE



Inch House, Country House, is found in the heart of the Tipperary countryside. Surrounded by a working farm, John and Nora welcome guests to their Georgian home on a self catered or catered basis. Inch House was built in 1720 by the Ryan family. At Inch House, using Irish, local and seasonal food is always paramount. We wish for our guests to sample a taste of Tipperary.



The Tipperary Food Producers Breakfast Champion initiative is something John & Nora are thrilled to be a part of. While running their fine dining restaurant for 25 years they developed many wonderful relationships with the many excellent food producers in the area. Now on request Nora offers the best of Tipperary in the Tipperary Breakfast. A selection of farmhouse cheese from Cooleeney and Cashel Blue and chutneys make up a delicious cheeseboard. Fruit juice from The Apple Farm and Crossogue Jams are the norm. For your cooked breakfast expect Crowes Farm bacon, The Butchers Daughter sausages, local free range eggs, local tomatoes and mushrooms, the famous Inch House home made Black and white puddings made by Nora's daughter Mairin from her mothers recipe. Nora is an accomplished baker and fresh scones and brown bread compliment this Tipperary feast.





# CLOUGHJORDAN HOUSE



At Cloughjordan House our menus reflect our love of the very best produce combined with fine, classic country-house cooking. And when we say “locally sourced” we mean from the fields and gardens around the house. You will see us harvesting the fruit and veg from the raised beds and the Victorian walled garden which will later appear on our guests plates. Many other ingredients come from local artisan producers. When it comes to food, we are constantly exploring, always looking to innovate, to inspire and be inspired. We put aside several weeks each year to seek out new flavours, ingredients and styles, travelling through Ireland and far from home.

Here in Cloughjordan, we rear our own free-range pigs to make our exceptional sausages. The hens which roam the yard and gardens lay our eggs, the gardens produce our fruit and vegetables. But while we know the quality of our own produce, we are always looking for new ways to bring it to our menus. Fresh ingredients work well with fresh thinking which is why we also enjoy working with Tipperary Food Producers Network.



# HOTEL MINELLA



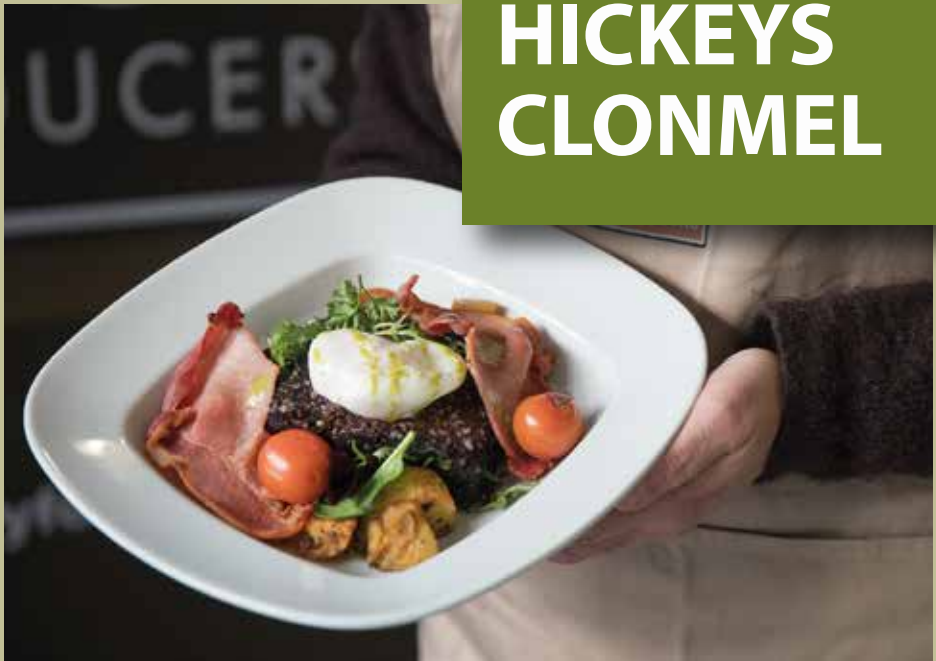
The Minella has been providing breakfast to its guests since 1963, when Hotel Minella Country House opened its doors. It's founder Mrs. Babs Nallen was instrumental in providing the best Irish breakfast at the time, and emphasized that breakfast is the most important meal of the day as confirmed by the author Adelle Davis's quote; "Eat breakfast like a king, lunch like a prince, and dinner like a pauper."

There is no secret formula in providing a good breakfast, but the use of fresh local produce is one of the main requirements, followed by the quality of cooking, presentation, and friendly service. Breakfast is usually the final experience and lasting impression of a guest's stay, it therefore has to be consistent and welcoming, each and every morning.

The Minella food ethos is to source locally produced breakfast produce where possible. We are therefore proud to be Breakfast Champions with Tipp Food Producers Network & offer guests a "local breakfast experience".



# HICKEYS CLONMEL



Set snugly in the shadow of the West Gate in Clonmel, Co. Tipperary, Hickey's Bakery is as much a part of the town's history as the old arch itself.

Originally established in the 1900s, the store has been home to no less than four generations of Hickey bakers. All our breads are baked fresh every day in our own original Bake house.

We have been an active member of Tipperary Food Producers Network since its beginning and are proud to feature fellow members on our Café menu.



**"We are committed to sourcing our ingredients locally and using natural and free range produce in season whenever possible."**

[www.hickeysbakery.com](http://www.hickeysbakery.com)



# THE OLD CONVENT



The Old Convent Country House, an Adult-only destination, opened in July 2006. It is nestled at the foot of the Knockmealdown Mountains in beautiful County Tipperary - a unique destination for those seeking elegant accommodation, Irish artisan cuisine, refreshing walks in the picturesque countryside and a convenient location to explore local antiquities and natural amenities.

Stroll through the mature gardens and stop for a swing in the hammock, explore the Vee Gap with a scenic mountain drive or hill walk, relax by the fire with a cup of tea or curl up with a DVD or great book from our collection.

A strong emphasis is placed on food and using local produce at The Old Convent, hence they were chosen as Tipperary Breakfast Champions. The daily breakfast menu was key to fulfilling their goal of using the freshest Irish artisan ingredients, served in the beautiful Chapel Dining Room.

Dermot and Christine offer a very warm welcome to The Old Convent.



# COUNTRY CHOICE



Country Choice, an independent delicatessen, café and supply business was established by Peter and Mary Ward in 1982. The shop is still in its original 200 year old premises on Kenyon Street in the traditional market town of Nenagh. The shop's hours of operation are 9:00am – 5:00pm Monday through Saturday.

The Country Choice Shop and Café have a national reputation in Ireland for sourcing, cooking and selling good food. For the last 25 years, Country Choice has stuck to its core principles of local sourcing of foods and promoting the work of the best of Irish artisan producers both in Tipperary and nationally.

The most important element of Country Choice is the presence of a large kitchen where all foods are made from scratch. No convenience foods are used in the kitchen. Wonderful breakfasts are served daily. All soups, breads, pies, meats, pates, etc. are homemade. Mary Ward still makes all the jams, preserves and dressings each day in the shop. Mary runs the busy café while Peter runs the shop and the food sourcing side of the business.

In recent years Country Choice has introduced a range of consumer education events in the shop such as master classes in wine and food, gardening courses, and food product launches. Peter Ward was past Chairman of the Irish Taste Council for 5 years, an industry body funded by the government for the promotion of Irish artisan food.

Country Choice has received accolades from John and Sally McKenna of the famous Bridgestone guides and features in the Georgina Campbell's guide to Ireland's good food premises. It is certainly worth a visit next time in Nenagh.



# RAHEEN HOUSE HOTEL



Raheen House Hotel is located in the vibrant town of Clonmel, County Tipperary. This captivating hotel, with a history dating back to the 17th century, offers visitors the opportunity to relax in exquisite and luxury surroundings.

The Hotel offers 15 elegant bedrooms within the tranquillity of its own 3.5 acre gardens. The refinement extends throughout the whole house; have a drink in front of the open fire in the bar, take afternoon tea in the sumptuous Drawing Room or enjoy a delicious formal dinner in our restaurant.

Raheen House Hotel places a strong emphasis on food, in particular supporting local producers which is why they have been chosen as a Tipperary Breakfast Champion.

The team of chefs carefully craft culinary creations for the enjoyment of residents and visitors to the hotel.







# FARMERS MARKETS

- **Cahir Farmers Market**  
*Saturday 9am - 1pm*

Cahir Farmers Market hosts stallholders specialising in vegetarian goodies, fresh baked bread and savoury bread, meat stalls, apple farm stall with seasonal fruits, juices, cider vinegar and cheese. Most stalls are sold out completely within two hours so visitors are recommended to get there early.

**Location:** Craft Granary Car Park, Church Street, Cahir, Tipperary.

- **Carrick on Suir Farmers Market**  
*Friday 10am - 2pm*

Fresh local produce is available such as fresh fish, locally farmed meat and poultry, organic fruit and vegetables, fresh baked breads, cakes and savouries, cheeses, pate, savoury and sweet pancakes and much more.

**Location:** Carrick-on-Suir Heritage Centre Grounds, Main Street Carrick On Suir.

- **Clonmel Farmers Market**  
*Saturday 10am - 2pm*

Visitors will find a wide range of fresh local produce such as fresh fish, locally farmed meat and poultry, organic fruit and vegetables, fresh baked breads, cakes and savouries, cheeses, Pâté, savoury and sweet pancakes, free range chicken, garden plants, shrubs and a lot more.

**Location:** St Peter & Paul's Primary School, Kichham Street, Clonmel, Tipperary.

- **Nenagh Farmers Market**  
*Saturday 10am - 3pm*

Stalls sell a variety of goods including fresh local produce, home-baking, organic goods plus lots more.

**Location:** Quintin's Way, Pearse Street, Nenagh, Tipperary.

- **Thurles Farmers Market**  
*Saturday 9.30am - 12.30pm*

Shoppers can buy fresh local produce and goods such as fruit and vegetables, cakes, cheese and jams, directly from the growers, farmers and producers. A selection of hand-made craft may also be available.

**Location:** The Greyhound Track, Thurles, Tipperary.





# NETWORK MEMBERS

## **Annie's Organic Farm**

[www.annoesfarmtipperary.ie](http://www.annoesfarmtipperary.ie)

*salads, herbs and vegetables*

## **Ayle Foods**

[www.aylefoods.ie](http://www.aylefoods.ie)

*Chutneys, Pasta Sauces,  
Beetroot Chutney, Granola*

## **Boulaban Farm**

[www.boulabanfarm.ie](http://www.boulabanfarm.ie)

*Ice-Cream*

## **Cashel Fine Foods**

[www.cashelfinefoods.ie](http://www.cashelfinefoods.ie)

*Sausages & Pudding*

## **Crossogue Preserves Ltd**

[www.crossoguepreserves.com](http://www.crossoguepreserves.com)

*Jams & Marmalades*

## **Hickeys Bakery & Cafe**

[www.hickeysbakery.com](http://www.hickeysbakery.com)

*Breads & Brack*

## **James Whelan Butchers**

[www.jameswhelanbutchers.com](http://www.jameswhelanbutchers.com)

*Beef & Lamb*

## **O'Donnells Crisps**

[www.odonnellscrisps.com](http://www.odonnellscrisps.com)

*Crisps*

## **Barbara Russell Catering**

[www.barbararussellcatering.ie](http://www.barbararussellcatering.ie)

*Chef*

## **Cashel Farmhouse Cheese**

[www.cashelblue.com](http://www.cashelblue.com)

*Cheeses*

## **Cooleeney Farm**

[www.cooleeney.com](http://www.cooleeney.com)

*Cheeses*

## **Crowe Meats (Dundrum) Ltd**

[www.crowefarm.ie](http://www.crowefarm.ie)

*Jams & Marmalades*

## **Inch House**

[www.inchhouse.ie](http://www.inchhouse.ie)

*Black Pudding*

## **Mags' Home Baking**

[www.magshomebaking.ie](http://www.magshomebaking.ie)

*Breads, Tarts, Scones*

## **Piemontese Meat Company**

[www.irishpiemontesebeef.ie](http://www.irishpiemontesebeef.ie)

*Beef*

## **The Apple Farm**

[www.theapplefarm.com](http://www.theapplefarm.com)

*Apple Juices, Fresh Fruit, Craft Cider*



# NETWORK MEMBERS

## **Derg Farmhouse Cheese**

[www.dergfarmhousecheese.ie](http://www.dergfarmhousecheese.ie)

*Cheeses*

## **Brookfiels Farm**

[www.brookfiels.farm](http://www.brookfiels.farm)

*Honey, Lamb, Rapeseed Oil*

## **Emerald Oils**

[www.emeraldoils.ie](http://www.emeraldoils.ie)

*Cold Pressed Rapeseed Oil*

## **Galtee Honey Farm**

[www.galtee-honey.com](http://www.galtee-honey.com)

*100% Irish Honey*

## **Three Men in a Trailer**

[www.3men.ie](http://www.3men.ie)

*Artisan Ketchups*

## **Spearman's Bakery**

[www.spearmanstearoom.com](http://www.spearmanstearoom.com)

*Bakery*

## **Magners Farm**

[www.magnersfarm.com](http://www.magnersfarm.com)

*Pasture Raised Eggs*

## **Red Nose Wine**

[www.rednosewine.com](http://www.rednosewine.com)

*Selection of Wines*

## **Vera Milkas**

[www.veramilkas.com](http://www.veramilkas.com)

*Modelling Chocolate*

## **Longways Cider**

[www.longwayscider.ie](http://www.longwayscider.ie)

*Craft Cider, Sparkling Cider,  
Cider Vinegar*

## **Blanco Nino**

[www.blanco-nino.com](http://www.blanco-nino.com)

*Tortillas*

## **Holycross Stores**

[@HolycrossStores](#)

*Artisan Bakery*

## **Irish Hedgerow**

[www.irish-hedgerow.ie](http://www.irish-hedgerow.ie)

*Sparkling Elderflower Refreshers*

## **Lisduff Fine Foods**

[www.lisdufffoods.ie](http://www.lisdufffoods.ie)

*Bacon*

## **The Nutshed**

[www.thenutshed.ie](http://www.thenutshed.ie)

*Superfoods, Granolas*

## **Crosse Family Foods**

[www.crossesheepmilk.com](http://www.crossesheepmilk.com)

*Sheep's Milk, Yoghurts, Ice-Cream*





# FESTIVALS WE WORK WITH



**SEPTEMBER 19th - 22nd 2019**

Cashel Arts Festival is a four-day festival set in the town of Cashel in County Tipperary, famous for the ancient and iconic Rock of Cashel. The significant heritage sites in the town form a dramatic backdrop to a fine selection of contemporary arts and foodie events every autumn. [www.cashelartfest.com](http://www.cashelartfest.com)



**SEPTEMBER 27th - 29th 2019**

Clonmel Applefest is a festival which aims to celebrate the unique 'sense of place' emanating from Clonmel's special location; from its mix of industry, agriculture, food and heritage of supporters. [www.clonmelapplefest.ie](http://www.clonmelapplefest.ie)



**OCTOBER 26th 2019**

A wonderful day out for the whole family with food samples for 'Foodies' of all ages, activities for kids, music on the streets, and so much more! Nenagh's own shops and restaurants will be joined by local food producers & crafters who will set up their market stalls in Quintin's Way and nearby. [www.nenagh.ie](http://www.nenagh.ie)

# BREAKFAST CHAMPION LOCATIONS

1. Horse & Jockey Hotel
2. Hotel Minella
3. Raheen House Hotel
4. Inch House Private Rental
5. Hickeys Café & Bakery
6. The Cottage Loughmore
7. Country Choice
8. Willowbrook B&B
9. Cloughjordan House
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