



TIPPERARY
FOOD
PRODUCERS



TIPPERARY 2019
FOOD EXPERIENCES

www.tipperaryfoodproducers.ie



Tipperary Food Experiences 2019 is a new initiative by Tipperary Food Producers Network to allow locals and tourists alike to visit the homes and farms of our hard-working Producers. These "Experiences" allows you to see the day to day life of a Food Producer and the processes involved in creating some of Ireland's finest quality food & drink produce.

We have a total of 32 members in our Tipperary Network. 12 of these Producers are included in this initiative. This brochure outlines the locations, experiences and dates of each event throughout 2019.

For a unique and authentic tour, we welcome you to enjoy the
Tipperary Food Experiences 2019
while visiting our beautiful county of Tipperary.

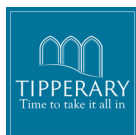
Sponsors of The Tipperary Food Producers Network



An Roinn Talmhaíochta,
Bia agus Mara
Department of Agriculture,
Food and the Marine



Comhairle Contae Thiobraid Árann
Tipperary County Council





About Tipperary Food Producers Network

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 were guests involved in food in Tipperary and that gathering inspired Pat Whelan (James Whelan Butchers) to get the wheels in motion in 2008.

The 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 was held in Cahir Castle. The 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.

Some of the highlight events since 2008 include:

- Long Table Dinners at the Army Barracks Clonmel (2009) Brocka on the Water, Inch House, Chez Hans and The Old Convent (2010), Rockwell College (2011), The Irish Embassy in Brussels (2013) and Coolbawn Quay (2015).
- Hosting the Tipperary Breakfast at the Irish embassy in London in 2016.
- The Guild of Fine Food Great Taste Awards hosted by the network in Tipperary in 2016.
- Development and launch of the Kevin Thornton Tipperary Breakfast in 2017.
- Publication of The Tipperary Food Tour Children's Book in 2017.
- Launching the Tipperary Food Experiences & Tipperary Breakfast Champions in 2019.

In 2019, we have a total of 32 Tipperary Food Producer Network members. 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. Many of the producers work directly on the land and personally deliver the finest quality offerings from what nature provides, in turn making these elements into something special.

We are proud of what we have achieved over the years. Hopefully you too can enjoy our great produce when visiting by enjoying authentic Tipperary produce in our hotels, B&Bs, cafes, restaurants and also visiting our producers this summer through our Tipperary Food Experiences 2019.

Read more about our Producers on our website www.tipperaryfoodproducers.ie

A Taste of Honey

Visit Galtee Honey Farm beside the beautiful Glengarra Forest Recreation Area. The surrounding region is a breeding zone for the Native Irish Black Bee. Enjoy a comparative tasting of our local honeys from a variety of flowers including hawthorn, blackberry blossom, heather and ivy. Find out what can be made from beeswax. Get a close look at the honey bees through a glass display hive. Try on a beesuit if you wish and see inside a beehive. Or just watch from the viewing area and enjoy the informative displays. Learn about the unique life of the honey bee. An enjoyable morning for all ages. Private tours also available at Galtee Honey Farm. Pre Booking Essential

WHEN: Saturday, July 13th 11am to 12.45pm

WHERE: Galtee Honey Farm, Glengarra Wood, Burncourt, Cahir, Co. Tipperary E21 YR64

PRICE: Adults €10, Children €5



0876743030



galteebees@gmail.com
www.galtee-honey.com



@galtee-honey



galtee-honeyfarm



Cashel Blue® Visitor Experience

Cashel Farmhouse Cheesemakers is a 100% family-owned and managed business. When Louis & Jane Grubb moved back to the family farm in the late 1970s, their ambition was to harness the quality of their sweet, creamy milk to make a traditional farmhouse product, and in doing so to provide a livelihood for their family and locality. From this notion Cashel Blue® was born. Today, family and community remain as core values to our philosophy and business. Cashel Blue® continues to be made in a traditional manner by the second generation, Sarah and Sergio Furno. We also make Cashel Blue Organic, Crozier Blue - Ireland's only Sheep's milk blue, and Shepherd's Store, our hard sheep's milk cheese. Visit us! Book online cashelblue.com

WHEN: Any Monday or Tuesday, 10am to 4pm (excluding Irish Public Holidays).

WHERE: Cashel Blue Dairy, Fethard, Co. Tipperary **PRICE:** €6 per person



Our cheeses consistently win international cheese awards, including those at the World Cheese Awards, Great Taste Awards (UK) and Mondial du Fromage Awards (France).

Cashel Farmhouse Cheesemakers VISITOR EXPERIENCE



- Meet the makers!
- Have a tasting session!
- Get the story of Cashel Blue!

Booking is required
€6 per person
www.cashelblue.com



052 6131151



info@cashelblue.com
www.cashelblue.com



@CashelBlue



cashelblue

CASHEL IRISH FARMHOUSE CHEESEMAKERS

Meet the Makers

Flower Meadows Walk & Honey Tasting

Brookfield Farm specialises in artisan food delivered direct to you. From a beautiful landscape running down to the shores of Lough Derg in Co. Tipperary we carefully produce delicious wild flower honey, farm made beeswax candles and tender lambs.

Guests will enjoy a talk on beekeeping and honey tasting. Experience a farm walk through acres of flower meadows on the shores of scenic Lough Derg. Understand the Irish black bee and the importance of pollinators. Enjoy beautiful broadleaf trees, magnificent lake views, lovely flower meadows and crops, friendly sheep, birds and wildlife. Bring home some farm gifts!

WHEN: Saturday, June 15th 12pm to 2pm

WHERE: Coolbawn, Nenagh, Co Tipperary. **PRICE:** €7 Per adult, children free. Pre-booking Essential. Private tours available.



086 8551309



www.brookfield.farm
hello@brookfield.farm



@farmbrookfield



BrookfieldFarmProduce

Apple Farm Tour

Welcome to The Apple Farm. On our tour you will hear a little about the history of apple growing in Ireland, how our farm came into being, and the crops we grow. We will talk about the changes over recent decades in how the fruits are grown, with an emphasis on ecology and environment viewing our crops along the tour. You will see how fruit are stored and processed here, as we make juice, cider and cider vinegar on our farm. There is a product sampling at the end of the tour, which will include juices and fruits if they are in season at the time of the visit.

WHERE: Moorstown, Cahir, Co. Tipperary
Tours available by pre-arrangement for groups of 24 or more people in May, June, July and August.

PRICE: Cost of tours is €5.00 per person subject to a minimum charge of €120.00

Pick Your Own

Have an afternoon to remember at The Apple Farm, picking your own apples/PYO. It is a lovely activity to do with family and friends, being especially enjoyed by children. You are welcome to use our picnic area to have refreshments or bring a pre-packed lunch to enjoy near the playground.

WHEN:
September - 7th & 8th, 14th & 15th, 21st & 22nd, October 26th, 27th & 28th

TIME: 2pm - 5pm

PRICE: €4.00 per adult and €2.00 per child. The first 5 kg of apples picked cost €0.80 per kg, and thereafter €1.20 per kg.



+353 52 7441459



www.theapplefarm.com



@theapplefarmer



[IrishAppleFarm](https://www.facebook.com/IrishAppleFarm)



crosse

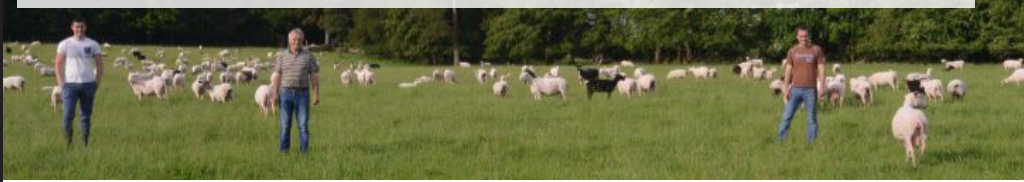
IRISH SHEEP MILK CO

Sheep Milk Experience

Crosse Sheep Milk Company is the largest sheep dairy farm in Ireland. They supply artisan cheese-makers around the country, most notably, Cashel Farmhouse Cheese-makers for their Crozier Blue Cheese. The brothers, Michael and Brendan, are now developing a range of dairy products of their own, the first of which is their Ice cream. The ice-cream can be found for sale at the Rock of Cashel or in some local restaurants throughout the summer. The Crosse brothers would be delighted to show you around the farm and taste some of the cheeses and their ice creams. There may also be an opportunity to bottle feed lambs and experience a sheep dog trial.

WHEN: Tours on request. **WHERE:** Ballinamona, Cashel.

PRICE: Private tours on request. Pre booking essential. Please contact by email.



0879404820



bcrosse5@gmail.com
www.crossesheepmilk.com

EMERALD

Oils

Soil to Oil

Join Michael Corbett, a third generation tillage farmer as you wander through the many crops grown at the home of Emerald Oils in New Inn, Cashel.

Monitor and observe natural pollination by the busy bees surrounded by the bright vibrant yellow flowers of the oil seed crop. Stroll across to the pressing house and see the cold pressing of Emerald Oils, the multi award winning rapeseed oil.

Have a chat with us about the many uses of our oil and enjoy a taste.

WHEN: May 11th 11am-1pm

WHERE: New Inn, Cashel, Co. Tipperary.

PRICE: €5 per person.
Pre booking essential.



THE EMERALD OILS SOIL TO OIL

Soil to Oil Experience



052 7462828
087 2774487



info@emeraldoils.ie
www.emeraldoils.ie



@EmeraldOils



EmeraldOils



Long Ways Cider

Every drop of Longways Cider captures the essence of Tipperary's lush, rolling countryside that provides the perfect conditions to produce truly outstanding apple juice and cider.

BLOSSOM WALK: Blossom walk at the Long Ways Cider Orchard is in conjunction with National Blossom Walk by Bord Bia with donations to Alzheimer's Association of Ireland. Every year in late spring, the orchards of Ireland come alive with pink and white blossoms. We are offering you a chance to enjoy the country charm of our orchard. There will be a 'Walk & Talk' around the orchard and cider on the day. Free samples will be available.

WHEN: May 4th 12pm AND 2pm

WHERE: Ballynoran, Carrick-On-Suir, Co. Tipperary **PRICE:** €10 per person.

AN INTRODUCTION TO CRAFT CIDER MAKING - Awarding-winning maker James O'Donoghue will introduce you to craft cider making. This experience will give you a general overview of cider making, apples used, a walk through the orchard and the enjoyment of fermentation.

WHEN: September 21st, 3pm **PRICE:** €10 per person



086 0434774



www.longwayscider.ie
james@longwayscider.ie



@longwayscider



LongWays Cider Orchard

Magners Farm

Magners Farm is a pasture range egg farm in Moyglass, Fethard.

Kylie Magnier and her family sell fresh, delicious eggs reared on their lush fields. The hens are truly free range, spending their days out on pasture foraging and their nights tucked up in their warm sheds. The eggs they produce are incredibly fresh and nutritious due to the time the hens spend outside in daylight and their varied diet.

On your visit, take a walk around the farm with Kylie and learn how the egg laying process happens. Watch the eggs being collected, graded and packed. To finish enjoy a cup of tea and a chat.

WHEN: Sunday June 2nd

WHERE: Moyglass, Fethard

PRICE: Free but booking essential due to number restrictions. RSVP to hello@magnersfarm.com. Eggs and award winning chicken bone broth will be on sale.



+353 83 876 3598



hello@magnersfarm.com
www.magnersfarm.com



@magnersfarm



Magners Farm



Inch House Farm Walk, Talk & Treats

Keeping family traditions alive is what it's all about. Mary, Nora and Mairin are very passionate women and when it comes to food they are true to form. Working together they have developed their award-winning Inch House Pudding. The walk will start with an introduction from the family about the house and its history. If it is available we can offer a quick tour of the house. We will then take a short stroll around the farm yard and surrounding lands talking about history, buildings, animals and crops. After your walk you will be welcomed in for some homemade soup, breads and treats. Inch House is available as luxury private rental.

WHEN: 25th May and 17th August. 12pm walk & talk event with food after that approximately 1pm. Duration: 2 ½ hours on site.

WHERE: Either the main house or in the coachyard house for food.

PRICE: €18 per person. Limited to 20 spaces max. Suitable for over 12s.



0504 51348



info@inchhouse.ie
www.inchhouse.ie



@inchhouse



InchHouse

Taste & Trek

Arrive at the home of Crossogue Preserves, a short drive from Holycross village. You will be greeted by founder Veronica and taste a variety of her 90 preserves, followed by a tour and a talk about the artisan jam factory. After meeting the team who lovingly make the jams you'll be treated to tea and Crossogue scones in Veronica and Tony's family kitchen (or Crossogue House).

With an opportunity to buy preserves if you wish, you'll then be taken on a tour of Crossogue's farmlands, which is based in the heart of Tipperary's Golden Vale. Trek around the farm at your leisure on the rural path created for walkers and horse-riders alike before sampling your next Tipperary treat.

WHEN: Friday May 10th, June 7th, July 12th & August 16th

WHERE: Crossogues Farm, Holycross

PRICE: Max tour 10 people @ €15 per person. Pre-booking essential. Duration 2 hours. 1st hour tasting talk and tea. 2nd hour Trek around Crossogue's Equestrian farm.



CROSSOGUE PRESERVES

Taste & Trek



0504 54416



www.crossoguepreserves.com
info@crossoguepreserves.com



@crossoguepreserves



[crossoguepreserves](https://www.facebook.com/crossoguepreserves)



Make Your Own Granola

Ayle Farm is located outside Oola, between Tipperary Town and Limerick City. We are a multi award winning artisan food producer who scooped six awards at the 2018 Blas Na hEireann Irish food awards. Ayle Foods make a range of Jams, Chutneys and Relishes and in 2018 started making Granola using locally sourced ingredients.

MAKE YOUR OWN GRANOLA

Participants will make their own granola and will be able to choose from a range of ingredients that will then be cooked. Whilst the granola is cooling there will be an opportunity to have tea and homemade scones with some of our jam or marmalade. You could give an apple or carrot to either of our ponies or our resident pet pig (Amanda). We will pack your granola to take away with you including a personalised label.

WHEN: Saturdays 1st June, 6th July, 3rd August & 7th September
10.30am-12pm or 1.30pm - 3pm

WHERE: Ayle Farm, Oola, Co. Tipperary
PRICE: €20 per person. Pre booking essential.



086 368 0969


www.aylefoods.ie
peter@aylefoods.ie


@aylefarm



aylefarm

Full of Food, Facts and Fun!

Hop On-board For A Delicious Adventure!

THE Tipperary FOOD TOUR



TIPPERARY FOOD TOUR BOOK

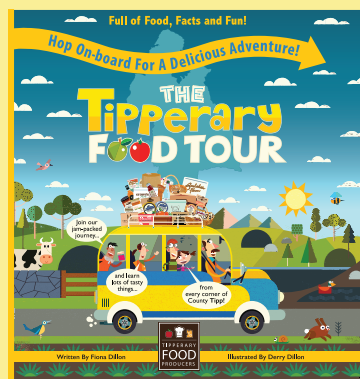
The Tipperary Food Tour Book has been created to use as part of a Food Education Programme for Primary Schools in County Tipperary.

THE KEY AIMS OF THE PROGRAMME INCLUDE:

- To educate primary school children in Tipperary around a number of core concepts.
- Provide an understanding of how food is produced.
- Provide an understanding of where food comes from and its provenance.
- Educate children in relation to the importance of good nourishing food through experiential learning.
- Introduce children to artisan food production.

WHERE: This fun & colourful book can be purchased at *The Apple Farm, Cahir*.

PRICE €8.99



Shop Local, Eat Local, Stay Local

VISIT TIPPERARY'S

CAHIR FARMERS MARKET

SATURDAY 9am - 1pm

Located at the Craft Granary Carpark in Cahir, County Tipperary, 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. The market takes place every Saturday from 9am-1pm.

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

CARRICK-ON-SUIR FARMERS MARKET

FRIDAY 10am - 2pm

Carrick on Suir Farmers Market takes place every Friday from 10am-2pm in Carrick on Suir, Co. Tipperary. 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

Clonmel Farmers Market is held every Saturday from 10am-2pm in Clonmel, County Tipperary. 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, Kickham Street, Clonmel, Tipperary.

NENAGH FARMERS MARKET

SATURDAY 10am - 3pm

Nenagh Farmers Market takes place every Saturday from 10am-3pm in Nenagh, County Tipperary. 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.

Shop Local, Eat Local, Stay Local

FARMERS MARKETS



Cahir Farmers Market



Clonmel Food Market



Carrick on Suir Farmers Market



Templemore Farmers Market



Thurles Farmers Market



Tipperary Town Farmers Market

TEMPLEMORE FARMERS MARKET

WEDNESDAY 9am - 3pm

Templemore Farmers Market takes place every Wednesday from 9am-3pm in the Main Square in Templemore town, County Tipperary.

Shoppers will be able to buy fresh local produce and goods such as fruit and vegetables, cakes, cheese and jams, directly from the growers, farmers and producers.

Location: Main Square, Templemore, Tipperary.

THURLES FARMERS MARKET

SATURDAY 9.30am - 12.30pm

Thurles Farmers Market takes place on Saturdays in Thurles, County Tipperary. There are approximately 15 various stalls and all produce is local. Thurles Farmers Market takes place outside the Greyhound Track in Thurles, County Tipperary on Saturdays from 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.

TIPPERARY TOWN FARMERS MARKET

SATURDAY 9am - 2pm

Tipperary Town Farmers' Market is a weekly market held on a Saturday morning from 9am-2pm in Tipperary town, County Tipperary. It has a range of homemade foods, fresh produce, clothes, crafts and much more on offer for both locals and visitors to enjoy.

Location: Town Council, Tipperary.

TIPPERARY FOOD EXPERIENCES 2019 - AT A GLANCE

FOOD PRODUCER	NAME OF EXPERIENCE	DATES/TIMES/FINER DETAILS	PRICE
Galtee Honey	A Taste of Honey	13th July / 11am - 12.45pm	Adult €10/Child €5
Cashel Blue	Meet the Makers - Visitor Experience	Any Monday or Tuesday / 10 - 4pm	€6 per person
Brookfield Farm	Flower Meadows Walk & Honey Tasting	15th June / 12pm - 2pm	Adult €7/Child Free
The Apple Farm	Apple Farm Tours	Tours available by pre-arrangement for groups of 24 or more people in May, June, July and August.	€5.00 per person subject to a minimum charge of €120.00
	Pick Your Own Apples - Weekends	September - 7th & 8th, 14th & 15th, 21st & 22nd, October 26th, 27th & 28th / 2pm - 5pm	Adult €4/Child €2
Crosse Farm	Sheep Milk Experience	Tours on request. Pre booking essential	On request
Emerald Oils	Soil to Oil	11th May / 11am - 1pm	€5 per person
LongWays Cider	Blossom Walk	4th May / 12pm and 2pm	€10 per person
	An Introduction to Craft Cider Making	21st September / 3pm	€10 per person
Magners Farm	Chicken Walk	2nd June	Free/Booking Essential
Inch House	Walk, Talk & Treats	25th May & 17th August / 12 pm	€18 per person
Crossogue Preserves	Taste & Trek	10th May, 7th June, 12th July & 16th August	€15 per person
	Make Your Own Granola	1st June, 6th July, 3rd August & 7th September 10.30am-12pm or 1.30pm - 3pm	€20 per person



TIPPERARY BREAKFAST CHAMPIONS 2019

This is a new initiative for Tipperary Food Producers Network. See below our Breakfast Champions and 'Friends of The Network' who are creating an authentic Tipperary breakfast using the finest of our network's produce. For more information see our website www.tipperaryfoodproducers.ie



THE HORSE & JOCKEY
★★★★

www.horseandjockeyhotel.com

Hotel Minella



www.hotelminella.com



COUNTRY CHOICE

www.countrychoice.ie



Clough Jordan
House

www.cloughjordanhouse.com

Willow Brook B&B
Nenagh

www.willowbrook.ie

dooks
FINE FOODS

www.dooksfinefoods.ie



www.theoldconvent.ie



[www.facebook.com/
/The-Cottage-Loughmore](http://www.facebook.com/The-Cottage-Loughmore)



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www.raheenhouse.ie



TIPPERARY FOOD PRODUCERS MEMBERS LIST

AYLE FOODS

www.aylefoods.ie
Chutneys, Pasta Sauces,
Beetroot Chutney

BARBARA RUSSELL CATERING

www.barbararussellcatering.ie
Chef

BOULABAN FARM

www.boulabanefarm.ie
Icecream

CASHEL FARMHOUSE CHEESE

www.cashelblue.com
Cheeses

CASHEL FINE FOODS

www.cashelfinefoods.ie
Sausages & Pudding

COOLEENEY FARM

www.cooleeney.com
Cheeses

CROSSOGUE PRESERVES LTD

www.crossoguepreserves.com
Jams & Marmalades

CROWE MEATS (DUNDRUM) LTD

www.crowefarm.ie
Pork

HICKEYS BAKERY AND CAFÉ

www.hickeysbakery.com
Breads & Brack

INCH HOUSE

www.inchhouse.ie
Black Pudding

JAMES WHELAN BUTCHERS

www.jameswhelanbutchers.com
Beef & Lamb

MAGS' HOME BAKING

www.magshomebaking.ie
Breads, Tarts, Scones

O'DONNELLS CRISPS

www.odonnellscrisps.com
Crisps

PIEMONTESE MEAT COMPANY

www.irishpiemontesebeef.ie
Beef

RED NOSE WINE

www.rednosewine.com
Selection of Wines

THE APPLE FARM

www.theapplefarm.com
Apple Juices, fresh fruit, craft cider

TIPPERARY FOOD PRODUCERS MEMBERS LIST



THE GREEN BOWL COMPANY

www.thegreenbowlcompany.ie
Frozen Wheatgrass

VERA MILKAS

www.veramilkas.com
Modelling chocolate

DERG FARMHOUSE CHEESE

www.dergfarmhousecheese.ie
Cheeses

LONGWAYS CIDER

www.longwayscider.ie
Craft Cider, Sparkling Cider, Cider Vinegar

BROOKFIELD FARM

www.brookfield.farm
Honey, Lamb, Rapeseed Oil

BLANCO NINO

www.blanco-nino.com
Tortillas

EMERALD OILS

www.emeraldoils.ie
Cold pressed rapeseed oil

THE TIPPERARY KITCHEN

www.thetipperarykitchen.ie
Chocolate Biscuit Cake & Meringues

GALTEE HONEY FARM

www.galtee-honey.com
100% Irish honey

IRISH HEDGEROW

www.irish-hedgerow.ie
Sparkling Elderflower Refreshers

THREE MEN IN A TRAILER

www.3men.ie
Artisan Ketchups

LISDUFF FINE FOODS

www.lisdufffoods.ie
Bacon

SPEARMANS BAKERY

www.spearmanstearoom.com
Bakery

THE NUTSHED

www.nutshed.ie
Superfoods, Granolas

MAGNERS FARM

www.magnersfarm.com
Pasture Raised Eggs

CROSSE FAMILY FOODS

www.crossesheepmilk.com
Sheeps Milk, Yogurts, Ice Cream



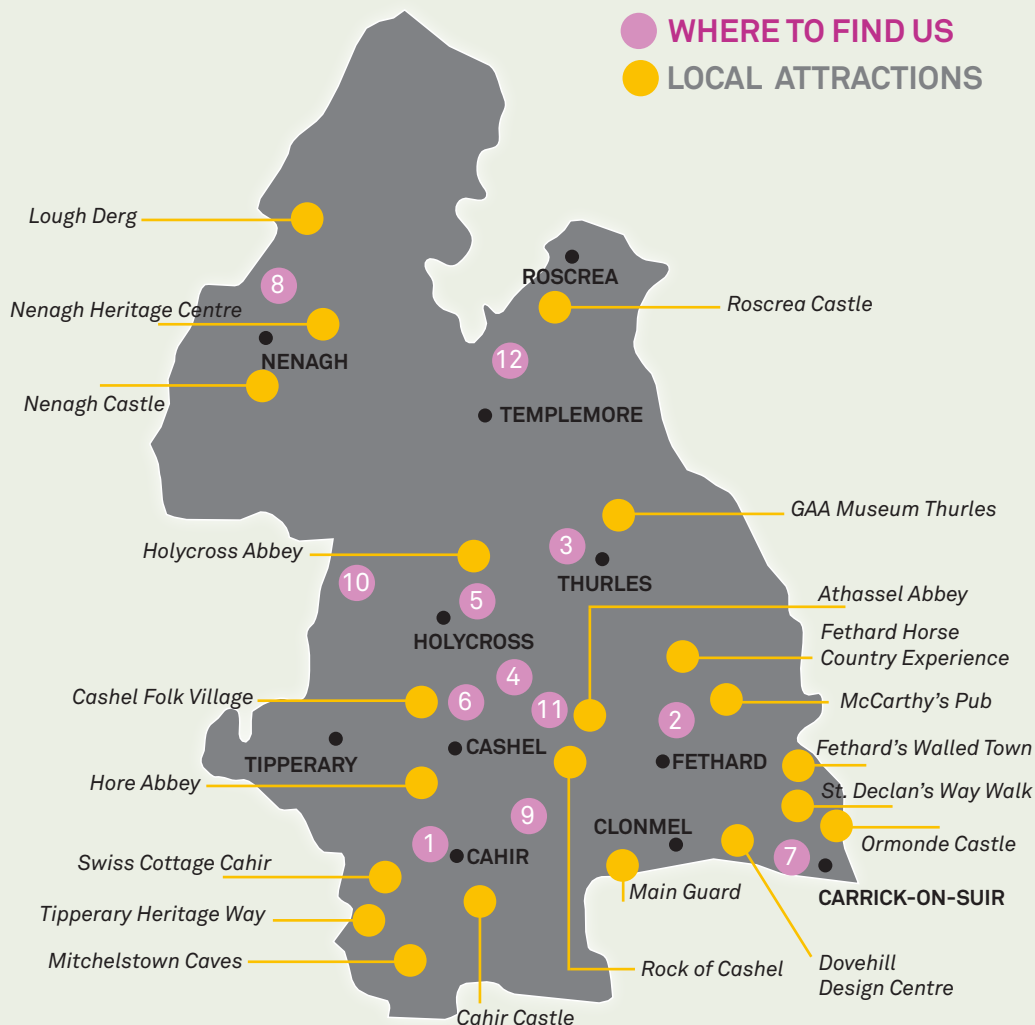
SEPTEMBER 19TH - 22ND, 2019



SEPTEMBER 27TH - 29TH, 2019



OCTOBER 26TH, 2019




TIPPERARY FOOD PRODUCERS

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| 3 Inch House | 9 The Apple Farm |
| 4 Crosse Family Farm | 10 Ayle Farm |
| 5 Crossogue Preserves | 11 Cashel Blue |
| 6 Emerald Oils | 12 Boulaban Farm |



Get in touch with Tipperary Food Producers Network:

 info@tipperaryfoodproducers.ie
www.tipperaryfoodproducers.ie

 @tipfood

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