

TIPPERARY 2022

FOOD TOURS

www.tipperaryfoodproducers.ie



TIPPERARY FOOD PRODUCERS NETWORK

The Tipperary Food Producers Network was established in 2009 and has grown from strength to strength, highlighting the wonderful, local, artisan produce available in abundance throughout Tipperary.

The Network has 36 members. The aim of the Network is to engage in shared learning, to share our individual knowledge and resources and to share in each other's 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. Our vibrant network of dedicated producers includes cheesemakers and beekeepers, fruit farmers and cider makers, butchers and bakers, sauce and jam-makers. We have producers of ice-cream and sorbet, rapeseed oil as well as sweets, chocolates and crisps. We even have members making tortillas and peanut butter!

TIPPERARY FOOD TOURS 2022

Tipperary Food Tours 2022 is an initiative by the Network in conjunction with Tipperary Tourism, to allow locals and tourists alike to visit the homes and farms of our hard-working producers. These tour experiences with Tipperary farmers welcome you to the day to day life of a Food Producer and the processes involved in creating some of Ireland's finest quality food & drink produce.

10 of our members are taking part in this initiative. This brochure outlines the locations and details of tours for 2022.

For a unique and authentic experience, we welcome you to enjoy a Tipperary Food Tour experience while visiting our beautiful "Premier" county of Tipperary in the heart of Ireland's Ancient East.

Supporters of The Tipperary Food Producers Network



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



Comhairle Contae Thiobraid Árann
Tipperary County Council



Oifig Fiontair Áitiúil
Local Enterprise Office



Meet Our Dairy Herd

Come and visit our farm, nestled in the picturesque valley near Slievenamon. Meet the family, see our dairy herd, our milking parlour and farmyard and our cheese production unit. See where we make our savoury soft cheeses and fruit flavoured whey drinks.

WHEN: Booking by appointment only by calling Rosemary on 087 2062997.

WHERE: Tulllohea, South Lodge, Carrick-on-Suir, Co Tipperary

PRICE: €10 per person with minimum of €120.00 charge per tour. (1.5 hours)

It is an ideal tour for small groups and families and will be mainly outside.

End with a tasting of our delicious soft cheeses and gut friendly whey drinks before viewing our range of products that are available for sale.



TULLAHAY FARM



087 2062997



www.tullahayfarm.ie
dairy@tullahayfarm.ie



@tullahay



tullahayfarm

Tasting 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. 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, E91 FK84

PRICE: €8.00 per person. Min. charge of €24 to run a tour. Max. group size of 14 people. Must be booked 5 days in advance.

Group Visits

Galtee Honey Farm is situated at the heart of Ireland's first voluntary conservation area for the Native Irish Black Bee. Taste & Compare 3 of our honeys and our honey mead. (50-60 minutes. Max 20 people)

WHEN: From May to September (Booking Essential)

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

PRICE: Adults - €8, Children - €4. Minimum charge €80

Beekeeping Visits

Put on beesuit, open a beehive and see bees up close! Taste & Compare 6 of our honeys (3 rare ones not for sale) have a glass of our Honey Mead (optional). Learn about Honey, Beeswax, Propolis, Pollen, The Life of Bees, History & Heritage of Beekeeping. (2 hours. Max. 10 people)

WHEN: From May to September (Booking Essential).

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

PRICE: Adults - €40, Children - €25. Minimum charge €70.



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 Tasting Experience



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

€8 per person

To book:

0876743030

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

@galtee-honey

galtee-honey-farm

To book:

052 6131151

info@cashelblue.com
www.cashelblue.com

@CashelBlue

cashelblue

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: Summer & Autumn. Pre-Booking Essential

WHERE: Coolbawn, Nenagh, Tipperary, E45 EA09

PRICE: €10 Per person. Min. charge of €120 applies.

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 the farm came into being, and the crops we grow, as well as ecology and environmental aspects of fruit growing. You will also see how we make juice, cider and vinegar on our farm. A product sampling is also part of the tour.



WHEN: Tours available by pre-arrangement for groups of 24 or more people in May, June, July and August. Pre-Booking Essential.

WHERE: Moorstown, Cahir, Co. Tipperary, E21 YX33

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

Pick Your Own

When our fruits are ripe, we offer the opportunity to pick your own. This is a lovely activity to enjoy with family and friends, especially younger children. You are welcome to use our picnic area to eat what you pick, or bring along a lunch to enjoy near the playground.

WHEN: The fruit are ripe. Please keep an eye on our social media.

STRAWBERRIES: Usually late June to early July

PRICE: Entry €2.00 per adult and €1.00 per child. Fruit picked @ €9 per kg

APPLES: Selected weekends in Sept/Oct when fruits are ripe. Keep an eye on our social media.

PRICE: Price: €4.00 per adult and €2.00 per child. Fruit picked @ €0.80 to €1.20 per kg

To book:

📞 086 8551309

🐦 @farmbrookfield



www.brookfield.farm
hello@brookfield.farm



BrookfieldFarmProduce

To book:

📞 +353 52 7441459

🐦 @theapplefarmer



www.theapplefarm.com



IrishAppleFarm

Magners Farm Tour

Magners Farm is a pasture raised certified organic farm near Horse & Jockey.

Kylie and Billy Magner sell eggs reared on lush fields from truly free range hens.

Alongside the hens run beef cattle, sheep and pigs - farmed in a holistically managed regenerative agriculture system.

On your visit, take a walk around the farm with Kylie or Billy and learn how the hens are managed to keep their life as natural as possible. See how the hens fit into the holistic farm model and why they are so beneficial to the environment.

WHEN: From mid-February.
Pre Booking Essential.

WHERE: Lanespark, Ballynonty,
E41 PF74

FARM TOUR PRICE: Price per person: €12. Min. charge of €120 applies. Eggs, beef, pork and award winning chicken bone broth on sale.

Sheep Milk Experience

Crosse Sheep Milk Company is the largest sheep dairy farm in Ireland. They supply artisan cheese-makers, most notably, Cashel Farmhouse Cheese-makers for their Crozier Blue Cheese. Brothers, Michael and Brendan are 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 ice-creams. There may also be an opportunity to bottle feed lambs and experience a sheep dog trail.

WHEN: Tours on request.

WHERE: Ballinamona, Cashel, Co Tipperary

PRICE: Private tours on request. Pre-Booking Essential. Please contact by email.

0879404820

bcrosse5@gmail.com
www.sheepmilk.ie

To book:

+353 83 876 3598

@magnersfarm

hello@magnersfarm.com
www.magnersfarm.com

Magners Farm



Walk, Talk & Treats

Nora and Mairin, mother and daughter, 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 nibbles and treats. Inch House is available as luxury private rental, catered or self-catering.

WHEN: All Year Round. Pre-Booking Essential. Subject to availability.

WHERE: Either the main house or in the Coachyard House for food. E41 N2Y5

PRICE: €20 per person. Min. charge €120
Limited to 20 spaces max. Suitable for over 12s.

0504 51348

@inchhouse

info@inchhouse.ie
www.inchhouse.ie

InchHouse

TIPPERARY

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: April to October. Pre-Booking Essential. Subject to Availability.

WHERE: Crossogues Farm, Holycross
E41 W6Y8

PRICE: Visitor Experience: €20.00 per person. Maximum 16 persons. Minimum charge €100. Pre-booking 24 hours in advance is essential via email: info@crossoguepreserves.com. Small groups welcome.

0504 54416

@crossoguepreserves

www.crossoguepreserves.com
info@crossoguepreserves.com

crossogue preserves



- AYLE FOODS www.aylefoods.ie
- COMPSEY CREAMERY www.compsey.ie
- BEFANI www.befani.com
- MYTASTY www.mytasty.ie
- TULLAHAY FARM www.tullahayfarm.ie
- CASHEL FARMHOUSE CHEESE www.cashelblue.com
- BOULABAN FARM www.boulabanefarm.ie
- COOLEENEY FARM www.cooleeney.com
- CASHEL FINE FOODS www.cashelfinefoods.ie
- CROWE MEATS (DUNDRUM) LTD www.crowefarm.ie
- CROSSOGUE PRESERVES www.crossoguepreserves.com
- INCH HOUSE www.inchhouse.ie
- HICKEYS BAKERY & CAFE www.hickeysbakery.com
- MAGS' HOME BAKING www.magshomebaking.ie
- JAMES WHELAN BUTCHERS www.jameswhelanbutchers.com
- BLACKCASTLE FARM www.blackcastlefarm.ie
- O'DONNELLS CRISPS www.odonnellscrisps.com
- THE APPLE FARM www.theapplefarm.com
- RED NOSE WINE www.rednosewine.com
- BARBARA RUSSELL CATERING www.barbararussellcatering.ie
- RIVESCİ www.rivesci.com
- VERA MIKLAS www.veramiklas.com
- DERG FARMHOUSE CHEESE www.dergfarmhousecheese.ie
- LONGWAYS CIDER www.longwayscider.ie
- BROOKFIELD FARM www.brookfield.farm
- BLANCO NINO www.blanco-nino.com
- EMERALD OILS www.emeraldoils.ie
- ANNIE'S ORGANIC FARM www.anniesfarmtipperary.ie
- GALTEE HONEY FARM www.galtee-honey.com
- IRISH HEDGEROW www.irish-hedgerow.ie
- THREE MEN IN A TRAILER www.3men.ie
- LISDUFF FINE FOOD www.lisdufffoods.ie
- SPEARMANS BAKERY www.spearmanstearoom.com
- THE NUTSHED www.nutshed.ie
- MAGNERS FARM www.magnersfarm.com
- SHEEP MILK IRELAND www.sheepmilk.ie

Blackcastle Farm Tour

Welcome to Blackcastle Farm, a biodiversity focused Bord Bia approved farm outside Two Mile Borris, Thurles where John Commins has a herd of purebred Piedmontese cattle. Beef products include traditional beef cuts, beef sausages, Bresaola, Carne Salada, Pastrami and other beef charcuterie.

Blackcastle Farm also has a full programme of workshops in our 200-year-old sustainably restored cow sheds, focused on food and sustainable living. Workshops include seasonal and cultural cooking, smoking, curing, & preserving foods, building a back-yard smoker or clay oven, growing food, herbs and spices, river biodiversity walk, catching and cooking fish, enhancing biodiversity in your space.

Join a workshop, meet new friends and live the dream.

WHEN: All year round by arrangement

WHERE: Blackcastle Farm, Two Mile Borris, Thurles, Co. Tipperary. E41 TK65.

PRICE: Cost vary for each e.g. ½ day for €80, Full day for €120, 2-day workshops for €230. Workshops include participants sharing a meal with food sourced from Blackcastle Farm and The Tipperary Food Producers.



TIPPERARY BREAKFAST CHAMPIONS 2022

This is a new initiative for Tipperary Food Producers Network in conjunction with Tipperary Tourism. It represents a great model of two networks working to a common aim; promoting excellent food and hospitality in our county which will in turn add to the local economy with visitors from home and abroad. See below our Breakfast Champions who are creating an authentic Tipperary breakfast using the finest of our network's produce. For more information see our website www.tipperaryfoodproducers.ie



www.countrychoice.ie



THE HORSE & JOCKEY
★★★★

www.horseandjockeyhotel.com



www.hickeysbakery.com



www.theoldconvent.ie



www.cloughjordanhouse.com

Willow Brook B&B

Nenagh

www.willowbrook.ie

Hotel Minella



www.hotelminella.com



Inch House

www.inchhouse.ie



www.mikeyryans.ie

dooks
FINE FOODS

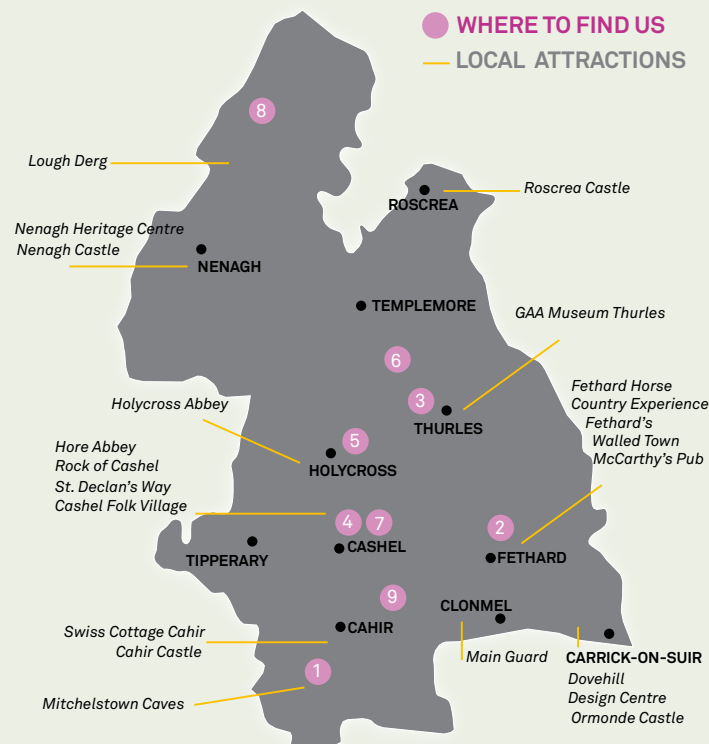
www.dooksfinefoods.ie



www.raheenhouse.ie



www.facebook.com/The-Cottage-Loughmore



TIPPERARY FOOD PRODUCERS

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- 3 Inch House
- 4 Sheep Milk Ireland
- 5 Crossogue Preserves
- 6 Blackcastle Farm
- 7 Cashel Farmhouse Cheesemakers
- 8 Brookfield Farm
- 9 The Apple Farm



Get in touch with Tipperary Food Producers Network:



info@tipperaryfoodproducers.ie
www.tipperaryfoodproducers.ie



@tippfood



@TipperaryFoodProducers



@TipperaryFoodProducers

