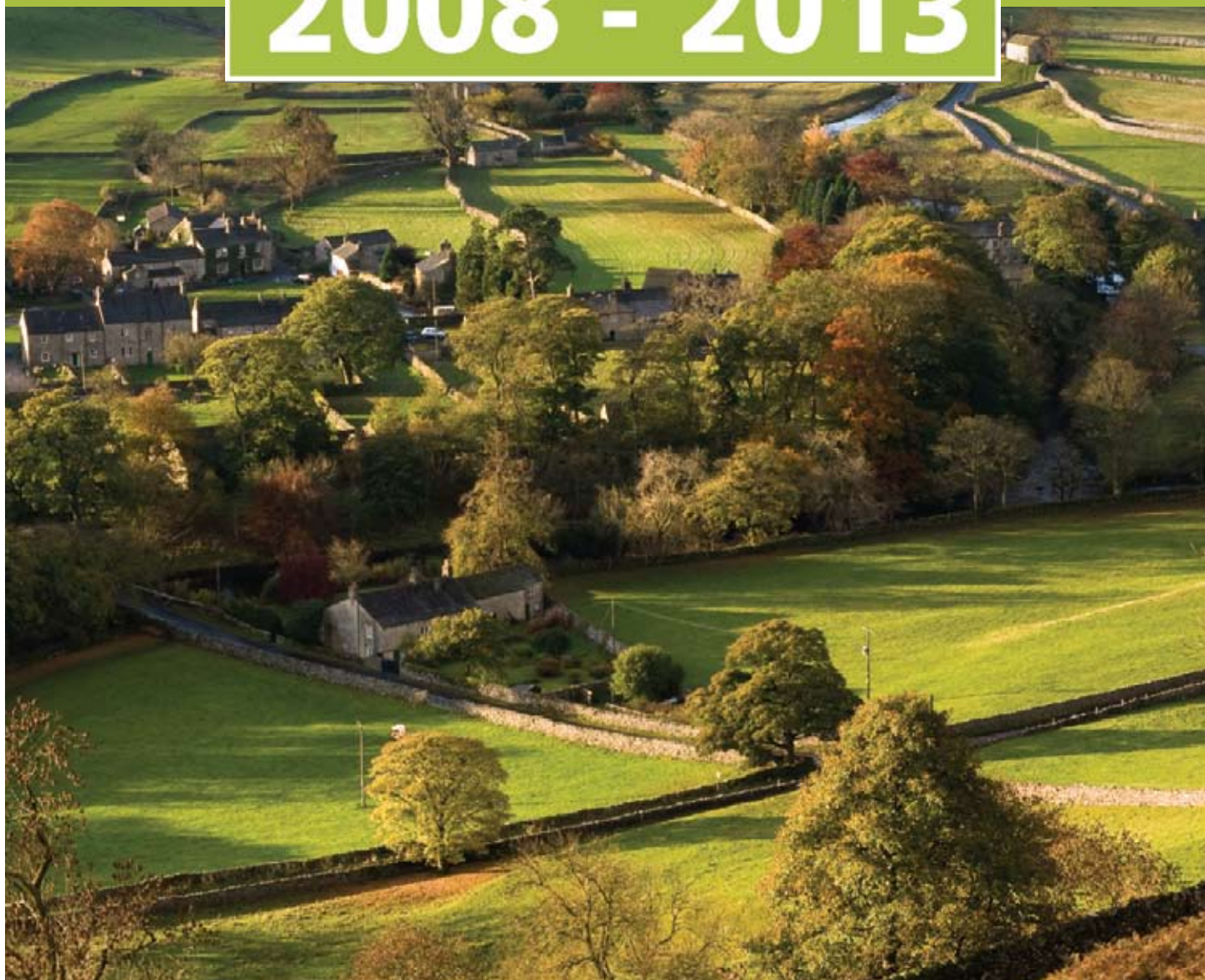


# The Yorkshire Dales **LEADER** PROGRAMME 2008 - 2013



## Yorkshire Dales Local Food Map



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## Setting the Scene

People across the Yorkshire Dales are already taking an active role in growing, eating, cooking, selling and learning about the food that they consume. This booklet is about seeing how these activities can be joined up and built upon to develop more robust and locally sustainable food systems.

It sets out some very positive opportunities for communities across the Yorkshire Dales (indeed communities everywhere) to thrive during what is proving to be a difficult time. For amid economic pressures (e.g. funding cuts, job losses) and mounting environmental concerns (e.g. climate change); this booklet is intended to empower and foster a 'can do' attitude.

It is not, therefore, about top-down rules or setting targets, but a practical guide that draws upon a rich source of evidence from individuals and groups who have told us about the remarkable things that they are doing in their communities.

### **Where past meets present – the makings of a food landscape**

The Dales spans parts of North Yorkshire, West Yorkshire and Cumbria, with much of the area falling within the Yorkshire Dales National Park and adjoining Nidderdale Area of Outstanding Natural Beauty (AONB).

The Dales is steeped in history, with a rich diversity of landscapes and distinctive features which all generates a firm "sense of place".

The landscape is not static but constantly evolving as a result of natural processes and human activities. These past activities mark the landscape in ways that benefit current and future generations. From the medieval lynchets of Wharfedale to the Iron Age field boundaries of Swaledale; and from the extraction and processing sites of the lead and lime industry to the huge estates and

monasteries (e.g. Fountains and Jervaulx Abbeys); all serve as powerful reminders of how the landscape has changed. From eating local produce on the Bolton Abbey Estate to munching on Jervaulx Blue Cheese produced at Wensleydale Creamery; this history shapes food grown and eaten across the Dales today.

Characterised by its dry stone walls, stone built field barns and hay meadows; farmers have played a significant role over several centuries resulting in a patchwork of valleys that make up the Dales. With exposed and sweeping fells on the one hand and limestone pavements and moorland on the other (separated by river valleys) – every Dale really is quite different. With the way financial assistance is given to farmers changing from being tied to the amount they produce to delivering environmental objectives and public goods; there are new opportunities to build on local food initiatives already here to support the farming economy and celebrate the unique nature of this area.

This focus on the environment is already embedded and strongly supported. The Limestone Country Project (LCP), led by the Yorkshire Dales National Park Authority, saw the restoration of more than 1,500 hectares of habitat. The project encouraged farmers to return to mixed farming using traditional breeds of cattle - such as Blue Greys and Belted Galloways. The project has led to long term change with Hellifield Highland Beef, Ingleborough Limestone Beef and many other producers continuing to apply LCP environmental standards to their businesses.

Shaped by the area's physical remoteness and breathtaking landscape, local communities too with their strong sense of self sufficiency and determination are looking to increase the amount of locally produced food.



With issues around peak oil, climate change, food miles, the recession and the expansion of the supermarkets, how we feed ourselves needs to change. The Yorkshire Dales already contains a rich web of allotment associations, farmers markets, back-garden growers, food co-operatives, agricultural shows and food festivals. The Dales Countryside Museum, for example, brings the story of the people and landscape to life through “hands on” food demonstration sessions. ‘Growing with Grace’, a community cooperative provides Dales communities with fresh organic foods from their farm shop, nursery, stall at local markets and “choice bags” direct to doors. These projects are committed to fostering a connection to the landscape that better protects nature.

These and many of the initiatives we have been told about demonstrate the extraordinary and dedicated efforts of people to put local food on the map.

Now it is about sharing in a future that recognises the full potential of the environmental resources of the Yorkshire Dales landscape and continues to link the present with the past in celebrating food.

### **Joining up local food - how to use this Booklet**

This booklet is intended to demonstrate how a range of people have been involved in local food initiatives. It highlights some of the lessons and best practice that can be learned from their experiences. For all the great work already happening in the Yorkshire Dales there is so much more that can be done as well. Communities themselves recognise that in moving forward they need to be constantly learning new ways of both self-sufficiency and collaboration.

This booklet will help you to look beyond the hassles – the physical exhaustion, the endless quest for cash – to think about how to overcome problems and have fun.

The rest of this document covers:

A Local Food Map - highlighting the huge range of local food activities taking place across the Yorkshire Dales;

Information about the key challenges and opportunities facing local food initiatives; and

Action Plans – activities with hints and tips; resources for anyone involved in or interested in becoming involved in local food initiatives.

This booklet is intended to appeal to all, whatever your level of interest.

## Mapping Local Food – from spade to spoon (and everything in between)

The local food initiatives we have been told about highlight the scale of the local food offer and make visible many of its benefits for the Yorkshire Dales area. They show that communities are a great source of ideas; offering mutual support and grassroots solutions. Community members are and can shape the food grown in the place where they live in and its rural setting.

The Local Food Map covers the Yorkshire Dales National Park area and a 30-mile radius. It also includes initiatives beyond this designated area if they draw upon the resources from within it (e.g. people, produce) and/or operate within the area (e.g. participating in food festivals, box delivery schemes etc).

In practice, many of the things that people have told us they are doing are about more than food. They are inspired and informed by local people who have built strong relationships with those involved in production, supply and sale. They show how local food matters and can have wide ranging benefits for the local economy, community regeneration, health and the environment.

### The Yorkshire Dales Local Food Offer is made up of...

- A distinct and diverse landscape and environment.
- A farmed landscape with native breeds and traditional methods of husbandry/horticulture (with modern twists) offering locally distinctive products (e.g. cheeses, beef, lamb, game).
- Exceptional numbers of residents and density of small producers who feel closely connected to the land and are actively involved in grassroots initiatives.
- The wide variety of food that can be grown and produced in the area – the scale and variety of the “Yorkshire Dales food shed”.
- The range of outlets sourcing a high percentage of their stock locally.



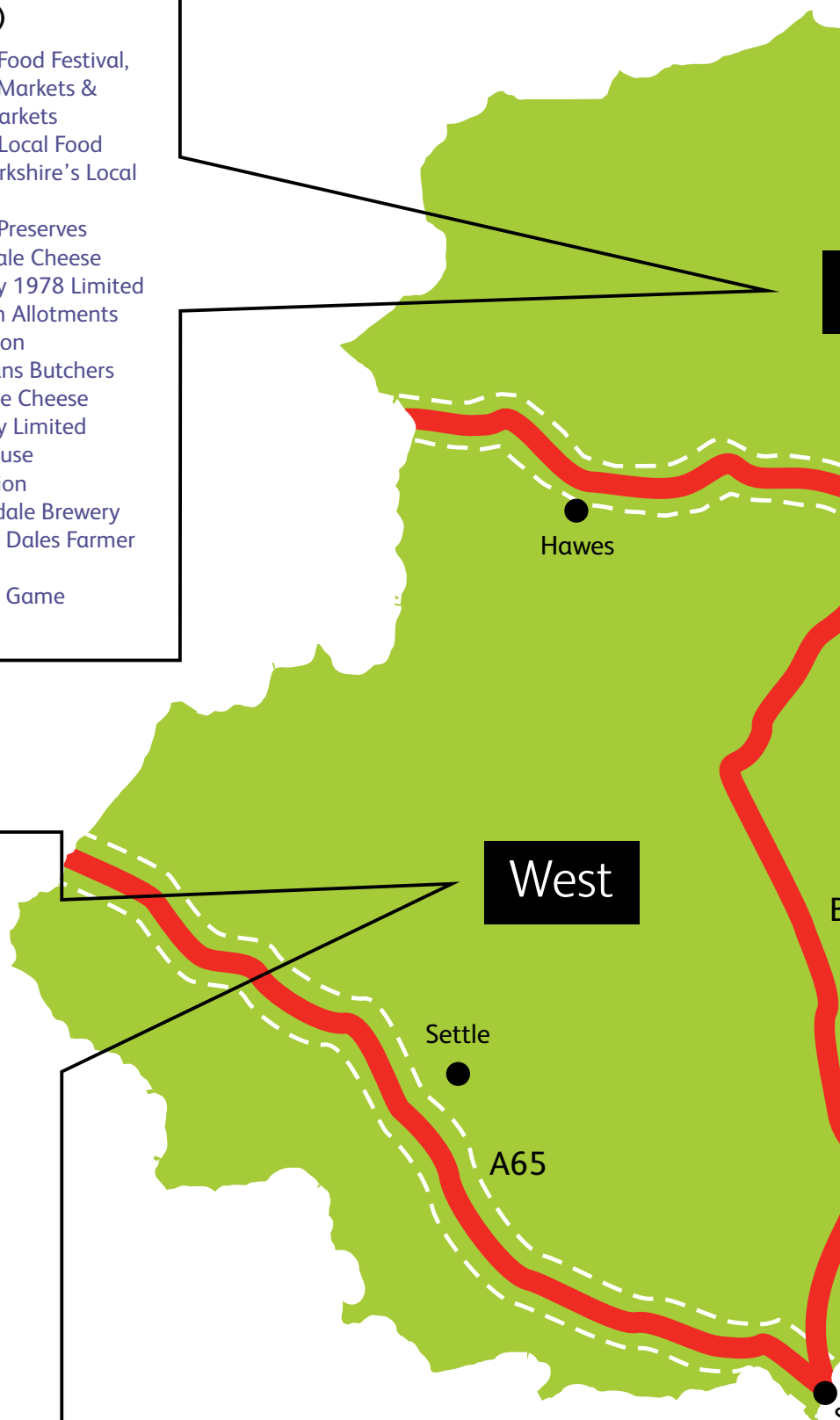


### Arkengarthdale, Swaledale & Wensleydale (A684/Richmondshire producer corridor)

- Askrigg Village Kitchen
- Bleikers Smokehouse
- Campbells of Leyburn
- Dales Countryside Museum
- Dales Festival of Food and Drink
- Flavours of Herriot Country Awards Scheme
- Garden House & Pottery
- Gluten Free Kitchen Limited
- Hazel Brow Farm & Visitor Centre
- Heartwood Farm
- Hudswell Community Pub & Little Shop
- Just the Job Environmental Enterprises
- Ken Warne Licensed Grocers
- Leeming Bar Food Enterprise Centre
- Leyburn Food Festival, Farmers Markets & Friday Markets
- Look for Local Food
- North Yorkshire's Local Food
- Raydale Preserves
- Ribblesdale Cheese Company 1978 Limited
- Sedbergh Allotments Association
- Steadmans Butchers
- Swaledale Cheese Company Limited
- Sykes House
- The Station
- Wensleydale Brewery
- Yorkshire Dales Farmer Network
- Yorkshire Game

### Dentdale, Deepdale, Ribblesdale, Kingsdale and Barbondale (West of the B6160; Craven/A65 corridor).

- Bentham Local Food
- Burton in Lonsdale Village Shop
- Clapham Potato Project
- Country Harvest
- Dent Allotment Association
- Dent Brewery / George & Dragon Hotel
- Food and Farming Learning
- Growing Well
- Growing with Grace
- Hellifield Highland Beef
- Ingleborough Limestone Beef
- Kilnsey Park & Trout Farm
- Love the Lune
- Malham Show
- Malham Tarn Field Centre
- Malhamdale Initiative
- Meadowside Tea Room
- Paganum Produce
- Settle Festival
- Town End Farm Shop
- Westmoreland County Show & Country Fest
- Wholesome Bee





North

B6160

Skipton

East

Leyburn

A684

A6108

# KEY

**Food corridors** (dashed white line)

## Initiatives

Examples of producers and food businesses, the marketing and selling of local produce (e.g. farmers markets, box schemes), the promotion of tourism and the visitor economy (e.g. food festivals), examples where groups of residents had worked together to grow, cook and/or eat local food and training/learning opportunities taking place in schools, colleges and community venues.

**Coverdale, Nidderdale, Wharfedale (East of the B6160 and B6265; Harrogate/Nidderdale producer corridor)**

- Barker Business Park
- Bolton Abbey Foods
- Brymor Ice Cream
- Crimple Valley Fresh
- Dales Rural Estates Network
- Elliot's Deli
- Fodder
- Food Glorious Food
- Growing Routes
- Harlow Carr
- Hesketh Farm Park
- Hospitality and Professional Cookery Courses (Craven College)
- Jacksons of Cracoe
- James Potter Yorkshire Free Range Eggs
- Kettlewell Village Store
- Knaresborough Allotments
- Let it Grow
- Limestone Country Project
- Riverford Home Farm
- Riverford Organic Vegetables
- Rotary Young Chef Competition
- Smithy's Soufflés
- Swinton Park
- Welcome to Yorkshire
- Wharfedale Beekeepers Association
- W S Hartle Family Butchers
- Yorkshire Meat Company
- 15 mile feast

Please note, further information about each initiative can be found in Annex 1.

## Key Challenges and Opportunities

The map shows how the Yorkshire Dales has an extraordinarily rich number of local food initiatives. In many cases there is potential to build upon initiatives and for community members to learn from each other.

These findings together with the opportunities and challenges set out below look at how to strengthen the Yorkshire Dales local food offer and support community initiatives more widely.

### How does food travel across the Yorkshire Dales?

The local food map shows how initiatives are taking place across and extend beyond the Yorkshire Dales.

The map identifies three clusters: North, West and East. By 'cluster' we mean an area which has a high concentration of local food initiatives.

Within each cluster there is a 'food corridor' - a road which plays a key role in transporting food across the Yorkshire Dales; from the land it grows on, the routes it travels, the markets it goes through, to the tables it ends up gracing.

Together, the clusters and corridors provide an understanding of where food is coming from and how it is getting to us. They demonstrate where local food can be brought, eaten and exchanged within the different components that make up the landscape of the Dales. This can be used by communities to find new ways of joining up what is already happening.

#### *(1) North cluster*

This covers Arkengarthdale, Swaledale and Wensleydale. It follows the route of (and includes initiatives above) the A684 which runs between Kendal in Cumbria and Ellerbeck in North Yorkshire. The main settlements found in this cluster are Sedbergh, Hawes, Bainbridge, Worton, Aysgarth, Leyburn, Bedale, Reeth and Richmond.

27 of the initiatives people told us about are found in this cluster. With the exception of 4 initiatives, all of these were businesses including farms, shops, tea rooms and restaurants producing and selling local products. This cluster also included larger scale activities in terms of physical infrastructure (e.g. The Station in Richmond, Leeming Bar Food Enterprise Centre) and visitor activities (e.g. Dales Countryside Museum, Dales Festival of Food and Drink).

The A684 appears to act as a food corridor for many of the initiatives, which are located on or close to the road.

#### *(2) West cluster*

This cluster runs to the West of the B6160 (which goes from Skipton in the South to Aysgarth Falls in the North where it joins the A684). It includes the main settlements covering Raydale, Langstrothdale, Littondale, Silverdale, Ribblesdale, Dentdale and Deepdale; namely Gargrave, Malham, Settle, Austwick, Clapham, Ingleton, High Bentham, Kirkby Lonsdale and Dent.

22 of the initiatives people told us about are found in this cluster. This includes a dynamic mix of local food activities, ranging from businesses (village shops, hotels, tea rooms) and the sale of local produce (trout, beer), to community growing projects (e.g. Growing with Grace), events (e.g. Love the Lune, Malham Show) and informal learning opportunities (at Malham Tarn Field Studies Centre).

The A65 which passes through the west of Settle, continuing through Ingleton and Kirkby Lonsdale before terminating at Kendal in Cumbria is a major food corridor for this cluster – with many of the initiatives identified (with the exception of those located in Dent) located near to this road.



### *(3) East cluster*

This cluster is to the East of the B6160 and South of the A684. It includes Coverdale, Wharfedale and Nidderdale.

28 of the initiatives people told us about can be found in this cluster, ranging from small producers to larger scale operations (e.g. Riverford Organics, Yorkshire Meat Company) and those with an online presence (e.g. Welcome to Yorkshire). This cluster included training/learning facilities (e.g. Craven College, Swinton Park), tourism initiatives (e.g. Hesketh Farm Park, 15 Mile Feast) and community growing schemes (e.g. Knaresborough allotments).

Although initiatives were found in West Burton, Kettlewell, Skipton, Bolton Abbey and Pateley Bridge; many local food activities are clustered along the A6108 running from Leyburn to Ripon, which acts as an important food corridor for Coverdale and Nidderdale.

These food clusters and food corridors are significant because they demonstrate how:

- Initiatives respect the unique character and distinctiveness of the Dales area – many fitting within the designated landscapes of the Yorkshire Dales National Park and Nidderdale Area of Outstanding Natural Beauty (AONB). Culturally, what people recognise as the Yorkshire Dales also extends beyond these protected landscapes, taking in heritage and the built environment. Many of the initiatives therefore have ties with the uplands and adjoining communities. This can be used to think about how to fully realise the links between protected landscapes and food (e.g. in terms of developing particular foods and building a stronger food heritage offer).
- Many of the initiatives involve small producers. There are opportunities to think about how to improve the accessibility and transport of food in the Yorkshire Dales (e.g. using the existing food corridors as a starting point) and concentrating on the small scale distribution of produce. This could be done in ways that reduce food miles and carbon footprints.
- There is great interest and involvement amongst communities in growing their own food across the Yorkshire Dales. There are opportunities to think about how to sustain existing initiatives and help more people get involved by thinking about how to support initiatives.

## Issues affecting local food initiatives in the Yorkshire Dales

The Local Food Map included two workshops for anyone involved in or interested in participating in food activities (e.g. producers, growers, food businesses, community members and local groups).

The workshops looked at achievements and successes which could be built upon, what the challenges are, and whether there is untapped potential in the Yorkshire Dales (i.e., what more can be done to increase the amount of local food grown and eaten?).

The findings fall into four areas:

- Growing/Producing – issues around food production, growing, processing and distribution.
- Eating/Learning – issues around community led food initiatives and what needs to happen to provide people with more opportunities to grow food locally.
- Buying/Selling – issues that affect retailers stocking local food and how to encourage people to purchase them.
- Landscape/Nature – to look at how the links between local food and landscape can be more widely promoted.

The initiatives that we have been told about (and some of the organisations that have supported them) have been placed into one or more of these areas in the Table below. This is to help us think about how to improve mutual support amongst initiatives and highlight infrastructure/support organisations that offer assistance.

## Growing/Producing

Clapham Potato Project  
Growing with Grace  
Dent Allotments  
Knaresborough Allotments  
Sedbergh Allotments  
Heartwood Farm  
Hellifield Highland Beef  
Ingleborough Limestone Beef  
James Potter Free Range Eggs  
Paganum Produce  
Home Farm  
Crimple Valley Fresh  
Dales Rural Estates Network  
Growing Routes  
*Making Local Food Work*  
*Yorkshire Dales Farmer Network*  
*Business Link*  
*Churches Regional Commission Yorkshire & Humber*  
*Deliciously Yorkshire*  
*National Farmers Union*  
*National Trust*  
*Royal Horticultural Society*  
*Yorkshire Agricultural Society*  
*Permaculture Association*  
Barker Business Park  
Leeming Bar Food Enterprise Centre

## Buying/Selling

Steadman's Butchers  
W S Hartle Family Butchers  
Crimple Valley Fresh  
Burton in Lonsdale Village Shop  
Kettlewell Village Store  
Hudswell Community Pub and Little Shop  
Growing with Grace  
Campbells of Leyburn  
Ken Warne Licensed Grocers  
Jacksons of Cracoe  
Town End Farm Shop  
Country Harvest  
Elliot's Deli  
Meadowside Tea Room  
Sykes House  
Wholesome Bee  
Bolton Abbey Foods  
Kilnsey Park and Trout Farm  
Fodder  
Yorkshire Game  
Yorkshire Meat Company  
Riverford Organic Vegetables  
Paganum Produce  
Ribblesdale Cheese Company 1978 Limited  
Swaledale Cheese Company Limited  
Garden House  
Dent Brewery  
Wensleydale Brewery



## Eating/Learning

Bentham Local Food  
Clapham Potato Project  
Growing with Grace  
Let it Grow  
Food Glorious Food  
Dales Countryside Museum  
Swinton Park  
Food and Farming Learning (National Trust)  
Harlow Carr  
Just the Job Environmental Enterprises  
Growing Well  
Hospitality and Catering (Craven College)  
Malham Tarn Field Studies Centre  
Rotary Young Chef Competition  
Wharfedale Beekeepers Association  
Hazel Brow Farm and Visitor Centre  
Hesketh Park Farm  
Dales Festival of Food and Drink/Leyburn Markets  
Malham Show  
Settle Festival  
Love the Lune  
15 mile Feast  
Flavours of Herriot Country Awards Scheme  
*Food for Life Partnership*  
*Rural Action Yorkshire*

## Landscape/Nature

Clapham Potato Project  
Malhamdale Initiative  
Malham Tarn Field Studies Centre  
Limestone Country Project  
Hellifield Highland Beef  
Ingleborough Limestone Beef  
Paganum Produce  
Heartwood Farm  
Home Farm  
Dales Countryside Museum  
*Yorkshire Dales National Park Authority*  
*National Trust*  
*Royal Horticultural Society*  
*Permaculture Association*

### Notes:

The use of italics denotes organisations that directly help those involved in some aspect of growing, harvesting, processing, distributing, selling or serving local food. Or they are organisations that can indirectly assist local food initiatives in buying/selling, growing/producing and so on (e.g. by providing networking opportunities, business planning advice etc). Although fewer initiatives are listed under 'landscape/nature' this does not mean that the other initiatives do not deliver environmental benefits – rather that these are more extensive than they told us.







LOCAL GROWN  
PEARS  
1-40kg

Growing and producing  
local food

LOCAL  
PRODUCE  
IT'S  
\* FRESHER \*  
\* BETTER \*  
AND \* CHEAPER \*



## Benefits and opportunities Making local food count...

### *A food landscape*

Many people told us that they recognise the value of the Yorkshire Dales as a “brand” for local food and a “foodie zone”. Whilst a huge variety of foods and drinks are produced in the area and known about locally, the benefits of developing a Dales food brand was discussed, including how to ensure only people producing and adding value to food in the Yorkshire Dales could use such branding.

### *Broadening local foods appeal*

Food is already being produced in ways that preserve the historic character of the Yorkshire Dales. This includes people who told us that they farm organically, are careful when using inputs such as fertilisers and chemicals, and are naturally rearing rare breeds. As well as serving its resident’s day to day needs, food acts as an attraction for tourists and visitors. People told us that this could be built upon, including encouraging tourists and visitors to purchase Yorkshire Dales produce when they return home (e.g. through buying online).

### *Producing on a small scale*

There are many small producers here who give people a real understanding of how something has been grown or processed. Many are looking to cut out the middleman through direct selling whilst others are in a dilemma as to whether they should supply to or compete with major supermarket chains. Yorkshire Dales produce was described as “niche”, with producers emphasising its quality, freshness and traditional production methods.

### **Paganum Produce**

A family run farm and small artisan firm passionate about preserving rural traditions. Paganum uses traditional methods of farming rare breed stock which thrive in the outdoor life of the Yorkshire Dales. Traditional ways of hanging, preparing and cutting are used to give the meat a fuller flavour. Paganum uses eco-friendly packaging and delivers worldwide. Paganum also participates in local food festivals, farmers markets and agricultural shows.

## Challenges

Despite the significant number of farmers, growers and community initiatives, challenges around growing and producing food in the Yorkshire Dales have emerged:

### *Distribution*

How do you put the produce of many growers, farmers, processors and suppliers into the hands of customers - consumers, retailers and public sector buyers? Although some initiatives have targeted home deliveries and supply food to restaurants and outlets across the UK; for many small producers there is a “missing middle” in their supply chain and the consolidation of distribution at the local level is something that would be welcomed. Small producers discussed the logistical problems and costs that they face when transporting produce and suggested ‘piggy-backing’ off existing distribution (e.g. a postal/mail service, milk round) or using one van to cover and collect from several smaller producers.

### *Joining up initiatives and finding out what’s happening*

There are some web based directories containing information about growers and producers, farms shops, butchers, cafes, specialty food outlets and so on. However, an interactive website – a “food hub” – that would act as a one stop shop in pooling together everyone involved in local food in the Yorkshire Dales would be welcomed. The hub would tell you about existing local food initiatives and how to get involved, provide links to sources of support, an online marketplace (for local people and tourists/visitors) to buy products, and a calendar of what is produced in the Dales, where and when.

For farmers and growers this was seen as a way of providing them with a fair price for their produce and a direct link to consumers. The hub could incorporate solutions to improving local distribution of produce.

### *Finding business advice and support*

It was felt that business support for those that do and do not want to grow their company was difficult to find. Help (e.g. marketing, branding, networking with other producers) would be welcomed but needed to be aligned to match the time, skills and availability of growers and farmers.

### *Education*

Whilst opportunities to learn about food and growing for people of all ages is available, it was felt that there would be value in showing people how to use the whole carcass of beasts, and make unusual and new local food products, perhaps by working more closely with local chefs.

### *Seasonality of produce*

The availability of local produce is restricted by the geography of the Yorkshire Dales: by its soil, climate and seasonality. Whilst this presents an opportunity to sell food at its natural best, this message needs to be told to shoppers and taken into account when looking at how to improve distribution or set up a food hub.



# Eating and Learning about local food





## Benefits and opportunities

### *Servicing local demand to participate and growing interest*

There are lots of good things happening around 'grow your own'. For many communities this is not just about producing local food but a springboard for delivering other benefits around health, well-being and environmental sustainability. There are real opportunities to build upon what is already happening in the Yorkshire Dales. For example, community cookery: showing people how to have fun, eat well and save money using local ingredients; and ensuring that local shows and festivals have a local food tent. Encouraging more young people to get involved was also suggested.

### *Expand community growing into new areas*

There are real opportunities to think about how community food production could be used to promote mental and physical health. For example, to develop 'care farming' which would provide local, social and healthcare services to people across a wide range of needs, such as those recovering from mental health problems or substance misuse, people with a learning disability, and young people excluded or at risk of exclusion from school.

### *Social media with a food flavour*

Some initiatives include blogs or twitter accounts which contain reviews and recipes, information about food events, what is happening with their own initiative, as well as general writing about food and drink. There are opportunities to bring these together through a social media library to highlight the best of Yorkshire Dales produce. Facebook was suggested as a possible platform to host this information.

### *Creating connections between the Yorkshire Dales and neighbouring areas*

As the food clusters and food corridors show, many of the initiatives have a footprint that extends beyond the Yorkshire Dales. For example, some initiatives have been helped by organisations that cover Cumbria and Lancashire (e.g. Distinctly Cumbrian, Made in Cumbria, Thoroughly Food). There are opportunities to build on the distribution and food hub ideas set out above to think about how to supply Dales produce to consumers in urban places (e.g. Ripon, York, Harrogate, Leeds). However, the importance of checking that there is demand for your produce in surrounding areas was highlighted.

### **Growing Well**

An award winning, farm based charity which works with people recovering from mental health problems to build their confidence and skills. A wide range of seasonal produce is grown and sold to local people through a crop share scheme. Growing Well also trains people in horticulture and runs a successful programme of school visits.

## Challenges

### *Finding a plot*

There is huge demand and waiting lists for allotments in villages across the Yorkshire Dales. And it is not always easy for people to find out who owns other land that they want to use for community food growing. Finding ways to build partnerships between communities and landowners (e.g. local authorities, farmers, utility companies) and brokering long-term access to land was seen as important.

### *Advice and support*

Some initiatives told us how they had been helped by other organisations (e.g. Making Local Food Work, National Trust, Yorkshire Dales National Park Authority, local authorities) to get their project off the ground and/or if their project altered in some way. Some of this advice was technical (e.g. how to grow food) whilst for others it was more general (e.g. finding funding). Some initiatives felt that agencies were primarily concerned with commercial initiatives and that - combined with cuts in public and voluntary sector organisations - finding information and support in the future will become increasingly difficult.

## The cookery school – Swinton Park

Overlooking the castle turret and parkland, Swinton Park combines hands on cooking with demonstrations. Housed within the ancestral home of the Cunliffe-Lister family, activities include:

- “Hunter gatherer days” - foraging for wild food and making an alfresco lunch.
- “Gourmet weekends” - these combine demonstrations with wine tasting and meeting local food producers.
- Culinary walking tours.
- “Chefs Table” and “Sunday Master Class” - demonstration dinners and lunches.
- A four acre walled garden providing a ready supply of fresh ingredients for hotel and school kitchens.
- Children’s cookery day courses, including a seasonal “Christmas in a Box” session.

The cookery school has won national awards from “Good Food Magazine”, Yorkshire Tourist Board and The Tea Guild Green Tourism Business Scheme.



 **DALESBRED  
BUTCHERS**  
The Bentham Banger  
£6.95/kg

**Buying and selling  
local food**



## Benefits and opportunities

### *Strong community support*

Community/village shops are in an incredibly strong position to help the community to support the local economy. The Local Food Map project found that communities value food grown and produced in the Yorkshire Dales, with real demand for fresh, farm assured, local produce. Retailers have a key role to play in making as many potential customers as possible aware of the provenance of food. Some retail outlets told us how they had been helped by “Look for Local”, an initiative from the Making Local Food Work programme. Specialist advisors have assisted a number of village shops in sourcing, stocking and selling more local food and drink. Using the Toolkit from ‘Look for Local’, there is potentially an opportunity to build on this by producing a series of “how to” guides for retailers around marketing, promotions and servicing demand for local produce.

### *Buying and purchasing*

While retailers reported strong interest from their customers in where their food comes from; outlets themselves told us that finding producers and seeing what is available locally took time and could be improved through a central purchasing site – a portal where they could order once, buy in bulk or on an ongoing basis from local producers. A “calendar” setting out what food is produced, when and by who with contact details was seen as being beneficial. Retailers could then use this to run special offers and promotions (e.g. ‘producer of the month’, ‘product of the month’).

## Challenges

### *Affordability*

Just as many producers and growers decide whether or not to supply supermarket chains, for many consumers the perception is that local food is more expensive. However, Deliciously Yorkshire told us that they publish monthly figures setting out how much a basket of food costs and on many occasions local outlets have been cheaper than the major supermarkets.

### *Access and popularity*

Many people told us how supermarkets weigh and package produce which can make comparisons with the same items in local shops more difficult. They also told us that one advantage of shopping at a supermarket was that it enabled them to buy everything under one roof. To encourage more people to shop locally, and rather than trying to compete with major supermarkets, it was suggested that shops stock a variety of products (local produce rather than the latest food crazes) and that advertising the opening times of outlets would be helpful. Some retailers told us about special promotions they run to entice people into their shops.

### **Hudswell Community Pub and Little Shop – The George & Dragon**

Hudswell was the first co-operative pub in Yorkshire and the third in the country. It sells ales from local brewers and food from local suppliers. The land at the rear of the pub has been developed as community allotments; there is a village library in the pub and – for the first time in more than 30 years – a room has been fitted out and is run as a village shop.



# Landscape and nature

## Dales Countryside Museum

The Museum tells the story of the people and landscape of the Yorkshire Dales past and present and stimulates visitors to think about its future. The Museum has an active programme of events celebrating local food. This includes helping visitors to use artefacts to understand the environment in which food was produced, gathered, stored, processed and cooked in the past; and practical cookery demonstrations and hands on sessions to help people eat healthily and make the most of local food on offer today.



## Benefits and opportunities

### *The importance of land and history...*

Many of those involved in initiatives mentioned the distinctiveness of Yorkshire Dales and highlighted its physical features: hill farming, rough fell sheep, history of quarrying, quality of the water, local shows and festivals; the entrepreneurial spirit of people wanting to live and work in the area; and the uniqueness of its products (e.g. Swaledale Cheese, Wensleydale Cheese, Dent Brewery, Askrigg Ale, Black Sheep Brewery and limestone beef). There is strong awareness among people of the landscape and working the land in ways that preserve the culture and traditions of the Dales as well as conserving biodiversity and wildlife.

### *Connecting food to the local environment*

Some initiatives have been involved in projects which have restored habitats (e.g. Limestone Country Project) or worked with organisations to communicate to the public where the food on their plate comes from (e.g. CLA 'just ask' campaign, National Trust working with tenant farmers to open Dales farms to schools and visitors).

There are opportunities to bring land, food and history together through putting local produce on a "specials board", working with hospitality and catering industry locally to give Dales produce and the way it was produced a higher profile.

### *Fewer food miles, less packaging, ecologically sensitive farming with improved animal welfare*

Many farmers, growers and communities supply a wide range of local food into the Yorkshire Dales, mainly within a 35 mile radius. This means that food is not travelling unnecessarily and reduces transport, pollution, packaging and waste.

## Challenges

### *Stock*

The Yorkshire Dales is an important part of the English beef and sheep industry, providing a gene pool of breeding and store stock. Auction markets are the main means by which animals are marketed. There may be opportunities to find better returns for store/breeding stock, to develop new areas around finishing stock, and to find direct selling routes.

### *Farming Policy*

The Common Agricultural Policy (CAP) is being reformed and changing the way in which financial assistance is provided to farmers - from being tied to what they produce to whether or not they are delivering environmental objectives and public goods. This has led to changes in the number of stock (which has been declining in some upland areas) and changes to support grants provided to farmers.

### *Changes to public sector spending*

National Parks are exemplars of conserving, enhancing and managing landscapes. With National Park Authorities experiencing a reduction in their funding from central government, they have to look at new ways of managing locally important and nationally significant green spaces in the Yorkshire Dales.



## Strengthening the local food offer

The Local Food Map has revealed important information about local food in the Yorkshire Dales and the many benefits that it brings to its people and places. This reflects ideas from workshops and from initiatives themselves.

The need now is for action on various fronts to ensure that local food survives and thrives in the future. Some of the key messages that this needs to build upon includes:

A strong environmental message – people feel connected to the land, small producers are seen as helping to look after the Dales countryside and its wildlife to produce locally distinct produce. Buying local food is seen as a way of reducing food miles and mitigating climate change. Growers, producers and sellers need to compete on quality and ethics, not just price.

A commitment from communities to get involved in initiatives. People want to find out about each other's initiatives, discuss issues and look for solutions.

A wide variety of food can be grown and produced in the area. The size and variety of this – taking account of the seasonality of produce – can be scaled up and promoted locally more widely (e.g. in shops, at local shows and festivals) as well as to tourists and visitors whilst they are in the Dales and when they return home (e.g. using a website and social media). The Yorkshire Dales 'brand' could be celebrated and given more prominence.

### **Nevertheless, these actions need to take account of changing times:**

Some of the organisations that have offered information, advice and support to local food initiatives are changing or ending the support that they currently offer. This may be down to public sector funding cuts, their programme coming to a planned end or how they respond to increased demands for the services that they offer.

There are real opportunities to unlock the resources of existing organisations (e.g. the National Trust which helps its tenant farmers with school visits). There are also opportunities to engage organisations who would like to have a greater footprint in the Yorkshire Dales (e.g. EBLEX: The organisation for the English beef and sheep industry).

The key messages summarised here have been used to develop practical actions/real activities that can be undertaken by anyone with an interest in local food. These are set out in the next section.

## Action Plans

The Local Food Map has helped us generate some project ideas for the Yorkshire Dales. Some ideas may be interesting to local food producers whilst others may be relevant to community members. We have called these project ideas “opportunities”.

The golden thread running through these opportunities is recognition of the special geography of the Yorkshire Dales.

### **The Action Plans that follow set out each opportunity and contain:**

- A brief summary of the opportunity;
- A description of some straightforward and practical actions required to develop it;
- An indication of the scale of resources needed (i.e., people and time required); and
- A relevant example of a similar project from elsewhere.



## Community Healthy Boxes Opportunity

### Example

Healthy Boxes  
<http://www.healthyboxes.com/>  
A project providing locally sourced food to communities in West Cornwall which has been running for over 5 years

### Opportunity

There is scope to link community and commercial growing to healthy eating in Dales communities

### Resources

Identify lead person  
Identify suppliers (6 months)  
Set up packhouse (1 year)  
Develop business model (3 months)  
Promote and launch (3 months)  
Self financing (12 months)

### Activities

Identify sources of surplus or supermarket rejected fresh produce  
Establish a packhouse (run on a community basis)  
Set up a distribution arrangement to supply community outlets inc Sure Start Centres



## Community Learning Opportunity

### Example

There are a number of learning websites which provide information about courses . E.g. The Floodlight site for courses in West Yorkshire  
<http://leeds.floodlight.co.uk/leeds/courses-classes-lessons/best-cookery-courses/qualification/study/region/16180339/220706/100/domain.html>

### Opportunity

There are opportunities to get schools and colleges involved in inspiring young people and adults around local food

### Resources

Lead person  
Organisation of discussions  
(1 month)  
Write up good practice (3 months)  
Promotion to young people/adults  
to  
get involved (6 months)

### Activities

Invite education providers to a meeting to discuss their work around local food  
Work with them to extend examples of good practice to enthuse more young people  
Think about the opportunities to generate qualifications for those involved in local food

## Community Heritage Opportunity

### Example

The story of food and drink past and present - Berwick  
[http://www.foodheritage-berwick.org.uk/Initial/Home\\_fs.htm](http://www.foodheritage-berwick.org.uk/Initial/Home_fs.htm)

A simple and effective website linking the traditions of food and farming in Berwick to current community and producer groups

### Opportunity

There are opportunities to build on the unique heritage of the Dales to develop interest in local food and its traditions

### Resources

Volunteer or paid resource required to coordinate - possibly developed with local Further Education College

Liaison with the Dales Museum and other stakeholders to establish project approach (3 months)

Mapping (6 months)

Roll out connection plan

### Activities

Develop a food history project mapping local producing traditions, recipes and places associated with them

Identify community projects, producers /schools willing to join in

Use this work to grow community interest /support Dales branding

## Community Start-Up Opportunity

### Example

**Incredible Edible Todmorden**  
(<http://www.incredible-edible-todmorden.co.uk/projects>) The campaigning nature of this award winning local initiative has seen it replicated in at least 5 other locations in the north of England

### Opportunity

There is a lot of interest within local communities in growing and eating their own food but fewer community food projects than might be expected

### Resources

Paid or volunteer approach to considering scope to roll out good practice (3 months)

Creation of network amongst community support organisations and local food projects to start new initiatives (6 months)

Roll out new projects based on support (12 months)

### Activities

Using the list of projects think about places without activity and think about how to get them involved

Develop material to show the benefits of local growing/eating

Produce a "how to" pack  
Identify people from local projects prepared to help new projects



## Food Festivals and Fun Opportunity

### Example

Cumbria Festivals Strategy ([www.cumbrio.org.uk/artsfestivalsincumbriawithappendices.pdf](http://www.cumbrio.org.uk/artsfestivalsincumbriawithappendices.pdf)) This document gives an indication of the kind of work that might be stimulated from community groups working with public bodies

### Opportunity

The Yorkshire Dales has a significant number of festivals, events and trails with food themes or elements. There is an opportunity to "join up" activity to make a bigger impact

### Resources

Project leader - either volunteer or paid  
Working up list (1 month)  
Networking and preparing plan (6 months)  
Talk to public sector (1 months)  
Implementing (1 year)

### Activities

Develop a list of festivals/events and identify where food fits into them  
Contact their organisers and food projects/companies involved to talk about joint working  
Prepare a plan setting out the opportunities  
Talk to the public sector about how they can help

## Dales Brand Opportunity

### Example

Peak District  
Environmental Quality Mark  
(<http://www.peakdistrict.gov.uk/index/looking-after/environmentalqualitymark/eqm-food-drink.htm>)

### Opportunity

The importance of linking the Dales as a landscape brand/label for local food was identified by food producers and community groups

### Resources

Project leader  
Identification of initiatives using something linked to the Dales in their branding -3 months  
Develop Branding opportunity plan -  
- 6 months  
Implement plan working with local initiatives and landscape bodies  
-12 months

### Activities

Look at projects that have a Dales image (e.g. Limestone Country Beef)  
Think about how their images can be linked up  
Talk to landscape organisations (e.g. National Park, National Trust) about how this might fit into a brand/image

## Producer “Specials” Opportunity





## Producer Business Support Opportunity

### Example

Lincolnshire Forum for Agriculture and Horticulture (<http://www.lincsfoodandfarming.org.uk/>) Brings together support organisations and customises their offer for Lincolnshire producers

### Opportunity

There is confusion as to the nature of the "offer" of the current organisations supporting local food activities

### Resources

Commitment from intermediary organisations to participate (3 months)  
Identification of a lead person or body to act as the animateur (1 month)  
Establishment of network/development of Dales programme (6 months)

### Activities

Organise a network of support organisations  
Identify their current "offer" and work in the Dales  
Establish a support organisation guide and generate commitment to share information/resources on a Dales specific basis

## Producer Distribution Opportunity

### Example

Local Food Alliance  
(<http://www.localfoodalliance.co.uk/Default.asp>)

An initiative dedicated to the packaging, sale and distribution of local produce, developed by producers in Kent

### Opportunity

Local food producers identified the challenges of transporting small amounts of produce to retail and wholesale outlets

### Resources

Volunteer time or grant funding for distribution study (3 months)

Overall organiser to scope out establishment of network (1 year)

Producer contribution or funding subsidy until network becomes self-financing (6 months)

### Activities

Look at how small food producers currently transport produce

Identify opportunities for joint working and gaps

Work up a plan for small producers based on the research

Establish a new delivery network based on the plan

## Producer On Line Opportunity

### Example

Pembrokeshire Produce Direct  
(<http://www.pembrokeshireproduce-direct.org.uk/>)

An online "supermarket" dedicated to working with local food producers to promote and sell food linked to the landscape of Pembrokeshire

### Opportunity

Food producers identified the opportunity to create a network to raise awareness of local produce and provide them with direct access to customers

### Resources

Estimated timescale to set up (6 months)

Dedicated funding for establishment of website, distribution arrangements and marketing

From start up subsidy to initiative becoming self funding (2 years)

### Activities

Contact local food producers to get an idea of levels of interest

Identify expertise to develop a business plan and website

Think through how the supplying of food will work

Test out the approach

Launch



## Joining up opportunities

There are five areas of cross-cutting activities which could be tackled to help fully realise the opportunities set out above. They are:

1) Distribution – the justification for the producer distribution project but also relevant to: Healthy Boxes, Specials Board and Producer On Line Opportunity.

2) Branding – identified as a project in its own right but also relevant to:

Healthy Boxes, Community Heritage, Food, Festivals and Fun, Specials Board and Producer On Line Opportunity.

3) Volunteers – relevant to:

Healthy Boxes, Community Learning, Community Heritage, Community Start Up, Food, Festivals and Fun and the Dales Brand.

4) Promotion – relevant to:

All opportunities (with the possible exception of the Distribution Opportunity).

5) Networking – relevant to all opportunities.

There is certainly enough in common between these activities to make it worth considering how they might be provided as an overall package of support.

## Delivery

It may be challenging to find resources to support opportunities and joining up activities. Yet it is clear that you do not need lots of cash to make something happen. Many of the projects identified by the Local Food Map reveal a wealth of experience, enthusiasm and a 'can do' approach taken by individuals and organisations. And in many cases this can be harnessed and built upon. Residents and community groups can work with public bodies and businesses to harness opportunities.



Photograph taken by Nidderdale AONB

### *Supporting Local Food - what can I do next?*

If you have been inspired by the Local Food Map there are many things you can do.

### *Getting involved*

As a starting point, you could use the list of initiatives in Annex 1 to identify, contact and visit people and organisations already making things happen.

You may decide to attend a food festival or farmers market to talk to people and businesses (helpfully all in one place!); shop in stores that stock high levels of local food, or ask in cafes and restaurants about where the food you are eating comes from.

If you want to move straight into developing one of the opportunities, it is worth contacting the Yorkshire Dales LEADER Team to check if there are like minded individuals also looking to take forward the idea.

Before you jump in (and please feel free to do so) you may want to stand back and reflect on how to focus your interest and where it might lead.

### *Key questions to think about include:*

- What do I want to get out of my involvement?
- How much time can I give?
- What other things might I have to sacrifice to make a success of my interest?
- What are the costs and benefits of getting involved?
- Can I identify people/organisations from the list in Annex 1 to help me think my ideas through?

You need to be prepared to plan actively for your involvement and to stick at it to get the best out of it. No one doubts that local food is exciting and fulfilling. Part of the pleasure is the hard work and challenge which comes when making a difference.

Importantly, it is worth remembering that not everything is a success first time round. Do not be disheartened if your path to ultimate success is littered with setbacks and disappointments.

If you do get bitten by the food bug, however, you can console yourself in the face of these problems with the fact that escalating food prices and climate challenges will make all your efforts worthwhile. Remember, no idea or action is too small when it comes to local food. Whatever you decide to do next we hope you have fun.



Photograph taken by YDMT

## Annex 1

We wanted to map all kinds of local food activities happening in the Yorkshire Dales. We asked people to help us pinpoint activities—from farms and shops to markets and box schemes; and from food co-operatives to training courses and food festivals and much, much more.

By 'local food' we mean food that is grown in the Yorkshire Dales National Park area and/or supporting the local economy (defined by a 30 mile radius).

### Data collection

- We circulated information about the project to individuals and organisations with an interest in local food.
- We ran two participatory workshops.
- We sifted through the information that was returned.

This revealed a wealth of information about local food activities. However, we recognise that the Local Food Map is work-in-progress and does not cover the total population growing, eating, cooking, selling and learning about local food. The Map will undoubtedly be added to as more people read this booklet.

### Where food fits in

Responses were divided into headings to mirror the types of initiatives found:

- Community growing
- Farmers and Producers
- Value-Added Processing
- Retail
- Learning
- Tourism and Leisure
- Infrastructure and support organisations

It is important to note that separating out initiatives into these 7 areas is an arbitrary exercise and a way of interpreting the information collected. It is not a definitive means of organising them and some initiatives may understandably span more than one heading due to the scale and nature of their activities.





## COMMUNITY GROWING

The initiatives below play a vital role in connecting people to the process of food production. These 'grow your own' activities enable residents to produce fresh, cheap food, often on small parcels of land, whilst reducing food miles and maximising environmental sustainability.

### Clapham Potato Project

Eddie Leggett  
Clapham, North Yorkshire  
**T:** 01524 251 030

A project, run by Clapham Community Cooperative to supply sustainably grown produce to local people and businesses.

### Growing with Grace

Geoff Jackson, Neil Marshall, Eleanor Fairbrother and Ann Algie  
Clapham Nursery, Clapham, Lancaster LA2 8ER.  
**E:** [info@growingwithgrace.org.uk](mailto:info@growingwithgrace.org.uk)  
**T:** 01524 251723  
**W:** [www.growingwithgrace.org.uk/](http://www.growingwithgrace.org.uk/)

A community enterprise situated just off the A65 near Clapham. Growing organic vegetables onsite and sourcing other local produce under the ethos of 'local food for local people'.

### Let it Grow

The Mart Theatre, Ling Fields, Gargrave Road, Skipton BD23 1UD  
Email: [anthea@ccmauctions.com](mailto:anthea@ccmauctions.com)  
**T:** 01756 709666  
**W:** [www.themarttheatre.org.uk](http://www.themarttheatre.org.uk)

An annual event held over two days at Skipton Auction Mart. The talks, demonstrations and activities are targeted at anyone who is interested in 'grow your own', healthy eating and home produce.

### Malhamdale Initiative

Sandy Tod  
**E:** [jamestod@btinternet.com](mailto:jamestod@btinternet.com)  
**T:** 01729 830690  
**W:** [www.malhamdale.com/mi1.htm](http://www.malhamdale.com/mi1.htm)

A local action group formed to try and find ways of making life in the dales more sustainable. This includes a series of projects around community recreational areas, farming and tourism.

### Dent Allotments

**E:** [dent.allotments@btinternet.com](mailto:dent.allotments@btinternet.com)  
**W:** [www.dentdale.com/allotments/index.HTM](http://www.dentdale.com/allotments/index.HTM)  
Up to 30 plots given to residents to encourage community gardening.

### Knaresborough Allotments

Knaresborough Town Council, Knaresborough House, High Street, Knaresborough HG5 0HW  
**E:** [knaresboroughtc@btconnect.com](mailto:knaresboroughtc@btconnect.com)  
**T:** 01423 864080  
**W:** [www.knaresborough.co.uk/towncouncil/](http://www.knaresborough.co.uk/towncouncil/)

A 4.5 acre site, providing up to 80 allotments for local people to grow food.

### Sedbergh Allotments

Sedbergh and District Community Office, 72a Main Street, Sedbergh, Cumbria LA10 5AD  
**E:** [office@sedbergh.org.uk](mailto:office@sedbergh.org.uk)  
**T:** 015396 20504

26 community allotment plots established in 2008 on land rented from a local landowner.

### Food Glorious Food

Goddards, 27 Tadcaster Road, Dringhouses, York YO24 1GG  
**E:** [food@nationaltrust.org.uk](mailto:food@nationaltrust.org.uk)  
**T:** 01904 702021  
**W:** [www.foodgloriousfood.org.uk/](http://www.foodgloriousfood.org.uk/)

A campaign by the National Trust to help more people grow their own food by giving away thousands of packets of seeds and hosting a series of 'hands on' events.

## FARMERS AND PRODUCERS

The initiatives listed below are undertaken by 'primary producers'. By this we mean anyone involved in growing, raising, cultivating, picking, harvesting, collecting or catching food. Some of the farmers and growers listed below were part of the 'Limestone Country Project' (2002-2007), which was run by the Yorkshire Dales National Park Authority whom provided grants to help them establish upland cattle herds and produce farm conservation plans (e.g. Heartwood Farm, Hellifield Highland Beef, Ingleborough Limestone Beef). Others also continue to farm in traditional ways that deliver environmental benefits.

### Heartwood Farm

David Knipe  
Heartwood Poultry, High Carlingill Farm, Tebay,  
Penrith CA10 3XX  
**E:** knipes.milk@btinternet.com  
**T:** 015396 26040

A farmer-producer living within 3 miles of the Yorkshire Dales National Park, rearing free range poultry, sheep and beef cattle.

### Hellifield Highland Beef

Robert and Wendy Phillip  
Green Farm, Hellifield, Skipton BD23 4LA  
**E:** hellifield@highlanders.f2s.com  
**T:** 01729 850217  
**W:** www.hellifieldhighlandbeef.co.uk/

The farm specialises in highland beef cattle and farming in a traditional and environmentally friendly way.

### Ingleborough Limestone Beef

W & J Whitaker  
Whaitber Farm, Westhouse, Ingleton LA6 3PQ  
**E:** whitaker@whaitber.wanadoo.co.uk  
**T:** 015242 41442

The production of beef from native bred cattle reared on limestone pastures high up on the North Yorkshire border.

### James Potter Free Range Eggs

Adrian Potter  
Village Farm, Catton, Thirsk YO74SQ  
**E:** adrian@yorkshirefamhouse.co.uk  
**T:** 01845 578376

Producers of free range eggs that meet British Egg Industry Council (BEIC) and RSPCA Freedom Food Standards.

### Paganum Produce

Chris Wildman  
Paganum Produce Limited, Church End Farm,  
Kirkby Malham BD23 4BU  
**E:** info@paganum.co.uk  
**T:** 01729 830727  
**W:** www.paganum.co.uk

Paganum produces traditional and rare breed stock using traditional methods of farming and traditional ways of hanging, preparing and cutting meat.

### Home Farm

Mark Smith  
Home Farm, Newby Wiske, Northallerton DL7 9HB  
**E:** help@riverford.co.uk  
**T:** 01803 762059  
**W:** www.riverford.co.uk/homefarm

Fruits and vegetables from Home Farm are grown and supplied to the Riverford Box Scheme.

### Growing with Grace

Geoff Jackson, Neil Marshall, Eleanor Fairbrother and Ann Algie  
Clapham Nursery, Clapham, Lancaster LA2 8ER.  
**E:** info@growingwithgrace.org.uk  
**T:** 01524 251723  
**W:** www.growingwithgrace.org.uk/

A community enterprise, growing organic vegetables.

## VALUE-ADDED PROCESSING

The initiatives below refer to a situation where someone has taken a raw product and added value to it (i.e., transformed the food in some way through manufacturing, baking or canning it into something else – e.g. cheese, beer, preserves, ice-creams and puddings).

### **Ribblesdale Cheese Company 1978 Limited**

Upper Wensleydale Business Park, Brunt Acres Road, Hawes DL8 3UZ

**E:** ionahill@gmail.com

**T:** 01969 667788

**W:** <http://ribblesdalecheese.wordpress.com/about/>

A three person artisan cheese maker, specialising in goat cheese, using milk from a single herd within one hour's drive of the premises.

### **Swaledale Cheese Company Limited**

Louise Reed

The Swaledale Cheese Company Limited, Mercury Road, Gallowfields, Richmond DL10 4TQ

**E:** [louise@swaledalecheese.co.uk](mailto:louise@swaledalecheese.co.uk)

**T:** 01748 824932

**W:** [www.swaledalecheese.co.uk/](http://www.swaledalecheese.co.uk/)

The company produces 1.75 tonnes of Swaledale cheese a week and in 1995 achieved Protected Designation of Origin (PDO) status for Swaledale Cheese and Swaledale Ewes Cheese.

### **Garden House**

Jane Davies

Garden House, Back Lane, Reeth, Near Richmond DL11 6SU

**E:** [gardenhouse1@tiscali.co.uk](mailto:gardenhouse1@tiscali.co.uk)

**T:** 01748 884648/884188

**W:** [www.gardenhousepottery.co.uk/pottery01.html](http://www.gardenhousepottery.co.uk/pottery01.html)

A pottery that has revived an old English country recipe called 'damson cheese' which they package in their own hand thrown pots.

### **Dent Brewery**

Mr and Mrs Beley

Hollins, Cowgill, Dent, Cumbria LA10 5TQ

**E:** [info@dentbrewery.co.uk](mailto:info@dentbrewery.co.uk)

**T:** 01539 625 326

**W:** [www.dentbrewery.co.uk/](http://www.dentbrewery.co.uk/)

A brewery producing 6 real ales and various specials from a natural spring found behind the premises.

### **Wensleydale Brewery**

Manor Farm, Bellerby, Leyburn DL8 5QH

**E:** [enquiries@wensleydalebrewery.co.uk](mailto:enquiries@wensleydalebrewery.co.uk)

**T:** 01969 622463

**W:** [www.wensleydalebrewery.co.uk/index.html](http://www.wensleydalebrewery.co.uk/index.html)

Founded in 2003, the brewery produces a range of real ales in casks and bottles.



### **Raydale Preserves**

Derek and Lesley Kettlewell  
Schoolhouse Farm, Stalling Busk, Askrigg,  
Leyburn DL8 3DH

**E:** [info@raydalepreserves.co.uk](mailto:info@raydalepreserves.co.uk)

**T:** 01969 650233

**W:** [www.raydalepreserves.co.uk/](http://www.raydalepreserves.co.uk/)

A family run business using local ingredients whenever possible to make chutneys, curds, jams, jellies, marmalades and mustards.

### **Askrigg Village Kitchen**

Market Place, Askrigg, Leyburn DL8 3HL

**T:** 01969 650076

**W:** [www.askriggvillagekitchen.co.uk/index.htm](http://www.askriggvillagekitchen.co.uk/index.htm)

A deli, bakery, bistro and takeaway selling fresh produce made on the premises using traditional recipes.

### **Bleikers Smokehouse**

Bleikers Distribution Limited, Unit 2,  
Coneygarth Way, Leeming Bar Business Park,  
Leeming Bar DL7 9EE

**E:** [sales@bleikers.co.uk](mailto:sales@bleikers.co.uk)

**T:** 01423 711411

**W:** [www.bleikerssmokehouse.co.uk/index.php](http://www.bleikerssmokehouse.co.uk/index.php)

A family run business traditionally curing and smoking salmon.

### **Brymor Ice Cream**

Brymor, A.B. Moore Farmers Limited, High  
Jervaulx Farm, Masham HG4 4PG

**T:** 01677 460337

**W:** [www.abmoore.co.uk/index.php](http://www.abmoore.co.uk/index.php)

A family run business using milk from a herd of Guernsey cows to produce ice cream. The farm includes an ice cream parlour which seats 150 people.

### **Smithy's Soufflés**

The Hare Inn, Scawton Village YO7 2HG

**E:** [info@smithyssouffles.co.uk](mailto:info@smithyssouffles.co.uk)

**T:** 01845 597769

**W:** [www.smithyssouffles.co.uk/index.html](http://www.smithyssouffles.co.uk/index.html)

Using a recipe created more than 20 years ago, Smithy's makes 9 varieties of soufflés.

### **Gluten Free Kitchen Limited**

Dave Fleming

Unit 4D, Leyburn Business Park, Harmby  
Road, Leyburn DL8 5QA

**E:** [info@theglutenfreekitchen.co.uk](mailto:info@theglutenfreekitchen.co.uk)

**T:** 01969 622222

**W:** [www.glutenfreefood.info/](http://www.glutenfreefood.info/)

A bakery producing gluten, wheat and dairy free cakes, puddings, savouries and bread.

## RETAIL

Outlets on the list below sell, produce or use ingredients grown or reared within the project area. They offer a direct link between farm and consumer. The range and availability of local produce is extensive – from meat and vegetables to cheese and fish! A significant number of the outlets mention the strong personal links and contacts that they have formed with local producers and residents.

### Steadmans Butchers

Garth Steadman  
2 Finkle Street, Sedbergh LA10 5BZ  
**E:** Garth@steadmans-butchers.co.uk  
**T:** 01539 620431  
**W:** www.steadmans-butchers.co.uk/

Established in 1960, Steadmans has worked closely with local farmers and was among six original Butchers to introduce Cumbrian Fellbred Meat.

### W S Hartle Family Butchers

Christine Pratt and David Hartle  
West Burton, Leyburn DL8 4JN  
**E:** david@hartlebutchers.co.uk  
**T:** 01969 663302  
**W:** www.hartlebutchers.co.uk/index.htm

A traditional, independent family butcher supplying home-reared lamb, sausages and burgers in the shop or for home delivery.

### Growing with Grace

Geoff Jackson, Neil Marshall, Eleanor Fairbrother and Ann Algie  
Clapham Nursery, Clapham,  
Lancaster LA2 8ER.  
**E:** info@growingwithgrace.org.uk  
**T:** 01524 251723  
**W:** www.growingwithgrace.org.uk/

Farm shop open 10.30am - 4.30pm most days. Opportunities exist for site tours and training in various aspects of growing.

### Crimple Valley Fresh

Steve Willis  
Fulwith Mill Farm, Fulwith Mill Lane,  
Harrogate HG2 8HJ  
**E:** sales@crimplevalleyfresh.com  
**T:** 01423 873636  
**W:** www.crimplevalleyfresh.com/

A family run farm shop (also offering online ordering and delivery) helping to preserve the traditions of small farmers and local traders in the Harrogate area.

### Burton in Lonsdale Village Shop

27 High Street, Burton in Lonsdale,  
Carnforth LA6 3JU  
**T:** 015242 63397  
**W:** www.burton-in-lonsdale.net/village\_shop.htm

As well as a thriving meeting place for villagers, the shop stocks organic meat, Udales pies, pates, air dried ham, free-range eggs and vegetables. Bread and croissants are baked on the premises.

### Kettlewell Village Store

Doug McLellan  
Middle Lane, Kettlewell, Near  
Skipton BD23 5QX  
**E:** village.shop@btconnect.com  
**T:** 01756 760221  
**W:** www.kettlewellvillagestore.co.uk/

A shop offering a wide range of local products – from Wensleydale Cheese to Yorkshire Dales Ice Cream. Orders can be telephoned or emailed in advance for collection in store.

### **Hudswell Community Pub and Little Shop**

George & Dragon, Hudswell,  
Richmond DL11 6BW

**E:** [hudswellpub@btinternet.com](mailto:hudswellpub@btinternet.com)

**T:** 01748 824150 (Paul) or  
01748 824204 (Martin)

**W:** [www.richmond.org/community/hudswellpub/](http://www.richmond.org/community/hudswellpub/)

Opened in June 2010, Hudswell became the first community cooperative pub in Yorkshire. The initiative includes a village shop staffed by volunteers, 10 community allotment plots, a library and free internet access in the pub.

### **Campbells of Leyburn**

Doug and Kath Campbell  
Commercial Square, Leyburn DL8 5BP

**T:** 01969 625600

**W:** [www.campbellsofleyburn.co.uk/](http://www.campbellsofleyburn.co.uk/)

A family owned grocers selling Yorkshire Dales rare breeds, wine and fruits and vegetables in store and online.

### **Ken Warne Licensed Grocers**

P.D.Warne  
22 Market Place, Richmond DL10 4QG

**E:** [enquiries@kenwarne.co.uk](mailto:enquiries@kenwarne.co.uk)

**T:** 01748 822222

**W:** [www.kenwarne.co.uk/](http://www.kenwarne.co.uk/)

A leading independent retailer established in 1947. Hampers sold in store and online. A member of Nisa (the National Independent Supermarket Association).

### **Jacksons of Cracoe**

Debbie Roe  
The Farm Shop, Cracoe, Skipton BD23 6LB

**E:** [info@jacksonsofcracoe.co.uk](mailto:info@jacksonsofcracoe.co.uk)

**T:** 01756 730269

**W:** [www.jacksonsofcracoe.co.uk/](http://www.jacksonsofcracoe.co.uk/)

A family run farm shop, butchery and tea room established more than 30 years ago; selling locally sourced products and home-prepared foods.

### **Town End Farm Shop**

Chris and Jane Hall  
Airton, Skipton BD23 4BE

**E:** [info@townendfarmshop.co.uk](mailto:info@townendfarmshop.co.uk)

**T:** 01729 830902

**W:** [www.townendfarmshop.co.uk/](http://www.townendfarmshop.co.uk/)

A farm shop set up 8 years ago to sell local, quality produce, primarily from Yorkshire.

### **Country Harvest**

Ingleton, Via Carnforth LA6 3PE

**E:** [info@country-harvest.co.uk](mailto:info@country-harvest.co.uk)

**T:** 015242 42223

**W:** [www.country-harvest.co.uk/](http://www.country-harvest.co.uk/)

Country Harvest includes a coffee shop, food hall, gift shop and clothing store.

### **Elliot's Deli**

Elliot and Joanne Watkinson  
31 High Street, Pateley Bridge, Harrogate HG3 5JZ

**E:** [elliotsdeli@tiscali.co.uk](mailto:elliotsdeli@tiscali.co.uk)

**T:** 01423 711 851

**W:** [www.elliotsdeli.com/](http://www.elliotsdeli.com/)

Elliot's stocks fruits, vegetables, specialty cheeses and fish as locally as possible. They are members of the 'ShopLocal' Scheme and regularly have offers for card holders.

### **Meadowside Tea Room**

David and Sarah Greaves  
Laning, Sedbergh LA10 5QJ

**E:** [info@holidaycottageskye.co.uk](mailto:info@holidaycottageskye.co.uk)

**T:** 015396 25329

**W:** [www.dentdale.com/Meadowside\\_cafe/index.htm](http://www.dentdale.com/Meadowside_cafe/index.htm)

A small café using produce grown in Yorkshire and Cumbria.

### **Sykes House**

Main Street, Askrigg, Leyburn DL8 3HT

**E:** [info@sykeshouse.co.uk](mailto:info@sykeshouse.co.uk)

**T:** 01969 650535

**W:** [www.sykeshouse.co.uk/](http://www.sykeshouse.co.uk/)

A Bed & Breakfast and Tea Room using locally sourced produce wherever possible.



### **Wholesome Bee**

Kathryn Hartley and Sue Stark  
Unit 3, The Shambles, Market Place, Settle  
BD24 9EH

**E:** enquiry@wholesomebee.co.uk

**T:** 01729 825103

**W:** www.wholesomebee.co.uk/

A business with a passion for ethically sourced and healthy local food, skin care products and nutritional supplements.

### **Bolton Abbey Foods**

Steven Crabtree  
Bolton Park Farm, Bolton Abbey,  
Skipton BD23 6AW

**E:** info@boltonabbeyfoods.co.uk

**T:** 01756 710244

**W:** www.boltonabbeyfoods.co.uk/

Prime beef and tender lamb delivered direct to your door (via mail order) or from local farmers markets.

### **Kilnsey Park and Trout Farm**

Anthony Roberts  
Kilnsey, Skipton BD23 5PS

**E:** info@kilnseypark.co.uk

**T:** 01756 752150

**W:** www.kilnseypark.co.uk

Originally part of a farm diversification scheme which has led to a fly fishery, farm shop and cafe selling food produced on the Estate and (where possible) within a 35-mile radius.

### **Fodder**

Heather Parry  
Great Yorkshire Showground,  
Harrogate HG2 8NZ

**T:** 01423 546111

**W:** www.fodderweb.co.uk/

A shop/cafe run and championed by the Yorkshire Agricultural Society. It acts as a shop window for local farmers and producers.

### **Yorkshire Game**

Station Road Industrial Park, Brompton on  
Swale, Richmond DL10 7SN

**E:** sales@yorkshiregame.co.uk

**T:** 01748 810212

**W:** /www.yorkshiregame.co.uk/index.asp

Supplies fresh and frozen venison and game to the public across Britain.

### **Yorkshire Meat Company**

Unit 423C-423D, Street 7, Thorp Arch Estate,  
Wetherby LS23 7BJ

**E:** barry@yorkshiremeatcompany.net

**T:** 01937 843086

**W:** www.wix.com/rufus987/  
theyorkshiremeatcompany

The company supplies meat to restaurants, hotels, carverys and caterers throughout Yorkshire.

### **Riverford Organic Vegetables**

Andrew Wilson  
5 Coleridge Gardens, Idle, Bradford BD10 9RP  
**E:** andrewandsusan@riverfordhomedelivery.co.uk

**T:** 01274 616471

**W:** www.riverford.co.uk/shop/?T=1306699966&J  
TID=168074949&OGID=235&network=GAW

A home delivery service for organic fruit and vegetables, covering all of Yorkshire, the North East and Cumbria. This is a franchise operation from the original 'Riverford' brand which started in Devon 25 years ago.

### **The Blue Pig Company**

Mearbeck, Long Preston, Skipton, North  
Yorkshire BD23 4QP

**E:** contact@bluepigcompany.com

**T:** 07939117366

**W:** www.bluepigcompany.com/contact-us

A company supplying free range pork products in and around the Yorkshire Dales, available online and at local farmers markets.

## LEARNING

The initiatives below vary from educational visits where children are taught about where food comes from; to accredited training courses (e.g. Diplomas), short courses, workshops and informal learning opportunities.

### Bentham Local Food

Website: <http://www.benthamlocalfood.org.uk/>

A website compiled and designed by BEST (Bentham Environmentally Sustainable Town) to help consumers find food that's local to Bentham.

### Dales Countryside Museum

Fiona Rosher  
Station Yard, Hawes DL8 3NT  
**E:** [fiona.rosher@yorkshiredales.org.uk](mailto:fiona.rosher@yorkshiredales.org.uk)  
**T:** 01969 666219  
**W:** [www.yorkshiredales.org.uk/dcm.htm](http://www.yorkshiredales.org.uk/dcm.htm)

The Museum has developed a range of food related learning programmes and activities.

### Swinton Park

Felicity Cunliffe-Lister  
Masham, Ripon HG4 4JH  
**E:** [felicity@swintonpark.com](mailto:felicity@swintonpark.com)  
**T:** 01765 680944  
**W:** [www.swintonpark.com/](http://www.swintonpark.com/)

Cookery school courses, wild food foraging tours, alfresco food festival and gourmet weekends.

### Food and Farming Learning

Malham Tarn Estate Office, Waterhouses, Settle BD24 9PT

**E:** [malhamtarn@nationaltrust.org.uk](mailto:malhamtarn@nationaltrust.org.uk)  
**T:** 01729 830416

**W:** [www.nationaltrust.org.uk/main/w-malhamtarnmoor](http://www.nationaltrust.org.uk/main/w-malhamtarnmoor)

The National Trust is working with tenant farmers to support them in marketing, planning and hosting farm visits for schools and community groups.

### Harlow Carr

Crag Lane, Beckwithshaw, Harrogate HG3 1QB  
**T:** 01423 565418  
**W:** [www.rhs.org.uk/Gardens/Harlow-Carr/About-Harlow-Carr](http://www.rhs.org.uk/Gardens/Harlow-Carr/About-Harlow-Carr)

A garden and education centre owned and managed by the Royal Horticultural Society.

### Just the Job Environmental Enterprises

Unit 30, Racecourse Road, Gallowfields Trading Estate, Richmond DL10 4TG  
**E:** [Info@just-the-job.org.uk](mailto:Info@just-the-job.org.uk)  
**T:** 01748 822815  
**W:** [www.just-the-job.org.uk/index.html](http://www.just-the-job.org.uk/index.html)

A social enterprise operating in Richmondshire and Hambleton which provides employment, education and work based training for vulnerable and/or disadvantaged people.

### **Growing Well**

Low Sizergh Barn, Low Sizergh Farm,  
Sizergh, Kendal LA8 8AE

**E:** [info@lowsizerghbarn.co.uk](mailto:info@lowsizerghbarn.co.uk)

**T:** 01539 560426

**W:** [www.lowsizerghbarn.co.uk/](http://www.lowsizerghbarn.co.uk/)

An organic growing business creating rehabilitative and training opportunities for people recovering from mental health problems.

### **Hospitality and Professional Catering Courses**

Craven College  
High Street, Skipton BD23 1US

**T:** 01756 791411

**W:** [www.craven-college.ac.uk/index.php](http://www.craven-college.ac.uk/index.php)

The College runs a range of full-time courses on professional cookery and the practical skills required to work in the hospitality industry.

### **Malham Tarn Field Centre**

Settle BD24 9PU

**E:** [enquiries.mt@field-studies-council.org](mailto:enquiries.mt@field-studies-council.org)

**T:** 01729 830331

**W:** [www.field-studies-council.org/malhamtarn/](http://www.field-studies-council.org/malhamtarn/)

Run by the Field Studies Council (leased from the National Trust), the centre offers an outdoor classroom for residential trips and professional training courses.

### **Rotary Young Chef Competition**

c/o The Tempest Arms, Elslack, Near Skipton  
BD23 3AY

**T:** 01282 842450

**W:** [www.rotary-ribi.org/clubs/committee.asp?ClubCtteeID=6542&ClubID=245](http://www.rotary-ribi.org/clubs/committee.asp?ClubCtteeID=6542&ClubID=245)

This is a national competition to help children demonstrate their skills in sourcing and purchasing ingredients, cooking and presenting a meal.

### **Wharfedale Beekeepers Association**

Malm House, 53 Grove Road, Ilkley LS29 9PQ

**E:** [longbee@btinternet.com](mailto:longbee@btinternet.com)

**W:** [www.wharfedalebka.org.uk/](http://www.wharfedalebka.org.uk/)

The Association promotes beekeeping through education and training for a wide range of groups including children and people with disabilities and special needs.



Photograph taken by E Moss



## TOURISM AND LEISURE

The list below contains initiatives that celebrate food in the Yorkshire Dales – from food festivals and shows to award schemes and walks! They demonstrate how the area is an important tourist destination, bringing in visitors attracted by the scenery, wildlife, history and culture.

### Hazel Brow Farm and Visitor Centre

Catherine Calvert  
Hazel Brow Farm, Low Row,  
Richmond DL11 6NE  
**E:** [info@hazelbrow.co.uk](mailto:info@hazelbrow.co.uk)  
**T:** 01748 886224 / 886059  
**W:** [www.hazelbrow.co.uk/](http://www.hazelbrow.co.uk/)

Provides visitors with opportunities to discover how a typical Dales farm operates.

### Hesketh Farm Park

Bolton Abbey, Skipton BD23 6HA  
**E:** [info@heskethfarmpark.com](mailto:info@heskethfarmpark.com)  
**T:** 01756 710444  
**W:** [www.heskethfarmpark.co.uk/Hesketh\\_Farm\\_Park/Hesketh\\_Farm\\_Park\\_-\\_Home.html](http://www.heskethfarmpark.co.uk/Hesketh_Farm_Park/Hesketh_Farm_Park_-_Home.html)

A 600 acre family-run working beef and sheep farm located on the Bolton Abbey Estate.

### Dales Festival of Food and Drink (includes Leyburn Food Festival), monthly Farmers Market and Leyburn Friday Market

Festival Administration, 6 Rowan Court,  
Leyburn DL8 5SL  
**E:** [admin@dalesfestivaloffood.org](mailto:admin@dalesfestivaloffood.org)  
**T:** 01969 624297  
**W:** [www.dalesfestivaloffood.org/](http://www.dalesfestivaloffood.org/)

A three day festival held in Leyburn over the May Day Bank Holiday each year to showcase small food and drink producers, particularly those from the Yorkshire Dales.

### Malham Show

Judith Bradley (Malhamdale Agricultural & Horticultural Show Committee Secretary)  
Skellands Farmhouse, Scothrop, Airton,  
Skipton BD23 4BG.  
**T:** 01729 830702  
**W:** [www.malhamdale.com/showindex.htm](http://www.malhamdale.com/showindex.htm)

An agricultural and country show which has taken place over the August Bank Holiday for more than 100 years in Malham.

### Settle Festival

C/o Settle Tourist Information Centre, Town Hall, Settle BD24 9EJ  
**E:** [management@settlefestival.co.uk](mailto:management@settlefestival.co.uk)  
**T:** 07807 160 310  
**W:** [www.newsdale.org/settlefestival/index.php](http://www.newsdale.org/settlefestival/index.php)

A series of food, arts and music events based around settle. This includes the creation of a new project 'The Yorkshire Food Road Show'.

### **Westmorland County Show and Country Fest**

Westmorland County Agricultural Society, Lane Farm, Crooklands, Milnthorpe LA7 7NH

**E:** [manager@westmorland.org.uk](mailto:manager@westmorland.org.uk)

**T:** 01539 567804

**W:** [www.westmorlandshow.co.uk/index.html](http://www.westmorlandshow.co.uk/index.html)

The link between food and farming is promoted by the Society at the County Show, Country Fest and Road Shows.

### **Love the Lune**

24 Main Street, Kirkby Lonsdale LA6 2AE

**W:** [www.lovethelune.com/#](http://www.lovethelune.com/#)

An awareness campaign to reconnect rural communities, villages and towns along the Lune Valley.

### **15 mile Feast**

c/o Mr R Sampson (Clerk to Newton Le Willows Parish Council)

First House, School Lane, Newton Le Willows, Bedale DL8 1SH

**E:** [balsam2@tiscali.co.uk](mailto:balsam2@tiscali.co.uk)

**T:** 01677-450715

**W:** [www.newton-le-willows.org.uk/village-news/the-fifteen-mile-feast](http://www.newton-le-willows.org.uk/village-news/the-fifteen-mile-feast)

An annual event covering 15 miles of Richmondshire to highlight food miles and promote the advantages of locally-produced food.

### **Flavours of Herriot Country Awards Scheme**

c/o Welcome to Yorkshire, Dry Sand Foundry, Foundry Square, Holbeck, Leeds LS11 5QN

**W:** [www.yorkshire.com/destinations/herriot-country](http://www.yorkshire.com/destinations/herriot-country)

This annual Scheme celebrates food and drink businesses across the districts of Hambleton and Richmondshire.

### **The Station**

The Station, Station Yard, Richmond DL10 4LD

**E:** [info@thestation.co.uk](mailto:info@thestation.co.uk)

**T:** 01748 850123

**W:** [www.richmondstation.com/](http://www.richmondstation.com/)

A tourist destination that includes six artisan food producers, cafe, bar, restaurant, cinema and art gallery.



Photograph taken by E Moss

## INFRASTRUCTURE AND SUPPORT ORGANISATIONS

People often have great ideas about what they would like to do in regards to food in their community, but struggle to know how to get started, or ensure that their activities are sustainable in the longer-term. People have either told us how the organisations below have helped them or these organisations operate in the Yorkshire Dales and could be called upon to support individuals, community groups and businesses. The topics they cover include: access to premises, business advice, funding, skills, training and mutual support.

### Craven CVS

Philip Blandford  
Craven CVS (formerly SCCA), Community Office, The Bungalow, Holme Lane, Cross Hills, West Yorkshire, BD20 7RL

**E:** philip@cravencvs.org.uk

**T:** 01535 634588

**W:** www.cravencvs.org.uk

Craven CVS initiated the Local Food Map project. Craven CVS supports front line voluntary and community organisations to liaise with statutory organisations and helps new and existing organisations to develop.

### Yorkshire Dales LEADER

Rima Berry  
The Dales LEADER Co-ordinator  
YDMT, Old Post Office, Main Street, Clapham LA2 8DP.

**E:** rima.berry@ydmtd.org

**T:** 01524 251 002

**W:** www.yorkshiredalesleader.co.uk/

The Yorkshire Dales LEADER Programme has been set up to address the problems of 'rurality' within the Yorkshire Dales. It is a multi-agency partnership which brings together representatives from voluntary sector organisations, public bodies and private businesses. Yorkshire Dales LEADER funded the Local Food Map and supported its development.

### Dales Rural Estates Network

Daniel Curtois  
**E:** daniel.curtois@cla.org.uk

**T:** 01347 823803

**W:** www.dren.org.uk/

This initiative is aimed at creating closer collaboration between country estates in the Yorkshire Dales. The Network covers a range of topics relevant to modern estate owners and managers, is completely free and aims to increase the profitability and long term success of rural businesses.

### Growing Routes

Yorkshire Agricultural Society, Regional Agricultural Centre, Great Yorkshire Showground, Harrogate HG2 8NZ

**E:** ask@growingroutes.co.uk

**T:** 01423 546200

**W:** www.growingroutes.co.uk/

This organisation helps people who are part of agricultural and rural communities in Yorkshire and the Humber to start new businesses.

### **Yorkshire Dales National Park Authority**

Yoredale, Bainbridge, Leyburn DL8 3EL

**E:** [info@yorkshiredales.org.uk](mailto:info@yorkshiredales.org.uk)

**T:** 0300 4560030

**W:** [www.yorkshiredales.org.uk/limestonecountryproject](http://www.yorkshiredales.org.uk/limestonecountryproject)

### **Making Local Food Work (MLFW)**

The Plunkett Foundation, Units 2 & 3, The Quadrangle, Banbury Road, Woodstock OX20 1LH

**E:** [info@makinglocalfoodwork.co.uk](mailto:info@makinglocalfoodwork.co.uk)

**T:** 01993 810730

**W:** [www.makinglocalfoodwork.co.uk/index.cfm](http://www.makinglocalfoodwork.co.uk/index.cfm)

### **North Yorkshires Local Food**

**W:** [www.northyorkshirelocalfood.co.uk/](http://www.northyorkshirelocalfood.co.uk/)

A website offering a directory of farmers, growers, producers, farm shops, butchers, cafes, restaurants and specialty food outlets.

### **Yorkshire Dales Farmer Network**

Paul Harper (Manager)

**T:** 01768 898555 / 868615

**W:** [www.thefarmernetwork.co.uk/yorkshire/index.html](http://www.thefarmernetwork.co.uk/yorkshire/index.html)

Set up in February 2010 to encourage and support farmers to collaborate. It organises knowledge transfer events, training and meetings; and helps groups to find funding and manage grants.

### **York and North Yorkshire Local Enterprise Partnership**

12 Clifton Moor Business Village, James Nicolson Link, Clifton Moor, York YO30 4XG

**E:** [julie.chandler@ynypu.org.uk](mailto:julie.chandler@ynypu.org.uk)

**T:** 01904 477970

**W:** [www.ynylep.co.uk/](http://www.ynylep.co.uk/)

The Partnership includes a focus on agri-food activities.

### **Business Link**

**W:** [www.businesslink.gov.uk/bdotg/action/home](http://www.businesslink.gov.uk/bdotg/action/home)

### **Churches Regional Commission for Yorkshire and the Humber and Farm Crisis Network**

The Churches Regional Commission for Yorkshire and the Humber, 20 New Market Street, Leeds LS1 6DG

**E:** [info@crc-online.org.uk](mailto:info@crc-online.org.uk)

**T:** 0113 2443413

**W:** [www.crc-online.org.uk/farming.htm](http://www.crc-online.org.uk/farming.htm)

The 'Farming Business Development and Support Project' aims to improve the take up of services for farm and rural business support. This includes business support, skills assessments, mentoring, workshops and holding local events.

### **Deliciously Yorkshire**

The Regional Food Group, 1-2 Grimston Grange, Sherburn Road, Tadcaster LS24 9BX

**T:** 01937 830354

**W:** [www.deliciouslyyorkshire.co.uk/dy/](http://www.deliciouslyyorkshire.co.uk/dy/)

This organisation primarily celebrates and promotes the distinctiveness, quality and variety of food and drink produced in Yorkshire.



### **Food for Life Partnership**

c/o Soil Association, South Plaza, Marlborough Street, Bristol BS1 3NX

**E:** [fflp@foodforlife.org.uk](mailto:fflp@foodforlife.org.uk)

**T:** 0117 3145180

**W:** [www.foodforlife.org.uk/](http://www.foodforlife.org.uk/)

A network of schools and communities across England committed to transforming food culture. The Partnership offers communities access to seasonal, local and organic food, and to the skills they need to cook and grow fresh food.

### **National Farmers Union (NFU)**

Richard Ellison (Regional Director)

**E:** [north.east@nfuonline.com](mailto:north.east@nfuonline.com)

**T:** 01904 451550

**W:** [www.nfuonline.com/regions/north-east/](http://www.nfuonline.com/regions/north-east/)

A membership based organisation for those involved in farming. Some local food initiatives have participated in 'why farming matters', a national campaign to communicate to the public what British agriculture contributes to the economy and environment (<http://www.whyfarmingmatters.co.uk/>)

### **National Trust**

PO Box 39, Warrington WA5 7WD

**E:** [enquiries@nationaltrust.org.uk](mailto:enquiries@nationaltrust.org.uk)

**T:** 0844 8001895

**W:** [www.nationaltrust.org.uk/main/w-index.htm](http://www.nationaltrust.org.uk/main/w-index.htm)

A national charity, which protects and opens to the public, over 350 historic houses, gardens and ancient monuments. The Trust has assisted tenant farmers in Yorkshire to help them market, plan and host school visits and has a national campaign to celebrate local and seasonal food.

### **North Yorkshire County Council**

Economic Development Unit, County Hall, Racecourse Lane, Northallerton, North Yorkshire DL7 8DD

**E:** [economic.development@northyorks.gov.uk](mailto:economic.development@northyorks.gov.uk)

**W:** [www.northyorks.gov.uk/economicdevelopment](http://www.northyorks.gov.uk/economicdevelopment)

### **Royal Horticultural Society**

RHS Garden Harlow Carr, Crag Lane, Harrogate, North Yorkshire HG3 1QB

**T:** 01423 565418

**W:** <http://www.rhs.org.uk/>

A national gardening charity dedicated to advancing horticulture and promoting good gardening. In Yorkshire the Society runs Bramwell Learning Centre at Harlow Carr which provides educational activities. The Trust also has a national campaign to promote gardening in schools.

### **Rural Action Yorkshire**

Unit A, Tower House, Askham Fields Lane. Askham Bryan York YO23 3FS

**E:** [info@ruralyorkshire.org.uk](mailto:info@ruralyorkshire.org.uk)

**T:** 0845 3130271

**W:** [www.ruralclick.com/dbs/yorksrrcc/index.cfm](http://www.ruralclick.com/dbs/yorksrrcc/index.cfm)

A Rural Community Council working with villages and smaller rural communities throughout North, West and South Yorkshire on a range of topics.

### **Welcome to Yorkshire**

Dry Sand Foundry, Foundry Square, Holbeck, Leeds, LS11 5QN

**E:** [info@yorkshire.com](mailto:info@yorkshire.com)

**T:** 0113 322 3500 (Business enquiries only)

**W:** [www.yorkshire.com/](http://www.yorkshire.com/)

This organisation provides information online about all things to do with Yorkshire. In the past, the organisation has provided a grant to assist local food initiatives.

### **Yorkshire Agricultural Society**

Regional Agricultural Centre, Great Yorkshire Showground, Harrogate HG2 8NZ

**T:** 01423 541000

**W:** [www.yas.co.uk/en/](http://www.yas.co.uk/en/)

The Society helps to improve and promote agriculture in the region. This includes supporting the development of rural businesses through the Growing Routes initiative (<http://www.growingroutes.co.uk/>); organising the annual Great Yorkshire Show and Countryside Live (<http://www.countrysidelive.co.uk/>); and running the Yorkshire Rural Support Network (<http://www.yas.co.uk/en/about-yas/networks-support/yrsn/>).

### **Yorkshire Dales National Park Authority**

Yoredale, Bainbridge, Leyburn DL8 3EL / Colvend, Grassington, Skipton BD23 5LB

**E:** [info@yorkshiredales.org.uk](mailto:info@yorkshiredales.org.uk)

**T:** 0300 4560030

**W:** [www.yorkshiredales.org.uk/index.htm](http://www.yorkshiredales.org.uk/index.htm)

### **Permaculture Association**

Hollybush Conservation Centre, Broad Lane, Kirkstall, Leeds LS5 3BP

**T:** 0845 4581805

**W:** [www.permaculture.org.uk/](http://www.permaculture.org.uk/)

A national charity that provides information, support and advice about permaculture and community food growing. Current activities include the LAND project – a four year England wide project to develop a national demonstration network.

### **Barker Business Park**

Melmerby, Ripon HG4 5NB

**E:** [geoff@barkerbusinesspark.co.uk](mailto:geoff@barkerbusinesspark.co.uk)

**T:** 01765 640955

**W:** [www.barkerbusinesspark.com/](http://www.barkerbusinesspark.com/)

The Park includes 11 dedicated food units occupied by an organic herb producer, sausage maker, brewery and artisan producers.

### **Leeming Bar Food Enterprise Centre**

Management Suite, Unit 1, Conygarth Way, Leeming Bar Business Park, Leeming Bar DL7 9EE

**E:** [info@leemingfoodcentre.co.uk](mailto:info@leemingfoodcentre.co.uk)

**T:** 01677 425264

**W:** [www.leemingfoodcentre.co.uk/](http://www.leemingfoodcentre.co.uk/)

The Centre aims to strengthen the Leeming Bar food cluster by providing small grade starter units for food production businesses.

### **The Pub is the Hub**

Regional Agricultural Centre, Great Yorkshire Showground, Railway Road, Harrogate HG2 8NZ

**T:** 01423 546165

**W:** [www.pubisthehub.org.uk/](http://www.pubisthehub.org.uk/)

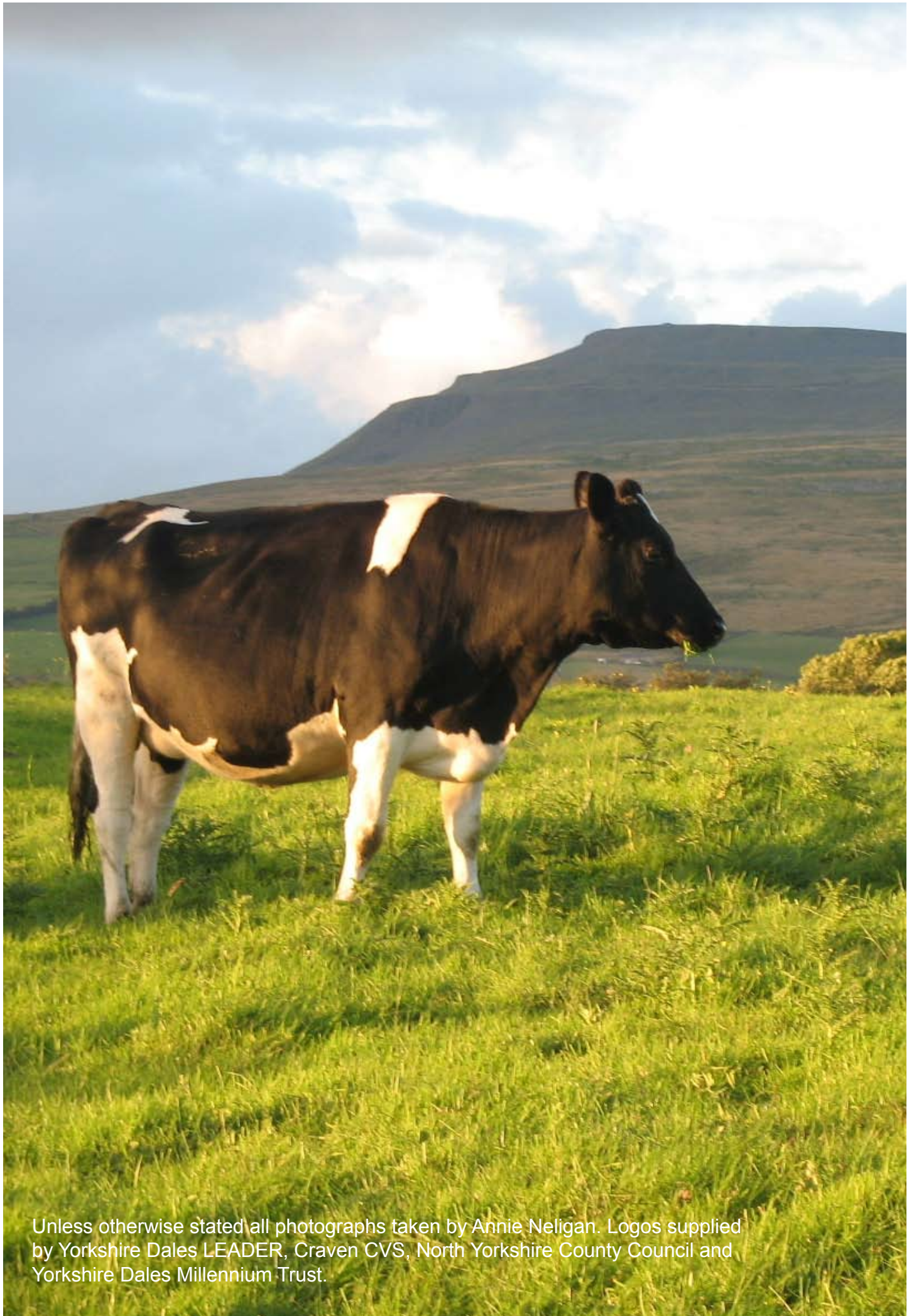
A national advisory body working directly with licensees, and linking up with both private and public sector partners, to support rural regeneration objectives.

### **Dales Integrated Transport Alliance**

**W:** [www.dalesconnect.net/](http://www.dalesconnect.net/)

Established in January 2011 by the Dales & Bowland Community Interest Company (responsible for DalesBus) and the Little Red Bus Co, the DITA aims to promote an integrated network of public and community passenger services in the Yorkshire Dales National Park and the Nidderdale Area of Outstanding Natural Beauty.





Unless otherwise stated all photographs taken by Annie Neligan. Logos supplied by Yorkshire Dales LEADER, Craven CVS, North Yorkshire County Council and Yorkshire Dales Millennium Trust.