



You're **WELCOME** to **TASTE**

MEET the MAKERS



#WelcomeToTASTE
#LaoisTASTE





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Aghaboe Farm Foods

www.aghaboefarmfoods.ie

Product: Artisan Bakery

Main Contact: Niamh Maher

Tel: +353 (0)86 062 9088

Email: info@aghaboefarmfoods.ie

Address: Keelough Glebe, Pike of Rushall, Portlaoise, Co. Laois, Ireland.



AWARDS

BRONZE MEDAL WINNER
Blas na hÉireann 2022

SILVER MEDAL WINNER
Blas na hÉireann 2021

GOLD X 3 MEDAL WINNER
Blas na hÉireann 2020

GOLD MEDAL WINNER
Blas na hÉireann 2019

BEST IN LAOIS
Blas na hÉireann 2019

BEST IN FARMERS' MARKET
Blas na hÉireann 2019

Aghaboe Farm Foods was set up by Niamh Maher in 2015. From as far back as Niamh can remember, she has always loved baking tasty cakes and treats. Today, Aghaboe Farm Foods has grown into an award-winning artisan bakery.

Specialising in traditional handmade baking, Niamh uses only natural ingredients. "Our flavours change with the seasons and where possible we use local ingredients to ensure the highest quality and flavour possible". Our selection includes cakes, tarts, muffins & brownies. Aghaboe Farm Foods sell directly through farmers' markets and by private orders through Facebook. "All of our bespoke products are made to order to suit customer's needs".

In 2017 Aghaboe Farm Foods won Silver at Blas na hÉireann, and in 2018 they achieved a Great Taste Award. In 2019 Niamh has once again been successful, winning a Blas na hÉireann award for her Christmas cake. In continuation of this success Niamh won 3 gold Blas na hÉireann awards in 2020, a silver in 2021, & a bronze for 2022.



 @aghaboefarmfoods

 @aghaboefarmfoods





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Ballykilcavan Brewing Company

www.ballykilcavan.com

Product: Craft Beer

Main Contact: David Walsh-Kemmis

Tel: +353 (0)86 348 4128

Email: david@ballykilcavan.com

Address: Ballykilcavan, Stradbally, Co. Laois, Ireland. R32 Y0PK



Ballykilcavan Brewing Company is based at Ballykilcavan Farm near Stradbally in Co. Laois. The farm has been the home of the Walsh family since 1639 and the current owners, David and Lisa Walsh-Kemmis, are the 13th generation of the family to live and work there.

They have set up a craft brewery in the 240 year old stone grain store at Ballykilcavan, and grow the barley used to make the beers in the field next to the farmyard. The brewing water is drawn from a well beside the brewery and David has also established a new hop garden.

The company sells a range of craft beers from traditional lager, red ale and stout to more exotic India Pale Ales and canned beers. Each batch is made by hand on their copper-clad 1000 litre kit and packaged on site. The company has won 9 medals in total at the Dublin Craft Beer Cup.



AWARDS

WINNER of the National Sustainable Business Awards (Agri Food Project) 2023

WINNER OF NINE MEDALS Dublin Craft Beer Cup

WINNER of Small Sustainable Business of the Year 2022 PRICE WATERHOUSE COOPERS

WINNER of National Small Firms Association Sustainability Awards 2022

2022 Laois Business Award for sustainability and climate action



[@ballykilcavan](https://www.facebook.com/ballykilcavan)

[@ballykilcavan](https://www.instagram.com/ballykilcavan)

[@ballykilcavan](https://twitter.com/ballykilcavan)





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Ballyrider House Granola

Product: Granola

Main Contact: Aoife Corcoran

Tel: +353 (0)86 036 0915

Email: info@ballyriderhouse.ie

Address: Ballyrider House, Stradbally
Co. Laois, Ireland.



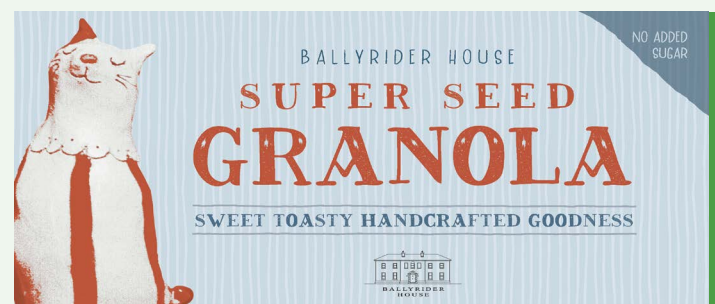
Ballyrider House Granola is super food for the brain, it's packed with many sources of slow release, high energy fuel for your body and not least, a delicious sweet toasty treat for your taste buds, any time of day....or night!

The little business came to life in 2020 during long and leisurely lockdown days when a quest to find the perfect breakfast prompted Aoife to create her own granola. The result was 'Super Seed' which is a very tasty, blend of 6 able-bodied hard working seeds, almonds, delicious sweet coconut and wholesome Irish oats....blended with honey and spice!

The granola is hand crafted in small batches for the highest quality and flavour. Each and every pack is carefully wrapped by hand in brown paper packaging with a quaint and quirky label that has in itself attracted much attention.

Aoife produces and operates her business from her home bakery in Ballyrider House in Stradbally and supplies artisan food shops and conscientious retailers across the country.

You'll find more details, pictures and recipe ideas from Ballyrider House on the company Instagram and Facebook.



[f @BallyriderHouse](https://www.facebook.com/BallyriderHouse)

[@BallyriderHouseGranola](https://www.instagram.com/BallyriderHouseGranola)



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Bowfield Farm

Product: Micro Greens & Baby Leaf Salads

Main Contact: Ciara Allen

Tel: +353 (0)87 671 1245

Email: info@bowfieldfarm.ie

Address: Ballaghmore, Borris-In-Ossory,
Co Laois, R32 P403.



Bowfield Farm is over 200 years in the Allen family and up until recently was primarily breeding organic (Bord Bia approved) hereford cattle. However, the family have been looking at ways to diversify the farm, focusing on sustainable, ethical and eco-friendly farming methods. So in the summer of 2022, the family invested in a vertical hydroponic farm growing micro greens, and baby leaf salads. This farming technique allows the family to grow 365 days of the year as they are able to maintain the preferred temperature and environment of the produce they grow, which all leads to a high quality product which is delivered consistently throughout the seasons. Additionally, with this way of farming, there is no use of herbicides or pesticides.

Some of the produce currently grown (not limited to) are Pea Shoots, Radish (multiple types), Borage, Perilla (Green & Red) Baby Leaf Mixes (Rocket, Lettuce, Mizuna, & multiple varieties of Mustard), Garlic Chive, Micro Broccoli, Micro Carrot, Micro Basil, Pak Choi & Kale. However, if there is something you need, talk to Bowfield Farm and they will happily accept the challenge to see if they can grow it!



 @Bowfield Farm

 @bowfieldfarm

AT
BOWFIELD
FARM





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Butterfly Chocolatier

www.butterflychocolatier.com

Product: Handmade Gourmet Chocolate

Main Contact: Thais Apoena

Tel: +353 (0)87 056 6982

Email: adm@butterflychocolatier.com

Address: Lakeside Gardens, Kilminchy,
Portlaoise, Co. Laois,



Butterfly Chocolatier, formerly ApoEna Artisanal Chocolates began in 2015 when two sisters decided to share their passion for handmade gourmet chocolate.

Based in Portlaoise, the sisters produce quirky and imaginative chocolate products with unique shapes and colours and a range of playful flavour combinations.

Offering everything from bars, truffles, bonbons, chocolate pops, hot chocolate bombs, spoons, and gift ideas in presentation boxes and hampers, you can find all through their online store website www.ButterflyChocolatier.com



[f @Butterfly Chocolatier](https://www.facebook.com/ButterflyChocolatier)





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Castlewood Organic Farm

www.castlewoodfarm.ie

Product: Organic Bord Bia approved Beef, Lamb, & Organic Pork & Bacon. Organic Eggs, Jams, Cordials, Juices, Fruit and Treats baked on the farm.

Main Contact: Dominic Leonard

Tel: +353 (0)87 969 4070

Email: farmerdominic@yahoo.co.uk

Address: Durrow, Co. Laois, Ireland. R32 YN32



Castlewood Farm is a beautiful working farm set in Durrow Co. Laois beside the river Nore owned by Dominic Leonard and Alison Duck. It is an IOFGA Certified Organic Farm producing cattle, sheep and crops along with some pigs, hens and a beautiful orchard. Castlewood farm also comprises a kitchen garden, which produces a wide range of organic vegetables including potatoes, carrots, parsnips and onions which supplies much of their household and tea room needs.

Castlewood products include organic Bord Bia approved beef and lamb as well as organic pork and bacon, all of which are available directly from the farmshop.

Castlewood Farm also produces a wonderful bounty of other produce throughout the year, all of which can be found for sale at Abbeyleix Market which includes organic eggs, jams, cordials, juices, fruit and treats baked on the farm.



[f @CastlewoodOrganicFarm](https://www.facebook.com/CastlewoodOrganicFarm)

[t @castlewoodf](https://twitter.com/castlewoodf)





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Edmundburry Greens

Product: Mixed leaf salads, micro-greens, edible flowers and preserves

Main Contact: Simona Mihai

Tel: +353 (0)87 097 1187

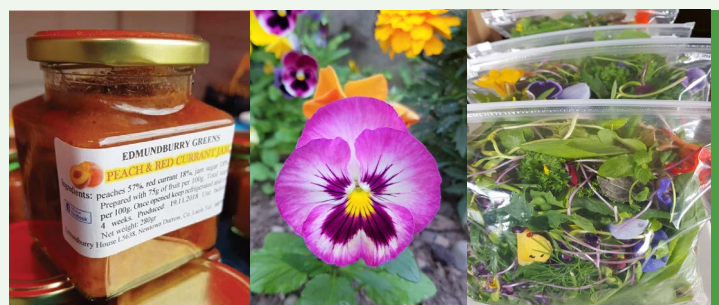
Email: si80mona@gmail.com

Address: Edmundburry House L5638
Newtown Durrow, Co. Laois,
Ireland.



Edmundburry Greens was established by Simona Mihai and Nick Soomaree in April 2018 and is committed to producing tasty natural produce and preserving it by locking in gorgeous flavours. Simona, originally from Romania, has always had a love of nature from a young age when she enjoyed gardening and making herbal teas with her Grandmother. While Nick was born in Mauritius, his family had allotments, chickens, goats and ducks which made them self-sufficient. Their mutual love of natural flavourful food brought them together and they ensure that all their produce is grown naturally, without chemicals, from Irish organic seeds. Freshness is paramount to this business.

"Our growing methods promote soil fertility and nutrients and ensure respect for the environment. It is our belief that produce grown with such care will taste better and be more beneficial to health. We make low sugar jams with fresh ingredients and no preservatives or artificial colours, so they are as natural as they can be. We also make savoury preserves using our own vegetables which are both vegan and gluten free. Our jams and preserves are inspired by both our families recipes' and are dear to our hearts" - Simona Mihai.



[f @EdmundburryGreens18](https://www.facebook.com/EdmundburryGreens18)



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Farmer J's

Product: Fresh Salads & Seasonal Vegetables

Main Contact: John Egan

Tel: +353 (0)86 383 8757

Email: jvpegan@hotmail.com

Address: Grange Upper Stradbally, Co. Laois, Ireland. R32 C6D8



Farmer J's is a homegrown organic vegetable farm run by Father & Sons John Senior, John Junior and Alex. After a successful career in the hospitality industry, what started out as a hobby for John Senior has grown into a business since 2017.

A glimpse at Farmer J's Facebook page showcases the hard work and expertise that goes into producing the crops and the desire of the Egan's to protect their plants while maintaining organic, chemically-free produce.

The family are a well organised operation and promise that all their produce is locally grown, chemical free and fresh, sold straight from farm to fork. They operate a no till regenerative agricultural approach which focuses on restoring soils that have been degraded by the industrial agricultural system. At Farmer J's "we aim to provide local produce to help promote a cleaner environment and contribute to building a self sustaining local economy".

We supply local markets, a number of local shops and restaurants with fresh pre-packed speciality salads, consisting of seasonal blends and made to order vegetable boxes.



 @Farmer J's





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Fíorbhia Farm

www.fiorbhiafarm.ie

Product: Pasture Reared Organic Wagu Beef, Gluten Free Sausages, Burgers, & Nitrate Free Pork

Main Contact: Brendan Guinan

Tel: +353 (0)86 389 2523

Email: fiorbhiafarm@gmail.com

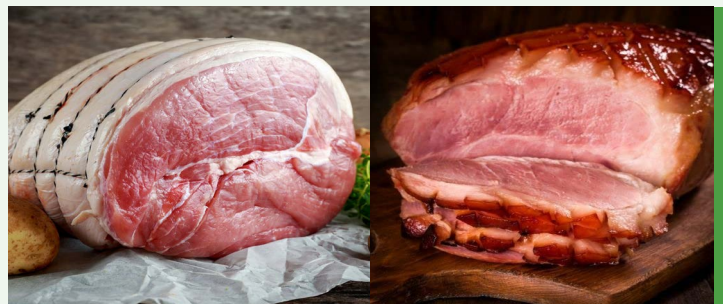
Address: Boglone, Portlaoise Co. Laois, Ireland.
R32 PHY5



Fíorbhia Farm is a local regenerative educational farm, chemical free, the way nature intended. They supply free range pork, eggs, chickens, heritage bronze turkeys, rose veal, honey and biochar. They take the best knowledge from farming heritage and combine it with the latest developments in soil microbiology to produce consistent, healthy food with the highest animal welfare standards. They also process all produce locally supporting small businesses and the local community.

They work using forested land in collaboration with nature and animals to produce healthy happy nutrient rich food. Their pastures are forested, with natural ecosystems and no artificial inputs, farming animals that are antibiotic free whilst feeding them GM free locally grown grains and beans.

It is also carbon positive in production because as they move their animals and birds to fresh pasture they distribute their own waste directly onto the land, ensuring no use of any artificial fertilisers or chemical medication. They also choose not to heat chicken coops or animal housing, which ensures their hens live longer than conventional egg production hens. High animal welfare is their guiding light. Check out their website www.fiorbhiafarm.ie for up to date opening times of their off the grid forest farm shop.



[f](https://www.facebook.com/fiorbhiafarm) @Fior Bhia Farm Portlaoise
[i](https://www.instagram.com/fiorbhia_farm) @fiorbhia_farm



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Garryhinch Wood Exotic Mushrooms

Product: Wild and Exotic Organic Mushrooms

Main Contact: Joe Gorman

Tel: +353 (0)87 250 6354

Email: garryhinchmushrooms@outlook.com

Address: Garryhinch, Portarlington, Co. Laois, Ireland. R32 V566



AWARDS

IRISH ORGANIC
CERTIFICATION

BORD BIA CERTIFICATION

Garryhinch Wood Exotic Mushrooms is a long standing family run organic mushroom farm located on the banks of the river Barrow in Portarlington on the border of Counties Laois and Offaly. They have been in the mushroom industry for over 30 years, supplying appetising mushrooms to food service providers across Leinster and exporting to the United Kingdom.

Currently they grow a wide range of wild and exotic organic mushrooms and cultivate their mushrooms on wooden blocks made only from trees sourced from sustainably managed forests. These tasty mushrooms have a high nutritional value as well as a medicinal value. They currently grow Shiitake, King Oyster, Yellow Oyster, Grey Oyster, Maitake, Nameko, and White Beech mushrooms on the farm in Portarlington.

All their mushrooms are chemical free and approved by Bord Bia's Sustainable Horticulture Assurance Scheme (SHAS) certification and to Irish Organic Certification standards. They currently sell their range of mushrooms country wide, supplying retailers and selling through Organic Farmers Markets.





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Granstown Free Range Eggs

Product: Eggs

Main Contact: Matt Bergin/Brian Fitzpatrick

Tel: +353 (0)87 612 2845 / +353 (0)87 125 7607

Email: granstownfreerangeeggs@gmail.com

Address: Ballacolla, Co. Laois, Ireland.
R32 Y653



Granstown Free Range Eggs is a family-run free range egg business operating for the past 21 years. The business was established when Matt Bergin saw a gap in the market and an opportunity to develop a commercial free range poultry business. Matt was raised on a farm in the Rathdowney/Ballacolla area, known as a stronghold for beef and dairy farming, and always had an interest in animals. "Having been raised as a farmer, food production has always been at the heart of what I do. You could say I know nothing else!" explains Matt.

At Granstown the hens roam free through green pastures and are provided with well-equipped housing to keep them safe at night. "The feeding regime is simple; grass grazing supplemented by natural grains and cereal with a continuous supply of fresh water," says Matt. "Here too they feed, drink and lay our wonderful Granstown fresh free range eggs," he added.

Granstown is a modern well equipped and market driven company who produce and pack their quality free range eggs in Granstown and distribute throughout Laois, Offaly, Kilkenny and Tipperary to shops, hotels and restaurants. Their products range from the traditional half dozen box for the householder to large trays for the commercial users.



@Granstown Free Range Eggs



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G's Gourmet Jams

www.gsgourmetjams.ie

Product: Jams, Marmalades, Relishes and Chutneys

Main Contact: Helen Gee

Tel: +353 (0)57 873 1058

Email: sales@gsgourmetjams.ie

Address: G's Gourmet Jam, Abbeyleix, Co. Laois, Ireland.



AWARDS

- WINNER Great Taste Awards
- WINNER Top 50 Great Taste Awards
- WINNER Georgina Campbell Awards
- WINNER Blas na hÉireann Awards 2022
Blas na hÉireann Awards 2021
- BEST IN IRELAND Mckennas Guide
- WINNER Laois Business Awards
- WINNER Irish Quality Food Awards

Situated on the Family Farm on the outskirts of Abbeyleix, Helen Gee and G's Gourmet Jams are celebrating 20 years in business. 20 years of capturing and preserving the full round and fresh fruit flavours in every jar of Jam, Marmalade, Relish and Chutney.

Award winning G's Gourmet Jams are made using only the highest quality and natural ingredients, which has resonated with consumers in their home county of Laois. G's Gourmet Jams has strived to support the local community over the years, by supporting and sponsoring local events, buying local and employing local. G's Gourmet Jams endeavours to indulge your senses and showcase one of the great products of Laois.

G's Gourmet Jams have turned traditional recipes passed down from generations, into a Gourmet family business that captures a memory in a jar of just picked berries in the summer sun. G's Gourmet Jams have won wide acclaim and have picked up many awards over the years. Retail & Food service is available nationwide.



[@gsjams](https://www.facebook.com/gsjams)
[@gs_gourmet_jams](https://www.instagram.com/gs_gourmet_jams)
[@GsGourmetJams](https://twitter.com/GsGourmetJams)



in Abbeyleix, Co. Laois
& Retail Range Includes:



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ÍON Oil

www.ionorganicoil.ie

Product: Organic edible oils, flours and spice Mixes

Main Contact: Markus and Andrea Milley

Tel: +353 (0) 87 335 8340

Email: ionorganicoil@gmail.com

Address: Clonanny, Portarlinton, Co. Laois, Ireland, R32Y320



ÍON Oil is an Artisan producer of cold-pressed edible oils and was set up by Andrea and Markus Milley. Having used high quality oils in her kitchen for many years, the idea grew to produce cold-pressed edible oils as part of their family farm in Portarlinton. So in 2020, they started researching and in 2023 started producing a variety of organic oils.

All produce are certified organic which is then processed into high quality organic oils by gentle cold-pressing. After cold-pressing, the oils are not treated any further, retaining valuable and healthy ingredients in the oils.

Organic flours are made with the by-product of oil pellets which are left after pressing the oils. Their range also includes organic spice mixes.



[@ionorganicoil](https://www.facebook.com/ionorganicoil)
[@ionorganicoil](https://www.instagram.com/ionorganicoil)





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Le Skinny Chef

www.leskinnychef.com

Product: Dips, Spreadable Pestos, Concentrated Soups, Chutneys, Jams, Oils and Cordials

Main Contact: Aymar Gourdet

Tel: +353 (0)87 366 6080

Email: leskinnychef@hotmail.com

Address: Unit 6 Clonminam Business Park, Father Brown Avenue, Portlaoise, Co. Laois, Ireland.



Le Skinny Chef, Aymar Gourdet, is a multi-award-winning chef and restaurateur who specialises in French Irish Fusion Cuisine. From an early age Aymar was interested in cooking and he opened his first Gastronomic Restaurant in Ireland over 20 years ago. His current business evolved from queries received from restaurant customers asking to take home jars of his Spreadable Wild Garlic Pesto.

Le Skinny Chef comprises of a range of award winning artisan products which Aymar creates from locally sourced organic ingredients, many of which are both dairy and gluten free. He produces a wide range of artisan food products and prides himself on using locally sourced organic ingredients. The range of products on offer are delicious dips, spreadable pestos, concentrated soups, chutneys, jams, oils and cordials. Aymar states "The ingredients we carefully choose and use in our creations have a direct impact on our success" Le Skinny Chef was a recipient of a Great Taste Award in 2016.

Le Skinny Chef products are currently available to buy directly from the factory shop in Portlaoise, from the Food Academy section in selected SuperValu stores, independent stores across Ireland and at Farmers Markets in Kilkenny, Naas & Emo Co. Laois.



AWARDS

BRONZE MEDAL WINNER
Blas na hÉireann 2019



@leskinnychef

@leskinnychef

@LeSkinnyChef



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Mary Lowry's Home Baking

Product: Confectionary & Cakes

Main Contact: Mary Lowry

Tel: +353 (0)89 406 2879

Email: lowry.mary@hotmail.com

Address: Timahoe, Co. Laois, Ireland.



Mary Lowry's Home Baking is a one woman business which began in 2005 in Lyster Square, Portlaoise. Previously a stay at home mother to three children, Mary decided to make the change in order to fill up spare time once her children moved on to secondary school. Mary Lowry's Home Baking provides specially baked occasion cakes that are locally produced and completely free from additives and preservatives.

She has been winning prizes since she was a young girl and her passion for baking was inherited from her mother. "My mother always baked and was a brilliant cook so I guess it rubbed off as she always encouraged us in the kitchen," explains Mary. Mary states that "baking is time consuming but when the customers are so happy with the cakes, for me it makes it all worthwhile."

Today Mary provides cakes and other baked goods for Weddings, Birthdays, Christmas and all other special occasions using only the best and locally sourced ingredients where possible. All cakes are available at Portlaoise farmer's market and select local shops.



 @marylowryshomebaking





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Moore's Drinks

www.mooredrinks.ie

Product: Premium Irish Whiskey, Gin, & Cream Liqueur

Main Contact: Bernard Hennesy

Tel: +353 (0)85 153 9950

Email: info@mooredrinks.ie

Address: Ballacolla, Co. Laois, R32 YX44

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The company name, 'Moore's', looms large in the history of Co. Laois and can still be seen on local street names, sports clubs and stadiums. The name famously dating back to the clash of the Irish and English during the Laois / Offaly Plantation in the 16th Century. In respect to the fighting spirit they had in protecting their homeland, we decided to honour their name when choosing a name for our Irish Spirits, - Moore's.

Produced in small, high-quality batches, the company has brought three products to the market. The Irish Whiskey is blended to create its unique flavour, the Irish Gin has a crisp, fresh flavour with citrus botanicals, and their Irish Cream Liqueur is flavoured with hints of vanilla and toffee.

The company has received enormous support locally since they began in 2021, with great hope for the future of the brand nationally and beyond.

**MOORE'S**



 @Moore's Drinks





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Mueller & O'Connell Bakery

www.mocbakery.ie

Product: Breads & Baked Goods

Main Contact: Wellington Da Silva

Tel: +353 (0)89 456 3399

Email: mocbakery17@gmail.com

Address: Main Street, Abbeyleix, Co. Laois
R32 A265



AWARDS

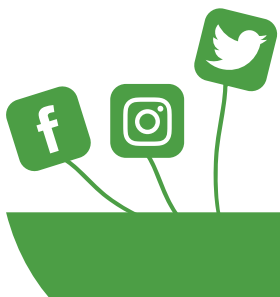
SILVER at the 2022 UK Bread Awards for Wholegrain Spelt Loaf

THE RESTAURANT ASSOCIATION OF IRELAND Best New-Comer in Leinster, 2017

Abbeyleix based artisan bakery Mueller & O'Connell was established in 2017 and is owned by David Grothier and Wellington Da Silva. The bakery produces 11 different kinds of breads daily, including seven types of sourdough loaves and their Wholegrain Spelt Loaf was awarded silver at the 2022 UK Bread Awards. They also produce a wide range of delicious pastries which change depending on the season.

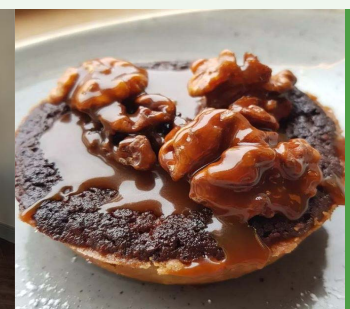
Four par-baked loaves, consisting of three Country White loaves and one Granary loaf, are available to order for delivery from their website.

Mueller & O'Connell places a heavy emphasis on supporting local suppliers, being part of the circular economy and giving back to the community. The bakery is part of the Laois Taste Provenance Scheme which certifies Laois food producers and retail sector businesses that sell Laois made produce. "There are so many great food and drink producers in the county and it's part of our ethos to promote what Laois has to offer," explained Mr Da Silva.



[@muellerandoconnellbakery](https://www.facebook.com/muellerandoconnellbakery)

[@muelleroconnell_bakery](https://www.instagram.com/muelleroconnell_bakery)





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O' Mimos's

www.omimos.ie

Product: Chilli Sauces & Chilli Jams

Main Contact: Mimo O Flynn

Tel: +353 (0)87 147 7451

Email: mimo@omimos.ie

Address: Portarlington, Co. Laois, Ireland.
R32 Y0T2



Based in Portarlington, O'Mimo's commenced their exciting chilli venture in March 2020, much to the delight of all discerning chilli aficionados.

Their homemade fresh Chilli Sauces and tantalising Apple Chilli Sage Jam are made in small batches with premium local ingredients. The O'Mimos range aims to bring excitement and a new food sensation to the market. These delicious, bold and flavourful sauces are ideal for those who love food adventure and flavourful explosions.

O'Mimo's Chilli Madness Sauces are a Chilli Lover's delight. All age groups in Ireland are embracing O'Mimo's sauces and making it their own. Their versatility makes it a must in every chilli loving household. The different heat levels in each sauce ensures that there is something for everyone.

The Apple Chilli Sage Jam is their best seller. Made with Irish Bramley Apples, fresh Chillies and Sage from the garden, creating a combination that is different. People Love, Love, Love it. O'Mimo's 'Chilli Mango Mania' sauce is also proving to be a big favorite with many consumers.



[f @omimoschillimadness](https://www.facebook.com/omimoschillimadness)

[@omimos.chillimadness](https://www.instagram.com/omimos.chillimadness)





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Red Shed Organic Farm & Nursery

Product: Organic Fruit & Veg

Main Contact: Cormac & Tracy Loonam

Tel: +353 (0)87 652 3911

Email: theredshedfruitandveg@gmail.com

Address: Shandra, Portarlinton, Co. Laois, Ireland. R32 YKD0



The Red Shed Organic Farm & Nursery is a family run business based in Portarlinton. "We are fully certified organic and for us it's important to supply our customers with the best produce we can grow. We grow all seasonal vegetables such as spuds, carrots, broccoli, cauliflower and much more" - Tracy Loonam.

"We grow our produce to the best standard and make sure what we produce represents us. We really love the farm life and supplying organic produce to our customers" - Cormac Loonam.

The Red Shed Organic Farm & Nursery sell their produce at weekend markets, supplying to shops, restaurants, & door to door, whilst also delivering nationwide. You can also purchase organic fruit & veg from their farm shop - check out their social media for up to date opening times.



[@The red shed organic farm and nursery](https://www.facebook.com/theredshedorganicfarmandnursery)

[@the_red_shed_organic_farm](https://www.instagram.com/the_red_shed_organic_farm)



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Rose Cottage Fruit Farm

www.rosecottagefruitfarm.ie

Product: Fresh Berries & Berry Juices

Main Contact: Paul Phelan

Tel: +353 (0)87 956 3125

Email: phelanssoftfruit@yahoo.com

Address: Rose Cottage, Trumera, Mountrath,
Co. Laois, Ireland.



Rose Cottage Fruit Farm is a family run enterprise. All the home-grown berries, juices and jams are cultivated on the Phelan family farm in Mountrath, Co. Laois, where berries of every kind have been grown since 1982. It began with 4 rows of strawberries and since then they have expanded almost every year.

For Michael and Mary Phelan, growing fruit & berries was a life-long passion that has since been passed down to their son Paul, who now operates the business. Rose cottage Fruit Farm has a Bord Bia standard approval rating, produces the finest of in-season strawberries, raspberries, blueberries, gooseberries, cherries and wild plums.

With this bountiful crop, Rose Cottage Fruit Farm supplies Ballymaloe House and Cookery School and they also manufacture a range of jams and preserves that include apple & strawberry, apple and rhubarb and the ever-popular apple jelly. A selection of Rose Cottage home-made berry juices are for sale at the market stall in Limerick and Cork every weekend during the summer months and let's not forget the ever popular self-service stand located at the farm for passing trade, with access every day during the peak season.



[f @rosecottagestrawberries](https://www.facebook.com/rosecottagestrawberries)



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Seccoto Coffee

www.seccoto.com

Product: Specialty Coffee

Main Contact: Tom Naughton

Tel: +353 (0)86 378 8825

Email: tom.naughton@seccoto.com

Address: Unit 10 Portarlington Enterprise Centre, Portarlington Business Park, Canal Road, Portarlington, Co. Laois, Ireland. R32 C788



Tom Naughton set up Seccoto Coffee in 2004 initially focusing on speciality coffee. Tom developed a taste for speciality coffee when he spent a summer working for a coffee roaster in Holland. "My wife and I wanted to set up our own food business, and we had done some coffee roasting at home," he says. Having bought a Probat roaster, grinders and quality control equipment, Naughton set out to respond to the growing Irish coffee culture.

Seccoto coffee is a high-quality coffee, with unique flavours and full traceability to individual farms and farmers. Over the past fifteen years Seccoto Coffee has continued to grow steadily expanding their business into an own label contract roasting model. Today they are the only fully certified own label contract roasters in Ireland. They sell directly to several cafés and to a number of large food service companies that sell on to restaurants. Currently they supply a selection of quality coffees to retail and food service sectors around the midlands.

"Our beautiful coffees are all roasted locally in the heart of Ireland. We also supply organic and fair trade coffee too."





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Temptation Chocolates

www.temptationpatisserie.ie

Product: Luxury Artisan Hand-Painted Chocolates

Main Contact: Kate & Ruth O'Hara

Tel: +353 (0)87 193 4813

Email: hello@temptationpatisserie.ie

Address: Heritage House, Lower level,
Portlaoise Road, Abbeyleix, Co. Laois



AWARDS

WINNER Best Artisan 2021 at the Irish Food Awards Blás na hÉireann

WINNER Best Start-Up 2021 at the Irish Food Awards Blás na hÉireann

WINNER Best in Laois 2021 & 2022 at the Irish Food Awards Blás na hÉireann

WINNER Gold & Silver product awards 2021 & 2022 at the Irish Food Awards Blás na hÉireann

Temptation Chocolates is a multi award winning business, set up by twin sisters, Kate & Ruth O'Hara, from Durrow Co. Laois. It is a hobby turned business and was set up in early 2021. They produce a range of artisan hand-painted chocolates, specialising in hand painted bonbons - their little pieces of edible art!

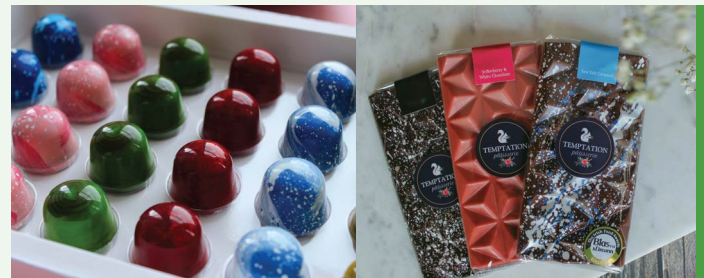
The sisters were accounting and finance graduates working in Dublin for a number of years, and with the onset of the pandemic, they decided to take the leap and start their own business. They grew up with a love of French pâtisseries and chocolateries from family holidays to France. They learned everything they know through different courses and videos online. Their range also includes artisan chocolate bars and truffles.

They have won a number of awards at the Irish Food Awards, Blás na hÉireann since starting out and have also been featured on The Late Late Show - Taking Care of Business 2021. They are currently based in Abbeyleix, County Laois, where they have opened their very own chocolate boutique, and provide nationwide delivery through their website temptationpatisserie.ie. You can also find them on Instagram (@temptation_patisserie) and Facebook.



@temptation_patisserie

@Temptation Pâtisserie





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The Jungle Food Company

www.flavoursafari.com

Product: African Inspired Sauces & Condiments

Main Contact: Michael Onalimi

Tel: +353 (0)87 974 1540

Email: michael@junglefoodz.com

Address: The Kitchens, MDA Business Park, Irishtown, Mountmellick, Co. Laois, Ireland. R32 A0PK



The Jungle Food Company blends fresh Irish ingredients with the finest of African spices to create the company's unique sauces and condiments. The business was set up in September 2015 and is best known for its award winning Flavour Safari® Sauces, Ireland's First African Inspired Sauce Range™.

Food was an important part of growing up in Lagos, Nigeria, where Michael helped his mother in the small food store that they owned. "Food has always been a passion of mine," admits Michael. "I was surrounded by herbs, spices and great African produce such as yams, plantain and okra, and always loved cooking and blending different ingredients." It's no surprise then that the underlying premise of Flavour Safari® is a unique blend of herbs and spices that create a brand new taste sensation with an African twist: from mild tomato and herb, to spicy olive and tomato with an extra kick of fiery heat, all Flavour Safari® Sauces are gluten free and suitable for vegetarians.

The sauces are made using fresh vegetables sourced from local suppliers and are cooked in small batches to ensure premium artisan quality and taste. A key selling point is their versatility since they can be used hot or cold in pastas, pizzas, sandwiches, dips and so much more!



AWARDS

WINNER Business of the Year 2022, Irish Micro Business Awards

FOOD HERO (Shortlisted) The Irish Quality Food & Drink Awards 2019 (IQFDA's)

WINNER Lions Den 2018 Google Ireland/APNI

WINNER Best Food Provider Micro Business Awards

WINNER Nissan Generation Next Campaign 2017/2018 - Nissan Ireland & Current Nissan Generation Next Ambassador Brand

Top 15 Irish Foods to Eat 2018 Go Rails Magazine

WINNER Bank of Ireland's Taste of Dublin Producers Row

Excellence Award Taste of Cavan

Best Producers Pitch Flavours of Fingal/Bank of Ireland

@FlavourSafari

@flavour_safari

@FlavoursUntamed





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The Merry Mill

www.themerrymill.ie

Product: Organic gluten free oat products,
a range of seeds, coffee and hampers

Main Contact: Kevin Scully

Tel: +353 (0)86 375 9692

Email: info@themerrymill.ie

Address: Merrymount, Vicarstown,
Co. Laois, Ireland.



The Merry Mill was short listed in the 2018 Bord Bia National Organic Awards in the "New & Innovative" product category.

The Merry Mill is a family business based in County Laois. Kevin, Jenny and their four daughters run an organic farm and oat mill. They produce a range of premium organic and gluten free products. They are passionate about producing food in harmony with nature, they have nine bee hives to pollinate the farm and surrounding area.

Kevin is a passionate farmer, his love of nature and food has inspired and grown their business. They create healthy organic products to help customers rebuild their health whether they suffer with gluten allergens, gut health issues, or need to give their body some love and care.

The Merry Mill flours are stone ground and their porridge oats are milled using an old cold milling method thought to create healthier oats as they are completely raw with all the live enzymes still intact. They launched their newest product Organic Gluten Free Bread Mix in 2023. It is the perfect solution for those who love bread but are searching for a healthier option. Made with only the finest organic ingredients, it is a great source of fiber and nutrients.

Full details of their products can be found and ordered on www.themerrymill.ie



[f](https://www.facebook.com/TheMerryMill) @The Merry Mill

[@The Merry Mill Porridge](https://www.instagram.com/TheMerryMillPorridge)

[@themerrymill](https://twitter.com/themerrymill)





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The Village Dairy

www.villagedairy.ie

Product: Fresh Milk and Cream, Organic Milk Cream, Jersey Milk and Cream and Buttermilk

Main Contact: Noel Barcoe

Tel: +353 (0)59 914 3437

Email: info@villagedairy.ie

Address: Clonmore, Killeshin, Co. Laois, Ireland.



The Village Dairy is a family run business established by Noel Barcoe in 2015. Based in Clonmore, Killeshin, The Village Dairy is a multi-award winning dairy producing a variety of craft milk and cream. Products include conventional milk and cream, organic milk and cream, jersey milk and cream, and cultured buttermilk.

There are a growing number of local shops now stocking Village Dairy milk and cream in their fridges, making it easy to come across. "We collect milk from small family farms mainly located close to the dairy. With minimal processing, within 24 hours, it can be available on shop shelves."

Their products have grown from strength to strength by word of mouth and that's something they are really proud of! They have won numerous Blas na hÉireann awards which is testament to each and every hard working team member at The Village Dairy.

To get an idea of what they offer, visit their website to view their full product range.



AWARDS

EURO-TOQUES FOOD AWARD 2019

WINNER

- Blas na hÉireann 2022
- Blas na hÉireann 2021
- Blas na hÉireann 2020
- Blas na hÉireann 2019
- Blas na hÉireann 2018
- Blas na hÉireann 2017
- Blas na hÉireann 2016



[@villagedairykilleshin](https://www.facebook.com/villagedairykilleshin)

[@thevillagedairy](https://www.instagram.com/thevillagedairy)

[@TheVillageDairy](https://twitter.com/TheVillageDairy)





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Zephyr Yard

www.zephyryard.ie

Product: Hand Made Sweets and Treats

Main Contact: Tatiana Bite

Tel: +353 (0)87 652 5340

Email: zephyryard19@gmail.com

Address: Balladine, Abbeyleix, Co. Laois,



Zephyr Yard up set up in 2019. "The idea behind the brand was taken from my desire to share new and unusual treats with people around me. Having moved to Ireland, I found that my friends and their friends were open to trying new tastes and textures. With this in mind, I wanted everyone to try the wonderful flavours of Eastern European marshmallows" - Tatiana Bite.


Made with love and only natural locally sourced ingredients, Zephyr Yard provide the perfect variety of marshmallow flavours for their customers to enjoy.

Being a small business allows them a high degree of flexibility in meeting their clients individual needs. Such a service provides for specific requirements in packaging, weight, and product flavours.

Zephyr Yard's products can now be found at the local farmer's markets and are available for pre-order via a variety of social media channels.



 @zephyr.yard

 @zephyr_yard