

# YOUR GUIDE TO MANX PRODUCE 2010

[www.ilovemanx.org](http://www.ilovemanx.org)



FARMERS' MARKETS  
AND FARM SHOPS

INDEPENDENT  
TRADERS

SEASONAL MANX  
PRODUCE GUIDE

FOREWORD BY  
THE HAIRY BIKERS

Introduce your family to quality local produce!

- Enjoy fine seasonal flavours
- Know where your food has come from
- Support your local economy
- Reduce your food miles
- Get to know your Producers



Eat the Manx Seasons...

See our Seasonal Guide - pages 10 and 11

The 'I Love Manx' campaign is owned jointly by Manx National Farmers' Union and The Department of Agriculture, Fisheries and Forestry. This leaflet has been funded by DAFF. An application form for entry into future editions of the 'Guide to Manx Produce' can be obtained from the Department of Agriculture, Fisheries and Forestry.

Please see [www.ilovemanx.org](http://www.ilovemanx.org) for more information

A Message from Si and Dave...

## THE HAIRY BIKERS

If you share our passion for cooking, great food and drink, motorbikes and a bit of adventure, then the Isle of Man ticks all the boxes. We've been visiting the Island for years and have really fallen under its spell. For a small island, it produces an impressive range of great local food – banging fresh vegetables, beautiful beers, sustainably harvested queenies, flours for all purposes, quality meat and cheeses and the unique Manx Loaghtan lamb.

We were thrilled to attend the Island's first Food & Drink Festival in 2009 as not only did we get to cook with some of these great products, we met loads of local producers and Festival visitors. The enthusiasm for, and pride in, the local food on display was wonderful to see – and well justified. In our travels around the British Isles, we've come across some fabulous local foods and plenty of characters who are passionate about producing it – we think what's on offer on the Isle of Man can hold its own against the best – and we love the Manx people with their sometimes quirky but always warm hearted humour.

People are more and more interested in what they are eating, where it comes from, how animals are reared and what impact food production has on the environment. As more producers work to better meet the demands of their consumers, competition will grow so it is really important that everyone on the Island – café and restaurant owners, Government Departments, people at home, wholesalers and retailers – all choose to use local Manx produce and shout about it at every opportunity. Your support will keep producers in business, help the local economy and keep visitors like us coming back for more – we'll put in a good word for the Isle of Man whenever we can!

*Si and Dave*



## ISLE OF MAN FARMERS' MARKETS AND FARM SHOPS



### IN THE NORTH

**Isle of Man Farmers' Market, Ramsey**  
 OPEN: Every Saturday – 10 a.m. to 1 p.m.  
 WHERE: Albert Road School, Ramsey  
 CONTACT: Dot Price, Tel: 470507  
 Email: dotprice@manx.net

**Allanson's Manx produce**  
 OPEN: Monday to Friday 9 a.m. to 5 p.m. – Saturday 9 a.m. to 1 p.m. (Closed Sunday and Bank holidays)  
 WHERE: Rhendhoo Farm, Rhendhoo Road (C3) Jurby  
 WHAT: Seasonal Manx vegetables, potatoes, cabbage, swede, carrots, parsnips, broccoli, rhubarb.  
 CONTACT: Stuart Allanson, Tel: 880766

**Ardonan Nursery Farm Shop**  
 OPEN: Monday to Saturday 9 a.m. to 5 p.m.  
 WHERE: Regaby, Andreas  
 WHAT: Seasonal fruit, vegetables and cut flowers.  
 CONTACT: James Radcliffe, Tel: 880234  
 Email: ardonan@manx.net

**Bryan Radcliffe's veg**  
 OPEN: Every Saturday – All year round (9 a.m. to 4 p.m.)  
 WHERE: The Farmers' Combine on the harbour, Ramsey.

WHAT: Locally produced veg, free range eggs, herbs and seasonal produce.  
 CONTACT: Bryan Radcliffe, Tel: 458962  
 Email: bryrad@manx.net

**Halcyon Days Farm Shop, Tea Rooms and gardens**  
 OPEN: Almost every day – 9 a.m. to 5 p.m.  
 WHERE: Main Road between Ballaugh and Kirk Michael.  
 WHAT: Fruit, vegetables, game, pies, bread, cakes, jams, chutney, eggs, herbs, honey, salt, home baked cream scone teas. Garden tours and tips.  
 CONTACT: Liz Gubby, Tel: 495662  
 Email: l13@redcetera.com

**Purely Plants and Produce**  
 OPEN: 1 p.m. to 5 p.m. daily  
 WHERE: Purely Plants Nursery, Andreas and at Isle of Man Farmers' Markets  
 WHAT: Vegetable plants, mixed vegetables, free range eggs and honey. Certified Organic from May 2010  
 CONTACT: Dot Price, Tel: 813358 or 470507  
 Email: dotprice@manx.net

### IN THE SOUTH

**Isle of Man Farmers' Market, Castletown**  
 OPEN: Every 3rd Sunday in the month, 1.30 p.m. to 3.30 p.m.  
 WHERE: Southern 100 Clubhouse Grounds  
 CONTACT: Sheila Gawne Tel: 822992 or 454549  
 Email: sbygroves@manx.net

**Paddy's Continental Market**  
 OPEN: Every Saturday 10 a.m. to 2 p.m.  
 WHERE: The Quay, Port St Mary. (Opposite the Yacht Club)  
 WHAT: Incorporating a charcuterie, fromagerie, fruit and veg, Staarvey Farm, The Good Loaf and Cocoa Red.  
 CONTACT: Tim Croft, Tel: 834494  
 Email: timcroft@islandseafare.co.uk  
 www.islandseafare.co.uk

**The Farmers' Den, Farm Shop**  
 OPEN: Every day, all year (summer 9 a.m. to late, winter 9 a.m. to 5.30 p.m.)  
 WHERE: Pool Vaish Farm, Arbory, Castletown. Also at the Isle of Man Farmers' Markets.  
 WHAT: Naturally grown seasonal vegetables, homemade bread, cakes, preserves, free range eggs, plants.  
 CONTACT: Sheila Gawne, Tel: 822992 or 454549  
 Email: sbygroves@manx.net

**Balladoole Organic Farm, Castletown**  
 On farm collection available please see entry under Vegetables

### IN DOUGLAS

**Isle of Man Farmers' Market, Douglas**  
 OPEN: First Saturday of every month, all year 10 a.m. to 2 p.m.  
 WHERE: Villa Marina Colonnade, Douglas  
 CONTACT: Sheila Gawne, Tel: 822992 or 454549  
 Email: sbygroves@manx.net

**Brenda's Home Produce**  
 OPEN: Monday to Saturday 10 a.m. to 4 p.m.  
 WHERE: Market Hall, Douglas (Mobile deliveries Island wide)  
 WHAT: Sells as much Manx produce as possible  
 CONTACT: Brenda Moore, Tel: 477612  
 Email: mootnbren@manx.net

### IN THE EAST

**Read's Fine Foods (Retail outlet)**  
 OPEN: Tuesday to Saturday 9.30 a.m. to 5.30 p.m.  
 WHERE: 7 New Road, Laxey (opposite petrol station)  
 WHAT: Quality Manx meat, fish, cheese and vegetables. Fresh Laxey crab a speciality as well as a range of quality organic foods.  
 CONTACT: Angie Read, Tel: 863343  
 Email: angie.read@manx.net

**The Farm Shop – 'Pick your own'**  
 OPEN: Early June to August  
 WHERE: Bibaloe Beg Road, Whitebridge Hill, Onchan.  
 WHAT: Strawberries, raspberries, gooseberries, black and red currants, rhubarb and new potatoes. Ready picked available.  
 CONTACT: Brian Moore, Tel: 495674  
 Email: pyo@manx.net

### IN THE WEST

**Isle of Man Farmers' Market, Tynwald Mills**  
 OPEN: Every Thursday, all year 11 a.m. to 3 p.m.  
 WHERE: In the Courtyard, Tynwald Mills, St Johns  
 CONTACT: Sheila Gawne, Tel: 822992 or 454549  
 Email: sbygroves@manx.net

**Ballaleece Farm Shop**  
 OPEN: Every Friday and Saturday, all year 10.30 a.m. to 3 p.m.  
 WHERE: Ballaleece Farm, St Johns. Peel side of St. John's on Douglas/Peel Road.  
 WHAT: Farm shop with vegetables, fruit, home-baked cakes, jams, honey, free range eggs and Christmas wreaths.  
 CONTACT: Margaret Kennaugh, Tel: 803269

**Green Mann Market**  
 OPEN: Every Thursday, all year 11 a.m. to 3 p.m.  
 WHERE: Ballabrooie, Patrick Road, St Johns.  
 WHAT: A meeting place for people to trade organic local produce and crafts  
 CONTACT: Jimmy Lawton, Tel: 843738  
 Email: jimmylawton@yahoo.co.uk

**Greeba Farm Ltd - Mushrooms**  
 OPEN: Thursday, Friday and Saturday – 10 a.m. to 3 p.m.  
 WHERE: Greeba Farm Ltd (Farm Shop), Main Road, Crosby.  
 WHAT: Greeba Farm's Mushrooms are also available from Robinsons, Shoprite, Spar and many independent stores throughout the Island.  
 BEST: Best quality white/chestnut, buttons to portabellos. Spent mushroom compost (high quality soil conditioner).  
 CONTACT: Mark and Kathy Irwin, Tel: 851611 or 497842  
 Email: mail@greebafarm.co.im  
 Web: www.greebafarm.co.im

**Staarvey Farm**  
 OPEN: Every Wednesday 10 a.m. to 2 p.m.  
 WHERE: Staarvey Farm, Staarvey Road, Near Peel, also local shops and Farmers' Markets.  
 WHAT: Certified organic free range eggs, organic pot grown herbs, organic vegetables, jams, marmalades, chutneys, herb jellies, dressing and cordials.  
 CONTACT: Stephen and Jenny Devereau, Tel: 801387 or 463822  
 Email: staarveyfarm@manx.net



## LOCAL SUPPLIERS AND INDEPENDENT TRADERS

### BREAD AND FLOUR

#### A Little Taste of Brazil

WHERE: Douglas Farmers' Market.  
 WHAT: Coxinhas (cosheeneas) otherwise known as savoury croquets using mostly Manx ingredients.  
 CONTACT: Winner of the I Love ManxChef competition 2009. Lizia Medina Quinn, Tel: 360479  
 Email: lizianpeter@hotmail.com

#### Allison Ratcliffe – Cakemaker

WHERE: Garden House, Clayhead Road, Baldrine.  
 WHAT: Beautiful handcrafted celebration cakes for all occasions. Made at home using the very best Manx ingredients.  
 CONTACT: Allison Ratcliffe, Tel: 862292  
 Email: allison@manxcakemaker.com  
 Web: www.manxcakemaker.com

#### Brown Cow Bakery

WHERE: At the Isle of Man Farmers' Markets.  
 WHAT: Artisan bakers producing bread, cakes, desserts, puddings and pies.  
 CONTACT: Maggie Farmer, Tel: 829459 or 401190  
 Email: maggiechrisfarmer@manx.net

#### B & M Catering

WHERE: 16 Ballaradcliffe Road, Andreas.  
 WHAT: Cakes, breads, pies, crumbles and preserves. Manx Bonnag a speciality.  
 CONTACT: Bev Dougherty, Tel: 455457  
 Email: michaeldougherty@manx.net

#### Laxey Glen Flour Mills\*

WHERE: Laxey Glen Mills and at retail food stores around the Island.  
 WHAT: Full range of flour for the baking of bread, bread products and cakes.  
 CONTACT: Sandra Donnelly, Tel: 861202  
 Email: sandra.donnelly@laxeyglenmills.com

#### Ramsey Bakery Ltd

WHERE: All retail food stores.  
 WHAT: Bread. Ramsey Bakery guarantees the bread they produce is Manx grown, Manx milled and Manx baked. Manx from field to plate.  
 CONTACT: Jim Duncan, Tel: 813604  
 Email: jim@ramseybakery.com

WHERE: At Isle of Man Farmers' Markets and Paddy's Market.  
 WHAT: Freshly made bread, scones, muffins, cakes and tray bakes.  
 CONTACT: Liz Devereau, Tel: 617927  
 Email: liz@thegoodloaf.co.uk

### BUTCHERS (local butchers selling Manx meat)

#### Anagh Coar Family Butchers & Manx Game Shop

WHERE: Unit 2, Cushag Road, Anagh Coar, Douglas.  
 WHAT: Manx meat and game. Dried Manx ham, biltong, droewors and boerewors  
 CONTACT: Bernie Cleary, Tel: 625835

#### Isle of Man Meats\* (Wholesale)

WHERE: The Meat Plant, Ballafletcher Road, Tromode.  
 CONTACT: Phil Teare, Tel: 674346  
 Email: enquiries@isleofmanmeat.com  
 Web: www.isleofmanmeat.com

#### Manx Loaghtan Lamb\* (PDO Certified)

Available at T & P Kermeen Butchers, Radcliffe's Butchers and Shoprite. Visit www.manxloaghtan.com

#### Michael's in the Market

WHERE: Market Hall, Market Hill, Douglas.  
 CONTACT: Michael McNulty, Tel: 623364

#### Radcliffe Butchers Ltd

OPEN: Monday to Friday 8 a.m. to 5 p.m. and Saturday 8 a.m. to 3 p.m.  
 WHERE: 6 Malew Street, Castletown  
 WHAT: Manx meat, poultry, game and organic meat.  
 CONTACT: Zoe Thompson, Tel: 822271  
 Email: radcliffe\_butchers@manx.net

#### T & P Kermeen Family Butchers Ltd

OPEN: Monday to Saturday 8 a.m. to 5 p.m.  
 WHERE: 35 Station Road, Port Erin, Tel: 832116  
 8 Summerhill Road, Onchan, Tel: 676593  
 OPEN: Tuesday to Friday 10 a.m. to 4 p.m. and Saturday 9 a.m. to 2 p.m.  
 WHERE: Lawn Cottage, Bride Road, Andreas, Tel: 880835  
 WHAT: Manx meats and produce, homemade pies, cooked meats, Manx Loaghtan meat and Hog Roast service.  
 CONTACT: Peter Kermeen, Telephone as above.  
 Email: peterkermeen@yahoo.co.uk

### W E Teare Butchers Ltd

OPEN: Monday to Saturday 7 a.m. to 6 p.m.  
 WHERE: 50 Parliament Street, Ramsey  
 WHAT: High quality family butchers, established and selling Manx meat for over 100 years.  
 CONTACT: Mark Mathews, Tel: 812460

### CHICKENS (Poultry) and PORK

#### Jonathan Quine

WHERE: Ballakilly Farm, Bride.  
 WHAT: Fresh Manx poultry. Turkeys, geese, ducks and chickens. Pork and bacon (*Gloucestershire Old Spot and large black pigs*). On farm collection can be arranged. Hog Roast service available.  
 CONTACT: Jonathan Quine, Tel: 880588 or 495059  
 Email: jhquine@manx.net

### CHOCOLATES

#### Cocoa Red Chocolatier Isle of Man

WHERE: Available to buy on line, Paddy's Market, Tynwald Mills St Johns and Laxey Woolen Mills.  
 WHAT: The finest of handcrafted chocolates made from select rare local beans, created with passion.  
 CONTACT: Natalie Kermode or Karl Berrie, Tel: 838384  
 Email: info@cocoared.com  
 Web: www.cocoared.com

#### Davison's Chocolates

See entry under Ice Cream

#### The Original Manx Fudge Factory

OPEN: 9am to 5.30pm Saturdays and every day during school holidays. 12.30 p.m. to 5 p.m. Sundays.  
 WHERE: Ground Floor Strand Centre, Douglas and Isle of Man Farmers' Markets.  
 WHAT: Manx fudge in ten varieties, handmade Manx chocolate bars.  
 CONTACT: Peter and Owen Birch, Tel 244201  
 Email: birch\_franks@hotmail.com  
 Web: www.manxfudge.com

### DAIRY

#### Isle of Man Creamery\*

WHERE: Supermarkets and local stores throughout the Island.  
 WHAT: Fresh dairy products including milk, butter, cream and cheese.  
 CONTACT: Customer Services, Tel: 632000  
 Email: customer.services@iomcreameries.com  
 Web: www.iomcreamery.com

#### Cooli Brothers

WHERE: The Views, Dairy Farm, Bradda Road, Port Erin  
 WHAT: Fresh bottled milk, cream, potatoes and free range

CONTACT: eggs. Door step delivery to Port Erin and Port St Mary. On farm collection can be arranged.  
 Sandra Cooli, Tel: 836154  
 Email: theviewscottage@manx.net

### DRINK

#### Apple Orphanage – juice and cider

WHERE: Contact Charlotte for sales information and Will for Cooperative Harvesting  
 WHAT: Join the Cooperative Harvest and enjoy Manx juice and cider in return for your apples.  
 CONTACT: Charlotte Traynor, Tel: 315679  
 Email charlotte@appleorphanage.com  
 Will Faulds, Tel: 439445  
 Email: wil@appleorphanage.com  
 Web: www.appleorphanage.com

#### Bushy's\*

WHERE: Mount Murray, Braddan and served in pubs around the Island.  
 WHAT: Ales and Stouts.  
 CONTACT: Martin Brunnschweiler, Tel: 661244  
 Email: bushys@manx.net  
 Web: www.bushys.com

#### Celtic Mist Cream Liqueur

WHERE: Ballarock Farm, Ballakilpheric, Colby and various outlets around the Island.  
 WHAT: A cream liqueur with a luxurious blend of Manx cream from Isle of Man Creamery and fine spirits with subtle hints of caramel and butterscotch.  
 CONTACT: Adrian Costain, Tel: 07624 337257 or 07734 151534  
 Email: aecostain@googlemail.com

#### Green Mann Spring Limited

OPEN: Monday to Saturday 8 a.m. to 5 p.m.  
 WHERE: Ballabrooie, Patrick Road, St Johns  
 WHAT: Bottles and supplies of quality spring water to offices, restaurants, hotels and homes. Reusable glass bottles. All Island delivery service.  
 CONTACT: Shane Martin, Tel: 321333  
 Email: sales@greenmannspring.com  
 Web: www.greenmannspring.com

#### Manx Spirit\*

WHERE: Kella Distilleries, Kella Mills, Sulby,  
 WHAT: A malt whisky, matured in oak casks. This re-distilled mature whisky has a deep aroma and intense taste.  
 CONTACT: Andrew Dixon, Tel: 897777  
 Email: kella@manx-spirit.com  
 Web: www.manx-spirit.com

Drink continued overleaf...

WHERE: Kewaigue, Santon and served in pubs Island-wide.  
WHAT: Ales and Lagers.  
CONTACT: Daniel Kerruish, Tel: 699400  
Email: enquiries@okells.co.uk  
Web: www.okells.co.uk

## EGGS

WHERE: **Gellings Free Range Eggs Ltd**  
Barroose Lane, Baldrine.  
WHAT: Free range egg producer and breeder of free range rare breed pigs.  
CONTACT: Mark Baines, Tel: 411530  
Tracey Gelling, Tel: 426363  
Email: gellingsfarm@hotmail.co.uk

WHERE: **Good Life Eggs**  
Good Life, West Loughan, Jurby.  
WHAT: Traditional free range hen and duck eggs.  
CONTACT: Penny Jewison, Tel: 494949  
Email: info@goodlife.im

WHERE: **Quails Eggs**  
Pinewood, Coronry Hill, Maughold and Shoprite.  
WHAT: Fresh Manx Quail Eggs, fertile eggs, dressed quail, pet/aviary quail.  
CONTACT: Mark Hibbert, Tel: 464696

WHERE: **Staarvey Farm Eggs**  
See entry under Farm Shops. (In the West)

WHERE: **Stuart's Eggs**  
At local retail outlets.  
WHAT: Free range eggs.  
CONTACT: Stuart Robinson, Tel: 870041 or 425105  
Email: stuart-voirey@manx.net

## FISH

WHERE: **Desmond's Fish Shop**  
Monday to Saturday 9 a.m. to 5.30 p.m. (Closed Wed)  
23 Parliament Street, Ramsey.  
WHAT: A family fishmongers specialising in fresh local fish, queenies, scallops, lobsters, crabs, traditionally smoked Manx kippers, bacon and salmon.  
CONTACT: Paul Desmond, Tel: 496362  
Email: desmonds@manx.net  
Web: www.manxkippers.com

OPEN: **Devereau's Manx Kippers**  
Tuesday to Saturday - 8 a.m. to 5 p.m.  
(Monday 8 a.m. to 1 p.m.)  
WHERE: 33 Castle Street, Douglas and Factory Shop, Mill Road, Peel

WHAT: Manx kipper curers and fish mongers. Delicious Manx Kippers, fresh local fish, lobsters, crab, queenies and scallops.  
CONTACT: Tina and Barry Canipa, Tel: Douglas 673257 or Peel 843160  
Email: enquiries@isleofmankippers.com  
Web: www.isleofmankippers.com

OPEN: **Moore's Traditional Curers\***  
Monday to Saturday 9 a.m. to 5 p.m.  
WHERE: Mill Road, Peel.  
WHAT: Traditional Manx kippers.  
CONTACT: Paul Desmond, Tel: 496362  
Email: desmonds@manx.net  
Web: www.manxkippers.com

OPEN: **Paddy's (Also Island Seafare\*)**  
Tuesday to Friday 9.00 a.m. to 4 p.m.  
Saturday 8 a.m. to 2 p.m.  
WHERE: The Quay, Port St Mary (Opposite the Yacht Club)  
WHAT: Traditional fishmonger, takeaway, delicatessen  
CONTACT: Tim Croft Tel: 834494  
Email: timcroft@islandseafare.co.uk  
www.islandseafare.co.uk

## HAMPERS

OPEN: **Isle of Man Hampers\***  
Monday to Friday 8 a.m. to 5.30 p.m.  
WHERE: Post-a-Rose, Ballapaddag, Cooil Road, Braddan.  
WHAT: A range of elegant gift hampers packed full with the very best of Isle of Man produce.  
CONTACT: Mark Hotchkiss, Tel: 662410  
Email: corporate@isleofmanhampers.com  
Web: www.isleofmanhampers.com

OPEN: **Manx Hampers**  
Monday to Saturday 9 a.m. to 5 p.m.  
WHERE: Laxey Woollen Mills, Glen Road, Laxey and Mostly Manx, 25 Nelson Street, Douglas.  
WHAT: Quality local produce and craft hampers tailored to your individual requirements and budget.  
CONTACT: Vicki Hewison, Tel: 861395  
Email: vicki@laxeywoollenmills.com  
Web: www.laxeywoollenmills.com

## HONEY

WHERE: **Isle of Man Beekeepers Association**  
Isle of Man Farmers' Markets and retail outlets.  
WHAT: Pure Manx honey, candles and wax.  
CONTACT: Judith Cain, Tel. 832355 or 431227  
Email: enquiries@anchorageguesthouse.com  
Web: www.isleofmanbeekeepers.com

## ICE CREAM

OPEN: **Davison's Ice Cream Café Ltd\***  
Summer 9 a.m. to 8 p.m.  
Winter 9.30 a.m. to 5 p.m./6 p.m.  
WHERE: The Promenade, Peel  
**Davison's Chocolate Box**  
All year - 9 a.m. to 6 p.m.  
WHERE: 3 Regent Street, Douglas  
**Davison's at the Villa Ltd**  
Summer 9 a.m. to 8.30 p.m.  
Winter 9 a.m. to 6 p.m.  
WHERE: Harris Promenade, Douglas  
**Davison's "The Kitchen"**  
9 a.m. to 9 p.m.  
OPEN: The Villa Arcade  
WHERE: Gold medal winning Manx dairy ice cream.  
WHAT: Ian Davison, Tel: 844761 or 496121  
CONTACT: Email: ian.davison@davisons.co.im  
Web: www.davisons.co.im

WHERE: **Jimbo's Manx Dairy Ice Cream\***  
Retailers, caterers and kiosks Island-wide.  
WHAT: Luxury Manx ice cream produced with Isle of Man milk and cream from Isle of Man Creamery.  
CONTACT: Jim Keams, Tel: 673737  
Email: jimbos@manx.net  
Web: www.manxicecream.com

## OIL

WHERE: **Ellerslie Rapeseed Oil\***  
Available from various small independent retailers.  
WHAT: Extra Virgin Cold Pressed Rapeseed Oil.  
CONTACT: Pentti Christian, Tel: 472717  
Email: pentti.christian@brassicafoods.com

## PRESERVES

WHERE: **Linda's Homemade Preserves**  
Isle of Man Farmers' Market - Douglas and other outlets. Also please contact direct.  
WHAT: Hand-made jams, marmalades, curds, and chutneys.  
CONTACT: Linda Tottenham, Tel: 816157  
Email: jtott@manx.net

WHERE: **Staarvey Farm Preserves**  
See entry under Farm Shops (In the West)

## VEGETABLES AND PLANTS

OPEN: **Alexander Nurseries**  
March to September - 9 a.m. to 5.30 p.m.  
WHERE: Alexander Drive, Douglas  
WHAT: Wide selection of herbs and vegetable plants.  
CONTACT: Tom Long, Tel: 675829  
Email: alexandernurseries@manx.net

WHERE: **Balladoole Organic Farm**  
Balladoole Farm, Castletown, Isle of Man Farmers' Market, Douglas and the Green Mann Market. On farm collection by arrangement.  
WHAT: Seasonal organic vegetables.  
CONTACT: Andrew Moore, Tel: 822270

OPEN: **Ballapaddag, Robinson's**  
Monday to Saturday 8.30 a.m. to 5 p.m.  
WHERE: Ballapaddag, Cooil Road, Braddan.  
WHAT: Ballapaddag offers a wide range of Manx vegetables, food service products, coleslaw, potato salads, prepared vegetables and meals made to order. Plus a Halal range of Manx meat. Also at Robinson's, Prospect Terrace, Douglas and at Shoprite Fresh Marketplace.  
CONTACT: John Horsthuis, Tel: 690000  
Email: enquiries@robinson-fruit.com  
Web: www.robinson-fruit.com

OPEN: **Box Clever Gardens**  
April and May  
WHERE: Isle of Man Farmers' Markets and some retail outlets.  
WHAT: Lovingly nurtured veggie seedlings and instant veggie gardens. Includes fun varieties that appeal to kids.  
CONTACT: Kim Kneen, Tel: 819434  
Email: boxclevergardens@manx.net

WHERE: **Mushrooms - Greeba Farm Ltd**  
See entry under Farm Shops (In the West)

## WOOL

WHERE: **Island Sheepskin Rugs**  
Tanyard House, Ballahowin and at the Isle of Man Farmers' Market, Douglas  
WHAT: Top quality sheepskin rugs lovingly made from Manx Loaghtan wool.  
CONTACT: Jim Middleton, Tel: 851843  
Email: jim.tanyard@ukgateway.net

WHERE: **Manx Loaghtan Knitting Wool**  
Lheaney, Ballakerka, Clenagh Road, Sulby  
WHAT: Aran and chunky knitting wool.  
CONTACT: Julian Teare, Tel: 898191

WHERE: **Manx Loaghtan Knitting Wool**  
9 The Quay, Port St Mary and at the Manx Museum.  
WHAT: Light aran cones of 2 ply for machine knitting. Also knee rugs, throws and carded wool.  
CONTACT: George and Cilla Platt, Tel: 835014

\* **Members of Isle of Man Food and Drink Ltd**  
(formerly Pure Produce)  
Facilitating opportunity and growth in export markets



## A SEASONAL GUIDE TO MANX PRODUCE



### WINTER : DECEMBER

**FRUIT & VEG:** Brussels Sprouts, Cabbage, Potatoes, Chicory, Turnips, Swede, Radishes, Chard, Spinach, Kale, Salad Leaves, Carrots, Leeks, Onions, Jerusalem Artichokes, Marrows, Parsnips, Spring Broccoli, Winter Radishes, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit, Hare, Partridge, Pheasant, Duck  
**SEAFOOD:** Lobster, Crab, Whelks, Pollack, Monkfish, Skate  
**MEAT:** Christmas Roasts - Fore Rib, Top and Silver Side, Legs of Lamb, Pork or a festive Loaghtan

### WINTER : JANUARY

**FRUIT & VEG:** Cabbage, Brussels Sprouts, Cauliflower, Carrots, Potatoes, Chicory, Jerusalem Artichokes, Leeks, Onions, Parsnips, Shallots, Swedes, Turnips, Beetroot, Winter Radish, Spinach, Chard, Kale, Salad Leaves, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit, Pheasant, Duck  
**SEAFOOD:** Lobster, Crab, Whelks, Pollack, Monkfish, Skate  
**MEAT:** Winter warmers that won't break the bank - Casseroles, Stews and Hotpot

### WINTER : FEBRUARY

**FRUIT & VEG:** Brussels Sprouts, Cabbage, Celery, Potatoes, Chicory, Turnips, Swede, Radishes, Jerusalem Artichokes, Chard, Spinach, Kale, Salad leaves, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit  
**SEAFOOD:** Lobster, Crab, Whelks, Pollack, Monkfish, Skate  
**MEAT:** Beef and Lamb mince for quick and easy dishes eg. Cottage Pie, Grilled Pork Chops

### SPRING : MARCH

**FRUIT & VEG:** Cabbage, Brussels Sprouts, Cauliflower, Jerusalem Artichokes, Leeks, Purple Sprouting Broccoli, Radishes, Spinach, Chard, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit  
**SEAFOOD:** Lobster, Crab, Whelks, Pollack, Monkfish, Skate, Fresh Water Trout and Salmon  
**MEAT:** New Season Spring Lamb

### SPRING : APRIL

**FRUIT & VEG:** Asparagus, Broccoli, Salad Leaves, Radishes, Beet Leaves, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit  
**SEAFOOD:** Lobster, Crab, Whelks, Monkfish, Skate, Dover Sole, Fresh Water Trout and Salmon  
**MEAT:** Succulent Beef Rib Eye, Fillet, Rump Steaks, Fried Lambs Kidney sautéed in Garlic Butter.

### SPRING : MAY

**FRUIT & VEG:** Broccoli, Early Carrots, Baby Beetroot, Salad Leaves, Spring Cabbage, Cucumbers, Salad Onions, Leeks, Early Asparagus, Broad Beans, Courgettes, Early Rhubarb, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit  
**SEAFOOD:** Lobster, Crab, Whelks, Mackerel, Plaice, Lemon Sole, Monkfish, Skate, Dover Sole, Fresh Water Trout and Salmon  
**MEAT:** Spring specials using Lamb and Pork for Chops or Kebabs

### SUMMER : JUNE

**FRUIT & VEG:** Asparagus, Broccoli, Salad Leaves, Radishes, New Potatoes, Chard, Cucumber, Spinach, Spring Cabbage, Salad Onions, Peas, Beans, Courgettes, Tomatoes, Strawberries, Gooseberries, Rhubarb, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit  
**SEAFOOD:** Queen Scallops, Lobster, Crab, Whelks, Pollack, Mackerel, Herring, Plaice, Lemon Sole, Dublin Bay Prawns, Turbot, Brill, Monkfish, Skate, Dover Sole, Fresh Water Trout and Salmon  
**MEAT:** Pork Kebabs, Pork Leg Roasted and Tenderloin, Sirloin Steak, Rib Eye, Fillet, Rump, Loin of Lamb

### SUMMER : JULY

**FRUIT & VEG:** Potatoes, Salad Leaves, Peas, Beans, Beetroot, Carrots, Courgettes, Cucumber, Globe Artichokes, Kohl Rabi, Salad Onions, Shallots, Summer Squashes, Chard, Spinach, Tomatoes, Strawberries, Raspberries, Currants, Cherries, Rhubarb, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit  
**SEAFOOD:** Queen Scallops, Lobster, Crab, Whelks, Pollack, Mackerel, Herring, Plaice, Lemon Sole, Dublin Bay Prawns, Turbot, Brill, Monkfish, Skate, Fresh water Trout and Salmon  
**MEAT:** Classic BBQ's with Steak, Burgers, Chops and Sausage

### SUMMER : AUGUST

**FRUIT & VEG:** Potatoes, Salad Leaves, Peas, Beans, Carrots, Courgettes, Cucumber, Shallots, Chard, Spinach, Broccoli, Summer Squash, Celery, Early Sweet Corn, Tomatoes, Late Strawberries, Raspberries, Currants, Cherries, Rhubarb, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit  
**SEAFOOD:** Queen Scallops, Lobster, Crab, Whelks, Pollack, Mackerel, Herring, Plaice, Lemon Sole, Dublin Bay Prawns, Turbot, Brill, Monkfish, Skate, Fresh Water Trout and Salmon  
**MEAT:** Full flavour summer Lamb and the complete range of delicious steaks

### AUTUMN : SEPTEMBER

**FRUIT & VEG:** Potatoes, Carrots, Parsnips, Turnip, Swedes, Late Beans, Beetroot, Cabbage, Cauliflower, Celery, Chard, Courgettes, Marrow, Peas, Onions, Radishes, Shallots, Salad leaves, Sweetcorn, Tomatoes, Apples, Pears, Blackberries, Currants, Cherries, Gooseberries, Loganberries, Raspberries, Plums, Late Rhubarb, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit  
**SEAFOOD:** Queen Scallops, Lobster, Crab, Whelks, Pollack, Mackerel, Herring, Monkfish, Skate, Squid, Fresh Trout and Salmon  
**MEAT:** Leg and Shoulder of Lamb, Minced Steak Bolognese and Home Made Lasagne

### AUTUMN : OCTOBER

**FRUIT & VEG:** Last Tomatoes, Potatoes, Celeriac, Carrots, Beans, Brussels Sprouts, Cabbage, Cauliflower, Chard, Celery, Spinach, Globe Artichoke, Courgettes, Marrows, Pumpkins, Autumn Squashes, Onions, Peas, Radishes, Shallots, Garlic, Sweet Corn, Turnip, Apples, Pears, Plums, Grapes, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit, Duck, Partridge  
**SEAFOOD:** Queen Scallops, Lobster, Crab, Whelks, Pollack, Mackerel, Herring, Monkfish, Skate, Squid  
**MEAT:** Shoulder of Pork with Crisp Crackling, Braised Steak with Red Wine Glaze.

### AUTUMN : NOVEMBER

**FRUIT & VEG:** Beetroot, Brussels Sprouts, Cabbage, Turnip, Chard, Spinach, Salad Leaves, Carrots, Chicory, Jerusalem Artichokes, Marrow, Leeks, Garlic, Swedes, Parsnips, Radishes, Kale, Winter Radishes, Mushrooms  
**GAME:** Pigeon, Quail, Rabbit, Partridge, Hare, Duck, Pheasant  
**SEAFOOD:** King Scallops, Lobster, Crab, Whelks, Pollack, Monkfish, Skate, Squid  
**MEAT:** Quick and easy Grilled Pork or Lamb Chops, Sausage and Mash or Toad in the Hole

**Herbs:** A wide range of organic herbs are available in the Isle of Man from March to November.



# Harvest

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Taste isle of man

**Harvest Isle of Man** was launched in conjunction with the Department of Tourism & Leisure's Taste IOM quality assurance scheme for all eateries. Members of the scheme are inspected annually by independent assessors, who assess every aspect of the customer experience including public areas, cleanliness, bar and restaurant, hospitality, service and efficiency and food quality.

In association with the Department of Agriculture, Fisheries and Forestry, 'Harvest Isle of Man' has been launched to recognise and reward those restaurants, cafes, tea rooms and take away businesses for their commitment to and promotion of the Island's wonderful array of locally produced food.

The assessment takes into account not only the use of local produce from the Island but also how this is promoted and identified on the menus.

Additional credit is awarded for creative use of Isle of Man recipes, staff knowledge and awareness of local suppliers, review of menus to reflect seasonality, and the availability of named local produce on the menu.

For further information please contact Angela Byrne, Quality and Service Manager, Department of Tourism and Leisure. Tel: 687083 or email [angela.byrne@gov.im](mailto:angela.byrne@gov.im)

## Harvest Isle of Man Members 2009 to 2010:

Copperfields Old Edwardian Restaurant, Douglas  
Telephone: 613650

Garrison Wine & Tapas Bar, Castletown  
Telephone: 824885

Harbour Lights Café & Restaurant, Peel  
Telephone: 843543

Harbour Lights Café & Restaurant, Port St Mary  
Telephone: 832064

Harbour Lights Café & Restaurant, Ramsey  
Telephone: 814694

HQ Bar & Restaurant, Douglas  
Telephone: 676355

L'Experience Restaurant, Douglas  
Telephone: 623103

Mount Murray Hotel Restaurant, Santon  
Telephone: 661111

Niarbyl Café & Visitor Centre, Dalby  
Telephone: 843300

Peel Fisheries, Peel  
Telephone: 842408

Tanroagan Seafood Restaurant, Douglas  
Telephone: 612355

The Liverpool Arms, Baldrine  
Telephone: 674787

The Pavilion, Laxey  
Telephone: 862121

Welbeck Hotel & Restaurant, Douglas  
Telephone: 675663