

Meet the Producers...

We try to source as much food from nearby farmers and producers as we can



Anna's Happy Trotters... Anna Longthorp rears free-range pigs on her family's farm at Howden in East Yorkshire. She supplies us with gammon, ham, pork, bacon and sausages



Grassington gooseberries... We pick gooseberries from an old kitchen garden in Grassington, home to the Lockyer family



Brymor Ice Cream...

Guernsey cows contribute the milk that goes into Brymor Ice Cream, made at High Jervaulx Farm in Wensleydale by the Moore family



Swaledale Cheese Company... Mandy Reed started making Swaledale Cheese in Richmond 20 years ago from a closely guarded recipe entrusted to her by the Longstaffs, historic cheese-makers of Reeth



Henderson's Relish... This true Yorkshire condiment has been made in Sheffield for over 100 years to a recipe originally devised by Henry Henderson (picture by Andy Harris)



Nidderdale pheasant... The pheasant we use in our pies comes from estate land in Nidderdale (painting by Ellen Galvin; www.yorkshiredalesart.co.uk)



Round Green Farm... Richard and Judy Elmhirst produce red deer venison at Worsbrough near Barnsley in South Yorkshire



Fentiman's... Eldon Robson is the Managing Director of Fentiman's, founded by his grandfather, Thomas Fentiman, an iron worker from Cleckheaton in Yorkshire



Whitaker's Chocolatiers... William Whitaker is Managing Director of Skipton-based Whitaker's, which traces its heritage back to 1889



Rhubarb Triangle... Our spring rhubarb comes from traditional forcing sheds in the famous Yorkshire Triangle, situated to the south of Leeds



Dales lamb... Our lamb is produced by ewes at local farms in and around Wharfedale. This year, farms at Threshfield, Linton and Cracoe are supplying us with prime quality meat for our lamb hotpot



Glendale Ginger... This non-alcoholic ginger wine is made at Reeth by David Goff of the Fat Sheep Company



Kilnsey Park rabbit... The rabbit that goes into our rabbit and juniper pies comes from the Kilnsey Park Estate in Wharfedale



Ampleforth Abbey... Apples and juices for this year's West Winds Apple Festival are coming from the old orchards at Ampleforth Abbey on the edge of the North York Moors



Theakston's... Our venison and ale casserole contains no ordinary beer. We use nothing less than the iconic Old Peculier, brewed by T&R Theakston at Masham



Church Farm... Free range eggs are supplied by Church Farm at nearby Hubberholme (painting by VT Lander; www.flickr.com)



Yorkshire Dales Granola... Our granola is made by Liz Hird, a farmer's wife from nearby Yockenthwaite Farm in Langstrothdale



Wilkinson's Pontefract Cakes... Pontefract Cakes have been made in Pontefract since the 18th century, originally using locally grown liquorice. Wilkinson's is now one of only two surviving manufacturers of this iconic sweet in the town. We use 'Pomfret' Cakes to make our popular liquorice cake



Lyth Valley damsons... The damsons that go into our home-made jam are picked in and around the famous Lyth Valley in Cumbria



Heber Farm... Garry Schofield farms at Buckden and supplies us with beef from Highland Cattle and other traditional breeds that graze the slopes of Buckden Pike



Bracken Hill Fine Foods... Our jams, jellies and chutneys are made at West House Farm at Elvington near York. Bracken Hill is a family business run by Neil, Gill and Peter Maycock and the tasty preserves rely on local fruit, including some from the family's own orchard



Dales Dairies... Fresh double cream is made at Town Head Farm at Grassington from milk provided by cows grazing the pastures around the village



Ribblesdale Cheese Company... Iona Hill produces Ribblesdale goat's cheese at Hawes, having taken over from her uncle, Iain Hill, who started making cheese with two goats at the village of Horton-in-Ribblesdale in 1978



Barjees Spicy Relish... Bradford's Barjees Dawood sells a spicy tomato relish, made to her own secret recipe



Yorkshire Crisps... Tony Bishop runs the Yorkshire Crisp Company, based at Wales Bar near Sheffield. The crisps use potatoes grown on nearby South Yorkshire farms and rely on natural flavours



West Winds kitchen garden... Some salad ingredients and other vegetables and fruit are grown here at West Winds. In particular, we grow over 20 varieties of herb, which are used in salads, casseroles and other dishes



Shepherd's Purse Cheeses... Judy and Nigel Bell started making cheese from ewes' milk in 1987 and now the family produce a wide range of award-winning varieties at their farm near Thirsk



Yorkshire Honey... Marcus Cordingley makes spring blossom and summer heather honey with a bit of help from the bees from his 200-plus hives across East Yorkshire



Bolton Abbey Foods... Steven Crabtree farms at Bolton Park Farm at Bolton Abbey. He supplies us with beef