



PLEASE COMPLETE CLEARLY USING BLOCK CAPITALS

Name:

Address:

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Day-time phone number:

MY 2011 LOCAL FOOD HERO IS:

Daily Post, Vale Road, Llandudno Junction, Conwy LL31 9SL

Here is the shortlist of producers from which you can choose a winner.

- MENAI Jones and family make artisan cheese on their 130-acre farm Rhyd y Delyn in Rhoscefnhir, Pentraeth. Having seen milk prices drop, they needed to diversify so sought help from Coleg Menai's food technology centre, Llangefni, to create a creamy Camembert-style cheese. Menai and husband, Maldwyn, took a year to establish a modern cheese making facility, supported by an Assembly Government grant. Sons Huw and Alun are also involved in the business, while daughters Sioned and Elin look after sales. Caws Rhyd y Delyn now sells in North Wales delis. Details 01248 450229
- MOOBAAOINC shop, Beaumaris opened last December, a joint venture by Ffiona and Brian Thomas and their son Carwyn who breed award winning Welsh Black Beef in Llanerchymedd, Anglesey. The shop is a window for their own farm produce as well as for other Anglesey producers, aiming to give shoppers a true Welsh food experience. The Thomas family also have a BeefDirect business, which was their first farm diversification venture, allowing customers across the UK to buy farm meat delivered direct to their door. They have also recently opened a cafe and restaurant. Details moobaaoinc.com
- ARTISAN chocolatier, Jo Edwards, launched Aballu Truffles in 2006, after years of making truffles as gifts for family and friends at Christmas, Easter, birthdays and special occasions. Impressed

friends urged her to go it alone. Now from her base, The Cocoa Rooms, in Rossett, Jo regularly develops new flavours to add to her range of more than 100 flavours of white, milk and dark chocolate laced with delicacies such as spiced dark rum, lemon, sloe gin and almond liquor. She also makes chocolate pizzas, bespoke confectionery items, and handmade chocolate bars.

Details aballu.co.uk

- FORMER ocean scientist Guy Springett joined his mother and step-father's blueberry farm on returning from an Arctic river surveying project in Canada. He became a partner in Blue on the Wales-Shropshire border. Gill and David Butterworth launched it after reading a newspaper article on new "superfood" blueberries. They planted 12,000 blueberry plants on six acres of farmland. Then, as the blueberry season is short, they created a blueberry-based sauces and syrups range. The Blue team also have a 500 tree orchard producing quality juice from rare apple varieties.

Details bluesauces.com

- DENISE Baker-McClearn established Moel Faban Secret Supper club at her home in Rachub, near Bethesda, in 2009 after reading about London supper clubs, held by foodies for foodies. They are basically a restaurant in your living room. Her club's success then prompted Denise to produce a range of Moel Faban goodies including preserves, chutneys and liqueurs, to sell at Ogwen local produce market. Denise said: "My aim was to bring new, exciting, affordable food to a wider audience, to produce high quality dishes and menus from locally-sourced produce."

Details moelfabansecretssupperclub.wordpress.com

- CONCERNS about mass-produced food prompted Alison and Dave Everett's move to Home Farm, Overton-on-Dee, from Liverpool two years ago, starting with a few chickens and pigs. They quickly realised that to do their meat justice they needed to butcher it themselves. Now they have a 60-strong rare breed pig herd yielding 14 sausage varieties, all skillfully butchered on the farm by the husband and wife duo. Their sausages and burgers are freshly made to order and Home Farm's products are also available from Garden Village farmers market, Wrexham. Details 01978 710141

- RECREATING a childhood memory inspired Helen Holland to start Môn ar Lwy ice cream business on her farm near Llanddwyn in 2008. Within 12 months the business was awarded a Great Taste Gold award, an accolade repeated again this year, and in 2009 Helen was voted Anglesey and Gwynedd business woman of the year. Môn ar Lwy range is made with local seasonal produce, in flavours such as bursting blueberries, strawberry and pepper,

chocolate and chilli. Môn ar Lwy also offers an ice cream parlour service for weddings and private parties. Details monarlwy.co.uk

- CHRIS Jones took over his family's vegetable business, Tatws Bryn, from his father, Kenneth who established it in the 1950s, at Bryn Hafod y Wern Farm, Llanllechid. He grows vegetables including potatoes, carrots, beans, leeks, chard, kale and cabbages and more unusual varieties such as purple sprouting broccoli, tatsoi and pak choi. All are hand-sown from seed, chemical free and hand harvested. He sells from the farm gate, at Llangefni and Bethesda's Llys Dafydd farmers' market, and also via a popular vegetable box scheme, delivering within a 10 mile radius. Details tatwsbryn.co.uk