The Peedie Producers Guide
Orkney International Science Festival has featured food in its programme since its outset. Each year there are talks on topics such as new cereals and berry crops and various opportunities to sample local food and drink including daily Peedie Kirk lunches of Orkney fare and traditional afternoon teas.

Each year visitors enjoying the food ask where they can buy some to take home. They know the larger producers, but not the smaller ones. Now, through the support of the Community Food Fund, it’s been possible to gather the information together into a more compact form.

Some of the producers are very small, some longer-established. With new producers and new products appearing from time to time, an updated version will be available for download in the Food section of the Science Festival website www.oisf.org.

From this guide as a starting-point, fuller information can be found on the websites of various producers and retailers mentioned here, along with the Orkney Food and Drink website (www.orkneyfoodanddrink.com).

The overall aim is to support producers and retailers, to make it easier to shop locally and to enjoy a flavour of Orkney from afar. We hope you enjoy it.
W.R. Baillie & Co began growing vegetables commercially 40 years ago to supply outlets in Orkney and are now sending their fresh vegetables to Shetland as well. The vegetables are picked and delivered the same day in order to ensure quality and freshness. They specialise in potatoes, swedes, carrots, broccoli, cauliflower and cabbage.

You can find them in co-op stores and other retail food outlets in Stromness and Kirkwall, and also in William Shearer’s and Jolly in Kirkwall, and they supply local wholesalers to the islands.

Contact by phone on 01856 861 262.

The Barony Mill grows, mills and sells its own bere, the ancient form of barley used in baking or making malt for ale, and is unique in doing so. Managed by the Birsay Heritage Trust, the mill is open to visitors in the summer months, 7 days a week from 10.00 to 13.00, and 14.00 to 17.00. Successes include a runner-up award in the confectionery, biscuit and snack section of the Speciality Food Fair in Glasgow in 2014.

You can buy direct from the mill, or in various shops throughout Orkney and also at some other outlets in the UK.

Contact by phone on 01856 721 439 or visit www.birsay.org.uk.

WFM Brown began baking in Westray in the late 1800s and continues today into the 4th generation, with Duncan making bread, rolls and biscuits and supplying them to most islands in Orkney, and also to Shetland and Caithness. Their shortbread biscuits recently received a Highly Commended award in a competition run by the Scottish Association of Master Bakers.

You can buy direct by mail order, or from: the Frozen Food Centre, Bruce’s Stores, Judith Glue, William Shearer’s and Papdale Stores in Kirkwall; Rae’s in Stromness; The Dounby Butcher; Deerness Stores; Palace Stores in Birsay; Eday Co-op, Sanday Community Store; Shetland Egg Producers and Hughson Brothers in Shetland; D & M Fraser in Caithness; P Miller, WI Rendall and JC Tulloch in Westray.

Contact by phone on 01857 677 349 or visit Judith Glue’s hamper site.

Donaldsons of Orkney have over three generations and nearly 50 years developed new products, including their own cured and smoked bacon, hams, sausages and puddings. Their hot smoked salmon was Best Scottish Speciality at the 2013 Great Taste Awards; their Orkney smoked beef has a Diamond Award from the Scottish Federation of Meat Traders. There was an accolade at the World Scotch Pie Championships for their hagshot pie (Scotch pie shell, filled with haggis, topped with clapshot); and 10 Golds in twelve years at the annual Scottish Federation of Butchers Awards.

You can buy from their shop at 38 Albert Street, Kirkwall, or by mail order.

Contact by phone on 01856 87 2641 or visit www.donaldsonsoforkney.co.uk.

Ellenfield Eggs was set up by Yvonne Harcus’s father on retiring from farming, to supply a local catering business with good-quality, fresh, free range eggs. This expanded to provide local shops, and when he decided to retire from the business, she took it on and added further retail outlets.

You can buy from various outlets: Jollys, Donaldsons, William Shearer’s and J.A.G. Rendall in Kirkwall; Doull’s, St Margaret’s Hope; Seaview Stores, Burray. Her duck eggs are also in Isbister Stores and Deerness Stores.

Email her at benmorahighlandponies@hotmail.co.uk, phone her on 01856 861 455, or visit Facebook at Ellenfield Eggs.

Greentoft Farm Produce began 14 years ago with a flock of free range hens for the local shops and B&Bs, and Thelma Bruce supplies some of Orkney’s busiest guesthouses. This led her to develop jams and chutneys, using local produce as far as possible, and she now sells to visiting cruise liners, with real butter shortbread and Orkney tablet particularly popular.

You can buy from her direct by mail order, or go to Greentoft in Deerness, or the Farmers Market in Kirkwall, Bruce’s Stores in Kirkwall or Deerness Stores.

Phone her on 01856 741 223, email thelmabruce@btinternet.com, or visit Facebook at Greentoft Farm Produce.
Green Farm produce developed in Eday when Val and Allan Welsh decided to change from sheep farming to egg production and fresh vegetables. Demand for their eggs is now outstripping supply and they are getting more hens. In addition to cabbages and broccoli they are growing pak choi, kohlrabi and mooli, using a greenhouse and poly tunnel to extend the season. They provide sandwiches, lunch boxes and cakes for visitors to the island.

You can buy at the farm, at the Eday shop or in Kirkwall at William Shearer’s and Kirkness & Gorie.

Phone 01857 622 263, email allanofgreen@btinternet.com, or visit www.orkneyfarm.co.uk.

Grimbister Farm Cheese was established by Hilda Seator and her husband Eddie, and is nowadays run by their daughter-in-law Ann and their son Christopher. The cheese is the unique Orkney farmhouse type, made with pasteurised milk from Orkney cows. As well as the traditional type of cheese, they have developed a range of different flavours: chive, caraway, cranberry, apricot, chilli, sun dried tomato, poppy seed, whisky, garlic, garlic and herb.

You can buy direct by mail order, or from any food outlet in Orkney.

Phone 01856 761 318, or email grimbister@orknet.co.uk.

The Island Smokery started as a hobby when Callum MacInnes had some out-of-date cheddar and a small smoker. Then, as he could only get smoked garlic in France, he tried producing it himself. This year they will smoke over 25 tons of cheese and over 100,000 bulbs of garlic. Their Orkney Smoked Cheddar has won gold in the 2012 Specialty Food Awards and bronze and silver in the 2010 World Cheese Awards. It uses the waste wood from an Orkney maker of bodhran drums.

You can buy from all Orkney food shops, from Aldi and Tesco across Scotland, from many farm shops and places such as House of Bruar and Loch Fyne Oysters.

Phone 01856 850 840, email theisland@hotmail.co.uk, or visit Orkney Smoked Cheese on Facebook.

Jollys of Orkney are long-established and well-known for their fresh fish, shellfish and smoked seafood, and are broadening their retail range to include as much Orkney produce as they can. Their smoked produce includes salmon, hot cured salmon, kippers, mackerel and cheese, and their latest product is honey glazed hot cured salmon.

You can buy direct from their shop at Hatston or by mail order, or from most of the smaller outlying shops as well as William Shearer’s in Kirkwall.

Phone 01856 87 2417, email info@jollysoforkney.co.uk, or visit www.jollysoforkney.co.uk.

Kaye’s Handmade Chocolates began when Kaye Towrie started making chocolates and selling them at the Sanday Show and other island events. She tries to incorporate local Orkney produce where she can, with her Highland Park Whisky Fudge being particularly popular.

You can buy direct from her by mail order, or from the Sanday Community Shop, or from William Shearer’s in Kirkwall at Christmas. She is opening a shop at her home at North Mire for summer sales.

Phone 01857 600 323, email kay.towrie@btinternet.com, or visit Kaye’s Handmade Chocolates on Facebook.

Orkney Buffalo was launched by Naomi Bremner and her husband Russell on their Deerness farm to produce water buffalo meat, low in cholesterol and fat, high in mineral content. They produce the full range of meat cuts, from roasts to stew, mince, sausages and burgers. The steaks require a gentler cooking than conventional beef and produce a very tender finish.

Contact the farm to find out where to obtain the meat. It’s also at William Shearer’s in Kirkwall and other Orkney shops, and on the menu at restaurants like Lucano’s. Their catering trailer serves burgers and steaks at various events.

Phone 01856 741 456, email naomi@orkneybuffalo.co.uk, or visit Orkney Buffalo on Facebook.
The Orkney Chocolate Company was started by Tina Chetwyn after she moved to Shapinsay. Flavours range from lemon in white chocolate to cranachan and double choc mint, with seasonal variations and also bespoke colours and flavours to suit individual needs or for weddings and special occasions.

You can buy direct by mail order, or from retail outlets including in Shapinsay Thomas Sinclair & Balfour Bakery at Shoreside, and the Heritage Centre; and in Kirkwall Jollys, Aurora, and Judith Glue, and also the Orkney Farmers Market.

Phone 01856 711 700, email tinachetwyn@gmail.com, or visit The Orkney Chocolate Company on Facebook.

Orkney Isles Preserves began when Glynis Leslie in Shapinsay started making recipes handed down by her grandmother. She looks for the best and purest ingredients: her brother-in-law grows beetroot for her chutney, and she uses local rhubarb in her traditional rhubarb and ginger jam. Her smoked tomato chutneys contain tomatoes grown in Birsay and smoked by The Orkney Smokery.

You can buy by mail order from Jollys or Judith Glue; or from most retail outlets and visitor centres in Orkney.

Phone 01856 711 389, email glynisleslie@btinternet.com, or visit her page on the Orkney Food and Drink website.

Tickle Yer Fancies took shape in Shapinsay when Annabel Bews decided to turn her hobby of baking for family and friends into a business idea. She uses old family recipes, with products including Shapinsay shortbread, tablet, chocolate brownies, and various cupcakes and lemon drizzle cake, to name but a few. All are freshly made to order for you or your party.

You can buy from Shapinsay Heritage Centre, Jollys in Kirkwall, or at the Farmers Market.

Phone 07701 032 679, email tickleyerfancies@gmail.com, or see Tickle Yer Fancies on Facebook. The website www.tickleyerfancies.co.uk is on the way

Rendall’s Bakery began 35 years ago when George Rendall’s father John who lived in Westray and worked at Brown’s moved into Kirkwall and started up on his own. When he retired, the running of the business was taken over by George and his wife Ruth, now joined by their children Katie and Greg. Their country multiseed loaf and their fruit oven scones have been highly commended in the Scottish Baker of the Year Awards.

You can buy direct from their shop in Willow Road, by contacting them or calling in, or from various other shops around Orkney, on the mainland and in the islands.

Phone on 01856 87 2266, email rendallsbakery@hotmail.co.uk, fax 01856 87 0750, or visit Rendall’s Bakery on Facebook.

Wheems Organic produces eggs, potatoes, salads, leaf and root crops, all organically with care for the land, livestock and consumer. The farm buildings have been restored with local traditional materials, and areas of land set aside for conservation and trees.

You can buy direct from Mike Roberts at Wheems, Eastside, South Ronalday, where he displays the produce through the summer to November for campers and callers, or from Jollys at Hatston, Seaview Stores in Burray, and occasionally William Shearer’s in Victoria Street, Kirkwall.

Phone Mike Roberts on 01856 831 537, email him on wheemsbothy@gmail.com, or visit www.wheemsorganic.co.uk.

Williamsons Butcher’s have been serving meat for more than 30 years, and Ali Flett’s range today includes prime Orkney beef, Organic Highland beef, North Ronaldsay mutton, Sanday pork and Orkney buffalo, along with cooked meats, pies, sausages, burgers, puddings and haggis. All their beef and lamb is raised under Orkney’s Protected Designation of Origin Schemes.

You can buy direct from their shop in East Road in Kirkwall, or by mail order.

Phone 01856 87 3986, email ali.flett@williamsonsorkney.co.uk or visit their website www.atasteoforkney.co.uk.
Sanday Honey benefits from Orkney’s geographical isolation keeping its bees disease-free, without any chemical treatments. The bees gather their honey from Sanday’s flowers to produce a sweet, tasty, natural product. Orkney’s cool breezy climate means a short nectar gathering season, so Sanday Honey is sometimes scarce.

You can buy direct from Stephen and Ute Clackson at the West Manse; Sinclair General Stores and the Community Shop, Sanday; Ebenezer Stores, Stronsay; Eday Community Enterprises; The Crafthub, Rousay; Kirkness & Gorie, Kirkwall.

You can contact them by email to honey@clackson.com.

Pierowall Fish was started by Ann Rendall’s father and is now run by her and her husband Kevin. All their fish is hand filleted, home smoked, home salted and home cured, processed in their factory at Pierowall, Westray. Products include hot and cold smoked salmon, smoked flavoured mackerel, and rollmop herring.

You can buy direct from the factory, or from Donaldson’s and William Shearer’s, Kirkwall; B. Doull, St Margaret’s Hope; Harray Stores; The Dounby Butcher; Baikie’s, Finstown; Sutherland’s Garage, Stenness; the Bay Leaf Deli, Stromness; the Papay Co-op; the Community Shop and D.A. Sinclair, Sanday; and J.C. Tulloch, W.I. Rendall and P. Miller, Westray.

Phone 01857 677 471 or email kevin.rendall@btopenworld.com or visit www.pierowall-fish.co.uk.

Westray Chutney was bought by Ann Rendall when its founder was leaving the island, and she’s added some of her own recipes, using Fairtrade ingredients where possible. Everything is hand-made in small batches, suitable for vegetarians, gluten-, dairy- and fat-free, with no additives or preservatives.

You can buy direct, or from J.C. Tulloch, W.I. Rendall, P. Miller, and the Westray Heritage Centre; or in Kirkwall from Jolly’s, William Shearer’s, and Judith Glue.

Phone 01857 677 471, or email kevin.rendall@btopenworld.com or visit www.westraychutney.co.uk.

Woodstock Chooks had its origins when Sue Wright decided to keep some hens for fresh eggs, and then ducks and geese. She started selling hatching eggs on eBay, and then took a stall at an event in the Holm Hall, with home-made lemon curd and home baking as well as fresh eggs, and everything was sold. She now has a range of products, including jam, chutney, marmalade and mincemeat made for the Orkney Brewery using their products and sold at their visitor centre.

You can buy direct from her by mail order or from Jollys, Kirkness & Gorie, and The Odinstone in Kirkwall, or The Dounby Butcher; at the monthly Orkney Farmers Market, or at the County Show.

Phone 01856 781 276, email sue@woodstock.me.uk, or visit Woodstock Chooks on Facebook.

Russell’s Orkney Cheese developed out of Veira Russell helping her mother in the kitchen on their farm in Shapinsay. Minnie’s cheese was renowned, and a visit to her by Keith Floyd still appears from time to time on TV. When the family moved into Kirkwall Veira continued making cheeses for her own use, and the development of the business went on from there. She converted part of her garage into a dairy, where she now works from.

You can find her cheese at Jollys, William Shearer’s, Donaldson’s, Bruce’s Stores, G. Randall’s, the Frozen Food Centre and Judith Glue in Kirkwall; E. Flett Butchers and Argo’s in Stromness; The Dounby Butcher; Baikie’s, Finstown; the Deerness Stores; B. Doull and the Trading Post, St Margaret’s Hope; the Shapinsay Post Office; J.C. Tulloch, Westray; and Williamson’s, Stronsay.

You can phone Veira on 01856 87 5196.