



Soil Association organic lunch

Brought to you by:

Tideford Organics

Yeo Valley

Cocoa Loco

What on earth

Grove Organic Fruit Co.

Daylesford Organic

Kitchen Garden Foods

Clearspring

Langridge Organics

Riverford Organic

Natural Vitality

Brockleby's

...Enjoy!

tideford

ORGANICS

Delicious soups, mouth watering sauces, pestos, porridge and rice puddings. Organic food of the best quality, with no additives or preservatives, low in salt and gluten free.

With customers including major multiples, national coffee chains and independents nationwide. Tideford's commitment to quality has won them over 40 major awards, including Organic Product of the Year, numerous Guild of Fine Foods Gold Awards and Soil Association Pudding of the Year.

Their latest innovations include the development of a unique single serve microwaveable soup plus a delicious range of Organic readymade chilled porridge.

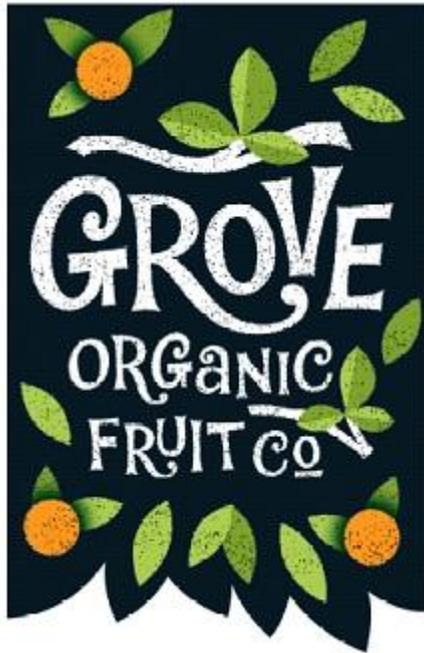
For more information please contact Lynette Sinclair on 01803 840555 or at tideford@btconnect.com, or visit our website at www.tidefordorganics.com



daylesford
ORGANIC FARM GLOUCESTERSHIRE

At Daylesford, we have been farming organically for over 25 years with a simple passion for real food.

We are passionate about organic farming: we believe that it is better for us, our animals, the environment, and of course always tastes better...



At Grove Organic Fruit Co. we simply take the best handpicked ripe fruit and squash it to make our truly, madly fruity juice.

Best Soil, Best Trees, Best Fruit makes The Earth's Best and we're delighted to share some of it with you today.

Enjoy.

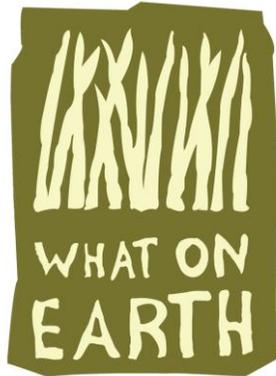
For more information go to: www.grovesfresh.co.uk.



At **KITCHEN GARDEN FOODS** we have been making top quality jams, chutneys, marmalades and condiments under the kitchen garden label since 1989 when Barbara Moinet cooked up her first batch of Blackberry and Apple Jam in the kitchen of her Gloucestershire cottage.

The small town of Stroud on the edge of the Cotswold Hills, where the company is now based, has a long and honourable tradition of artisan manufacturing.

Still true to our founding principles, we have never felt the need to change our production methods nor compromise on quality. Everything sold under the Kitchen Garden label is made in the Cotswolds by our team of talented and enthusiastic cooks and they do it just the way it always has been done.



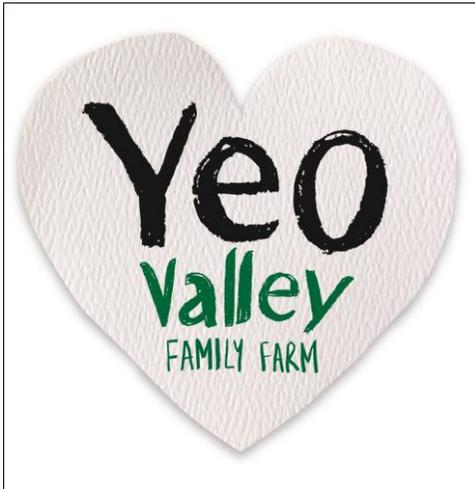
What On Earth make wonderful, award winning organic food.

Many years ago in a cave high up in some mountains lived the wisest man ever to walk this planet. One fine day a student of his came to visit and asked him: "If everything was destroyed but you could run to save one thing, what on earth would it be?" His reply was simple: "My garden, for without it I cannot live, and good food is one of the greatest pleasures in life". With this as our guiding principle we devote ourselves to sourcing the finest organic ingredients around.

We make pizza's, pasta's and much, much more.

Although we are most famous for our award winning range of organic pizzas you can also rely on us for a huge selection of ingredients ranging from organic extra virgin olive oil or organic feta through to our fantastic filled pasta, cakes and cheesecakes to boot!

Check us out at: www.whatonearth.co.uk



Yeo Valley is an independent, family-owned farming and dairy business based in Blagdon, North Somerset.

Yeo Valley is the largest organic brand in the UK, purchasing organic milk from OMSCo, a cooperative of organic farms in the UK, as well as from their own herd of pedigree British Friesian cows.

As an organic brand, Yeo Valley not only produce organic dairy but are always trying to do the right thing throughout all of their work. They work sustainably to keep the land and livestock healthy, and have won numerous awards for their efforts including the Ethical Trade certification from The Soil Association for supporting British dairy farms; the Queen's Award for Enterprise for Sustainable Development; and the company's co-founder, Mary Mead, received an OBE for her services to sustainable dairy farming in the 2012 New Year's Honours list

Clearspring

Clearspring is the leading UK brand of organic and premium Japanese foods including soya sauces, soba, miso, rice cakes, green teas, sushi ingredients and a delicious ambient tofu.

All Clearspring products are skillfully prepared by artisan and professional producers and prepared according to authentic and traditional recipes. 100% vegetarian/vegan foods and ingredients many of which are wheat and gluten free.

Wholesome, easy-to-prepare, great tasting daily foods for optimum nutrition without the use of artificial additives, colourings, preservatives, MSG or refined sugars.

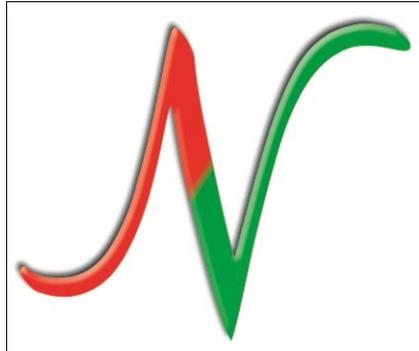
Clearspring always works directly with its producers, building long-term partnerships of ethical trade that support sustainable organic farming and benefit local communities.

COCOA[®]
LOCO

crazy about chocolate

Cocoa Loco are artisan producers of a range of yummy organic and fairtrade chocolate and baked products.

Customer feedback like “the closest you can get to heaven on earth”, sound environmental principles and great customer service have led to them winning a number of awards.



Natural Vitality is small business based in Somerset making scrumptious, nutritious, organic, vegetarian food.

We're particularly proud of our allergy-aware approach which means that almost everyone can enjoy our delicious salads, soups, dips, pâtés and cakes (even the coeliac vegetarian with a lactose-intolerance can indulge!)

We currently serve the good people of Bristol, Bath and the environs via health food outlets, farm shops, delis and farmers' markets, but the rest of the country can treat themselves to a selection of our dips through the Abel & Cole box scheme.

www.natural-vitality.co.uk



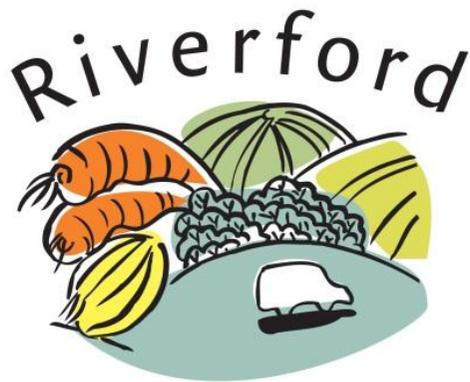
Langridge Organics is the UK largest dedicated Organic fresh produce wholesale business in the UK. From our base in New Covent Garden we supply the highest quality organic produce to businesses throughout the UK ranging from small home operated box schemes to nationwide multiples.

We supply independent retailers and food manufacturers along with many businesses in the catering trade as well as a large number of schools and nurseries.



Riverford Organic is an award-winning vegbox scheme, delivering organic vegetables, meat and dairy produce to families across the country. We have four regional organic farms which grow and pack our fruit and veg for delivery to nearby families. Meanwhile, our meat comes from our co-operative of Devon farmers who rear their livestock the traditional way, on small-scale organic family farms.

We grow seasonal produce for flavour, not cosmetic perfection. From our magnificent romanescos to our buttery squashes, our vegboxes bring way more than your 5-a-day. With free delivery and inspiring recipes every week, you don't know seasonal cooking until you've tried Riverford.



We are farmers ourselves and if we don't grow what we sell, we have a policy of buying direct from the growers and producers wherever possible. We also agree our prices with them well in advance, providing a level of income security that is far from how many supermarkets operate.

Our awards include Best Online Retailer in the Observer Ethical Awards in 2010 and 2011, and Best Independent Retailer in the RSPCA Good Business Awards 2011. We've also produced two popular cook books: The Riverford Farm Cook Book and Everyday & Sunday, Recipes from Riverford Farm.

Brockleby's

At Brockleby's we believe in food that has provenance - a known origin and history - and is good for both you and the environment. We farm, butcher and retail meat from both traditional and rare breed stock. All our animals are farmed using traditional methods of animal husbandry and our fields are free from artificial fertilisers, pesticides and GM crops. The meat we produce is slowly matured and both hormone and antibiotic free. As a family we have been raising sheep and cattle on the Leicestershire and Nottinghamshire border near the Vale of Belvoir since 1603.

All our fields are traditional grassland and include both ancient meadows and lush river flood plains. We believe that harmony with both soil and animals is essential. If you look after the soil, the soil will look after the animals and the animals will look after you.

All our pies, including our Melton Mowbray Pork Pies, are completely handmade; the only machine we use is the oven we bake them in! They are produced in the borough of Melton Mowbray, and uniquely, we use free-range rare breed pork from either our pigs or neighbouring farmers, both in the pies and to make our own jelly and lard.

Thank you...

The Soil Association would like to thank all of our licensees who have contributed and donated food to your organic lunch.



Soil Association

healthy soil, healthy people, healthy planet