

## Food Purchasing Policy

Food miles are a very important issue at Amerton Farm. We make every effort to source fresh produce from Staffordshire or within a 40 mile radius of the Farm, which includes some surrounding counties. Our Policy has been adopted to ensure minimum food miles where ever possible. Sustainability of the local economy and recycling are also very important at Amerton Farm, both feature in our Food Purchasing Policy.

We pride ourselves in serving good quality, homemade, fresh food, using locally sourced produce. Every effort is made to provide total traceability for our customers. A food audit has been carried out to ensure our Food Purchasing Policy provides a balance of cost effectiveness, quality food and locally produce.

Some produce is sourced directly by ourselves. We also use trusted local businesses to supply produce. Many dry ingredients are sourced from local Cash & Carry's and the produce we cannot purchase local is sourced where possible from within the UK. We do, of course, need to purchase some produce from other countries if it is not grown in the UK.

All our food is freshly cooked to order, because of this, sometimes on busy days, you may need to wait a little longer. Our menus provide vegetarian dishes, some gluten free options, a diabetic Low Sugar Delight sweet and the Bakery make a cake for diabetics. Our food can range from a three course meal to a tasty Staffordshire oatcake snack.

We cater for all our visitors on site with six food outlets and also welcome group visits, children's parties, coach parties, funeral teas, evening functions, private parties, candlelit suppers, conferences and courses.

As part of our Food Purchasing Policy, we have considered issues relating to the healthy eating with a Sustainable Sourcing Policy.

Amerton Farm & Craft Centre have been given the Gold Heart Award by Stafford Borough Council for the healthy eating choices available in our Tea Room/Restaurant. The apple symbol on our menu confirms the healthy eating options.

Food designated as a healthy option will be low in fat, low in sugar or low in salt and have a high content of fruit, vegetable or fibre. We do not add any salt to food during cooking, however we do add pepper and herbs for seasoning. We therefore, respectfully ask customers to add the salt which they require. Our full Food Purchasing Policy is available on request.

The recent Year of Food & Farming has encouraged us as a business to make a conscious effort to provide our customers with total traceability of producers and suppliers.

*"..... Low Sugar Dessert in the Restaurant was the first time I had ever seen it on offer. A very good idea for a diabetic like me." J Adams, Wolverhampton*

## Food from ...

On busy days we can feed several hundred visitors from the following six food outlets: Tea Room/Restaurant, Old Dairy, Playbarn, Farm Shop, Farmhouse Bed & Breakfast, Bakery and Sweet Shop.

<sup>Ⓢ</sup> This symbol is used to identify produce from Staffordshire or from within a 40 mile radius of the Farm, which includes some surrounding counties.

**Tea Room/Restaurant** (open from 9.00am to 5.30pm and closing at 5.00pm from October to Easter) We serve a wide range of food from three course meals to light snacks. The Tea Room is sometimes referred to as a Restaurant in the evening. The Tea Room, Court Yard & Farm Shop are licensed.

**Beef & Liver** - H Nicholls, Burley Pool Farm, Millwich and R Greaves, Moorleys Farm, Gayton, supplied by Alan Robinson Butchers, Longton. <sup>Ⓢ</sup>

**Lamb** - R Greaves, Moorleys Farm, Gayton and supplied by Alan Robinson Butchers, Longton. <sup>Ⓢ</sup>

**Pork** - Jacksons, Wetley Rocks and supplied by Alan Robinson Butchers, Longton. <sup>Ⓢ</sup>

**Bacon & Sausage** - Packington Freerange Pork, Lichfield and supplied by Edmonstons, Uttoxeter. <sup>Ⓢ</sup>

**Ham** - Packington Freerange Pork, Lichfield and supplied by Edmonstons, Uttoxeter. <sup>Ⓢ</sup>

**Chicken** - Platts, Scropton, Burton on Trent and supplied by Alan Robinson Butchers, Longton. <sup>Ⓢ</sup>

**Turkey** - Leese Turkey, Burton on Trent.

**Fish** - Fresh from Grimsby weekly, supplied by Mark Marwood.

**Milk** (semi skimmed) & **Cream** - seveny-four dairy farmers in Staffordshire supply Express Dairy, Stafford, milk and cream are supplied by Dave Ward, local Milkman. <sup>Ⓢ</sup>

**Cheese** - Staffordshire Organic Cheeses, New House Farm, Acton, Newcastle and Staffordshire Cheese Company, Cheddleton, Leek, supplied by Steve's Cheese Factor, Uttoxeter. <sup>Ⓢ</sup>

**Butter, Clover & Flora** - English.

**Eggs** - Field Farm Eggs, Barton under Needwood. <sup>Ⓢ</sup>

**Bread & Rolls** - mainly supplied by Amerton Farm Bakery & Robert's bread, Crewe, Cheshire. <sup>Ⓢ</sup>

**Oatcakes** - North Staffs Oatcakes, Chesterton. <sup>Ⓢ</sup>

**Sugar** - British

**Potatoes** - Amerton Farm; P Brown, Eccleshall and J Rawthorn, Doxie and supplied by County Fruit Stores, Stafford. <sup>Ⓢ</sup>

**Carrots, Parsnips, Cabbage, Cauliflower, Brussel Sprouts, Leeks, Onions, Lettuce, Tomatoes** - Amerton Farm; John Richardson, Dunston; Bartletts, Tamworth; John Rawthorn, Doxie and supplied by County Fruit Stores, Stafford. <sup>Ⓢ</sup>

**Herbs** - a selection of herbs are grown in pots outside the kitchen door, they are picked daily as required. <sup>Ⓢ</sup>

*"..... The selection of vegetarian food in the Tea Room was excellent and of outstanding quality"*  
C Johnstone-Smith, Stoke on Trent  
*".. Excellent food in the Tea Room"* R Rotcliffe, Derby

## We are easy to find and contact

**Address** - Amerton Farm & Craft Centre, Stowe by Chartley, Stafford, ST18 0LA.

**Tel** 01889 270294

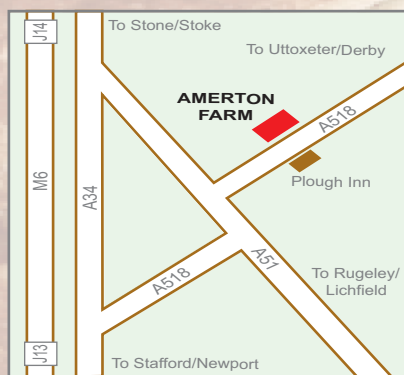
**Fax** 01889 271242

**Email** office@amertonfarm.co.uk

**Web site** - www.amertonfarm.co.uk

**Location** - 1 mile east of Weston on the A518 Stafford to Uttoxeter Road.

**Public Transport** Stafford and Uttoxeter Railway Stations are both situated 7 miles from Amerton. There is a limited bus service provided by Arriva Buses, Stafford, for details contact 08712002233.



**We are open every day\*:**  
9.00am - 5.30pm Easter - October  
9.00am - 5.00pm October - Easter  
(\*except Christmas Day, Boxing Day & New Years Day)

Car parking and general admission are free

**Amerton Farm & Craft Centre has been awarded:**

- Heart of England Tourism Award for Visitor Attraction of the Year 2005
- Runner up in the Taste of Staffordshire Best Use of Local Produce 2007
- Taste of Staffordshire Special Award for the Warmest Welcome 2008

## Food from ...

**Cakes, pies, puddings, scones and teacakes** - are produced on site in our kitchen or by Amerton Farm Bakery. <sup>Ⓢ</sup>

**Amerton Farm Ice Cream** - made from our original recipe by Red Lion Farm, Haughton. <sup>Ⓢ</sup>

**Bottled Water** - Staffordshire Spring, Uttoxeter. <sup>Ⓢ</sup>

**Wine, beer, lager & cider** - which is brewed in Staffordshire is sold in the Tea Room/Restaurant. See Farm Shop list for details. <sup>Ⓢ</sup>

**Old Dairy** (open from 10.00am to 5.00pm at weekends and School Holidays) Tea Room menu, waitress service, indoor and outdoor eating areas.

**Crisps** - Cottage Delight, Leek and Tyrrells, Herefordshire. <sup>Ⓢ</sup>

**Staffordshire Beer, Wine & Water** - as per Farm Shop list. <sup>Ⓢ</sup>

**Playbarn** (serves food from 10.00 am till 4.00 pm). We serve baked potatoes, sandwiches, hot & cold snacks and drinks. The menu, where possible, includes local food and branded products to ensure quality.

**Bacon & Sausage** - Staffordshire pigs, home cured bacon and old English sausage made and supplied by A Hindle & Son, Stafford and Packington Pork, Lichfield. <sup>Ⓢ</sup>

**Jumbo Hot Dogs** - (contains 87% British pork) purchased especially for the Playbarn because of their high meat content from Weslers, Yorkshire and supplied by Roy Evans & Sons, Stoke on Trent.

**Ham** - as per Tea Room list. <sup>Ⓢ</sup>

**Potatoes** - as per Tea Room list. <sup>Ⓢ</sup>

**Staffordshire Oatcakes** - as per Tea Room list. <sup>Ⓢ</sup>

**McCains Products** - potatoes supplied to McCains from 27 Staffordshire farmers to make chips.

**Salad Items** - from Amerton Farm and County Fruit Stores, Stafford. <sup>Ⓢ</sup>

**Cheese** - as per Tea Room List <sup>Ⓢ</sup>

**Yoghurt** - Muller, Market Drayton and supplied by Cooperative. <sup>Ⓢ</sup>

**Frutina Smoothies** - 100% natural ingredients. <sup>Ⓢ</sup>

**Fruitina Juice** - made from 99% fruit juice. <sup>Ⓢ</sup>

**Tea Cakes** - made and supplied by Amerton Bakery. <sup>Ⓢ</sup>

**Staffordshire Bottled Water & Milk** - see Tea Room list. <sup>Ⓢ</sup>

**Just Oils** - oil for frying. Supplied produced and supplied by Just Oils, Hamstall Ridware. <sup>Ⓢ</sup>

**Bread** - Warburtons, Birmingham supplied by County Fruit Stores, Stafford.

**Farmhouse Bed & Breakfast** (open all year round). Providing breakfasts for Bed & Breakfast visitors and hosting the occasional breakfast meeting.

**Bacon & Sausage** - As per Playbarn list. <sup>Ⓢ</sup>

**Freerange eggs** - Mrs J Talbot, Gratwich and J Lomax, Hill Chorlton. <sup>Ⓢ</sup>

*"..... The smell of local food being cooked on a barbecue on a hot summer's day with a nice glass of cold beer is just fantastic. Thank you for providing such good grub!"* G Chadwick, Stafford

## Amerton Farm & Craft Centre

A Great Day Out for Everyone!

# Local Food at Amerton Farm



Amerton Farm, Stowe by Chartley, Stafford ST18 0LA

Tel: 01889 270294

Fax: 01889 271242 www.amertonfarm.co.uk

## Local Food from our Farm Shop & Bakery

**Marmalade, Jams and Preserves** - Cottage Delight, Leek. <sup>Ⓢ</sup>

**Bottled Water** - Staffordshire Spring, Uttoxeter. <sup>Ⓢ</sup>

**Farm Shop** (open from 9.00 am to 5.30 pm and closing at 5.00 pm between October to Easter). We serve prepacked snacks, sandwiches, hot and cold drinks. Local produce is available from the Farm Shop and listed below.

**Amerton Farm Ice Cream** - as per Tea Room list. <sup>Ⓢ</sup>

**Crisps** - See Old Dairy list for details. <sup>Ⓢ</sup>

**Biscuits** - Cottage Delight, Leek. <sup>Ⓢ</sup>

**Bottled Water** - Staffordshire Spring, Uttoxeter. <sup>Ⓢ</sup>

**Fresh Meats & Pork Products** - Buttercross Foods, Market Drayton and Maynards Farm - as per Tea Room list for details. <sup>Ⓢ</sup>

**Fish** - as per Tea Room list. <sup>Ⓢ</sup>

**Preserves, jams & marmalades** - Cottage Delight, Leek <sup>Ⓢ</sup>, Mikes Homemade, Woodseaves <sup>Ⓢ</sup> and Fosters, Market Harborough.

**Mayonnaise, Chutneys, Mustards etc** - Mikes Homemade, Woodseaves and Stokes Ess Foods, Suffolk.

**Herbs & Spices** - Fiddes Payne, Banbury.

**Cheese** - as per Tea Room list and ER Durose, Leigh. <sup>Ⓢ</sup>

**Milk & Cream** - as per Tea Room list. <sup>Ⓢ</sup>

**Eggs** - See Tea Room list for details. <sup>Ⓢ</sup>

**Beers** - Titanic Brewery, Burslem, Slaters Brewery, Stafford; Freedom Brewery, Abbots Bromley; Leek Brewing Company Ltd, Cheddleton; Lyme Stone Brewery, Stone and Blythe Brewery, Hamstall Ridware. <sup>Ⓢ</sup>

**Lagers** - Freedom Brewery, Abbots Bromley. <sup>Ⓢ</sup>

**Cider** - Lyme Bay Winery, Devon.

**Wine** - Halfpenny Green Wines, Bobbington <sup>Ⓢ</sup> and Lyme Bay Winery, Devon.

**Genuine Traditional Soft Drinks** - Spyder, Burton on Trent. <sup>Ⓢ</sup>

**Fruit coolies** - Best of Taste, Oswestry. <sup>Ⓢ</sup>

**Rapeseed oil** - Just Oil, Hill Ridware. <sup>Ⓢ</sup>

**Honey** - P Bell, Eccleshall and Cottage Delight, Leek. <sup>Ⓢ</sup>

**Frozen Fruits & Vegetables** - Newberry Fruits, Ledbury, Herefordshire.

**Biscuits** - Frank Biscuits, Ledbury, Herefordshire.

**Apple Juice** - Geoff Cotterill, Banbury.

**Meringues** - Cotswold Meringues, Stroud, Gloucestershire.

**Liqueurs** - Hebridean Liqueurs & Scottish Liquor Centre, Bankfoot, Perthshire.

**Amerton Bakery** Serve pies, cakes, pastries and bread. They use local ingredients where possible to make their comprehensive range of bakery items on site daily.

**Amerton Cakes/Sweet Shop** have a large selection of celebration cakes which are made and decorated on site to customers requirements. Homemade fudge is made on site and sweets made in Burton on Trent.

Please note that product information is available from Amerton Bakery and Amerton Cake Shop if required.

*"..... I visit Amerton's Farm Shop to purchase local produce, especially Coate's meat which tastes delicious and certainly beats supermarket meat, because it has been hung properly!"* Dave Talbot, Uttoxeter.