





Find a farm shop

Nourish your inner Jamie or Nigella and pop to your local farm shop to pick up some amazing local ingredients. They're perfect places to browse for a lazy weekend lunch or supper, or find one on your way home from work and pick up a 'fresh from the field' selection of vegetables or a few Jersey-raised pork sausages. From roadside 'hedge veg' stalls to proper farm shops selling everything from Jersey cheeses to homemade chutney, here are a few of our favourite places to buy local.



Classic Farm Shop

Manor Farm, La Route de Manoir, St Peter. Tel: 485562

What you'll find: a full-of-character farm shop just off the main road in St Peter serving a select range of dairy products, vegetables, meat and bijou foodie gifts.

Good for: the amazing Jersey beef (on the menu at the Michelin-starred Ocean Restaurant at The Atlantic Hotel)

Fill up your basket with: Classic Herd cheeses, local brie and camembert along with the new Jersey Cache which is a local semi-hard cheese, and delicious ice-cream and Jersey clotted cream for summer afternoon tea.

When to go: 8.30am - 5.30pm Mon-Sat. Closed on Sundays.



Homefields

Homefield Growers, La Grande Route de St Clement, St Clement. Tel: 852949

What you'll find: just about everything. Homefields grows the largest range of produce in Jersey, and it all ends up in the farm shop, along with Jersey Dairy products, home-made cakes, and a range of bread and croissants.

Good for: straight-from-the field freshness.

Fill up your basket with: just-dug-up Jersey Royals, fresh every day and ten different types of salad leaves, grown in Jersey sunshine, for the freshest, tastiest summer salads.

When to go: Mon-Sat 8.30am-5.30pm. Closed Sundays and Bank Holidays.



Jersey Strawberries

Roadside outlet, La Hougette Farm, La Route de St Jean, St Lawrence www.jerseystrawberries.com

What you'll find: a roadside stall packed with punnets of freshly picked, fragrant strawberries.

Good for: summer snacking. We defy you to get home without eating any on the way!

Fill up your basket with: sweet and juicy strawberries, grown by farmer Joe Freire. If you want them field-fresh, you can pick yourself a punnet from the field behind the stall.

When to go: 9am-6pm every day.



Farm Fresh Organics

La Bienvenue Farm La Grande Route de St Laurent St Lawrence Tel: 861773

www.farmfreshorganics.com

What you'll find: organic seasonal vegetables - everything from aubergines to salad leaves, organic eggs and organic groceries including cereals, soups and jams. There's also a range of frozen organic meat from Graig Farm in Wales.

Good for: all your organic shopping under one roof.

Fill up your basket with: organic lamb - it's available to order, phone Linda at the shop for more details.

When to go: 8am-6pm Mon-Fri, Sat 8am-5pm and Sun 8am-12pm.



Holme-Grown

La Rue au Long Fauvic Grouville Tel: 851881 www.holmegrown.com

What you'll find: more of a store than a shop, along with the usual farm-fresh produce, there's a huge selection of unique and speciality ranges including gluten and wheat-free products, freshly baked bread, home made cakes, homeware and gifts. The Captain Lobster fresh fish trailer is there every Saturday and Sunday, and there's a great café, 'Stanley's' which serves lots of freshly made, local and seasonal food.

Good for: doing all your shopping in one place. And having a great fruit smoothie at Stanley's afterwards.

Fill up your basket with: unique and unusual products.

When to go: 7.30am – 7pm, weekdays and 7.30am – 6pm at the weekends.



Me and the Farmer

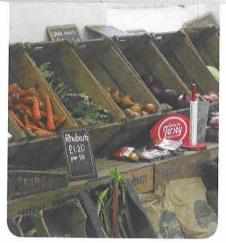
Brooklands Farm Longfield Avenue St Brelade Tel: 745270 www.meandthefarmer.com

What you'll find: a trailer farm stall 'by the pigs' just past the turning down to St Brelade's bay. It'll be full of local meat, pork and sausages from Jon Hackett's rare breed saddleback pigs, and if you're lucky you might meet Farmer Jon himself.

Good for: amazing ribs and delicious sausages – many of the sausages are flavoured with local ingredients like Jersey lavender and black butter.

Fill up your basket with: locally-produced beefburgers for a Genuine Jersey BBQ.

When to go: Friday, Saturday and Sunday. You'll also catch the trailer at the Farmers' Markets where Jon is normally cooking up a mean beefburger.





Route du Coin, St Brelade. Tel: 742383

www.vermontfarmorganic.com

What you'll find: an amazing range of organic fruit and vegetables from Soil Association-certified organic producers Vermont Farm, and fresh organic meat and eggs. The shop's expanding, so watch out for bigger premises coming soon.

Good for: keen organic shoppers looking to support local growers.

Fill up your basket with: delicious organic Jersey Royals, spinach and rocket and organic eggs – they really do taste better!

When to go: Monday - Saturday 8am - 6pm.



Cooke's Roses Farm Shop

Le Passage Farm, Le Passage St Lawrence. Tel: 863124 www.cookesrosefarm.com

What you'll find: Jersey honey, eggs and locally grown vegetables and plenty of roses and other types of flowers.

Good for: picking up supplies on the way home from work

Fill up your basket with: a bunch of Jersey-grown roses – our favourite's the Pink Beauty.

When to go: Monday to Saturday, 8am-6pm.





La Hocquarderie, La Rue Coutanche, Trinity. Tel: 865969

What you'll find: a quintessential farm store with a florist, wine selection, and quirky larder products as well as delicious cheeses, freshly baked bread, local fruit and vegetables.

Good for: lovely foodie gifts and special cheeses. Kids love Woodside too – there are kid-sized shopping trolleys and an Ella's Organic baby range.

Fill up your basket with: loose olives, soft cheese, local tomatoes and freshly-baked bread for an amazing picnic.

When to go: 8.30am-6pm Mon-Fri, Sat 8.30am-5pm, Sun 9am-1pm





La Haule Farm, Le Mont au Roux, St Aubin. Tel: 745199

What you'll find: a huge range of locally grown produce, either from the Lucas' fields or other local growers as well as essentials like milk, bread and cakes. There's a florist too, and the Jersey Fresh Fish trailer selling freshly-caught fish on Friday and Saturday.

Good for: the real farm shop experience.

Fill up your basket with: seasonal vegetables, grown in Jersey sunshine.

When to go: 8am-5.30pm Mon-Sat. Open on Sundays (summer months only) 9am-12.30pm.



Didier Hellio's Farm Stall

Manor Farm, Route de Vinchelez St Ouen. Tel: 482734

What you'll find: homegrown fruit and vegetables direct from Didier's farm. He also supplies St Peter's Co-op as well as various other farm shops.

Good for: picking up local veg on your way home from work.

Fill up your basket with: delicious seasonal crops - this month look out for Jersey Royals, lettuce, courgettes and tomatoes.

When to go: every day.



La Rue du Becquet Vincent, Trinity. Tel: 863566. www.rondels.co.uk

What you'll find: a one-stop farm shop, with speciality products, local butcher, a good café, a range of 'bestseller' wine from Dunell's, and a florist along with fresh fruit and vegetables.

Good for: stocking up for supper parties

Fill up your basket with: the delicious COOK gourmet frozen ready-meal range and the tubs of loose olives.

When to go: Mon-Sat 8am - 6.30pm, Sun 8am - 5pm

