

# FARM PRODUCERS LIST

## **From Jo Moser, the inspiration behind our Farm Producers Network**

Some of you asked us for this list, you asked how you could support local environmentally friendly farmers – so here's your opportunity to do so!

We have some wonderful farmers, producers and growers in the villages around Chulmleigh doing their bit for wildlife and the environment. Near Witheridge, with three farms pooling their experience and resources, we have the very first rewilding cluster in Britain! We have several leading lights in regenerative farming, doing their best to share their knowledge and promote the movement like Amy from Redwoods or Bella from Ashbarn. And smallholders like Lisa and her muddy wallow pigs. We have write ups on three farm shops which are supporting local farmers, including the newly opened Station Yard farm shop at Eggesford, (supporting local crafters as well as farmers) which many in Sustainable Chulmleigh consider their go to local shop. We have juices and cider, but as well as food and drink, you can find locally grown plants and flowers, wood cut from conservation woodlands, a compost toilet for your event or camping patch and even a green burial ground.

Some of our farmers are organic, some farm regeneratively, some are traditional farms starting their regenerative journey. Regenerative farming is all about looking after the health and fertility of the soil. Working with nature instead of fighting against it with an army of pesticides and fertilisers. For some farmers after years of over grazing and heavy investment in large machinery, its tough to turn the tide. To have smaller herds, moving around more often, choosing to grow a wide variety of plants rather than one monoculture. But slowly, with support more and more farmers are joining the movement. To find out more look at [Amy's website](#)

These guys are mostly small family farms or smallholdings, and while they are custodians of the land, they are also trying to make a living. One of the hardest things for small farmers, working long days with their stock is marketing their produce to the public. In the last year many who started out, particularly our vegetable growers have struggled and sadly had to give up. By shopping locally and supporting your neighbouring farmers, you are also supporting your local wildlife.

**CHAWLEIGH**  
**Camilla and Justin Parish**  
**Taw Top Farm Langatons EX18 7HR**

**Beef**

**Justin, Camilla and their three children** are relatively small-scale seasonal beef producers in Chawleigh. At Taw Top, they are slowly rearing continental cross calves over two to three years on local pastures. They are evolving towards more sustainable farming practices, protecting the land they live on and love. They butcher with care, producing delicious beef.

Contact Camilla on 07702 202906 or [justinandcamilla@gmail.com](mailto:justinandcamilla@gmail.com).

**WITHERIDGE**  
**Olly and Rachel Walker**  
**Essebeare Farm, Pasture for Life EX16 8QB**

**Organic beef and lamb boxes, sheepskins, knitting and weaving yarn.**

**Olly joined a Wildlife Trust youth group as a child and has always felt a deep connection with nature.** Ten years ago he moved with his wife Rachel to farm at Essebeare. They have four children and have planted miles of hedgerows and thousands of trees as well as recreating thirty hectares of species rich hay meadows and two orchards. They keep hardy native breeds and do rotational grazing. They also use herbal leys and are exploring agroforestry.

Together with two neighbouring farms they are part of the innovative Dayshul Brake, the very first rewilding cluster in Britain! Organic regenerative farming alongside a rewilding project has been inspirational and helped them think deeper about their farming practices.

Please join their mailing list on the [website](#) where you can also buy direct or just get in touch.

**EAST WORLINGTON**  
**Katherine and Robert**  
**East Burrow Farm EX17 4SS**  
**Beef Boxes**

**East Burrow farm sell grass fed Dexter cross beef boxes direct to the consumer**, also through Witheridge and Dulverton Farmers Markets. They are Farm Assured and NDDC Council 5\*\*\* rating.

Follow on Facebook. East Burrow Farm Beef and Lamb Boxes.  
Tel 07510 317525 or email Katherine [kathrine971@btinternet.com](mailto:kathrine971@btinternet.com).

**KINGS NYMPTON**  
**Lisa Twyman**  
**Muddy Wallow Pigs EX37 9SS**

**Selling pork**

**Lisa rears traditional breeds of pigs on her small holding in Kings Nympton.** Her Pedigree Duroc and Berkshire pigs live outside, are free range and slow growing. Small amounts of pork are available for collection from South Molton Pannier Market on Thursdays or Saturdays.

[lisatwyman@googlemail.com](mailto:lisatwyman@googlemail.com) 07780075643.

**WINKLEIGH**  
**Nicola and Douglas Knight**  
**Jubilee Park Farm EX19 8HA**

**Rare breed pork, sausages and burgers**

**At Jubilee Park farm they raise their pigs on "Planet Nuts" which contain locally grown beans, barley and maize.** They add seasonal beets, brassicas, barley, pumpkins and apples grown on their farm in Winkleigh. They produce succulent, premium quality, rare breed pork, sausages and burgers full of flavour. This is ethical, sustainable pork which does not rely on genetically modified soya from across the Atlantic and is available to you with minimal food miles and low carbon impact.

Available from your local farm shop – Station Yard farm shop at Eggesford. Also from Coplestone farmshop, Winkleigh Village Shop and Church Street Stores, Morchard Bishop.

They sell direct from Hatherleigh and Chawleigh markets. (see our farmers market page) and by arrangement via overnight courier. 07780 942640

**SOUTH MOLTON**  
**Ali and Alan Balcombe**  
**Yetland Farm Combe Martin**

**Selling lamb at South Molton Pannier Market**

**Ali and Alan run the cheese stall at South Molton Pannier Market and sell their home grown lamb from the same stall.** They don't use fertilisers or additives on their farm in Combe Martin and rear the slow growing Lley sheep. They have whole or half lambs available to order and regularly have lamb for sale in the market.

Email [info@yetland.farm](mailto:info@yetland.farm) Ali's mobile 07712 197146.

**MEETHE**  
**Diana Wright & Dean Fordham**  
**Caveland Farm EX36 4JB**

**Goat meat, pork, grass fed lamb and mutton.**

Diana and Dean began by raising stock for their own table because they wanted to eat good food, knowing where it had come from and that it had had a good life. Initially they shared with family and friends but the demand snowballed and they now sell goat meat and grass reared lamb and mutton from their 22 acre small holding directly to the customer.

Their pigs are free to roam in a native deciduous woodland of beech and oak.

Caveland farm can be found at the South Molton and Dulverton food festivals. They will also be raising heritage turkeys and geese for Christmas.

To order email or call Dean [cavelandfarmmeethe@gmail.com](mailto:cavelandfarmmeethe@gmail.com) or 07904 100404.

**BRAYFORD**  
**Sam and Peter Boyles**  
**Higher Hall Farm EX32 7QN**

**Organic beef and lamb**

Sam and Peter are third generation farmers bringing up their four children on an Exmoor hill Farm. Not only are they organic, they also rear local, slow-growing traditional breeds, so North Devon ruby red for beef and Devon Closewool for lamb. They never buy in, so everything they sell is reared on the farm, out on the hills.

Direct sales from the farm only. [info@higherhallfarm.co.uk](mailto:info@higherhallfarm.co.uk) Telephone 01598 710321.

**PETROCKSTOWE**  
**Richard & Ruth Kelsey**  
**Hallwood Farm, EX20 3HP**

**Ruby Red Devon x Jersey Slow Grown Grass Fed Beef**

**Richard and Ruth kindly and compassionately raise their Ruby Red Devon x Jersey beef cattle on the rolling herb rich pastures at Hallwood Farm.** The animals are slow grown on a grass only diet and then well hung to produce rich, flavoursome beef. On the farm they have dug ponds, planted native trees and are currently restoring an old Devon hedge bank. Beef Boxes or Choose Your Own Cut orders can be delivered, couriered or collected from the farm.

For more information or to be added to their email notification list contact them on [hallwoodemail@gmail.com](mailto:hallwoodemail@gmail.com) or ring on 01837 811762. [Or click here for their website.](#)

**NORTH TAWTON**  
**Carolyn and Chris Richards**  
**Ashridge Court Farm EX20**  
**2DH**

**Slow-grown, pasture-fed Beef**

**At Ashridge Court they raise traditional Ruby Red Devon and Belted Galloway cattle.** Both breeds are known for their delicious flavour from deep marbling in the beef. Their cattle are grown on grass without any supplementary feed. This takes longer but gives healthier beef, full of flavour. They do not use pesticides on their meadows and have a wide variety of wildlife. 70 species of birds have been recorded at Ashridge; of which 10 are 'red-listed' (of high conservation concern). Amongst their most precious birds is a breeding population of Willow Tits. This is the UK's fastest declining resident bird and is now rarer than the southern white rhino.

Their beef is in stock at Station Yard Farm Shop, Eggesford  
Beef boxes also available or they can personalise to your requirements. Free local delivery (min order 3kgs).

To order [www.ashridge-court.co.uk](http://www.ashridge-court.co.uk) or text Carolyn on 07872 598 659.

**UPLOWMAN, TIVERTON**  
**Amy Chapple with parents Mark & Pauline Chapple**  
**Redwoods Farm, EX16 7PD**

**Soy-free, pasture raised pork, chicken, lamb, beef and eggs.**

**Amy farms pigs and hens alongside her parents' cattle sheep and chickens.** The Chapples farm regeneratively and in a way that looks at the whole picture - for the health of the soil, the ecosystem, their livestock, wildlife and human health. Their animals are raised on pasture and the pigs and hens are fed an additional soy-free, locally grown feed.

They believe in allowing their animals to express all their natural behaviours and work alongside nature to benefit the environment and local wildlife. Amy is passionate about regenerative farming and aims to empower others by sharing her knowledge and lessons learned.

Read more about regenerative farming and what they do on their [website](http://www.redwoodsfarm.co.uk). Or contact [hello@redwoodsfarm.co.uk](mailto:hello@redwoodsfarm.co.uk) or 07510 370530.

**CHITTLEHAMHOLT**  
**Richard & Michele May**  
**Farrs Farm EX37 9NU**

**Pasteurised Milk, Butter and Cream**

**Richard and Michele, with their son Dan, and son in-law Rhys, have a small dairy herd on their farm in the Taw Valley.** The cows are all individually named and are grass fed. They keep their calves until weaning at five to six months. They have a milk delivery service within a five-mile radius, which includes Chulmleigh. The milk is not homogenised, instead, it is slow pasteurised (giving the same sweet taste as raw milk), on the farm, then cooled and transferred into reuseable glass bottles ready for delivery.

Whole Milk, Semi-skimmed Milk, Skimmed Milk, 200g packs of butter and 250ml double cream.

Email [farrsfarm@gmail.com](mailto:farrsfarm@gmail.com).

**HIGH BICKINGTON**  
**Cassandra Collins**  
**Southwood Farm EX37 9BG**

**Taw Valley Microgreens**

**At Southwood Farm their range of award-winning microgreens, microherbs, edible flowers and alpine strawberries thrive** in green houses and a low tech grow-room using sustainable energy from solar power. Go and find them in a protected North Devon valley where the surrounding land is slowly returning to pristine health and has become a haven and sanctuary for a bio-diverse population of plant and animal species. Their commitment and mission is to inspire people to eat flavourful, healthy fresh food that is grown locally.

And to learn how simple it can be to grow your own on their mini master class workshops.

Visitors welcome by appointment 10-5pm Monday to Saturday, Spring Summer and Autumn.

Email or text for more information [info@tawvalleymicrogreens.uk](mailto:info@tawvalleymicrogreens.uk) Mobile: 07758525319 [Website](#).

**BLACK DOG**  
**Graz Baran /Dave Housman**  
**Middle Brownstone EX17 4QE**

**Surplus vegetables**

**Graz and Dave 'retired' to Devon in 2012 interested to see how far they could get with self-sufficiency.** Since then they have developed their (organic) gardening skills sufficiently to have enough competence to invite woofers to help them. They expanded the vegetable plot to increase production to cover full board for their woofers.

They are now likely to produce surplus between June and December but don't want to expand production much further. Therefore, they propose to develop a small mailing list of anyone who might be interested in buying surplus. The plan is to issue a list of what is available and prices on a weekly basis.

If you would like to join this email: [baaram@mac.com](mailto:baaram@mac.com).

**ASHREIGNEY**  
**Neil & Davina Spencer**  
**Hayes Meadow**

**Cider and cider vinegar**

**At Hayes Meadow Neil and Davina only use traditional varieties of cider apples, harvested by themselves, from their own orchard and from other local small farmhouse orchards in North Devon.** Fermented with natural 'wild' yeasts, their cider is supplied in 25 L returnable poly barrels. Their pure unpasteurised cider vinegar is made with traditional west country cider apples. A naturally cloudy vinegar it contains a mother fermented with natural 'wild' yeasts. Ideal for horse keepers. Supplied in 23 L Barrels.

Email [neil@hayes-meadow.com](mailto:neil@hayes-meadow.com).

**DOLTON**  
**Miriam McCurdy & Jake Glanville McG**  
**Court House Orchard, Dolton, EX19 8QS**

**Juices & Vinegars**

**All apples and blackcurrants for Court House products come from their traditional, organic orchard which they planted in 2009.** They pick, press and bottle on site: with benefits for the environment, wildlife, the beautiful landscape and the flavour and quality of their juices and vinegars.

They sell directly from Court House and various local shops, or find them at Crediton, Hartland or Chagford Farmers Market once a month.

Further details on their [website](#), or email [mcgjuice@gmail.com](mailto:mcgjuice@gmail.com).

**EGGESFORD**  
**Elisha Connolly and Lynne Stokes**  
**Station Yard Farm Shop EX18 7ER**

**Eggesford's farm shop is run by mother and daughter combo, Lynne and Elisha,** with Elisha's daughter, two-year-old Joia, often around to offer a helping hand with feeding the birds or stacking the baskets. Under the tagline 'good mood food' they sell locally produced, fresh meat, smoked fish, vegetables, bread, dairy and a wide range of juices, oils, vinegars, biscuits and so on. Plus fill your own seeds, nuts and cereals and cleaning products. And they have some beautiful, locally made, craft items. They also have a wide range of staples including many gluten free items.

Their mission is to support local farmers and creators so everything they stock aims to be as local and sustainable as possible. They sell the produce of many farmers on this list including meat from Tawtop, Jubilee, Ashridge Court and Redwoods and milk, cream and butter from Farris farm.

So, if you're a producer get in touch and if you're local or travelling along the A377 do pop in for a friendly chat. A stone's throw away is the popular Tarka Line Bistro cafe; so you could make both of them your destination for a day out! And from Barnstaple and Exeter and anywhere in between you can travel by train.

Open every day except Monday & Tuesday.  
Contact the shop at [stationyardfarmshop@outlook.com](mailto:stationyardfarmshop@outlook.com) or 07808 630596.

**WITHERIDGE**  
**The Gibson Family**  
**West Middlewick Farm shop EX16 8NP**

**West Middlewick's traditional family farm and shop is run by John, Jo, Catherine, Abi and Dan.** Their grass-fed cows and other animals largely roam the green fields around the farm giving their raw milk and produce its authentic free-range label.

Most of the animal fodder is grown and harvested on the farm. They plant meadows with wildflowers, look after trees which are several hundred years old and maintain hedgerows so that they are full of food and shelter for wildlife.

Open daily, (Sundays from Easter to October) see [website](#) for hours. 01884 861235.

**WINKLEIGH**  
**Fiona's farm shop**  
**Higher Punchardon Farm EX19 8DJ**

**Fiona and her brother Andrew have worked on the farm for over 50 years and started the shop in 2000 with a shed at the end of the lane.** They grow much of their own meat and vegetables, focusing on animal welfare and protecting nature.

The shop sells local produce as well as their meat and the café serves breakfast, lunch and cream teas with the specials board changing regularly.

[fionasfarmshop@gmail.com](mailto:fionasfarmshop@gmail.com) 01837 83382.

Open Tues-Friday 10-4, Saturdays 10-2pm.

**CHULMLEIGH**  
**Mike & Jo Moser**  
**West Week Farm EX18 7EE**

**Timber cut to order**

**Mike and Jo farm seventy acres of organic pasture, woodland and orchards much of which is a County Wildlife Site.** The woodlands are managed for conservation with nest boxes for pied flycatchers, dormice, pine martins and owls. Leaky woody dams have been built on the river to hold back water on the floodplain during peak flood events, helping to protect farmland and houses downstream. They have just started some agroforestry fruit tree planting.

Timber from larch, douglas fir and oak is milled to order, and some dry timber is available if you are short of a piece.

Direct sales from the farm. Contact [mike-moser@supanet.com](mailto:mike-moser@supanet.com).

**BLACK DOG**  
**The Pettyfer family**  
**South Emlett Farm EX17 4RP**

**Timber, oak timber framing**

**South Emlett is an organic family run livestock farm. They incorporate their woodland as part of their business.** They have been sawing for over thirty years and specialise in air dried seasoned timber suitable for use in construction and renovation as well as some joinery quality hardwood. Their timber is either from the farm or sourced as locally as possible using local contractors.

They have a workshop for machining wood and undertake some Oak timber framing commissions.

If you think they can help please contact Jim 01363 877417 or Ben on 07703458315.

**MORCHARD ROAD**  
**Emma and Nicky**  
**Wild at Wolfin at the Dragon's Archway**

**Seasonal flowers**

**Emma and Nicky are known as wild at wolfin. They grow seasonal flowers using only natural ingredients.** A bit of local muck and pure Devon sun and rain. They cater for weddings, events and your everyday needs. They also grow yummy veg.

You can find them at The Dragon's Archway between Copplestone and Morchard Road.

Or contact Emma 07516 654011, Nicky 07892 700528.

**WEMBORTHY**  
**Viv Girardot**  
**Downacres Farm EX18 7QP**

**Fleece and yarn from pedigree, prize-winning flock of Shetland sheep**

**For 15 years Viv has raised Shetland Sheep on her smallholding in Mid Devon with the aim of producing not only prize-winning pedigree, registered breeding stock but also beautiful natural coloured fine fleece for spinners and crafters.** The sheep graze natural wildflower meadows on Wembworthy Down alongside laying hens, weaner pigs, orchards and vegetables and with numerous skylarks, wild bees, dung beetles and Barn Owls who nest regularly in the shed.

Fleeces in all the natural colours are available, raw, washed or ready carded. Hand spun yarns are also available at Station Yard Farm Shop, Eggesford.

Contact [vivgirardot@hotmail.co.uk](mailto:vivgirardot@hotmail.co.uk) Tel: 07901565172.

**QUEENS NYMPTON**  
**Brian and Angela Nicholas**  
**Woodhouse Organic Farm EX36 4JH**

**Green burials and green hay**

**Woodhouse Organic Farm** adjoins the river Mole overlooking the beautiful **Mole Valley**. Former dairy farmers for over thirty years, Brian and Angela are now focussing on their Countryside Stewardship Higher Tier Scheme. Their mission is to provide a variety of vibrant habitats for farmland birds, butterflies and other insects by growing seed crops, nurturing hedgerows and restoring wildflower meadows. They have recently planted an orchard of more than 250 trees with many local varieties of apple, plum, and cherry and also nut trees. Green Hay can be purchased from them in July and August.

They also have a natural burial ground where you can purchase a Burial or an Ashes plot in a completely unspoilt natural environment. A native tree is planted for each burial.

[Website](mailto:Woodhouse.organic@btinternet.com) For green hay. [Woodhouse.organic@btinternet.com](mailto:Woodhouse.organic@btinternet.com).

**PENNYMOOR**  
**Rosie and Dave Wibberley-Wood**  
**Middle Ruckham Farm, EX16 8LS**

**Thunderbox Compost Toilets**

**Rosie and Dave run a small family business with beautiful compost toilets to hire or purchase.** They are made with sustainably sourced timber from local woodlands managed using continuous cover principles and under conversion back to the original broadleaved woodland habitat. They offer toilet provision for all users in all locations and have a variety of different compost toilets to choose from. Perfect for off grid locations as no water or power is needed.

Double Thunderboxes are also available to hire for weddings and small events. You can decorate them to match your theme and in the evening with fairy lights they are a lovely addition to a festive scene.

[Find them here](#) or 07814 052742.