**Barnard Castle Farmers Market Website re-design – August 2019**

**Initial content provision**

Home page – photo of whole market, welcome, small section about the market, map showing where we are/how to get there

Calendar – simple calendar with 1st Saturday of each month highlighted and a note saying that we are on The Cobbles, Horsemarket, Barnard Castle, from 9 til 3, first Saturday of each month from April to December, and inside in the Witham in February and March

Contact us – simple form asking for name, email, telephone details and brief nature of enquiry – any contacts input here should be directed to [barnardcastlefarmersmarket@gmail.com](mailto:barnardcastlefarmersmarket@gmail.com)

Stay in touch – simple form to sign up to our newsletter with the usual words which go with GDPR these days –

Autoresponse to both of the above acknowledging the contact and stating that we will be in touch, typically within 3 days

Apply for a stall – initial enquiry form – Trading name, contact name, contact phone, contact email, website URL, product details. Additional info in this section to say that we try to maintain variety for customers and limit duplication for stall holders, and all applicants must have minimum £5m liability insurance, food hygience certificates where appropriate, and be committed to uphold FARMA principles

News section – space for a ‘latest news’ plus past news articles

Facebook and Twitter links to BCFM feeds ( not sure we actually have access to our Twitter feed but Allison updates our Facebook pages

Useful links – to County Durham Whats on, Farm Retail association ( Farma ), Local food festivals and events which members are attending

Meet the producer section

Photos of each stall/stall holder are on the enclosed memory stick

The detail below will give us a start – I hope that each stall will elaborate on their descriptions before we go live. Facebook details may need editing, I am just trying to show who has one to start with

**Alison’s Country Pantry**

Alison

Photo enclosed

No web or social media presence – c/o BCFM website

Home made biscuits, cakes and rich fruit cakes, and private event catering

**Barton Farm Products**

Rob and Margaret

Photo enclosed

No web or social media presence – c/o BCFM website

Sausage, Burgers, Robs, Bacon, Meat from home reared Goats, Sheep and Rare Breed Pigs

**Bluebell Organics**

Cath and Jem

Photo enclosed

[www.bluebellorganics.co.uk](http://www.bluebellorganics.co.uk)

Facebook BluebellOrganics

Organic vegetables and fruit, organic fruit juice and chutneys, the majority of which is grown at Bluebell nurseries in North Yorkshire

**The Canny Cheesecake Company**

John

Photo enclosed

[www.thecannycheesecakecompany.co.uk](http://www.thecannycheesecakecompany.co.uk)

Facebook TheCannyCheesecakeCompany

Artisan cheesecakes – pure and simply made, with a delicious range of flavours

**Creative Seafoods**

Nathan and Paul

Photo enclosed

Facebook CreativeSeafoods ( please do not use creativeseafoods.co.uk as this bears no relation )

North East caught fish and shellfish, plus fishcakes and pates

**Cumberland Mustard**

Mari and Geoff

Photo to follow

[www.cumberlandmustard.com](http://www.cumberlandmustard.com)

Facebook CumberlandMustard

Honey mustards, vinaigrettes, vinegar, pickles

**Deer & Dexter**

Jane and Peter

Photo enclosed

[www.deer-n-dexter.co.uk](http://www.deer-n-dexter.co.uk)

Venison and Dexter Beef reared on our farm near Penrith

**Doughboy**

Darren and Alison

Your trading name

Photo enclosed

No web or social media presence – c/o BCFM website

Delicious home made patisseries plus savoury pies and tarts

**Farm Harvest**

Angela and Jacqueline

Photo enclosed

No web or social media presence – c/o BCFM website

Home made cakes and pies using local ingredients

**Heartwood Poultry**

David

Photo enclosed

Free range Chicken, Duck, Eggs and sausages

Photo notes

No web or social media presence – c/o BCFM website

**The Honey B Company**

Scott, Pat and Heidi

Photo to follow

[www.thehoneybcompany.co.uk](http://www.thehoneybcompany.co.uk)

Facebook The Honey B Company

Unblended raw Honey from bee hives spread through farmland of Northumberland

**Just Williams**

William and Meg

Photo enclosed

[www.just-williams.com](http://www.just-williams.com)

Marmalade, Jam, Jelly, Chutney, Cordial, Pickles, Fruit butters and cheeses, using produce from my garden and local hedgerows

**Loopy Lisa’s**

Lisa, Gillian, Daphne

Photo enclosed but needs a new one with Lisa herself in it

[www.loopylisasfudge.co.uk](http://www.loopylisasfudge.co.uk)

Facebook Loopy-Lisas Fudge

Authentic handmade fudge just like grannie used to make, plus chocolate confectionary, cinder toffee, toffee apples

**Lowfield Gardens**

Charlotte and Mary ( representing owner Doug )

Photo enclosed

No web or social media presence – c/o BCFM website

Locally grown Perennials, Shrubs, Vegetable plants, Bedding plants, hanging baskets, planted containers, herbs, seasonal cut flowers, Xmas wreaths and arrangements

**Mainsgill Farm Shop**

Dan ( representing owners Andrew and Maria )

Photo enclosed

[www.mainsgillfarm@btconnect.com](http://www.mainsgillfarm@btconnect.com)

Facebook Mainsgill Farmshop

Home produced Beef, Pork, Lamb, sausages and bacon

**Mountains and Sky**

Gary

Photo enclosed

[www.mountainsandsky.co.uk](http://www.mountainsandsky.co.uk)

Facebook Mountains and Sky

Photographic prints, greeting cards, calendars, walking guides, mugs

**Northumberland Cheese Company**

Carol ( representing Jacks and Ann Louise )

Photo enclosed

Photo notes

[www.northumberlandcheese.co.uk](http://www.northumberlandcheese.co.uk)

Facebook Northumberland Cheese

Hand made, artisan cheese made from Ewe’s, Goats, Cows and Jersey Cow’s milk. All of our cheeses are vegetarian, pasteurised and gluten free. We also supply oatcakes, crackers and chutneys to fill our lovely hampers and gift boxes, plus cheese wedding cakes, dairy tours and cheese making days, and we have a café serving lovely cheese and related items.

**Slack House Organic Farm**

Dianne, Josie

Photo enclosed

[www.slackhousefarm.co.uk](http://www.slackhousefarm.co.uk)

Dairy products from our own Ayrshore herds milk

**Sue’s Bread**

Sue

Photo enclosed

No web or social media presence – c/o BCFM website

Luxury Vegan and Vegetarian breads and ready meals

**Teesdale Cheesemakers**

Allison and Jonathan

Photo enclosed

[www.teesdalecheesemakers.co.uk](http://www.teesdalecheesemakers.co.uk)

Facebook Teesdale Cheesemakers

Artisan cheese and kefir using milk from the family farm

**Turks Head Products**

James and Patricia

Photo enclosed

No web or social media presence – c/o BCFM website

Home made preserves, jams, chutney, marmalade, jellies, mincemeat using home grown fruits and hedgerow products

**Westholme Farm**

Martin and Lesley

Photo enclosed

No web or social media presence – c/o BCFM website

Beef, Lamb, Burgers and Sausages, home produced from our own cattle

**Westmorland Soaperie**

Sue

Photo enclosed

[www.etsy.com/shop/westmorlandsoaperie](http://www.etsy.com/shop/westmorlandsoaperie)

Palm oil free soap and shampoo bars, bath truffles, lipbalm, and handmade with ethically sourced ingredients and packaging

**Wiga Wagaa**

Victor

Photo enclosed

[www.wigawagaa.com](http://www.wigawagaa.com)

Facebook Wiga Wagaa

Chilli oils, Chilli Sauces, Chilli paste, Chilli snacks, Jam, Pickles, Mayo, African curry paste, coconut cooking sauce

**Wildon Grange**

Adam

Photo enclosed

[www.wildongrange.co.uk](http://www.wildongrange.co.uk)

Facebook Wildon Grange

Salad dressings, sauces, balsamin vinegars, chutneys