

SUPPLIER AND BUYER DIRECTORY



This is a directory of suppliers and buyers of food and drink produced or processed locally through independent local businesses.

It is collated by Good Food East Sussex, and aims to support businesses across Sussex to connect and contract with each other.

GOODFOODEASTSUSSEX.ORG.UK
EMAIL GOODFOODEASTSUSSEX@GMAIL.COM



Good Food East Sussex is a network of local organisations and individuals coming together to build a food system that works for our people, our economy and our environment. We are convened by the five East Sussex Local Food Partnerships and East Sussex County Council.



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Supplier Directory



Artisan Forest Kitchen

Unit6/3&4 Hillsdown Farm, Wych Cross, East Sussex, RH17 7DG @the_artisan_forest_kitchen Ashdown Forest organic gourmet Kraut/Kimchi, Immunity tonics, artisan Vinegars & GF cracker maker/supplier, circular business, to retail outlets. Also offering gut-health talks & workshops. Hospitality sharing platters & market/event pop up stalls

Get in contact with Joanna Lewars at 07779006955 artisanforestkitchen@icloud.com



Ashurst Organics

The Orchard, Ashurst Farm, Plumpton, East Sussex BN7 3AP www.ashurst-organics.com We supply organic vegetables to retail outlets, possibly restaurants but mostly consumer/box scheme customers. We buy other certified organic veg for our box scheme, and local ethical products that we could sell via our box scheme. We are also happy to promote local food via social media/events/selling.

As a supplier, we only have veg that is in season, so mostly Jun-Jan. We can deliver if local.

Get in contact by emailing ashurstveg@btinternet.com



Birchden Asparagus

Birchden Farm, Groombridge, Tunbridge Wells, TN3 9NR www.theasparagusfarm.co.uk We sell asparagus and squashes.

Asparagus is available mid-April to mid-June.

Get in contact by calling 07881 550751



Brickpits Organic Farm

Ketches Lane, Uckfield, TN22 3RX

We sell organic beef and lamb currently delivered direct to local customers but were open to all approaches.

Our produce is currently available every few weeks throughout the year but could be discussed.

Get in contact by emailing iandlhutchison@talk21.com or on 07968099784



The Cheese Man

The Cheese Man, 1 Basin Road South, Portslade, East Sussex BN41 1WF www.thecheeseman.co.uk We are a family run Sussex based Cheese wholesaler, established since 1995. We supply Cheese, Charcuterie & Gourmet products to Restaurants, Farm Shops, Deli's & catering establishments, throughout Sussex and the surrounding areas. We promote our Sussex Cheeses, but also supply British & Continental products as well. Please contact us for our full range of products.

Get in contact by emailing enquiries@thecheeseman.co.uk or calling 01273 412444

Chiddingly Village Shop & Café

Farley Farmhouse, Muddles Grn, Chiddingly, Muddles Green, Lewes BN8 6HW www.chiddinglyshop.org Chiddingly Village Shop & Café was created in 2012 by a group of passionate villages determined to put the heart back into the community. Our friendly shop and café is mainly staffed by volunteers (more volunteers always welcome) and we aim to run clubs and events for the local and wider community. We love to stock as much local produce as possible so we are always open to new ideas and products.

Get in contact by emailing manager@chiddinglyshop.org



We have farm dairy made organic, pasteurised pouring/drinking yogurts, available both natural and fruit flavoured, a strained thicker spoonable yogurt in natural or strawberry flavours and a Middle Eastern Style Labneh cheese potted as either a natural flavour or with added herbs - garlic, parsley and chives.



Court Lodge Farm

Wartling, East Sussex www.courtlodgeorganics.co.uk

All our products are available twelve months a year. A fresh batch of yogurt is made every week. We have a Monday delivery round in a 20-25 mile of the farm. Orders need to be placed on a Wednesday by email to sally@courtlodgeorganics.co.uk before 3pm for delivery the following week. If you don't fall within the delivery route we can use a courier to deliver - you will be charged the full delivery cost and the products should arrive with you on the Tuesday. We also wholesale to High Weald Dairy and Source it Sussex.

Get in contact by emailing sally@courtlodgeorganics.co.uk



Elm Green

www.elmgreen.co.uk

I am a caterer cooking seasonal food that I source from wonderful local suppliers. I take inspiration from ingredients around me and gather the best of the season preparing it with a gentle hand often serving it informally. We need to grow food more sustainably and to look after our soils. This can be done productively with a regenerative approach. With fully functioning soils we have the benefits of better nutrition, an extraordinary ability to sequester carbon and land that promotes clean water systems, is less prone to flooding and has space for wildlife.

I am well supported by local livestock farmers, a wild venison supplier, artisan dairies and bakeries, vegetable and fruit growers. I am also a grower (and passionate composter!) using a no-dig system that efficiently produces herbs and vegetables for my business.

Get in contact by emailing sarah@elmgreen.co.uk



Fork and Dig It

Brighton CSA - Fork and Dig It CIC Stanmer Organics, Stanmer Park, Brighton. BN1 9SE htps://www.forkanddigit.co.uk/ We are growers of organic vegetables, herbs, fruit and flower. Organically certified by the Soil Association; using principles for Health, Ecology, Fairness and Care. Agroecological, Nature Friendly growing:) Most of our produce goes out in our Community Supported Agriculture Share though it's always worth getting in touch for smaller amounts or even asking us to grow something for you. We buy some produce in; the more local the better so keen to see what you supply too:)
Fridays are the best day to come and visit us.

Get in contact by emailing enquiries@forkanddigit.co.uk



Fresh Meadow Farms

Fresh Meadow Farm, Paddock Gill Farm, Honey Lane, Dallington, TN21 9NN We sell beef, pork, venison, lamb, mutton and hogget. For sale direct to consumers, via farmers markets and from the farm gate.

We offer locally produced high quality meat boxes - all free range and reared non-intensively following traditional farming practices which regenerate the soil and increase biodiversity.

Get in contact by emailing neil@freshmeadowfarms.co.uk or phone/message 07810 805 963



Friday Street Farm

Friday Street Farmhouse, Oaktree Lane, Eastbourne, BN23 8BB Friday Street Farmers have been intrinsically farming across Eastbourne and the Pevensey Marshes for over 100 years, demonstrating extensive efforts to manage and cultivate the land in a sustainable manner for future farming. This family run business specialises in the production of lamb and beef by utilising knowledge of the land and livestock breeds to provide flourishing habitats where livestock can thrive. Friday Street Farmers look forward to producing 'straight to plate' meat boxes in the future and holding lambing open days with OnlyLambs.

Get in contact by emailing fridaystreetfarm@hotmail.co.uk Search 'OnlyLambs' on Facebook



Generation Distillers

www.generationdistillers.co.uk

Award-winning spirits made in our distillery in East Sussex. Keen to work with other producers / suppliers too. We deliver free of charge with small MOQs to East and West Sussex. Our core range is available all year around and we offer a seasonal range too.

Get in contact by emailing Clairekb@generation11.co.uk or calling 07747848764





Goodtrees Farm

Goodtrees Farm LLP, Colestock Road, Cowden, Kent, TN8 7EB www.goodtreesfarm.co.uk Goodtrees Farm Butchery have recently extended our purposebuilt facilities and now offer a bespoke cut and pack butchery service for local Farmers and Smallholders with the following facilities.

- Large capacity chillers for hanging and dry aging
- Cut, vacuum pack and label Beef, Lamb, Pork, Goat and Venison
- Produce professional labels using your own artwork and pricing
- Sausage and Burger making (Gluten free available)
- Carcass collection from local abattoir's using temperature-controlled vehicle
- Finished goods delivery by refrigerated vehicle

Serving Kent, Sussex and Surrey areas.

lan@goodtreesfarm.co.uk 07801 179720



Goldstone Rum

Shoreham Road, Henfield, BN5 9SL www.goldstonerum.com

Double award-winning Sussex Rum made from scratch at our distillery in Henfield. Keen to work with local suppliers and distributors. We have 7 core rums in our range and offer low minimum orders.

Get in contact by emailing info@goldstonerum.com

Hale Farm

Hale Farm, Chiddingly, Lewes, BN8 6HQ https://halefarm.co.uk/ Hale Farm is a traditional grassland farm with sheep, pigmy goats, alpacas, poultry and other animals which has diversified into tourism (camping, glamping and holiday lets) and education including a special needs farm school.

Get in contact by emailing Bobandlizharvey@btinternet.com



Herons Folly Garden

Fletching Street, Mayfield East Sussex, TN20 6TE www.heronsfollygarden.co.uk We supply organic apple juice, organic apple cider vinegar 'With the Mother', and organic seasonal vegetables.

The juice and vinegar are available all year. The seasonal vegetables are currently available June to December but I am hoping to extend that.

Get in contact by emailing trehernethomas@gmail.com or calling 01435 873 608





Tremains Farm, Treemans Road, Horsted Keynes, RH17 7EA www.highwealddairy.co.uk We supply a range of cheeses made from cow, sheep and goat milk, much of it organic.

Our cheese is available all year round, and we can deliver.

Get in contact by emailing office@highwealdairy.co.uk or calling 01825 791 636

Hillsdown Organic Farm

Twyford Lane, Wych Cross, East Sussex RH17 7DH 85 acres of organic pasture, agricultural buildings and a commercial farmyard with 25 small local businesses. Affordable workspaces for creative & highly-skilled artisanal companies, with an emphasis on food production.

Grazing rented to Plaw Hatch Farm, and their Butchery is on the Hillsdown yard. We host Artisan Forest Kitchen, Flogs Fungi, Catherine Louise Events (professional kitchen), Seagreens Seaweed and partner with the Sussex Wildlife Trust.

Get in touch with Anita McNaught at info@hillsdownfarm.co.uk or 01825 740 200 / 07958 949677



Holy Cow! Ice Cream Company

Address - 14 Sutton Road, Seaford, East Sussex, BN25 1RU holycowicecream.co.uk We are an independent family-run business that makes award winning premium quality ice cream and frozen treats. Our ultimate mission is to bring people together, get those smiles going ear-to-ear, and to offer the best tasting ice cream experience in Sussex that puts the Holy Wow! factor into every scoop we make.

Get in contact by emailing hello@holycowicecream.co.uk Or by appointment at Church Farm, The Street, Litlington, East Sussex, BN26 5RA





Liquid Spirit

Church Farm, The Street, Litlington, East Sussex, BN26 5RA https://liquidspirit.com Welcome to Liquid Spirit Coffee Roasters, where we transform ethically sourced beans into exceptional brews that awaken the senses. Our meticulous roasting process blends tradition with innovation, creating rich espressos and smooth pour-overs for every palate. Committed to sustainability and community, we strive to make a positive impact with every cup. Join us on a flavourful journey!

Get in touch at 07843711187/info@liquidspirit.com



Long Man Brewery

Church Farm, The Street, Litlington, East Sussex, BN26 5RA Website: https://www.longmanbrewery.com Our award-winning beers are crafted in the South Downs National Park with a focus on environmental sustainability. We use regeneratively farmed barley grown on-site, operate a solar-powered brewhouse, and recycle wastewater for irrigation. By sourcing locally and caring for our environment, we create Naturally Excellent Beer while giving back to the land and community that sustains us.

Get in contact via 01323 871 850 or info@longmanbrewery.com



We run a chemical free market garden, and have seasonal produce throughout the year including a large selection of vegetables, salads, herbs, soft fruit, cut flowers, dried flowers, plants and seedlings. In addition we have eggs, and a small selection of chutneys and jams. You can order from us by phone, email or message. Collect from the farm, or we can offer delivery subject to minimum order in the Lewes and surrounding areas. Availability of produce varies with the seasons.

Lovebrook

The Street, Kingston near Lewes, BN7 3NT www.lovebrook.org We host a Saturday morning farm shop every week 9am-12pm and sell other local and organic produce as well as our own, so we are interested in finding out what other items are available that we could buy. We generally need items to be delivered throughout the year Feb-Dec.

Get in contact by emailing hannah@lovebrook.org, on 07778 171671, or through the website





The Mac's Farm

Ditchling, Hassocks BN6 8TL www.themacsfarm.co.uk

The Mac's Farm is a family run organic free range egg farm in the village of Ditchling in East Sussex producing over 12,000 eggs every day. We do on-farm collections – please get in touch for more details.

Get in contact through our website.



Montague Farm

Hankham Hall Rd, Hankham, Pevensey BN24 5BB www.montaguefarm.co.uk

We are an organic farm and supply beef and lamb, mostly to local butchers. We also have event hire spaces.

Get in contact by emailing montaguefarm@btinternet.com



Old Tree Brewery

Unit 2, The Old Dairy, Lacys Hill, Glynde, BN8 6SJ www.oldtreebrewery.co.uk We brew and sell true, live kombucha, for retailers and wholesalers.

We deliver locally and nationwide. We have available produce every week of the year.

Get in contact by emailing hello@oldtreebrewery.co.uk, calling 07413 064 346, on the website, or in person at our brewery.



Pistachio Treats

www.instagram.com/pistachio.treats

Freshly homemade desserts every day for individuals and cafes. Made with premium quality ingredients.

Get in contact by emailing dima.pistachiotreats@gmail.com or via our Facebook page and Instagram account.



Preserved by Jay

@preserved_by_jay

I'm an award-winning small batch preserver from Ringmer. Starting out over 14 years ago at our local Country Market with just a few varieties of jam and marmalade, I now produce over 30 varieties of marmalade, about the same of jam, many jellies, chutney, sauces and now mustard. I source all the ingredients, supporting Crowdfarming, local growers, Ringmer Community orchard as well as foraging. There are many outlets around Sussex that stock my preserves and I'm usually at Lewes farmers market twice a month. I collaborate with 3 local businesses using their ingredients to make a unique bespoke product just for them.

Get in contact by emailing marmaladyuk@gmail.com



We supply dairy produce seasonally available for small businesses. We buy organic/biodynamic vegetables, dried goods, confectionary, some dairy and meat.

Plaw Hatch Farm

Plaw Hatch Farm, Plawhatch Lane, Sharpthorne, East Grinstead, West Sussex, RH19 4JL

www.plawhatchfarm.co.uk

Get in contact by emailing info@plawhatchfarm.co.uk and via our website.



Roots to the Moon

Green Oak Farm, Brightling Road, Robertsbridge N32 5HB www.rootstothemoon.co.uk Green Oak Farm is a certified Biodynamic and Organic small-farm, where we keep rare breed slow growing pigs, a small flock of mixed sheep, Flock of table birds and a flock of free-range organic chickens for eggs. We have a Sussex apple orchard from which we make organic Apple Cider Vinegar, plus a variety of other soft fruit trees and bushes, a 3.5 acre woodland and a vegetable growing area from which we grow and supply to the local community. The farm supplies small quantities of pork, lamb, chicken, eggs, veg and Apple Cider Vinegar - next year we will be adding herbs.

Get in touch by emailing hello@rootstothemoon.co.uk 07745899462





The Seasons Shops and Kitchen

Forest Row - 1-2, Medway House, Lower Rd, Forest Row RH18 5HE Lewes - 16-17 Cliffe High St, Lewes BN7 2AH Kitchen - 10-11 Hartfield Road, Forest Row, RH18 5DN

www.seasonswholefoods.co.uk

The Seasons Forest Row and Lewes are your local shops for organic & biodynamic food. We provide vegan & vegetarian produce, and are a sustainable & eco-conscious family-run business.

We offer weekly Taster Days & Meet the Maker days, we invite our suppliers to come and talk with our customers and try some of their products. By bridging the gap between producers and consumers, The Seasons fosters a sense of community and appreciation for artisanal craftsmanship.

The Seasons Kitchen is a space where you can eat Organic Vegetarian and Vegan food. Using the best local, seasonal and Organic produce we are open for Breakfast, Lunch, Teas & Coffees and freshly made Juices.

Get in contact by emailing forestrow@seasonswholefoods.co.uk, lewes@seasonswholefoods.co.uk or info@seasonskitchen.co.uk



Seven Sisters' Spices

Units 2-3 The Long Barn, Muddles Green, Lewes BN8 6HW www.sevensistersspices.com We supply hand ground spice blends dukkahs and salts to hospitality trade and as wholesale items to shops.

We buy fresh local fruit veg, meat & dairy - all things to feed the catering arm of our business, with a weekly finish at home tiffin food delivery service that needs supplies ongoing.

Also, writing and teaching food are big passions and I'm always looking for opportunities to expand both. Outdoor cookery on farms as a possible example.

Get in contact by emailing sevensistersspices@yahoo.co.uk



South Brockwells Farm

Bradfords Lane, Little Horsted, Uckfield, TN22 5QS

www.southbrockwellsfarm.com

We offer home reared meat, wild local game, freshly cut asparagus. We currently supply to local restaurants and other farm shops. We have a café and farm shop that stocks local produce.

Get in contact by emailing farmshop@southbrockwellsfarm.com





www.spiritofthedowns.co.uk

Multi Award winning Sussex Brandy, Grape Vodka and Grape Spirit for on and off trade.

We offer direct ordering, free delivery with 12 bottles or more.

Get in contact by emailing bridgette@spiritofthedowns.co.uk or on 07557 115 605



Springham Farm supplies organic beef, and regenerative farming education and a nest for new enterprises.

Murph's Market Garden grows organic certified veggies on half an acre at Springham farm for a veg box scheme, local markets and wholesale to restaurants and shops.

Springham Farm

www.springham.farm

Get in contact by emailing food.springham@gmail.com



The Sussex Ox

Milton Street, BN26 5RL www.thesussexox.co.uk

I farm Pedigree Sussex cattle beef, Southdown lamb. As the owner of a gastro pub, the Sussex Ox we are always looking to source locally produced food and drink. We would like to work with local suppliers and buyers for both selling our meat we produce on our farm and buying food and drink for our pub. **Get in contact by emailing stephen.carr190@btinternet.com**



The Sussex Peasant

www.thesussexpeasant.co.uk

The Sussex Peasant is a mobile farm shop which sells 100% seasonal Sussex produce. We work directly with family run farms in Sussex in an effort to make seasonal Sussex produce more convenient to people in the county. We are driven to make society a happier and healthier place. We wish to put a local farming network at the forefront of our food system.

Get in contact by emailing edward@thesussexpeasant.co.uk





I supply culinary lavender and perhaps other herbs, although I'm a very small herb farm mainly selling my herbal products myself at Lewes farmers' market.

I look to buy herbal ingredients to make up my herbal teas if I've run out, and ingredients for my lavender skin balm and bath oil I make using our lavender essential oil, such as beeswax and if possible, locally based small batch oil producers (unlikely though!)

Get in contact by emailing joannalittle@hotmail.co.uk



Buyer Directory



Ashurst Organics

The Orchard, Ashurst Farm, Plumpton, East Sussex BN7 3AP www.ashurst-organics.com We supply organic vegetables to retail outlets, possibly restaurants but mostly consumer/box scheme customers. We buy other certified organic veg for our box scheme, and local ethical products that we could sell via our box scheme. We are also happy to promote local food via social media/events/selling.

As a supplier, we only have veg that is in season, so mostly Jun-Jan. We can deliver if local.

Get in contact by emailing ashurstveg@btinternet.com



Bexhill & Battle Food Bank

19-20 Station Rd, Bexhill-on-Sea TN40 1RE www.facebook.com/bexfoodbank

We are looking to buy fruit, vegetables and eggs.

We'd like them to be delivered to us. 2 or 3 times a week in Bexhill and once a week in Battle.

Get in contact by emailing manager@bexhill.foodbank.org.uk

Brighton & Hove



Brighton and Hove Food Partnership

Community Base, 113 Queens Road, Brighton, BN1 3XG www.bhfood.org.uk

We're a non-profit organisation helping people learn to cook, eat a healthy diet, grow their own food and waste less food.

We have a community kitchen offering cooking classes which we purchase produce for.

Get in contact by emailing info@bhfood.org.uk



Chiddingly Village Shop & Café

Farley Farmhouse, Muddles Grn, Chiddingly, Muddles Green, Lewes BN8 6HW www.chiddinglyshop.org Chiddingly Village Shop & Café was created in 2012 by a group of passionate villages determined to put the heart back into the community. Our friendly shop and café is mainly staffed by volunteers (more volunteers always welcome) and we aim to run clubs and events for the local and wider community. We love to stock as much local produce as possible so we are always open to new ideas and products.

Get in contact by emailing manager@chiddinglyshop.org



The Civic Centre Uckfield

Uckfield, TN22 1AE www.civiccentreuckfield.com

We are looking to buy local produce, eggs, milk and meat.

Get in contact by emailing louise@uckfieldtc.gov.uk



The Cheese Man

The Cheese Man, 1 Basin Road South, Portslade, East Sussex BN41 1WF www.thecheeseman.co.uk We are a family run Sussex based Cheese wholesaler, established since 1995. We supply Cheese, Charcuterie & Gourmet products to Restaurants, Farm Shops, Deli's & catering establishments, throughout Sussex and the surrounding areas. We promote our Sussex Cheeses, but also supply British & Continental products as well. Please contact us for our full range of products.

Get in contact by emailing enquiries@thecheeseman.co.uk or calling 01273 412444



Community Chef CIC

www.communitychef.org.uk

We are looking to buy wholesale amounts of locally grown vegetables, herbs and fruit.

Get in contact by emailing robin@communitychef.org.uk





Elite Fine Foods

www.elitefinefoods.co.uk

Elite Fine Foods specialises in providing high-quality food and beverages to the hospitality and catering industries. Our mission is to offer exceptional products, from fresh produce to gourmet ingredients, supported by reliable delivery and customer service. We strive to help our clients elevate their culinary offerings and maintain excellence in food preparation.

Get in contact by emailing info@elitefinefoods.co.uk or by calling 01273 616400



Elm Green

www.elmgreen.co.uk

I am a caterer cooking seasonal food that I source from wonderful local suppliers. I take inspiration from ingredients around me and gather the best of the season preparing it with a gentle hand often serving it informally. We need to grow food more sustainably and to look after our soils. This can be done productively with a regenerative approach. With fully functioning soils we have the benefits of better nutrition, an extraordinary ability to sequester carbon and land that promotes clean water systems, is less prone to flooding and has space for wildlife.

I am well supported by local livestock farmers, a wild venison supplier, artisan dairies and bakeries, vegetable and fruit growers. I am also a grower (and passionate composter!) using a no-dig system that efficiently produces herbs and vegetables for my business.

Get in contact by emailing sarah@elmgreen.co.uk



Felix Project

www.thefelixproject.org

The Felix Project is interested in buying food in bulk, helping to redistribute surpluses and also arranging volunteers for gleans.

The Felix project are happy to arrange transportation and potentially volunteers for gleaning if advance warning given. Get in contact by emailing damien@thefelixproject.org or on 07516 730 004





Fork and Dig It

Brighton CSA - Fork and Dig It CIC Stanmer Organics, Stanmer Park, Brighton. BN1 9SE htps://www.forkanddigit.co.uk/ We are growers of organic vegetables, herbs, fruit and flower. Organically certified by the Soil Association; using principles for Health, Ecology, Fairness and Care. Agroecological, Nature Friendly growing:) Most of our produce goes out in our Community Supported Agriculture Share though it's always worth getting in touch for smaller amounts or even asking us to grow something for you. We buy some produce in; the more local the better so keen to see what you supply too:) Fridays are the best day to come and visit us.

Get in contact by emailing enquiries@forkanddigit.co.uk



Goodtrees Farm

Goodtrees Farm LLP, Colestock Road, Cowden, Kent, TN8 7EB www.goodtreesfarm.co.uk Goodtrees Farm Butchery have recently extended our purpose-built facilities and now offer a bespoke cut and pack butchery service for local Farmers and Smallholders with the following facilities:

- Large capacity chillers for hanging and dry aging
- Cut, vacuum pack and label Beef, Lamb, Pork, Goat and Venison
- Produce professional labels using your own artwork and pricing
- Sausage and Burger making (Gluten free available)
- Carcass collection from local abattoir's using temperature-controlled vehicle
- Finished goods delivery by refrigerated vehicle Serving Kent, Sussex and Surrey areas.

lan@goodtreesfarm.co.uk 07801 179720

LOVEBROOK Lovebrook

The Street, Kingston near Lewes, BN7 3NT www.lovebrook.org We run a chemical free market garden, and have seasonal produce throughout the year including a large selection of vegetables, salads, herbs, soft fruit, cut flowers, dried flowers, plants and seedlings. In addition we have eggs, and a small selection of chutneys and jams. You can order from us by phone, email or message. Collect from the farm, or we can offer delivery subject to minimum order in the Lewes and surrounding areas. Availability of produce varies with the seasons.

We host a Saturday morning farm shop every week 9am-12pm and sell other local and organic produce as well as our own, so we are interested in finding out what other items are available that we could buy. We generally need items to be delivered throughout the year Feb-Dec.

Get in contact by emailing hannah@lovebrook.org, on 07778 171671, or through the website.





Pass It On (In Your Community)

The Old Forge, 45 High Street, Hailsham, BN27 1AN

Pass It On Community Fridge Hailsham on Facebook

We are a community fridge in Hailsham giving out tonnes of waste food a year. We also purchase extra fruit and veg.

We can collect. We are open 364 days a year.

Get in contact through our Facebook page or on 07480205399



Plaw Hatch Farm

Plaw Hatch Farm, Plawhatch Lane, Sharpthorne, East Grinstead, RH19 4JL www.plawhatchfarm.co.uk We supply dairy produce seasonally available for small businesses. We buy organic/biodynamic vegetables, dried goods, confectionary, some dairy and meat.

Get in contact by emailing info@plawhatchfarm.co.uk and via our website.



I'm a greengrocer and buy in partnership with growers.

Seasons by Jason

33 High St, Heathfield TN21 8HU Seasons by Jason on Facebook

Get in contact by emailing Jasonwickens68@icloud.com





Seven Sisters' Spices

Units 2-3 The Long Barn, Muddles Green, Lewes BN8 6HW www.sevensistersspices.com We supply hand ground spice blends, dukkahs and salts to hospitality trade and as wholesale items to shops. We buy fresh local fruit veg, meat & dairy - all things to feed the catering arm of our business, with a weekly finish-athome tiffin food delivery service that needs supplies ongoing.

Also, writing and teaching food are big passions and I'm always looking for opportunities to expand both. Outdoor cookery on farms as a possible example.

Get in contact by emailing sevensistersspices@yahoo.co.uk



The Seasons Shops/ Kitchen

Forest Row - 1-2, Medway House, Lower Rd, Forest Row RH18 5HE Lewes - 16-17 Cliffe High St, Lewes BN7 2AH

Kitchen - 10-11 Hartfield Road, Forest Row, RH18 5DN

www.seasonswholefoods.co.uk

The Seasons Forest Row and Lewes are your local shops for organic & biodynamic food. We provide vegan & vegetarian produce, and are a sustainable & eco-conscious family-run business.

We offer weekly Taster Days & Meet the Maker days, we invite our suppliers to come and talk with our customers and try some of their products. By bridging the gap between producers and consumers, The Seasons fosters a sense of community and appreciation for artisanal craftsmanship.

The Seasons Kitchen is a space where you can eat Organic Vegetarian and Vegan food. Using the best local, seasonal and Organic produce we are open for Breakfast, Lunch, Teas & Coffees and freshly made Juices.

Get in contact by emailing forestrow@seasonswholefoods.co.uk, lewes@seasonswholefoods.co.uk or info@seasonskitchen.co.uk



A Share of the Crop

Westfield Farm, Rickney Lane, Downash, Hailsham, BN27 2RP www.ashareofthecrop.com We are looking to purchase local produce to go into our veg boxes which are delivered mainly into Brighton. We also want to partner to promote local producers through our veg box scheme.

We discuss with growers what they have available, commit to a quantity to buy and arrange collection.

Get in contact by emailing sales@ashareofthecrop.com or calling 07527851968





Skylark caférestaurant

52 Grove Road, Eastbourne BN21 4UD www.skylarkeastbourne.co.uk

Skylark was founded in 2018 and is inspired by our love of the local area, the South Downs and everything it has to offer. Our passion for supporting and promoting Sussex produce means we are committed to working with the best of the best when it comes to local butchers, fishmongers, bakers, coffee roasters, wine makers and more. We serve brunch, lunch & dinner alongside local beers, wine, hand-crafted cocktails and specialty coffee.

Get in contact by emailing info@skylarkeastbourne.co.uk or calling 01323 417000



South Brockwells Farm

Bradfords Lane, Little Horsted, Uckfield, TN22 5QS www.southbrockwellsfarm.com Wednesday to Sunday and we are always looking for quality local produce to extend our ranges in the farm shop.

We have a farm school offering alternative provision for young people and run equine and family events on the farm.

Get in contact by emailing farmshop@southbrockwellsfarm.com



The Sussex Ox

Milton Street, BN26 5RL www.thesussexox.co.uk

I farm Pedigree Sussex cattle beef, Southdown lamb. As the owner of a gastro pub, the Sussex Ox we are always looking to source locally produced food and drink. We would like to work with local suppliers and buyers for both selling our meat we produce on our farm and buying food and drink for our pub.

Get in contact by emailing stephen.carr190@btinternet.com





The Sussex Peasant

www.thesussexpeasant.co.uk

The Sussex Peasant is a mobile farm shop which sells 100% seasonal Sussex produce. We work directly with family run farms in Sussex in an effort to make seasonal Sussex produce more convenient to people in the county. We are driven to make society a happier and healthier place. We wish to put a local farming network at the forefront of our food system.

Get in contact by emailing edward@thesussexpeasant.co.uk



Table88 CIC t/a The Grumpy Cook

www.table88.co.uk

We would like to work with organisations that are interested in fighting food poverty without stigma in East Sussex. We are looking to purchase in fresh produce, vegetables, fruit, dairy.

Get in contact by calling 07545 220 453



Teas for Bees

www.teasforbees.co.uk

I supply culinary lavender and perhaps other herbs, although I'm a very small herb farm mainly selling my herbal products myself at Lewes farmers' market.

I look to buy herbal ingredients to make up my herbal teas if I've run out, and ingredients for my lavender skin balm and bath oil I make using our lavender essential oil, such as beeswax and if possible, locally based small batch oil producers (unlikely though!)

Get in contact by emailing joannalittle@hotmail.co.uk



Zebedees

The Barn, Stonecross Business Centre, Lewes Road, Laughton, BN8 6BN https://zebedees.co.uk/ Zebedees are a catering company specialising in the supply of hot, nutritious lunches to early years settings. We use high quality ingredients to create meals that provide young children with a balanced diet throughout their week at nursery. As well as hot lunches we also offer hot or cold afternoon teas, fruit & veg boxes, breakfast boxes and frozen baby purees. Get in contact by emailing Andrew Munday at stores@zebedees.co.uk



Partner Directory

Local food partnerships



Wealden Food Partnership

https://www.wealdenfoodpartnership.org.uk/

Wealden Food Partnership is a collaboration of organisations and individuals working together to focus on all elements of the food system including food poverty, food insecurity, food waste and redistribution, education, community food, farming, growing, processing, production and climate change.

One of our primary focus areas is working with farmers, growers and landowners to address challenges around local infrastructure and routes to market to support the development of more local food across Wealden.

Get in contact by emailing Helen at wealdenfoodpartnership@3va.org.uk



Eastbourne Food Partnership

www.eastbournefoodpartnership.org.uk

Eastbourne Food Partnership wants to see more local and seasonal produce available across the town as part of a more just and sustainable food system. We want to support growers and markets including cultural destinations, hotels, restaurants and cafes to make connections while also linking sources of surplus food to our emergency and social food networks.

Get in contact by emailing coordinator@eastbournefoodpartnership.org.uk



Rother Food Partnership

Rother Food Partnership is a growing network of local food suppliers, buyers, growers, farmers and educators. We are working together to reduce food inequality, redistribute surplus food, improve access to healthy food and reduce food miles. We are looking for new partners to join us in creating a flourishing good food network for Rother. Please get in touch if you are interested.

Get in contact by emailing liz.maynard@rva.uk.com





Lewes District Food Partnership

www.lewesdistrictfoodpartnership.org

Lewes District Food Partnership connect people, communities and organisations across the district to build food systems that work better for everyone. This involves supporting local food businesses to reach communities and to build networks for a Good Food Economy. We also work with a range of community and emergency food projects that are seeking to work with more local suppliers as an alternative to the supermarkets.

Get in contact by emailing info@lewesdistrictfoodpartnership.org



Hastings Food Network

www.hastingsvoluntaryaction.org.uk /project/hastings-food-network

The Network is facilitated by Hastings Voluntary Action and meets monthly in person.

Hastings Food Network aims:

- To celebrate, support and promote local community food projects.
- To create a strong local food network
- To develop examples of best practice
- To see food as a multi-faceted tool for education, health improvement and encouraging connection
- To influence local, county-wide and national food policy and decisions

Get in contact by emailing debby@hastingsvoluntaryaction.org.uk

Fighton & Hove
Partnership

Brighton and Hove Food Partnership

Community Base, 113 Queens Road, Brighton, BN1 3XG www.bhfood.org.uk We're a non-profit organisation helping people learn to cook, eat a healthy diet, grow their own food and waste less food.

We have a community kitchen offering cooking classes which we purchase produce for.

Get in contact by emailing info@bhfood.org.uk





Arun & Chichester Food Partnership

c/o Arun & Chichester Citizens Advice, 10a The Arcade, Bognor Regis, West Sussex PO21 1LH https://arunchifood.org.uk/ ACFP has a mission to make good food accessible to all, now and in the future. We believe food should be good for health, the planet, the community and the local food economy.

Get in contact by emailing Hello@arunchifood.org.uk Or by phone: Beth 07435 808 549 | Regi 07483 172 353

Organisations supporting local food



Action in Rural Sussex

www.ruralsussex.org.uk

Supporting rural communities to thrive, community led or owned schemes in particular.

Get in contact by emailing info@ruralsussex.org.uk



Better Food Traders

www.betterfoodtraders.org

We are a UK-wide network that supports and promotes ethical food retailers, who sell locally-grown, climate- and nature-friendly produce. Our members include shops, online sellers, food hubs, markets, market stalls, wholesalers and veg box schemes. We can help Sussex food traders with training, business advice, marketing and networking.

Get in contact by emailing hello@betterfoodtraders.org





Food For Life, Spear House, 51 Victoria Street, Bristol, BS1 6AD Website: https://www.foodforlife.org.uk/ Food for Life changes food for good. Working directly with caterers, suppliers and communities we support sustainable and lasting change within the broken food system. We support governments and local authorities to work across the supply chain with farmers and businesses developing practical solutions throughout their food journey, enabling valuable connections and sharing of best practice across the industry.

Get in contact by emailing ffl@foodforlife.org.uk or relliott@soilassociation.org
Or by phone: 0117 314 5180



We all have the power to influence our food system. Food Matters makes sure all voices are heard.

We do food systems work, offer courses and training and consultation, evaluation and facilitation services.

Food Matters

Get in contact by emailing helensk@foodmatters.org

www.foodmatters.org



www.highweald.org

Supporting food production that sustains a unique place.

Grants that can help farmers add value to products.

Signposting to deer stalkers for buyers seeking wild venison.

Get in contact by emailing info@highweald.org





Network of small-scale growers and producers covering south east region.

www.landworkersalliance.org.uk



We support and highlight producers.

National Farmers Union

www.nfuonline.com



Pasture for Life

www.pastureforlife.org

We are interested in publicising opportunities to farmers in our network of potential markets for grassfed beef.

Get in contact by emailing deborah@pastureforlife.org

Prept

www.prept.foundation

Prept is an educational charity that prepares kids to get cooking. Our organisation's purpose is to serve the foundations of food culture in the UK - inspiring a new generation through food, to live happier and healthier lives.

Get in contact by emailing sharon@prept.foundation





Rother District Council

www.rother.gov.uk

Rother District Council is committed to supporting sustainable resource consumption and reducing waste. We are looking to support businesses and community groups across the District.

Get in contact by emailing Regeneration@rother.gov.uk

We Grow

We connect people in localised networks to grow food together. We are looking to establish more growing projects on local farms where community groups produce medicinal herbs and apples and make them into products to be sold to the public.

We Grow

We have groups interested in taking part in the projects and need small pockets of farmers land to use.

Get in contact by emailing wegrowcic@proton.me



Wealden District Council

www.wealden.gov.uk

Wealden District Council is committed to supporting a thriving economy which is vibrant and diverse. We look to support partners and to help enable business opportunities throughout the District.

Get in contact by emailing economicdevelopment@wealden.gov.uk



Farmers markets

Burwash Community Farmers Market

Swan Meadow Playing Field, Ham Lane Burwash, TN19 7ER We are interested in finding out who is where with what products and supporting them in selling to the local community.

At the market we have a mixed produce table. Suppliers can bring a small amount of what they sell so able to connect with local buyers and build relationships. This is for no charge.

Get in contact by emailing burwash.market1@gmail.com or on 07443 411677



Lewes Farmers Market

www.commoncause.org.uk

I manage the Lewes Farmers Market, a local sustainable focused market that runs twice a month on Saturday morning in the town centre.

Get in contact by emailing lewesfarmersmarket@gmail.com or through the website.

Organisations tackling food poverty



Crowborough Community Pantry

Facebook – Crowborough Community Pantry

We are a voluntary organisation who collect surplus food from local supermarkets and suppliers, either direct or through charitable partnerships. Our volunteers then redistribute it to those in the community, through the pantry, to prevent it from being wasted.

Get in contact via Facebook, by emailing ccpantry@btinternet.com or on 07943 275219 or 07849 455740





FareShare Sussex & Surrey

www.faresharesussexandsurrey.org. uk FareShare Sussex & Surrey is a local charity focused on rescuing healthy, nutritious food to redistribute to those individuals most in need. We support around 150 organisations across Sussex and Surrey with more than 1000 tonnes of fresh, chilled, frozen and packaged food each year. Driven by volunteers, our fleet of temperature-controlled (mostly electric) vehicles deliver and collect surplus food across the counties five day a week.

With warehouses in Brighton & Guildford we can collect and distribute food across the whole region. We also run an employability programme to help those far from the workplace into meaningful employment. We are happy to arrange transportation and volunteers for gleaning if advance warning is given.

Get in contact by emailing givefood@faresharesussexandsurrey.org.uk or on 01273 671111



Felix Project

www.thefelixproject.org

The Felix Project believes in a vision of London where noone goes hungry and good food is never wasted. In 2023 Felix redistributed 13,500 tonnes of surplus food to 1000 partner organisations tackling food insecurity in London. Felix is interested in bulk buying & transporting food in addition to gleaning surplus harvests.

Get in contact by emailing damien@thefelixproject.org or on 07516 730 004



Hailsham Foodbank

4 Market Square, Hailsham BN27 1AG www.hailsham.foodbank.org.uk

We give out 3-day emergency food parcels to people referred to us who are getting help from local agencies. We have an in-house Financial Inclusion Team who assist with income maximisation and debt. We also have a Community Fridge open to the whole community which has items that are not part of our food parcels and end of day waste from local supermarkets. In season we have produce from local growers. We are always looking for donated surplus food to assist people while they are being supported to become financially secure.

Get in contact by emailing Julie at info@hailsham.foodbank.org.uk or on 01323 398358





Table88 CIC t/a The Grumpy Cook

www.table88.co.uk

We would like to work with organisations that are interested in fighting food poverty without stigma in East Sussex. We are looking to purchase in fresh produce, vegetables, fruit, dairy.

Get in contact by calling 07545 220453

Uckfield Community Fridge

The Source/Hub Garden, Civic Approach, TN221AL www.uckfieldcommunityfridge.org We redistribute surplus food to the local community, so if at any time you or your business has a surplus, please do consider getting in touch. We can collect, promote your kindness and give you the satisfaction that your ingredients/ products are being enjoyed and not wasted. Get in touch, we can collect or can arrange for delivery.

Get in contact by emailing uckfieldcommunityfridge@gmail.com



UKHarvest are a food rescue, redistribution and education charity focussed on rescuing healthy, nutritious food to redistribute to those individuals and organisations most in need free of charge. Whilst doing so, we provide educational solutions for partner organisations and individuals to enable them to learn how to eat well, for less with less food waste created.

With a fleet of our own temperature-controlled vehicles and operation 6 days a week, we are able to rescue and redistribute across the South coast. We have a base in West Sussex, but currently collect and re-distribute across to both Hampshire and East Sussex on a weekly basis.

Get in contact by emailing james.swann@ukharvest.org.uk or visiting the website.