



Transition Mayfield

Local food project

The objective of the local food project is to promote these local producers and encourage the community to buy their produce either directly from the farm or through the village shops and restaurants who sell and use it.



Mayfield is surrounded by a number of farms and small holdings that produce excellent beef, lamb, pork, poultry and fruit and vegetables, a lot of it organically.

Local food producers



Alsop & Walker Coles Hall Barns, Five Ashes. Locally produced cheese.

Guy Brickell Bainen Farm, Witherenden Road, Mayfield. Organic wheat and flour sold through Hen on the Gate Farm Shop

Davenport Vineyards Limney Farm, Rotherfield, Crowborough. Organic wine. Sold through Hen on the Gate Farm Shop

Johnny Down Mollands Farm, Lakestreet, Mayfield Lambs in Autumn. Orders by telephone

Mr. Paul Enville Birdbrook Farm, Station Road, Stonegate, Wadhurst. Free range chickens, local venison and wild boar, homegrown vegetables. Sold through shop on the farm, also orders by telephone

Fred and Madeleine Farbrother Cranesden Farm, Picadilly Lane, Mayfield. Lamb, Pork, and Eggs. Orders by telephone

Andrew Firrell The Pound Cottage, Witherenden, Mayfield. Beef and lamb sold through C.L. Leppard's Butchers (formerly Smithers)

Dorothy Hollamby. Valenciennes Cottage, Spring Lane, Burwash, Etchingham. Dried hops for home breweries or microbreweries available in September. Hop binding available for florists and flower arrangers. Telephone orders taken throughout the summer.

Mr. and Mrs. Nev Champion Kelly Bronze Turkeys Badgers Mead Farm, Five Ashes, Mayfield Free range turkeys. Fresh at Christmas, frozen all year round. Farm gate sales, also orders by telephone, fax, or e mail.

Mr. and Mrs. Richard Padfield Renhurst Farm, Mark Cross The farm's own Beef, Chicken, Lamb, Pork, and Homemade pies sold through farm shop at Mark Cross

Mr. and Mrs. C. Swingland Clayton Organic Farm, Newick Lane, Mayfield. Organic Meats, Eggs, Salads, Vegetables sold through farm shop on Newick Lane.

S.P. Tindall Highfields Farm, Lake Street, Mayfield. Beef and Lamb sold through C.L. Leppard's Butchers (formerly Smithers)

Patrick Treherne Herons Folly Garden, Mayfield. Organic fruit and vegetables can be purchased through Jasons or Hen on the Gate. Organic, disease resistant apple trees sold direct to the public.

Mable Watkins Witherenden Farm, Witherenden, Stonegate. Free Range Turkeys available at Christmas time. Orders by telephone

Tony Woodall New Inn Cottage, Witherenden Hill, Burwash. Christmas Trees at Christmas time! Orders by telephone.

Local food suppliers



Leppard's Butchers (formerly Smithers) in the High Street, Mayfield has been running under new ownership since 26 October 2009. Local people will welcome Carl Leppard who trained under Steve Smither and has now returned to his roots, bringing a fresh new feel to an already busy shop. The main priority for the shop is to buy local meat where possible. We are currently stocking Sussex beef and lamb from Highfields Farm in Mayfield and pork from the local abattoir which is sourced from local farmers. At Christmas our turkeys come from Sheffields at Vines Cross.

Not only does the shop have a loyal customer base from the village and surrounding area, but we also keep food miles to a minimum by supplying local pubs and schools such as the Middle House, Mayfield, St Leonards-Mayfield School and Skippers Hill School, Five Ashes.

Cheeses from the award-winning Alsop and Walker from Five Ashes can also be found in the well-stocked deli, along with homemade pies.



Jason's (Greengrocers) is currently in its 17th year in business in the village. He sources his produce from as many local producers as possible. For example he uses Patrick Treherne in Mayfield; Bill Dadswell in Five Ashes; Rolland Longley in Icklesham; and various other farms in Horam, Buxted, Groombridge and West Malling. This enables freshness to be kept high and food miles low.

Currently Jason supplies: the Middle House; Shopping Basket; Carpenter's Arms, Peckish, St Leonards-Mayfield School and Mayfield Pre-school.

Restaurants using locally sourced food



The Middle House

Supporting our local economy ...

- * locally reared pork, lamb and beef,
- * locally grown fruit and vegetables,
- * hand crafted Mayfield cheeses.

We believe you should know exactly where your food is coming from ...

- * Meat - supplied by Leppard's of Mayfield
- * Fruit & vegetables - supplied by Jason's of Mayfield
- * Fish - supplied by Chapman's of Sevenoaks
- * Cheese - supplied by Alsop & Walker, Five Ashes, Mayfield

and ... The Middle House

* All our food is homemade and prepared to order; including all our ice creams, sorbets and desserts. Our cottage rolls and speciality breads are also handmade and baked daily.



Hen on the Gate Farm Shop features our own wide range of meats, eggs and seasonal vegetables. This award winning range is all produced to the exacting standards of the Soil Association. If you value quality, traceability and authenticity you can do no better! Our Sussex beef, traditionally hung and full of flavour, our delicately textured Romney cross lamb, scrunchy crackling on our flavoursome woodland reared pork, the natural flavours of our home-made sausages, delicious free ranging organic chicken that can't be beaten for quantity and quality, the freshness and taste of our famous eggs, our hams, bacon and home cured smoked meats.....and of course our Christmas fare, including the best free ranging organic bronze turkeys you will ever taste.....and all from our own farm.

For full details visit www.transitionmayfield.org.uk