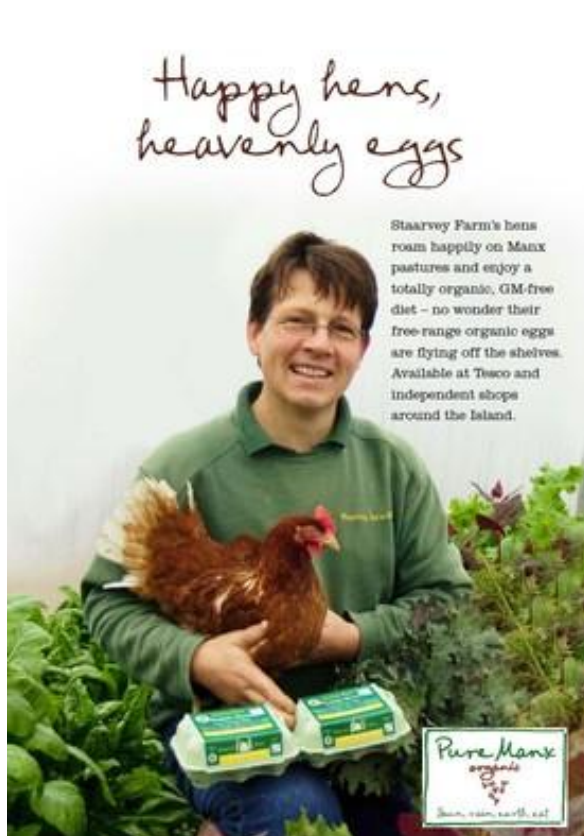


2011 Food and Drink Festival – Sept 24th & 25th

This annual occasion at the Nunnery in Douglas gave some of our producers a major opportunity to showcase their fine products in a number of innovative ways.

Stephen and Jenny Devereau had very comprehensive display of all their Staarvey Farm which included their great organic eggs and herbs. The poster demonstrates beautifully the qualities of their produce.



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Adam Kelly's farm is close to the Nunnery site and he arranged trips round his farm on both days. Organic production *seems* deceptively simple because it is the natural way to farm. As the **Pure Manx Organic brand** asserts – **sun, rain, earth, eat**. The *reality* is something else! The following image demonstrates how complex it is and how skilled the farmer must be to achieve true organic production.

The organic circle of life - good news all round



Nothing added, nothing taken away – farming the natural way, as practised by organic farmer Adam Kelly at Carnane Organic Farm near Douglas.

The beef that Adam Kelly and the other two producers* rear was cooked for sampling by David 'Butch' Buttery (well-known Manx chef who created the Tanrogan Restaurant in Douglas). The samples were tender, flavoursome and beautifully prepared. Not surprisingly, there were crowds of people wanting to sample and enjoy them. (*The other two producers are Andrew Moore and Pheric Curphey).

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After the sampling, visitors could go along to the **Radcliffe's of Castletown butchers** where they did a brisk trade in pure Manx organic beef.



End