

Buckley's
SuperValu
Mullingar

MIDLANDS
103

**A TASTE OF
WESTMEATH**



**Sunday 29th
May 2011**



12 Noon till 6pm

Mullingar Park Hotel

A one-day exhibition featuring the crafts of producers and sellers of food in Westmeath, where you can sample & buy, and also experience wine tastings & cooking demonstrations from the County's finest chefs, including the award winning Fatted Calf's Fergal O'Donnell and Gary O'Hanlon of VM Restaurant, Viewmont Country House.



Admission €3.00



Midlands 103 is one of the largest independent radio stations in the country with a weekly listenership in excess of 130,000 adults across counties Westmeath, Offaly and Laois.

Midlands 103 now boasts more listeners than any radio station outside the major cities. Some of our most successful shows emanate from the recently renovated studios at Harbour Place Shopping Centre in Mullingar. We also deliver special events programming for County Westmeath such as Radio TriAthlone every July.

Midlands 103's News, Sport and Current Affairs department is a key cornerstone of our success. Our reporters are at the heart of local events and have received numerous PPI Radio Awards for their efforts. Other ingredients include our carefully selected mix of music, great personalities and outstanding prizes, such as a brand new Renault Clio from O'Brien's Renault in Mullingar.

So, stay tuned for great live music events, for fantastic prizes and wonderful promotions.



**Midlands
Today**

With Will Faulkner

Tune in to 103.5fm

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www.midlands103.com

*"When people in the Midlands
want to talk, they talk to
Will Faulkner"*



Supporting
the Midlands





A Taste of Westmeath

Recession or no Recession everyone has to eat and in Westmeath we are blessed with a wide range of top quality food producers and outlets offering the best in local fare. So to celebrate this wealth of goodness on our doorsteps Midlands 103fm in conjunction with Buckley's SuperValu welcome you to A Taste of Westmeath. This professionally-run event will offer you a virtual smorgasboard of fine foods, beverages and crafts. There will also be cookery demonstrations from Kevin O'Donnell of The Fatted Calf and Gary O'Hanlon of VM restaurant at Viewmount House.

Midlands 103fm, Buckley's Super Valu and Westmeath Community Development Company hope to promote and support local food producers and purveyors of fine foods. Midlands 103fm Project Manager Chris Matthews says "anyone who is interested in good quality food made from the best ingredients will love A Taste of Westmeath. There will be something on offer to suit all tastes - literally. From organic meats to gluten free breads, the sweetest chocolate spreads and gourmet jams to fine wines, award-winning local restaurants, candles and craft works.

"We have put a lot of thought and effort into this special day which we are certain will attract a large crowd. This is a wonderful opportunity to sample and support local companies. Don't have a big lunch as you will be tempted by all the samples and treat on offer on the day!"

Westmeath Community Development Anatole Food Project



Westmeath Community Development have been involved in supporting food producers since its inception in 1995. This includes supporting projects through the Leader 11, Leader +, the National Rural Development Programme and the Anatole project. This Anatole project is a transnational project which brings together development groups and producers in Ireland, Spain, Portugal and France. The groups discuss projects, exchange ideas and methods and visit projects in each country.

This transnational group has been meeting for the past year to discuss issues in their areas. The Irish meeting took place in Dublin and Westmeath from the 23rd to the 25th March 2011. The visiting group visited a number of local food producers in County Westmeath. Westmeath Community Development has been working on the promotion of locally grown and produced food in Westmeath and with the support of the Anatole Project, the Westmeath Food Network was formed.

Westmeath Food Network

In recent times WCDL have been involved in setting up the Westmeath Food Network which currently has membership of 18 local food producers. WCDL along with the Westmeath Food Network currently employ a food specialist to provide food entrepreneurs with one to one advice and assistance. The specialist also help set up the food network. This group are currently attending food fairs, local food markets, and purchase materials and packaging collectively.

Consultations with the food network have emphasised the need to put in place a strategic plan to help them through what they consider to be a very tough time for food producers. They seek guidance at cutting costs, accessing grant aid, training, marketing and sales. The Westmeath Food Network was launched in July 2011 by Kevin Dundon. Westmeath Community Development welcome expressions of interest from any food producers interested in availing of assistance.

BUCKLEY'S SUPERVALU, MULLINGAR

Buckley's Supervalu Mullingar is delighted to sponsor this year's Taste of Westmeath event. 75 per cent of all Supervalu products are either sourced or produced in Ireland. This commitment to community enterprise helps support 14,000 jobs across 600 supplier companies and contributes €2.9 billion to the Irish economy. At Buckley's we encourage local producers from County Westmeath to supply us with top quality products and we hope that the Taste of Westmeath event will enable us to expand our range of locally sourced food.

Buckleys SuperValu, Austin Friars Street, Mullingar, Co. Westmeath
Tel: (044) 9342420 Fax: (044) 9342586 Email: info@buckleysvalu.ie

FEARGAL O'DONNELL of THE FATTED CALF

Award-winning chef Feargal, who, with his wife Fiona, took over Farrells' Village Inn in Glasson in April 2010 and turned it into The Fatted Calf, uses the philosophy of quality food sourcing, with an emphasis on seasonal, local and artisan ingredients, to provide the best quality and the best value for money.

Up to February 2010, Feargal had been head chef at the well-known Wineport Lodge in Glasson, near Athlone, Co. Westmeath for 12 years. Trained at Cathal Brugha St, Feargal has extensive experience in London's restaurant scene, including The Cumberland Hotel, Mayfair Hotel and Café Flo Group, as well as in Belfast (with Michael Deane) and in Dublin (Roly's and La Stampa).

At Taste of Westmeath Feargal will be creating some mouth-watering dishes using the best of local ingredients.

GARY O'HANLON OF VM RESTAURANT, VIEWMONT HOUSE

Gary O'Hanlon is highly regarded on both sides of the Atlantic for his special culinary style which is traditional Irish cooking with a modern twist using seasonal ingredients (organic and local where possible). He honed his skills in Boston and brings his knowledge of traditional Irish cooking and his American experiences to bear on the preparation of fine fresh Irish ingredients.

The result is a repertoire of modern classic dishes which never fail to disappoint and have helped to make VM restaurant at Viewmount House a destination in its own right. Originally from Ramelton, near Letterkenny, Gary previously worked at the Olde Post restaurant Cloverhill and at the Lobster Pot restaurant in Galway Bay Hotel. Prior to returning to Ireland to VM in 2008 Gary was head chef at Devlins restaurant in Boston.

LOUGH OWEL ORGANIC FARM

Joe Brady has been farming at Tullaghan, Mullingar since 1996, organically since 2004, with a suckler herd of Aberdeen Angus. Joe began direct selling in 2008, with all beef fully traceable and dry aged for 24 days before being butchered to customer specification. Joe also rears organic saddleback pigs whose meat is renowned for its excellently flavoured pork and bacon. Joe ensures that the hams and bacon are dry cured for 3 weeks, and employs the service on an artisan butcher to produce different flavoured sausages including sage & onion and hot & spicy. Joe's farm has hosted numerous rural environmental walks, Bord Bia open days, traditional hedge laying instruction days, and school tours. Joe is an esteemed member of Westmeath Food Network. You can purchase direct at the farm or avail of a local delivery service that operates in a 15 mile radius of Mullingar every Friday evening. Joe supply's the food service and catering trades along with taking part in local events and festivals where the lucky customer can treat themselves to one of Joe's infamous quarter pounder burgers and of course he never charges for his quick wit while serving his customers. Find out more information call Joe on 087 6911164 or visit www.owelorganic.wordpress.com



TARA JAMS

William Mc Cormick is an artisan local producer of fine jams, marmalades and relishes. Based in Milltownpass in Westmeath, William uses only the freshest of fruit and ingredients in his range of products. Tara jams are made in the traditional way stirred endlessly until just right before pouring direct into jars for your enjoyment!. His flavour range covers the time-honoured favourites such as strawberry, raspberry and gooseberry to the more diverse such as blackcurrant & rum and brandy marmalade.

With no added flavours or preservatives William is dedicated that each batch of product has that distinctive homemade taste that Tara Jams are so well known for. William ever dedicated to servicing his consumers, he sells direct at farmers markets, festivals and shows. Tara Jams are proud members of Westmeath Food Network since the beginning of the network.

To find out more where you can purchase Tara Jams or to order directly from William please call 083 0024055 or email William at williammccormick@live.ie

THE LILLIPUT LOAF COMPANY

The Lilliput Loaf Company is the brain child of Louis Peppard architect turned baker..!! Louis established his bread company in 2010, splitting his time between his formal trade of architecture and artisan food production. And it looks that finally following his passion of food Louis' reputation for finely baked traditional Irish breads has established him as one of the finest artisan bakers in the midlands. Hankering back to the comfort foods of yesteryear his product range includes potato bread, boxty, herb breads, plus spelt and yeast breads.

A current member of Westmeath Food Network Louis sells his product direct to the public and attends many local and regional food markets and festivals. Quite the character Louis loves to show off his baking and cooking skills by cooking as much product fresh during the festival or market as possible and customers can enjoy his flavoursome breads hot direct from the skillet pan or open fire stove. On a weekly basis you can catch up with Louis at the Friday Mullingar Market, each Saturday at Sheridans Market, Carnaross, and Athboy Market every Sunday.

For more information contact Louis direct on 087 2519439 or at lilliputloaf@gmail.com

COLES HOME BAKERY

Coles Home Bakery is truly what you can call a family run home bakery based in Grifinstown, Kinnegad, the family business team is led by Maureen Cole who started the family business 18 years ago. Now joined by the next generation Maureen works daily along side her daughter Deirdre supported by other family members when the busy seasons demand a few extra pair of hands! Working from a registered bespoke bakery unit beside the family home the Cole girls bake recipes mostly gathered by Maureen over the years with some more contemporary additions that show the hallmark of the younger Cole baker. Maureen is a valued member of the Westmeath Food Network.

The Cole family look after every aspect of the business - from sourcing ingredients, developing new products, making and baking, through to delivering fresh to local customers every day. Maureen supply's a number of loyal local and regional customers covering Kinnigad, Mullingar, Delvin, Tryellspass, Killucan, Clara, Tullamore, and Ballycumber. Coles Home Bakery also supply's product to the catering trade including the coffee shops in Mullingar and Tullamore Hospitals. Catch up with Deirdre on Facebook or for more information contact Maureen on 087 2214627

THE BAKERY, MULLINGAR

Open just over one year, located on Dominick Street, Mullingar The bakery specialises in all things 'food' retail, wholesale, outdoor catering, and speciality cakes for all occasions! Established by Bobby O'Reilly, this artisan bakery and restaurant has remarkably gone from strength to strength since opening and now employs 20 people a rare success story in our recession hit island. A current member of Westmeath Food Network, the bakery section and restaurant are both open seven days a week, 365 days a year- and Bobby is quick to pay tribute to his regular customers for their loyal custom over the past months. The team at The Bakery use only the best ingredients and make everything from scratch fresh every day.

On offer there is a huge array of sumptuous bakery delights from homemade scones, tarts and cookies through to filling breakfasts, healthy lunches and exciting meals- there is something to suit all tastes and budgets.

For more information on products and menus give Bobby a call on 086 7723311 or email bobby@bakeryshop.ie

THÉRÈSE GILSENAN, ARTISAN FOOD PRODUCER

Thérèse is a long established chef and caterer in the Midlands, champion of local foods and creator of her own food products for local farmers markets, food fairs, shops and deli's.

Thérèse also operates her own outdoor catering business sourcing the best of local produce for delicious food for catering and BBQ events locally and throughout the Midlands region. Her cookery expertise also stems to all younger ages with birthday party cookery classes a real treat for everyone what better way to enjoy cooking with friends than a birthday party cooking all the goodies to enjoy! Therese is also a current member of the Westmeath Food Network.

For more information or to book please call Thérèse on 087 6704739 or email theresegilsenan@eircom.net

MOON SHINE ORGANIC FARM

Gerry & Mary Kelly are farming organically for years and began making a range of products from their dairy herd milk in 2006. We make soft cheese, emmental cheese, a range of yogurts and a range of yogurt drinks and fresh milk.

The Kellys sell into, retail, hotels and restaurants nationally. We were overall national winner of the National Organic Awards in 2009 and were bestowed with an Irish Food Writers Award in 2010. These awards were preceded numerous product awards over the past 4 years. Moon Shine Organic Farm is a founder member of the Westmeath Food Network.

Currently you can purchase Kellys organic products in Fox's fruit & veg, Marshalls, Ilia Gourmet, all located in Mullingar and also in Daybreak in Ballina. More recently they have undertaken a novel opportunity to purchase product directly they have launched farm gate sales, where all their products can be purchased direct from moon shine organic farm. The cash point is in the form an honesty box! For more information, check out www.kellysorganic.com or call Mary on 087 9934108. To order product call Daniel on 087 4178122 or email sales@kellysorganic.com

CASA LARA COOKING EXPERIENCE

Many people have asked Ann Hamill what inspired her to establish The Casa Lara Cooking Experience her answer is simple... a desire to cook! Following a chance overnight stay at an Italian bed and breakfast after taking a wrong turn on a mountain road on her way to Bologna airport she found the perfect location

And of course following her participation in RTE's HEAT programme with Kevin Dundon and Kevin Thornton she gained the confidence to take her vision to reality and the cookery school opened in 2008 see www.casa-lara.com for more information

Lara foods have been involved in the Mullingar Farmers market since the beginning and being proud members of Westmeath Food Network they take part in feature markets throughout the Midlands. Their range of products are available locally in Ilia Gourmet, and Maguires butchers. Their award winning Beetroot Chutney is listed on the menus in The G Café, The Greville Arms Hotel and Ilia Restaurant in Mullingar.

Call Ann on 087 8125402 or email casalara@eircom.net for more information



BALLYSHIEL SPREADS

Corrigan Gaetani is a genuine family business established in 1998 by Tommy Corrigan from Ireland and Karina Gaetani from Argentina. We moved to County Offaly from Argentina after we got married in May of 1996. Our first two years were spent on developing a wonderful dairy product new to Ireland called Dulce de Leche, traditionally made in Argentina since the 19th century.

We now produce a deliciously tempting range of toffee dulce de leche, chocolate spreads, exquisite dessert sauces, and special handmade chocolates all inspired by the passion to create new exciting delicious products with only the best natural ingredients.

CROSSOGUE PRESERVES

Crossogue Preserves are a family run business, using traditional family cooking methods, combined with the highest quality ingredients, that make our preserves a little luxury enjoyed by connoisseurs everywhere.

Founded in 1995 by Veronica Molloy, Crossogue Preserves now produce over 85 different varieties of high quality, natural, full flavoured preserves, including jams, marmalades, jellies, curds, chutneys and relishes, of which a number have won gold, silver and bronze medals in the Great Taste Awards.

Our mission is simple to produce only superior, additive free gourmet foods, and this philosophy is conveyed right down to the details of the labels used on our products, which are still done by hand.

Crossogue Preserves remains a family owned operation with a team dedicated to quality, efficiency and above all, responding to the needs of the consumer.

Quality and flavour are the key words to Crossogue's success.

CARROLL'S SLOW COOKED HAMS

For families who just love their ham, there is no finer tasting ham than a Carroll's ham. Founded in 1979 by Seamus Carroll, Carroll's have earned their fine reputation by using tried and tested traditional family recipes. Prepared by hand and traditionally cooked to a unique recipe, the range includes traditional home cooked hams as well as specialist flavoured hams.

At Carroll's we don't take shortcuts. We take longer sourcing and selecting only the finest pork. A highly skilled team, lead by our Master Butcher, craft the fillets by hand and take care and time over each ham to ensure it has the unique succulent & full flavoured taste of Carroll's. Our ham is carefully selected from Irish farms which are quality assured by Bord Bia. This offers customers the certainty of knowing our hams are 100% Irish from start to finish.

DUNBIA

At Dunbia Kilbeggan we are unashamedly passionate about our beef as we believe it is naturally better. The Dunbia site in Kilbeggan employs over 200 personnel and exports top quality guaranteed Irish beef to all the major European markets.

Dunbia, has confirmed its commitment to local produce, by becoming the first red meat processing company in Ireland to gain the 'Guaranteed Irish' accreditation.

Dunbia Kilbeggan wanted to give something back to the local community and so the Kilbeggan Factory Shop was born which offers high quality Irish beef at wholesale prices to everyone. The shop is extensively stocked with traditional favourites such as the T-bone steak to your Sunday roast. We encourage you to drop in and talk to our helpful staff; also we would like to thank all our customers for their continuous support.

HANNA'S SECRET

Hanna's wheat free breads and cakes aim to bring a wholesome addition to your table while tantalising your palate. Free from synthetic additives, preservatives, wheat and yeast what you see is truly what you get.

Hanna's breads are packed full of beneficial oats, proven to help diabetes and cholesterol, in fact every two slices of Hanna's Breakfast Bread is equivalent to a 30g bowl of porridge. This unique recipe gives a beautiful moist taste, whilst the flavours allow for a huge variety of accompaniments.

As a reflexologist, the creator of Hanna's Wheat Free Products, Niamh Heneghan set out to develop products for clients that would promote good health...soul food that smacked of gourmet. To date these products are proving hugely popular and are available in Brackens, Ilia Gourmet, Nuts & Grains and Úisneach Catering.

For more information call Niamh on 087 7574893

O'DONOGHUE'S BAKERY

Keeping it local has always been the motto of O'Donoghue's Bakery and that's what they do. For almost two decades the family-owned business has been providing the best baked bread in the Midlands serving supermarkets and shops all over counties Offaly, Westmeath, Laois, Kildare and further afield. Recently they were invited to take part in a prestigious Farmer's Market style event at Superquinn - surely an indication of growing national awareness of the brand.

In recent years O'Donoghue's Bakery has also expanded to include Low GI breads, multigrain breads, gluten free breads in their growing range.

Check out their wholemeal brown bread which has to be one of the best ever made or their traditional batch which is still very popular.

G'S JAMS

G's Gourmet Jams, Abbeyleix was founded by Helen Gee in 1998 and launched in 1999. It was set up as an alternative farm enterprise and is family run. Helen moved to Abbeyleix from her hometown of Bagnelstown, Co. Carlow after marrying Cyril and quickly became involved in the local community.

Helen's jams are made the good old fashioned traditional way, stirred and poured by hand from an open pan boiling method. Only the very best quality fruit and natural ingredients are used with no artificial colouring or preservatives giving it a very distinctive homemade taste. This is a unique product, which has won Helen and her family considerable praise and many prestigious awards.



KILBEGGAN WHISKEY

Kilbeggan is a uniquely Irish whiskey. Like most Irish people, Kilbeggan is easy going and approachable, but with its own distinctive style. The finest grain and malt whiskeys are blended together for the smooth, sweet taste and lovely malty finish that is Kilbeggan Irish whiskey.

Kilbeggan Irish whiskey and the Old Kilbeggan Distillery are part of Cooley Distillery, the only independent Irish-owned whiskey distillery. Cooley was established in 1987, the first Irish whiskey distillery to be setup in over 100 years with a clear vision of saving some of the historic brand names of Irish whiskey.

Cooley is extremely proud of being able to resurrect the Kilbeggan Irish whiskey brand and keeping it independent to maintain its authenticity. Cooley continues to invest in the Old Kilbeggan Distillery and the commencement of distilling onsite in 2007 is part of larger plans that Cooley has for bringing the Old Kilbeggan Distillery and its brands back to their former glory.

TYRELLSPASS CASTLE

This major focal point of Tyrellspass has facilities available to Corporate Groups, Social Groups, Private Parties, Weddings, Birthdays, Confirmations and First Holy Communions. Our friendly staff are on hand to make your visit with us a very special one...

Why not visit us and try for yourself our delicious & fresh homemade food that is locally produced and cooked to the highest of standards, all to be enjoyed in this unique medieval setting...

ÚISNEACH CATERING

Úisneach Catering is a long established family run business celebrating 10 years in business this year. Áine & her highly trained staff bring personal style, professional flair, home-cooked fayre and hospitality second to none to every special occasion, while you as the discerning host can embrace and enjoy the occasion with your guests.

They have the experience and expertise to organise every detail of your event and provide a variety of Menus for Private & Corporate Functions. For more detail on available menus and product details visit www.uisneachcatering.ie.

Úisneach Catering also provide healthy school lunches locally and we have recently been awarded the tender for the Canteen in the Government Buildings in Tullamore.

For more information call Áine on 044 9355250 or 087 2740426 or email info@uisneachcatering.ie

BOOZEBERRIES

Boozeberries is an artisan berry liqueur hand crafted in Ireland. All three berrylicious flavours are naturally enhanced with the infusion of whole wild fragrant berries (cranberry, blackcurrant, blueberries). Hand-crafted in small batches, supreme selected berries are infused in a rich mellow blend of Irish grain spirit to give a clean delicate taste of summer fruits all through the year. Ireland's first fruit liqueur can be served chilled, over ice or added to champagne, prosecco or other sparkling wine to create amazing champagne cocktails. Boozeberries has picked up a clutch of awards at food and drink shows, and has been honoured with celebrity chef and 5 star restaurant endorsements. They have also won Best in Ireland Bridgestone Awards among numerous international awards.

CHOCOLATE BROWN

The name Chocolate Brown has become synonymous throughout the midlands with the finest coffee blends and the wickedest, most sinful pastries, scones and cupcakes. From early morning until evening you will find the best choice of coffee, cappuccino, latté, speciality teas, wraps, bagels, croissants, rolls, sandwiches, soups. If you're hot and bothered try a cool frappe or an iced tea or indulge in an exotic fruit smoothie.

Chocolate Brown, Austin Friar Street, Mullingar. Tel: 044 934 3785

WINES DIRECT

Wines Direct's wine shop is based in Mullingar and easily accessible just off the N4 Dublin to Sligo road. We are delighted to welcome customers to browse and buy in contemporary, easy to browse surroundings. We host regular wine tastings and promotions instore and you can be assured of a knowledgeable and friendly service from the staff at Wines Direct. The Wines Direct shop is open from 11am to 7pm Monday to Saturday.

Wines Direct Shop, 49 Lough Sheever Corporate Park, Mullingar. 044 9394050

CORRYLANE SMOKED FOODS

For ten years now John Rogan has been producing the finest smoked foods, having refined the art of 'smoking' and by building his own smokehouse at Corry, in Rathowen he can guarantee product quality and taste. Originally John started his business by smoking eel, salmon, trout and mackerel although he ceased fishing eel some time ago. While now his renowned smoked fish products are still available he has in recent times concentrated on smoking bacon and sausages, for which he uses a selection of smoking flavours including apple smoked and whiskey smoked.

Indeed his prowess, product quality and taste resulted in being awarded a Great Taste Award 2010-2011 for his smoked bacon. John is a member of Westmeath Food Network and recently has returned to his original first love of direct interaction with his consumers and attends local, regional and national festivals and food markets that include Sheridan's Market, Carnaross, Co. Meath, and Farnleigh at the Phoenix Park. You will also find his product range in Foxes Fruit & Veg Mullingar, Sextons Gala, Rathowen or buy direct at Corry, Rathowen.

To order or for more detail call John on 087 9904707, or email him at corrylanesmoked@eircom.net

DERRYVILLA BLUEBERRY FARM

Enjoy one of nature's best kept secrets - blueberries fresh from Derryvilla Blueberry Farm in Portarlington. Blueberries are: low in calories [42 calories per half-cup], virtually fat free, cholesterol free, high in vitamins A and C, high in dietary fibre, high in calcium, require little sweetening and have more antioxidants than most other fruits and vegetables. Blueberries contain over 40 compounds thought to have cancer-preventive properties. Considerable evidence collected over the last 20 years in the USA has shown that eating blueberries could help prevent cancer, slow down the ageing process, control urinary tract infections and help reduce cholesterol in the bloodstream. At Derryvilla Blueberry Farm you can select from a range of blueberry products on sale or pick your own blueberries in season.



DERRYINE CANDLES

We hand produce a wide range of scented candles. Only the very best quality ingredients are used, including 100% cotton wicks and top of the range oils. The result is a candle that smells and burns great, no tunnelling or running. A candle that burns evenly to the very end.

Personalised candles are a speciality. Catering for weddings, with altar sets and favours for the guests. We colour match to the wedding theme on receipt of a swatch of fabric from the bridesmaid dresses. Baptism candles are white with a touch of Pink/Blue and the baby's name and date of birth written in gold wax. We take commissions from companies or businesses wishing to give customers a gift or 'Thank You' with their company colour or logo.

AN OLIVIA CHOCOLATE

Olivia Curran the chocolatier behind An Olivia Chocolate is a self confessed chocoholic so what better way to indulge her foodie passion than set up her own artisan chocolate business!

Hailing from Monilea, outside Mullingar Olivia has a Diploma in Food Quality Assurance, and following this completed a chocolate patisserie course in London with renowned French chocolatier Phillipe Manard. Not content with producing all things chocolate Olivia is a wonderful sugar crafter and superb wedding cake creator.

Setting herself apart from other chocolate makers in terms of quality, design, personal service and breadth of range - having only officially launched her business last April, Olivia is one lady destined for great success with her collection including handmade chocolates in over 7 varieties and fillings, figurines, fun lollipops, 3D chicks, wedding favours and cakes. Olivia is also a valued member of Westmeath Food Network.

To find out more or to place an order contact Olivia on 087 2218233 or email an_olivia_chocolate@hotmail.com

SLANEMORE FARM & NURSERY

Pat Leavy from Slanemore, Walshestown is a 3rd generation dairy farmer and he just loves and relishes the challenges that Mother Nature daily throws at him. At Slanemore they endeavour to harness the best natural resources and using our temperate Irish climate and the fertile land, Pat grows the sweetest strawberries ready from May until early October - picked and delivered on the same day to local stores or directly from the farm gate. He also grows hardy annual and perennial flowers in the form of bedding, patio and basket plants. Slanemore Farm is a valued member of Westmeath Food Network. He attributes his triumphs to date to his loyal following of customers and consumers and is always ready to listen to their feedback and also bases his success on his close links with the Buckley's SuperValu and other local SuperValu Stores, and independent retailers throughout Westmeath and the Midlands. With a brand new logo, their core values of freshness, service, and competitive pricing - this local and family run business is sure set on being around for another three generations.

To order or find out more information call Pat Leavy on 087 6832723 or email slanemorefarm@gmail.com

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RENAULT CLIO WORTH €16,000
WITH MIDLANDS 103 & O'BRIENS RENAULT MULLINGAR**

GONE IN 30 SECONDS



**MIDLANDS
103**

**IDENTIFY MORE SONGS THAN ANYONE ELSE, AND YOU
COULD BE DRIVING AWAY IN A BRAND NEW RENAULT CLIO**