

*There is a small 500 acre farm; a hidden gem, in the middle of a village community in Forest Row, East Sussex. It made the headlines this week when it was chosen as the 'Best Food Producer' on Radio 4's Food Programme. Key to its success - showing a way forward to sustainable food production and a very real community involvement. Could this small-scale operation, replicated in other locations, become one of the solutions to the problem of food production in this country?*



- The land at Tablehurst has been farmed for over 50 years using organic, biodynamic and regenerative mixed-method farming techniques: a labour-intensive, low-input holistic natural farming system in symbiosis with life at every level. We have measurably improved biodiversity year-on-year on and around the farm.
- Tablehurst became a community farm and co-operative in 1996. The Co-operative spans nearby PlawHatch, another biodynamic farm. The co-op is a not-for-profit venture. Community engagement is a central pillar of the farm's ethos, and we run many community events.
- We provide apprenticeships for young farmers and run a care home for adults with learning disabilities, who are fully integrated into the farm's daily life.
- Stewardship of the land is very important for us. We farm using minimum tillage techniques to preserve soil fertility, microbial life and soil structure. We make our own biodynamic preparations and compost, collecting the manure from our animals on the farm. We attempt to produce all our own feed and fertiliser, so the farm is self-sustaining.
- We raise biodynamic "mob-grazed" grass-fed beef and lamb and organic pork and chicken all year. We cure and smoke our own nitrate-free bacon and make many varieties of butcher's sausages. We rear geese and turkeys for Christmas.
- Our Dairy produces delicious raw milk and yoghurt from our 10-strong Jersey herd.
- Our Garden grows over 90 varieties of seasonal vegetables and soft fruits over six hectares.
- Our award-winning pie kitchen is celebrating 11 years of making beautiful and delicious hand-crafted pies from our own meat and vegetables.
- We run a thriving Farm Shop which sells our own produce and other organic foods, and we run a seasonal outdoor Café, which is open from April to September. We offer a traditional barbecue every Saturday and wood-fired pizzas on Fridays.

- The farm also hosts Fermento Bakery, an initiative of Daniele Panzarino. Daniele mills his own flour and bakes a range of superb sourdough bread in his wood-fired oven using only organic ingredients (including our own wheat and rye grain when they're available).
- **Tablehurst Farm was a winner in the Sussex Food & Drink Awards 2021**
- **Tablehurst Community Farm in Sussex was announced as the WINNER of the 'Best Food Producer' award at the BBC Food & Farming Awards 2022 ceremony in Cardiff last Sunday**
- **The Forest Row farm was nominated anonymously in June and joined hundreds of other UK food producers in the running for this prestigious award. The award says:**

*Congratulations to Tablehurst Farm, winners of the Best Food Producer Award!  
#tablehurstfarm was a "startling standout", a social enterprise founded in the mid- 1990s -  
the farm produces meat, vegetables, raw milk & arable crops to biodynamic & organic  
standards*

“We were so excited to be one of the finalists and ecstatic to have been announced as winners of the Award. We feel it’s a recognition not only of the quality of the food we produce, but also of our holistic approach to farming and biodiversity, and to our role as a community farm,” says Peter Brown, Tablehurst Farm Manager.

After sending samples of produce in July, Tablehurst was selected as one of the three finalists. The judges and a BBC TV crew visited the farm, its garden, pie kitchen and butchery in September.

The [BBC Food & Farming Awards](#) were launched in 2000, to mark the 20th anniversary of Radio 4’s The Food Programme. The mission statement is: “to honour those who have done most to promote the cause of good food”. The Best Food Producer award is the top accolade

**Media enquiries:** To visit the farm and sample our produce, or to speak to us, please contact Peter Brown: [peter.brown@tablehurstfarm.org.uk](mailto:peter.brown@tablehurstfarm.org.uk); / 07803 932283.