

Our local suppliers



We use local suppliers where possible, below is a map of just how close some of them are.



**Whitelee
Windfarm**
visitor centre

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Our local suppliers



Meat

Gordon Brown Family Butchers - a small family run butchers, in Netherlee since 1976 and Eaglesham since 1981.

Gordon Brown Snr, retired in 1992 and Gordon Brown Jnr, has run the business since then with help from his friendly staff and wife.

They supply only British meats and pride themselves in using their own recipes for sausages, pies, puddings and cooked meats, all made on the premises.

They source their meat from up to six farms in a radius of 50 miles from their shops. The furthest they source is South Ayrshire / Dumfries. They send a picker to Ayr market, who selects beef, lamb and pork, on their specific standards. They use an abattoir in Paisley who deliver direct to their shops.

The Eaglesham shop is 3.7 miles from the visitor centre.

Cakes

The Dessert Depot - family owned, by two sisters and founded in 2002 in Ayr. They are an award-winning company, making award-winning products and have Safe and Local Supplier Approval (SALSA)

With their mother Jenny as their baking inspiration, they founded the company in her honour after she died in 2002. Her recipes were handed down from her mother and her grandmother before her. Frances Barron says ***"We actually own our great grandmothers original rolling pin which is made of wood and holds a sentimental place in our hearts and is not in use today."***

Where possible and economically sound, they use locally sourced ingredients. They currently source cream cheese from Grahams Dairies in Bridge of Allan near Stirling and butter from around Scotland depending on price.

The Dessert Depot is 23 miles from the visitor centre.



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Ice Cream



Thorntonhall Ice Cream - Micki and John, a former chef and fourth-generation farmer respectively, started making ice-cream in 2005 after their dairy farm business was struggling. John's family have been farming at Meikle Drips farm in Thorntonhall since 1880.

Seeing an ad about a Dutch ice-cream company which had produced a machine especially for farms, they went out to the Netherlands to test it out and have been building up the business ever since.

Blending fresh milk from the morning milking with natural ingredients and with no artificial colours, stabilisers or emulsifiers produces a fresh quality product and is the reason why the mint chocolate chip ice cream is white!

They supply some of Glasgow's best-known restaurants with their ice cream, including John Quigley's Red Onion, Crabshakk, Gamba and Ox and Finch. They also sell at galas, farmers markets, food festivals and directly from their farm.

The farm is 6.1 miles from the visitor centre.

Coffee



Matthew Algie - the founder was born in Greenock and started the business in 1864 to specialise in tea. The focus of the business changed when post-war Glasgow developed a taste for coffee.

Today, sustainability and supporting the local community are core principles of the business, where they fund a community clinic in Ethiopia and work with business studies pupils at a local high school as part of the Scottish Food and Drink Federations' school programme.

The Glasgow roastery is 19 miles from the visitor centre.



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Mossgiel Farm - Farmer Bryce, the third generation of the Cunningham family to work the lands of the tenanted farm of Mossgiel, was tired of being controlled by what he sees as an unforgiving dairy industry, controlled by mega-dairies. Being paid just 15p per litre of milk to look after the 'Mossgiel Girls' (the herd of awesome Ayrshire cows who live on the farm and provide an income for the family) meant they were losing £10,000 per month.

In 2015, Bryce decided to supply their milk directly to customers. A pasteuriser was installed on-farm to reduce food miles to zero and they signed up to become an organic dairy farm.

The Mossgiel Girls are at the very heart of the family farming story; eating a purely organic, grass based diet.

Mossgiel Farm is also the UK's first single use plastic-free organic dairy farm.

The farm is 18 miles from the visitor centre.

Sandwiches and Paninis



Glasgow Science Centre - Whitelee Windfarm visitor centre is managed and operated by Glasgow Science Centre and the very talented chefs make all our sandwiches, Paninis and soup fresh every morning. The chef uses local produce in the sandwich and Panini fillings where possible. We use bacon and ham from Ayrshire, cheese from Dumfriesshire, Scottish beef and salad from Scottish farms.

Glasgow Science Centre is 18 miles from the visitor centre.



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