From A Leading Actress And A Butcher, To Michelin Star Chefs And Business Leaders; All Part Of This Modern Farmer's Story

Tuesday 13 January, 2015

Celebrating 10 years, Farmer Duncan Farrington thanks the people who supported his British culinary oil with the first 10, new look bottles off the production line.

Farrington's Mellow Yellow cold pressed rapeseed oil celebrates its 10th anniversary with a redesign and fresh look. The success of this British brand of culinary oil has been achieved through lots of hard work, as well as support from a wide variety of people. Duncan started selling bottles of Mellow Yellow cold pressed rapeseed oil to independent retailers from the boot of his car in 2005, including his first stop at local butcher, H Johnson & Sons in Thrapston. Mr Johnson agreed to give it a try on a sale or return basis and within a fortnight had placed his second order having completely sold out.

In 2003 Duncan became a LEAF Demonstration Farmer, as part of a network of farmers who talk to the public about their environmentally friendly farming practises. Actress Tamsin Greig, launched the Farrington family farm as a demonstration farm. Tamsin was playing Debbie Aldridge in the Archers at the time, where the character had just completed her LEAF audit on the show. Duncan invited Tamsin and her family to the farm where she planted an owl box to mark the occasion. Later with LEAF Marque accreditation for his rapeseed, Duncan began producing Farrington's Mellow Yellow rapeseed oil to the highest environmental standards and raised the bar of British produced culinary oils.

Cold pressed rapeseed oil continues to grow in popularity and is much loved by chefs and home cooks alike, who appreciate its culinary and health properties. Leading chefs to discover Farrington's early on included Jamie Oliver and Nigella Lawson. Duncan introduced himself to Jamie at a consumer show in 2006, and since then has produced one of Jamie's brands of rapeseed oil as well as being on the menu at his Union Jacks restaurant. Nigella was an early fan too, naming Farrington's Mellow Yellow as her rapeseed oil of choice in her book 'Kitchen'. More recently, the company was chosen by Michel Roux Jr's Cookery School to become a partner. The school contacted Farrington's because their chefs have been using the oil since the school opened in 2013.

Duncan also acknowledges other people who support British agriculture and who have, in one way or another, been advocates and mentors. Duncan says, "Our success has been achieved not only with a great product, but also through working with great people who believed in what I was trying to achieve right from the start. From the food writers and independent shops, to the national retailers and Michelin starred chefs, all of whom I've enjoyed working with and who have supported us on our journey from humble beginnings".

The ten people to receive bottles of Farrington's Mellow Yellow cold pressed rapeseed oil are Judith Batchelor, Graham Cassie, Sheila Dillon, Tamsin Greig, Adam Gray, Nigel Johnson, Nigella Lawson, James Martin, Jamie Oliver and Michel Roux Jr.

Farrington Oils, founded by farmer Duncan Farrington in 2005, was Britain's first seed-to-bottle producer of cold pressed rapeseed oil and is grown to LEAF marque standards on the family farm in Northamptonshire. Duncan has led the growth of the cold pressed rapeseed oil sector within the UK and the company has won many awards for its products and innovation. With a smoke point of 220°C, cold pressed rapeseed oil is a wonderful high temperature cooking oil. It has the lowest saturated fat content of any widely available culinary oil and contains high balanced levels of omega 3, 6 and 9, as well as being a good source of vitamin E. Available from Waitrose, Sainsbury's, Ocado, Midland Co-op, Booths, 500ml oil RRP £4.30.

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