

Hurdlebrook Guernsey dairy products

Written by Digby Gribble

Monday, 08 December 2008 12:20 - Last Updated Wednesday, 10 December 2008 10:38

Olive Farm at Babcary, in Somerset, is a family-run operation with David and Rosie Paull and David's parents, Ken and Mary, all involved in the business. They trade under the name of [Hurdlebrook Dairy](#)

The business started with the sale of "green-top", i.e. unpasteurised, milk and cream through local Farmers' Markets in Somerset, but has since expanded to take in the much larger Guildford and Oxford markets, as well as the Notting Hill, Islington and Marylebone markets in London.

Recently a newly equipped process room has been commissioned which has allowed Yoghurt, Creme Fraiche and Smoothies to be added to the product range.

A local farmhouse cheese maker uses their Guernsey milk to make two excellent cheeses.

Here's a table showing the details of the Farmers' Markets that Hurdlebrook Dairy attends:

Where

When

Location

Notting Hill

Hurdlebrook Guernsey dairy products

Written by Digby Gribble

Monday, 08 December 2008 12:20 - Last Updated Wednesday, 10 December 2008 10:38

Every Sat: 0900-1300

Corner Kensington Church Street

Islington

1st & 3rd Sun: 1000-1400

William Tynedale School

Marylebone

1st & 3rd Sun: 1000-1400

Moxon Street

Oxford

1st & 3rd Thurs: 0900-1430

Gloucester Place

Hurdlebrook Guernsey dairy products

Written by Digby Gribble

Monday, 08 December 2008 12:20 - Last Updated Wednesday, 10 December 2008 10:38

Guildford

1st Tues: 1000-1530

High Street

Frome

2nd Sat: 0900-1300

Cheese & Grain Building