

MEDIA FACTSHEET

BIG RED KITCHEN

WHAT?

Big Red Kitchen is a specialist food business that makes award-winning jams, marmalades, dessert sauces, chutneys and savoury condiments using traditional methods. Today, Big Red Kitchen has a range of more than 25 products, and supplies more than 50 stockists in Ireland, of which many are prestigious outlets including The English Market in Cork City, Fallon & Byrne in Dublin, McCambridge's of Galway, Wrights of Howth and the Ardkeen Stores in Waterford. (See the Products and Stockists sections on the website bigredkitchen.ie for full lists.) Big Red Kitchen products are also available to buy online through the Online Shop at bigredkitchen.ie.

WHO?

Big Red Kitchen is owned and managed by Nicola Smyth. Nicola was in her mid-20s when she established the business. She was named Best Artisan Producer 2012 at the Blas Na h'Éireann National Irish Food Awards, just 2 years into business. Nicola makes all Big Red Kitchen preserves herself. Since 2013 she also employs 2 part-time staff.

WHEN?

Big Red Kitchen was established in May 2010 with a range of 8 products. In its first year, Nicola operated Big Red Kitchen as a part-time concern. In 2011, Big Red Kitchen became her fulltime career. (Nicola had been working as an operations director for an Irish-based international consultancy, a job that took her all over the world, but was made redundant in 2011.)

WHERE?

Nicola operates Big Red Kitchen from her home kitchen in Stamullen, Co Meath. This village and the surrounding area borders north county Dublin and is situated in the horticultural heart of Ireland, a region famous for commercial fruit-growing.

WHY?

Nicola lives beside a fruit farm (Clarkes Fresh Fruit). This inspired her to set up a business from her home that could utilise the fresh, superior-quality harvest of Irish fruit available on her doorstep. It's important to Nicola that she supports local growers and suppliers where possible.

Nicola simply loves making preserves the way her great grandmother used to do. There are more than romantic reasons for her approach though. The traditional techniques importantly mean her products are 100% natural and free from any additives, 100% homemade here in Ireland, plus they're delicious and full of goodness.

KEY ACHIEVEMENTS

May 2014:

Nicola appears on RTE's "The Saturday Night Show" introduced by renowned Irish Chef Neven Maguire, as one of three representatives from the community of Irish Artisan food producers, showcasing the Big Red Kitchen range

April 2014:

Big Red Kitchen launches into the export market with its first overseas stockist in Paris

October 2013:

Big Red Kitchen wins 4 awards at the Blas Na h'Éireann National Irish Food Awards 2013:

- Best In Farmers Market, Big Red Kitchen
- Gold, Big Red Kitchen Butterscotch Dessert Sauce
- Silver, Big Red Kitchen Irish Whiskey Marmalade
- Bronze: Big Red Kitchen Irish Blackberry Dessert Sauce

May 2013:

Big Red Kitchen's Blackberry Jam wins a Great Taste Gold award, the company's first in the UK-Based Great Taste Awards

March 2013:

Big Red Kitchen Online Shop is launched at www.bigredkitchen.ie

December 2012:

Big Red Kitchen product range becomes available in Dublin Airport (Terminals 1 & 2) through new stockist Wrights of Howth

October 2012:

Big Red Kitchen wins 3 awards at the Blas Na hÉireann National Irish Food Awards 2012:

- Best Artisan Producer, Nicola Smyth, Big Red Kitchen
- Gold, Big Red Kitchen Lemon Curd
- Gold, Big Red Kitchen Raspberry Dessert Sauce

September 2012:

John & Sally McKenna, authors of the respected The Irish Food Guide series, award a "Best in Ireland" 2013 plaque to Big Red Kitchen, plus they include Big Red Kitchen in The Irish Food Guide 10th Edition, the latest in the series

FURTHER INFORMATION:

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