



P R E S S R E L E A S E

GLENISK PARTNERS WITH BROOKLODGE, MACREDDIN VILLAGE

An organic partnership forged in culinary heaven!

Exclusive Organic Recipes and a Spa Break Competition

(Offaly, 25 March 2008) If you're stuck for inspiration in the kitchen, help is at hand from two of Ireland's most successful businesses and pioneers of the country's organic movement: Glenisk, the family operated dairy, has joined forces with Macreddin Village, home to BrookLodge & Wells Spa and Ireland's only certified organic restaurant, The Strawberry Tree in a bid to boost our organic cooking repertoire with some exciting new dishes. The partnership is the latest initiative by Glenisk in their mission to create an organic Ireland. From 25 March, special Glenisk multi-packs which can be found in the nation's leading supermarkets and independent stores, will feature exclusive organic recipes devised by award-winning Macreddin head chef, Norman Luedke. The mouth-watering recipes include Macreddin Healthy Breakfast; Monkfish Kebabs (recipe below)*; Rajita; Greek Tzaziki and Macreddin Brown Bread. The recipes will appear on Glenisk's Strawberry, Raspberry, Blueberry & Natural multi-packs. To celebrate the partnership, visitors to www.glenisk.com, can sign up to win one of 12 luxury spa mini breaks at BrookLodge & Wells Spa.

Long recognised for their commitment to local, seasonal and organic foods, Macreddin Village is a member of Slow Food Ireland and frequently tops the lists of the best places to stay and eat in Ireland, most recently being included in The Bridgestone guide. Commenting on the importance of organic foods, Macreddin's Evan Doyle said: "Traceability, along with the reduction of additives, has become a byword for consumers purchasing conventional foods. But these standards have always been the benchmarks of organic production with a rigorous certification process and firm legal standing. This is why we committed to organics in 1992 – simply because our customers deserved nothing less."

Speaking about the partnership, Vincent Cleary, managing director, Glenisk said: "Like Macreddin, Glenisk is a family owned and operated business with a passion for organics and a commitment to producing delicious, wholesome food. Glenisk, along with our farmers and other likeminded partners, has a vision of an organic Ireland and we're working towards it, one acre at a time. We fully support the commitment to increase Ireland's organic acreage from 1% to 5% by 2012, as outlined in the current Programme for Government."



Further information is available at www.glenisk.com.

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For further information, full details of recipes, photography, product samples or to arrange an interview, please contact:

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Note to Editors:

About Glenisk

Glenisk was established in 1987 by the Cleary family in Killeigh, Co Offaly. Glenisk converted to organic production in 1995 with a recognition of organics' potential in the Irish dairy market. Today, Glenisk continues to operate from Killeigh and is run by six of the Cleary siblings, producing organic yogurt, milks, yogurt desserts and goats' milk products. Working with small organic farmers on both sides of the border, Glenisk procures 90% of the organic milk produced in Ireland, using more than 5,000 kilo tonnes annually. With strict adherence to fair trade practices, the Clearys pay farmers the highest milk premium in Ireland. Glenisk has received many awards and most recently, was the recipient of a Bord Bia 'Food Oscar', winning the Making a Difference category at the Bord Bia Food & Drink Industry Awards.

About Macreddin Village

An ancient village, Macreddin derives its name from one its earlier inhabitants, a chief named Credin who it is believed was brought back to life by Saint Kevin in the fifth century. The village itself received a new lease of life with the arrival in 1999 of brothers Eoin, Evan and Bernard Doyle who established BrookLodge & Wells Spa, along with Ireland's only certified organic restaurant, The Strawberry Tree. Macreddin is also home to Acton's Country Pub and Brewery, The Orchard Café, La Taverna Armento Italian restaurant, The Store Rooms, The River Mews conference centre, TAO Clothing, Macreddin Stables Equestrian Centre and the Paul McGinley-designed championship course at Macreddin Golf Club. The recipient of numerous accolades, Macreddin most recently achieved a stellar review in the 2008 Bridgestone 100 Best Places to Stay Guide.

* **Glenisk & Macreddin Village Organic Recipe, created by Norman Luedke:**

#1: Monkfish Kebabs

Ingredients: (Always Choose Organic)

- 1 Kilo/2.2lb Monkfish Fillet cut into 4cm cubes
- 250g Glenisk Natural Organic Yogurt
- 4 Tablespoons of Lemon Juice
- 3 Cloves of Garlic Crushed
- 2 Teaspoons Freshly Grated Ginger
- 1 Teaspoon of Chilli Powder
- 1 Teaspoon of Ground Cumin
- 1 Teaspoon of Ground Coriander Seeds
- 2 Fresh Chillies Finely Sliced
- Sea Salt/Black Pepper

To garnish:

- Finely chopped Fresh Coriander
- Lime Slices
- Fresh Chilli (optional)



Method:

- Mix all spices with yogurt, pour over the fish and cover
- Marinade overnight
- Skewer Monkfish on 8 metal skewers
- Grill in a preheated hot grill for 7-10 minutes until fish is cooked through, turning once
- Garnish and serve with salad and raijta
- See www.glenisk.com for raijta recipe

Serves: 4