

# Top Fruit Seminar 2017



Michał Sławski

14/12/2017

Growing the success of Irish food & horticulture

**Bord Bia**  
Irish Food Board

# Overview

- ✓ Quality mark
- ✓ Blossom walks and World Pi Day
- ✓ Website



# Quality Mark



Growing the success of Irish food & horticulture

***Bord Bia***  
Irish Food Board

# Website



Growing the success of Irish food & horticulture

**Bord Bia**  
Irish Food Board

# Blossom walks



Growing the success of Irish food & horticulture

**Bord Bia**  
Irish Food Board

# World Pi Day 110 000 views



alan\_hogan

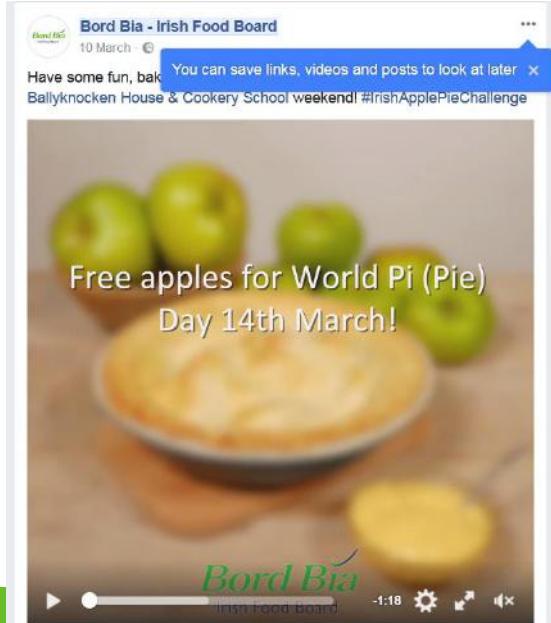
Follow

sudzhanrahen, annamhogan77, tonydillon64, bordbia, paulkww, riverhousecungloie, girlfriday08 and eleanorcatherinebrown like this

alan\_hogan Daddy and Siofra fun baking day. First apple pie ever, first time for everything! Tasted gorgeous, thanks for inspiration @bordbia #irishapplepiechallenge

bordbia You are only stars! Well done you two! 🍎

Add a comment...



356301 people reached

Growing the success of Irish food & horticulture



Anka Wagner added 3 new photos.

17 March at 15:34 · Emly · 6

Made my first Apple Pie yesterday to participate in the #irishapplepiechallenge 😊 hope it tastes as good as it looks 😊 #applepie#myfirstpie#challenge#littlebitproud#tasty😊 #horses#horseontopofacake 😊#apples from #theapplefarm🍎 and the perfect thing to eat on #stpatricksday 😊



You and 55 others

5 Comments

he Cooks Team @CooksAcademy101 · Mar 14  
ary & Niamh are in there too somewhere!!! #Ireland #IrishApplePieChallenge  
PiDay #WorldPiDay cooksacademy.com/Culinary-Prog...



**Bord Bia**  
Irish Food Board

Apple Growers  
Association logo

[Home](#)

[Apple Farm Shops](#)

[Apple Growers](#)

[Recipes and Tips](#)

About the site: image and text

Link to apple  
farm shops

Link to  
Irish apples

Link to  
Recipes & Tips

Bord Bia Logo



Apple farm shop 1

image

#### Headline

*Lorem ipsum dolor sit amet, consectetur adipiscing elit. Nam consequat at ipsum non pulvinar. Nullam imperdiet efficitur nulla sed pellenlesque. Vestibulum facilisis, ipsum at efficitur sollicitudin, sapien tortor ultrices mauris, in sagittis tortor lacus ac eros. Duis vestibulum lacus ut velit faucibus, at sagittis diam eleifend.*

[Website.com](#)  
[Phone xxxxxxxx](#)

Apple farm shop 2

Apple farm shop 3

Apple farm shop 4

Apple farm shop 5

Apple farm shop 6

Apple farm shop 7

Apple farm shop 8

Apple farm shop 9

Apple farm shop 10

Bord Bia Logo

[< Back to overview map](#)

## Castlefarm Shop

*Placeholder text for the shop description.*

Address: Narraghmore, Athy, Co. Kildare  
Phone: 087 678 5269

### Opening Hours

Wednesday	9:30a.m.-5p.m.
Thursday	9:30a.m.-5p.m.
Friday	9:30a.m.-5p.m.
Saturday	9:30a.m.-5p.m.
Sunday	10:30a.m.-5p.m.
Monday	Closed
Tuesday	9:30a.m.-5p.m.



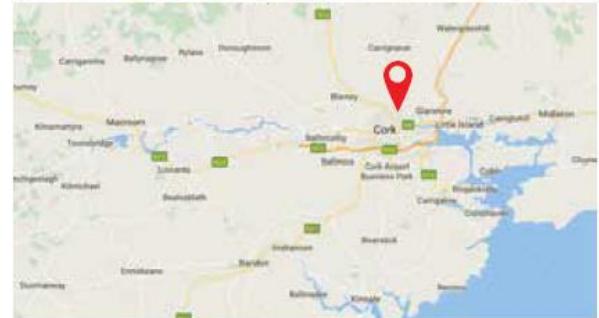
Bord Bia Logo

[< Back to list overview](#)

## Ilewellyns Orchard

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Aliquam faucibus est non tellus varius consequat. Sed tortor est, luctus vitae lorem in, aliquet accumsan magna. Nam congue egestas ligula ut convallis. Nulla vehicula, ante tincidunt finibus sagittis, nulla libero euismod urna, ultricies auctor est neque ut ante. Proin magna tortor, dapibus eu purus non, elementum tincidunt libero. Phasellus dui urna, faucibus at nibh eget, sodales consectetur odio. Cras nisi ligula, pretium quis tempus a, rutrum non tortor. Sed lacinia sem tellus, et fringilla orci condimentum ut.

Address: Narraghmore, Athy, Co. Kildare  
Phone: 087 678 5269



Bord Bia Logo

Website - general

IRISH APPLES PAGE - SEASONALITY

IRISH APPLES PAGE - VARIETIES

IRISH APPLES PAGE - PROCESS & STORAGE

IRISH APPLES PAGE - FRESH & CARBON FOOTPRINT



## Homemade Apple Tart

### What you need:

225g/8oz Odlums Cream Plain Flour  
125g/4oz Butter or Margarine  
½pt/150ml Cold Water (approx)  
4 large Cooking Apples, peeled, cored and sliced  
Sugar, to sweeten apples  
Icing Sugar, to dust (optional)

### How to:

1. Preheat oven to 200°C/400°F/Gas 6.
2. Place butter/margarine in freezer for about 15 minutes to harden.
3. Sieve flour into a bowl.
4. Grate hard butter/margarine into the flour. You may need a little flour on your fingers for this.
5. Using a knife, mix grated butter/margarine into flour. Add sufficient water and mix to a soft dough with the knife.

Bord Bia Logo