# Outstanding Local Produce

Rothiemurchus Farm Shop started in 1985 at Rothiemurchus Fishery, selling fresh and smoked Rainbow Trout straight from the clear sparkling water flowing from the Cairngorms into our Fish Farm. Johnnie and Philippa's friends asked where they could buy the delicious, tender venison that they enjoyed in their home. So the Trout was joined by carefully butchered and packed specially developed cuts of venison, developed because Philippa disliked traditional 'mature' venison that needed marinating to tenderise and disguise the well hung'odour'!

The Grants had always had a Highland 'stot' or heifer specially matured for them once a year. The meat was so memorable that again their friends begged them to make it available in the Farm Shop. So 2001 we took the big step of moving to Rothiemurchus Centre and Charlie Haggarty the part time butcher became full-time and Norma Hutton our chef came part-time to begin with now full time. Sadly Charlie died and so his 'mentor' Fraser Sharp – Champion Black Pudding maker of Scotland took over. Fraser is still working part-time along with our full-time butcher Brian Dey. The Farm Shop moved to a more spacious room in the  Rothiemurchus Centre and is now managed by Margaret Pearson when she is not in Austria skiing and support by Duncan Culliford. We have also welcomed back Liz Mckenzie who used to work at the Fishery, and is also who is married to our Farm Grieve, Sandy. Norma Hutton our chef reduced her hours last winter but still prepares amazing homemade meals pre-frozen especially for you to take away.