

FIELDING COTTAGE

SAM STEGGLES





FIELDING
COTTAGE

Background?



Why Goats?

- G** = Gap in the market
- O** = Original/our region
- A** = Ambition
- T** = Turning a profit
- S** = Succession



The Start!



Our Customer base ...

- Farmers Markets



Growing Business Award

- Everything we needed to get to market;
 - Processing equipment
 - Cheese Room
 - Website
 - Weighing Scales
 - Packaging
 - Advertising



Cheese Room



Goats Goats & MORE Goats!



Where are we now?

- Purpose built processing facility on own site at Honingham



**FIELDING
COTTAGE**

Where are we now?

- Focus on processing not milk production



Our Customer base?



**RUGBY
WORLD CUP
2015**



MORRISONS



**FIELDING
COTTAGE**

Skin Care



The Goat Shed



Residential Cheese Courses

HOT TOPICS: WIN A SAFARI | PRINCE PHILIP CRASH | WEIRD NORFOLK | NORWICH NOSTALGIA

Eastern Daily Press InBrief | TODAY'S LOCAL NEWS

Say cheese! For a tasty way to spend your holiday in Norfolk

PUBLISHED: 11:00 20 June 2016 | UPDATED: 11:00 20 June 2016 | Kathryn Cross



Fielding Cottage, goat's cheese producers. Production manager Emma Tabrett. Picture: ANTONY KELLY

For many holiday-makers a week's break on a working farm is enough of an attraction in itself.

Eastern Daily Press

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Honingham farmer's cheese-making courses go residential with new holiday units

Anthony Whyman | anthony.whyman@edpnet.co.uk | @EDPbusiness
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Goats' milk and cheese supplier Fielding Cottage near Honingham has built three holiday units which will accommodate people on its cheese making courses. Pictured is Fielding Cottage owner Sam Staggles outside the units. Picture: Anthony Whyman

The residential course remains a popular form of educational break, from pottery and painting to allotment-keeping. But how about cheese-making?



Holiday Cottages



Top of the World!



In The Press



Philly, Mia, and her twinies William, Siobhan, right, with their three-day old boys

A Norfolk goat farmer and cheese maker is celebrating a national accolade after winning the vegetarian category at the Artisan Cheese Awards in Milton Keynes



What's to come this year?

VINTAGE
— I N N S —



BRASSERIE & BAR
· BROWNS ·
ESTABLISHED 1973



What's to come this year?

The Tesco logo consists of the word "TESCO" in a bold, red, sans-serif font. Below the text are three blue diagonal stripes.

What's to come this year?

- Further expansion of cheese making facilities
- Expansion of team
- £1 Million turnover!!!



The Future

- Export – USA / Canada / Australia
- New Product Development
- Continued growth



The Future

