

A Family Tradition since 1901

In 1901 my Great Grandfather, Charles Myers purchased the local mill and village store in Alford, Lincolnshire. He was later joined in the business by his two sons,

Charles Myers outside Myers Mill

Reginald and Lewis, who left Alford in 1932 to set up his own bakery in Southrey. A few years later Lewis then moved to Mareham Le Fen where he purchased the local village shop and later the mill.

Whilst at Mareham, Lewis' son Derek began to take a keen interest in the bakery business. Derek studied the craft at Grimsby college where he excelled winning several prizes including the Renshaw Cup for 'Best Student'.

Whilst working at Mareham in 1970 Derek purchased the shop at 20 The Bull Ring,

The Store at Mareham Le Fen

Horncastle. Eventually closing the bakery at Mareham, efforts were concentrated in Horncastle where both myself and my Brother Michael joined our Father in the business.

Along with our families and dedicated team of staff we continue to run the business as my Father, Grandfather and Great Grandfather would have liked.

Richard Myers



Derek with his cups from college

Stockists

Our plum loaves are available through a wide variety of outlets including all Lincolnshire Co-operative stores, selected branches of Waitrose, farm shops, butchers and delicatessens.

Please see our website for a full up-to-date list of our stockists.

www.myersbakery.co.uk

Trade Information

As a trade customer we aim to help manage your stock levels, provide point of sale material to encourage increased sales and do tasting sessions with your customers.

If you would like further information on becoming a trade customer please contact Robert or Marie Myers.

Phone: 01507 525871 or

Email: enquiries@myersbakery.co.uk



We are a traditional family bakery business based in Lincolnshire and aim to provide a first class product.

MYERS



QUALITY BAKERS
Since 1901



Home of the Famous
Lincolnshire Plum Loaf

HORNCASTLE
LINCOLNSHIRE
www.myersbakery.co.uk

Plum Loaf

In 1901 my Great Grandfather made his first batch of Lincolnshire Plum loaves. Since that day four generations of the Myers family have continued the tradition with the same recipe using only the finest quality ingredients to create a deliciously moist plum loaf.



Serving suggestion:

Our famous award winning Lincolnshire plum loaf is delicious simply sliced and buttered, or with a crisp apple at lunchtime. Why not try some toasted, or with your favourite preserve for a traditional afternoon tea. Equally it makes the perfect accompaniment with cheese and a glass of wine after dinner.



Winner of the 2005 Gold great taste award



Plum Loaf made by craft bakers

Our Famous Lincolnshire plum loaf is made using only the most succulent fruit and finest quality ingredients available. No artificial flavours or preservatives are used.

After the mixing process, the dough is left to ferment for one hour, this helps to give the loaf more flavour, before being weighed into individual loaves and moulded by hand by our craft bakers to make every plum loaf unique and individual.



The plum loaves take two to three hours to rise, following this they are carefully brushed with fresh egg before going into the oven to bake.



After being left to cool overnight the loaves are carefully wrapped and boxed to leave for our stockists the same day.

This ensures that they reach the shelf as fresh as possible for all our customers to enjoy.



Tea Loaf

To accompany our famous plum loaf is our new deliciously moist Lincolnshire tea loaf, made to a traditional recipe using freshly brewed tea. Served simply sliced and buttered with a cup of tea it makes the perfect afternoon tea treat. Due to the nature of the tea loaf it improves with keeping and when kept stored in an airtight container will last for three weeks.

