



Dobbies welcomes award-winning butcher to Edinburgh and Livingston stores

Customers of Dobbies Garden Centres in the Lothians can now shop in store for the finest quality and award-winning products by 'farm to fork' company Puddledub.

The Fife-based producer already has a presence in Dobbies' Dunfermline store not far from its family farm near the village of Auchtertool. Based on the success of the butcher at this store, the family business is now extending its presence to Dobbies in Edinburgh and Livingston, offering pork, beef, lamb, poultry and deli items, produced from its own livestock and sourced from other local suppliers.

Top products include dry cured bacon, delicious hams, luxury pork sausages and home-made steak pies.

The Mitchell family behind Puddledub have been at Clentrie Farm since 1905. The farm is focused on high welfare, sustainable pork production and caring for the environment.

Peter Mitchell, Director at Puddledub, said: "Just like Dobbies, we're passionate about offering our customers the very best products and have a highly skilled team. That's why we work with trusted partners that share our ethos, commitment to value and high-quality standards. The butchers in Dobbies' Dunfermline store has proven to be a great success and we're sure it will be the same in Edinburgh and Livingston."

David Gibson, Regional Manager at Dobbies Garden Centres, said: "Puddledub is one of Scotland's finest farms and meat producers, so we're really pleased to welcome them to another two stores. The company has a thriving in-store and online retail presence already, proving how popular its products are. They'll be an excellent addition to our foodhall in both Edinburgh and Livingston, offering great value products for our customers."

Puddledub joins Dobbies' diverse range of existing foodhall partnerships with brands including Waitrose, Hotel Chocolat, Whittards and Cook.

Both Dobbies and Puddledub are focused on reducing their impact on the environment. Puddledub is committed to sustainable farming and providing high-quality local produce to their customers. Each step from the breeding of their home-grown pigs, to the preparation of their products is thoughtfully done. Dobbies is also actively working with suppliers to reduce single-use plastics and packaging, while offering a range of in-store recycling opportunities and reducing food waste in partnership with Too Good to Go.

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About Dobbies

[Dobbies](#) was founded in 1865 by James Dobbie and is headquartered near Edinburgh. It is the UK's largest garden centre retailer, with 74 stores. The company employs around 4,000 team members. It is privately owned by Midlothian Capital Partners Limited and Hattington Capital.

About Puddledub:

[Puddledub](#) was established by Tom Mitchell and his sister Camilla in 1999, and have built up a reputation as one of Scotland's finest Bacon and Pork Producers. Puddledub's produce is hand-made using traditional methods and recipes. They believe produce with low food miles is tastier, and are committed to maintaining sustainable farming methods. Puddledub is one of the few producers, remaining in the UK, that really does offer pork from 'farm to fork'. Genuine provenance is a key part of their vertically integrated business. Unlike other butchers, Puddledub looks after every part of the supply chain from breeding and rearing of the pigs, to the making of the products, to the delivery, and retailing of the products. This ensures that Puddledub products can and are renowned for their taste.