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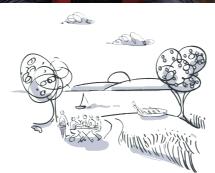
We welcome visitors to experience our broadleaf forestry; take a walk through our wildflower meadows; be a guest of our food experiences to see our lambs, crops and hives on the farm; take part in our candle making demonstrations; and enjoy the tranquillity of yoga in nature.

Visit our website for information on upcoming activities.



Ailbhe Gerrard is the farmer and beekeeper behind Brookfield Farm. After working and living in Dublin and abroad she returned to Brookfield Farm beside her family home.

Ailbhe studied sustainable development in UCL, and organic farming in the renowned Scottish Agricultural College. She is a Farming for Nature honorary ambassador and winner of the RDS 2019 Sustainable Farming award.



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Through careful, regenerative and sustainable farming Brookfield Farm produces nutritious food and locally sourced honey delivered direct to you. You will find award winning delicious wildflower honey, farm made beeswax candles and our organically certified sheep flock.







Shop our range of gifts locally produced with Brookfield Farm raw Irish honey and beeswax.

From our farm bee hives we create cold-filtered raw Irish honey, hand dipped pure beeswax candles, beeswax lip balm, and botanical scented candles.

Give a year of bounty from Irish country bees with a Brookfield Farm Hiveshare.

Creating Irish honey bee sanctuaries like Brookfield Farm will preserve bees, and other pollinators for future generations. As you enjoy the incredible flavours and health benefits of raw Irish honey and pure beeswax handmade candles from the your Hiveshare subscription, we look after the bees!

You can choose to be a 'Bee Friend', 'Bee Supporter' or our highest plan 'Bee Champion'.







