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Dungait Farms - Grower Profile

Dungait Farms - situated in Northumberland near the historic market town of Morpeth - has been in the Dungait family for over 170 years. Current owner Richard Dungait is the fourth generation to take the reins and three generations of Dungaits work on the farm today, alongside a cohort of loyal, seasonal workers. Richard's father is still heavily involved in the day-to-day running, his three teenage children help out during school holidays and his cousin Tom also works on the farm full time.

Keeping the farm in the family is integral to its philosophy. Everyone wants the farm to succeed and is totally dedicated. The Dungaits farm as sustainably as possible so that they can hand it onto the next generation.

When it started, Dungait Farms covered around 300 acres. Now, the family farm over 3,000 acres of crops, including 75 acres of leeks. The other crops are cereals, swedes and early potatoes.

Quality is extremely important to Dungait Farms. Because of the effort that goes into the whole process, Richard is keen to ensure that 100% of the crop can be used. As secondary suppliers, their main customers are ESG Drysdale who supply many big UK supermarkets, but as much of their crop is sold to local buyers as possible. According to Richard, producing a quality product that people want and use is the best part of being a farmer.

Farming is always challenging – from labour shortages to unpredictable weather – but Richard is positive about the 2024/5 crop. He is fortunate that the same seasonal labourers return to the farm every year which makes for a happy workforce, another key component of a successful operation.

During leek season, Richard spends his day split between being out in the fields supervising the regular team of tractor drivers and in the office managing the farm, while his dad will be in the office taking orders and overseeing the pack house. Looking to the future, Richard has plans to increase automation and mechanical processes in the pack house to improve efficiency and productivity.

Richard and his family's favourite leek recipe is cheesy leeks as an accompaniment to a roast dinner.