

Happy Meats News



Summer/Autumn 2002

Shop Opening Times

- **Wednesdays,
Thursdays &
Fridays 2.00 – 5pm**
- **Saturdays 10.00 –
1.00pm**

If these times do not suit you, please phone to arrange a more convenient one.

Contacting us....

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www.happymeats.co.uk

If you wish to receive your copy of our Newsletter via email, please send me an email message to the email address above, and we will do the rest.

New Sausages and many

Gluten-free ready for the BBQ

- All we need now is a bit of sunshine! Championship Sausage Maker Melissa continues to excel herself with new lines of meaty sausages and burgers. We thought that she had excelled herself with the Wild Venison, red wine and recurrent Sausage but now she has come up with the Old Spot and Garlic, Old Spot with Sun Dried Tomato and Basil and the absolutely delicious Lamb with Apricot.

Next Rare-Breed grass-fed DEXTER and LONG HORN Beef!

Orders are now being taken for this remarkable tasting beef. As well as its excellent high welfare, free range and grass fed pedigree, it will of course be hung for a month. With animals grazing now on the plentiful summer grass we should be stocked up from late September onwards.

Local Hand Made Willow Furniture.

Garden and Conservatory hand made coppiced willow and hazel chairs are now in stock. Made by adults with learning difficulties at Top Barn Farm, Holt, Manager Noelle Wilson says "We make a full range of rustic furniture produced from coppiced timber from local woods, where we work in the winter. Coppicing is a technique used to manage old woodlands, letting light into the wood, allowing a rich ground flora to grow and producing an everlasting supply of wood for us to use. Chairs are priced from £40 to £60 each. Please support this local charity.

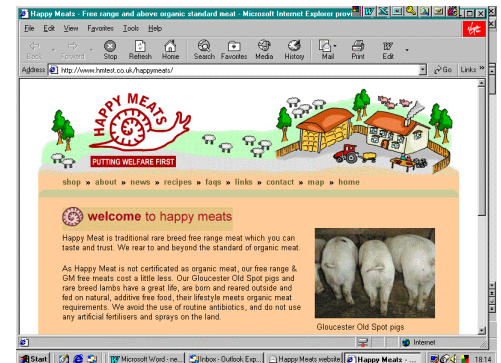
Fresh Local Honey

Thanks to local bee-keeper and customer Chris Scales of Blake House, Orleton, we now stock some lovely honey. Chris writes "The Teme Valley is without doubt a superb area for bees. The mixture of vegetation, both farmed and that found in the woods and hedges, provides nectar over a long season. In both of the years I've had bees here, no additional feeding has been necessary to develop the foraging bees needed to work the considerable acreage of fruit trees, which are such a feature of the valley. This is the honey on sale now, fresh and full of flavour". Price £3 a jar.

Half and Prime Pork Packs

Please note that we are no longer able to supply Half and Prime Pork Packs. This is due to increased demand for our rare breed sausages and burgers. Sorry.

New Website Launched!



We are really chuffed with our new site. Local web Designers Hughes Media www.hughesmedia.co.uk have done a superb job and we are very grateful to them. On the site you will find:

- Up to date listing of what is in season and in stock
- New big recipe section
- Complete easy to use on-line ordering
- List of all the farmers Markets we go to and other outlets of Happy Meat
- Regularly updated news stories and promotions

www.happymeats.co.uk

Local Food and Drink Festivals for your diary.

We must recommend the **Worcester Cathedral Food and Drink Festival** to you. It is on Friday 26th and Saturday 27th July 10.30- 5pm and is located in the wonderful Cloisters of the Cathedral. Being a Heart of England Fine Food event, it will have a full kitchen set up with TV Chef James Martin (Saturday only) demonstrating. This is probably the most prestigious food and drink event in Worcestershire each year. Don't miss it! Then 13-15 September we shall be at the **Ludlow Food and Drink Festival** from sharing a stand with others from the excellent Knightwick Farmers Market Group.

Eastnor Castle will be the venue for the up and coming Food and Drink Festival on 5th and 6th October. TV Chef Brian Turner will be there with lots of entertainment.

Pork	£/Kg	£/LB
Leg on the bone	6.61	3.00
Leg boned and rolled	7.93	3.60
Leg Steaks	8.81	4.00
Diced Leg	9.91	4.50
Chump Joint	4.96	2.25
Shoulder on the bone	4.96	2.25
Shoulder boned and rolled	6.06	2.75
Chops/ Loin Joint	6.84	3.10
Belly Slices / Joint	3.52	1.60
BBQ Ribs	3.85	1.75
Liver/Kidney/Heart	3.31	1.50
Tenderloin	11.34	5.15
Trotters/Hock	1.65	0.75
Pork Mince	5.61	2.55

Lamb

Leg on the bone	6.94	3.15
Leg boned and rolled	8.81	4.00
Boneless leg steaks	11.50	5.22
Chump Joint	6.17	2.80
Boneless Chump steaks	10.00	4.53
Loin Chops/Joint	8.26	3.75
Rib Chops/ Joint	7.93	3.60
Shoulder on the bone	5.51	2.50
Shoulder boned and rolled	7.27	3.30
Boneless Shoulder Steaks	8.81	4.00
Breast	2.75	1.25
Breast bones and rolled	5.51	2.50
BBQ Ribs	3.52	1.60
Neck	2.75	1.25
Diced for Casserole	5.62	2.55
Diced for stir fry	7.82	3.55
Liver/Kidney/Heart	4.40	2.00
Lamb Mince	7.16	3.25

Sausages

• The Governor -original old spot	6.23	2.83
• Galloping Gloucesters -herby (sage) old spot sausage	6.23	2.83
• Pork and Leek NEW	6.23	2.83
• Pork and Garlic NEW	6.23	2.83
• Pork and Apple Burger	6.23	2.83
• Lamb and Apricot NEW	6.23	2.83
• Farmers Friend	6.23	2.83
• Lamb and Mint Burger-gltn free	6.23	2.83
• Lamb and Recurrent Burger -gltn free	6.23	2.83
• Beef and Tomato Sausage NEW	6.23	2.83
• Wild Venison, Recurrent and Red Wine sausage NEW	8.00	3.63

Cured Meat

Short back bacon	8.50	3.65
Streaky bacon	5.35	2.43
Middle bacon	6.94	3.15
Lean Leg bacon	9.50	

Collar gammons B&R	7.04	3.20
Gammon steaks	9.50	4.20
Gammon Joint B&R	9.25	4.20

Smoked –

Short back	8.81	4.00
Streaky	6.16	2.80
Middle bacon	7.82	3.55
Gammon Joint B&R	10.10	4.58
Gammon Steak and leg Bacon	10.35	

Mutton – in season

Leg on the bone	7.38	3.35
Shoulder on the bone	6.12	2.78
Chops/ Loin joint	8.37	3.80

Special Value Packs

- **SPECIAL** Half Lamb **4.78** **2.16**
- **SPECIAL** Prime Pack Lamb **5.57** **2.53**

Rare Breed Grass fed Beef

	in season	
Beef Sirloin	15.88	7.20
Beef Rib Joint	8.60	3.90
Beef Topside	9.04	4.10
Brisket	6.62	3.00
Braising Steak	8.00	3.63
Best Braising Steak	10.25	4.65
Stewing Steak	7.00	3.18
Rump Steak	12.50	5.67
Mince	7.00	3.18

Pheasant Fillets (season starts Oct.)	3.00 for 2
Smoked Pheasant Fillet wrapped in bacon	2.00 each

Special Value Packs. The most economic way to buy our meat is to purchase a half lamb or a prime pack. You select joint size.

Prime Lamb Cuts Packs. The Lamb Prime Cuts Pack is fillet, leg, loin chops and shoulder.

Half Packs. *Best value of all.* The Half Lamb Pack includes the Prime Cuts Pack plus neck and breast joints, liver and kidney.

To order Happy Meats

Write to us at the address below, fax us on 01886 812206, email us at info@happymeats.co.uk or **call us anytime on 01886 812 485 and leave a message.**