



IN THE MEADOW.
WILLIAM & LUCY SURROUNDED BY GRASSES IN FULL FLOWER



MAKING HAY - WHILE THE SUN SHINES!



MEADOWSWEET

For availability, or if you wish to discuss your order or any aspect of our beef rearing system, please contact us:-

Martin and Emma Hamer,
MEADOWSWEET FARM
Hornton Lane,
Horley,
Banbury,
Oxfordshire, OX15 6BL.

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*Thank you
for your interest in
Meadowsweet Beef.
Martin & Emma Hamer*



MEADOWSWEET

MEADOWSWEET BEEF

Your opportunity to share with us the delicious taste of our own home reared beef.

The Hamer family have been farming in Horley for five generations. We have always farmed with the welfare of our animals and the countryside in mind. Our beef cattle are reared slowly and naturally on our family farm in Horley. We choose Aberdeen Angus and Continental crosses for their excellent eating quality and superb flavour. They have a quality stress-free life and are reared in an environmentally-friendly way.

Our livestock are free to roam on ancient flower meadows during the Summer months, where they graze naturally. During the Winter months they are housed and fed home grown meadow hay supplemented with rolled wheat or barley grown on the farm. They are loose housed and bedded down on wheat straw.

They have a quality stress-free life, where welfare standards are high and this is reflected in their eating quality. The meadows they graze are unimproved (i.e. we do not use artificial fertilizers) so wild flowers are able to thrive. The beef produced is of premium quality and flavour; is locally produced and has travelled very few food miles.

Because cattle rearing is a natural process, we are not able to predict exactly when our animals will have achieved optimum growth. We select animals when they have matured sufficiently to produce prime joints and steaks, but before they become too fat. They have a slight marbling of fat which produces the fine flavour of beef which has been reared slowly.

We use a local abattoir so that the animals do not have to travel any distance. The meat is allowed to hang in a cold store for a full three weeks to allow the flavour and succulence to develop. All the joints, steaks and different cuts are then bagged, sealed and labelled for us to collect. We will then deliver your order direct to you.

For your convenience, we will sell the meats in packs. This way you get a selection of cuts which can be eaten immediately, stored in the refrigerator or frozen. You can order £55.00 or £110.00 packs.

A TYPICAL £55.00 PACK MIGHT CONTAIN:

2 STEAKS
3 ROASTING JOINTS
1 X STEWING STEAK
BRAISING STEAK
LEAN MINCE

AVERAGE PACK WEIGHT = 6KG
(BETWEEN 13-14LB IN WEIGHT)

PACK PRICE: £55.00
[average price = £3.95 per lb]

*(We cannot state exactly what will be in each pack until we know the final weight of the meat produced.)



To ensure you get the best from Meadowsweet beef we have worked with EBLEX (the English Beef and Lamb Executive) to produce seasonal recipe booklets. These booklets include several delicious recipes and give some handy hints on how to get the best from your beef.

ORDER FORM

How to order your beef:

1. Select the number and type of pack you require.
2. Complete the order form below.
3. Let us have your order as soon as possible together with payment.

CUSTOMER DETAILS

NAME

ADDRESS

TELEPHONE

EMAIL

I WOULD LIKE TO ORDER :

(Quantity) x PACK 1 @ £55.00
 x PACK 2 @ £110.00

TOTAL PRICE

PAYMENT WITH ORDER, PLEASE.
Cash, or cheques made payable to:
Meadowsweet Farm

PLEASE RETURN ORDER FORM TO ADDRESS
SHOWN OVERLEAF