



PUTTING LAMB BACK ON THE MENU



GUARANTEED ASSURANCE STANDARDS



The flag in the Red Tractor scheme logo indicates the state of origin (eg British, with the Union flag), but the Quality Standard Mark Scheme can be more precise (eg English, using the St. George's flag, or British, with the Union flag).

The table provides a summary of the guaranteed assurance standards associated with each scheme.

Independently Audited	✓	✓
Farm Assurance / Assured Auction Mart	✓	✓
Assured Transport	✓	✓
Assured Abattoir	✓	✓
Assured Cutting Plant	✓	✓
Further Processing	✓	✓
Wholesaler	✓	✓
Eating Quality Lamb	✓	X
Carcase Specification (Lamb)	✓	X



This tour started out with the single-minded aim of getting lamb back on the foodservice menu and, over a number of months, we visited farms who produce some really excellent lamb.

No matter what the breed or terrain, you can be assured that lamb carrying the Quality Standard Mark guarantees enhanced eating quality. Using our range of cuts, we've shown how carefully lambs are selected and how to maximise profits through whole carcass utilisation.

I'd like to thank the following farmers and their wives for the use of their farms.

Howard and Yvonne Bates, **Becket Farm House**, Brookland, Romney Marsh, Kent.

Robert and Rebecca Jordan, **Moortown Gate**, Chagford, Devon.

James and Catherine Evans, **Partridge Farm**, Bishops Castle, Shropshire.

Peter and Vanessa Barlow, **Sycamore Farm**, Shelford, Nottingham.

John and Margaret Taylor, **Lots House Farm**, Lancaster, Lancashire.



Hugh Judd, **EBLEX** Foodservice Project Manager



‘LAMB IS THE VERY CORE OF THE COUNTRYSIDE’

Howard Bates - Romney Marsh





LAMB BREEDS

DALESBRED



LONK



EXMOOR HORN



NORTHUMBERLAND
BLACKFACE



ROMNEY MARSH



ROUGHFELL



SWALEDALE



CLUN FOREST



CHEVIOT HILLS/NORTHUMBRIA *Northumberland Blackface* Autumn/Winter

LAKE DISTRICT *Herdwick - Roughfell* Autumn/Winter

PENNINES *Swaledale - Dalesbred - Lonk - Derbyshire Gritstone* Autumn/Winter

WELSH BORDERS/SHROPSHIRE *Clun Forest* Summer/Autumn

LINCOLNSHIRE *Lincoln Longwool* Summer/Autumn

COTSWOLDS *Cotswold* Summer/Autumn

KENT *Romney Marsh* Summer/Autumn

DORSET *Dorset Horn - Poll Dorset* Spring/Summer

EXMOOR/DARTMOOR *Exmoor Horn* Autumn/Winter *Dartmoor* Summer/Autumn

Whitefaced Dartmoor Spring/Summer

Low Grassland lamb

Most of our lamb is produced on middle or lower farmland where the pasture is lush and predominately grass pasture.

Salt Marsh lamb

Produced close to the shore where an abundance of marshland and tough grass varieties are washed daily by the tides, wind and rain. Salt Marsh lamb has its own distinct flavour.

Hill Flock lamb

These hardy lambs are generally available in the autumn. Derbyshire, Cumbria and the Borders are synonymous with Hill Flock lamb.

SPECIFIC BREEDS

Clun Forest

This old breed takes its name from the old town of Clun in Shropshire where both forest land and common land are grazed by this breed. The meat is generally lean, dark and flavoursome.

Dalesbred

Found in the Central Pennines of England, derived originally from the Swaledale and Blackface breeds.

Dartmoor

Descended from local breeds. Very resilient and hardy.

Derbyshire Gritstone

A pure-bred breed found predominately in the Peak District area of Derbyshire and the South Pennines. Another large breed of lambs which average 20kg at slaughter.

Exmoor Horn

A hardy breed representing 10% of the sheep in Exmoor. Used in cross-breeding and suited to high moors. Capable of providing prime lamb for the modern market.

Herdwick

One of the hardest of all English breeds. Bred in the English Lake District up to 3,000ft above sea level. A distinctive flavour to the meat and good eating quality.

Northumberland Blackface

Unrivalled for its sweet flavour and tenderness. There are several distinct types of Blackface. Northumberland, for example, is prevalent in the Cheviot Hills and North Pennines. Used for providing strong lambs which are available later in the year - September onwards.

Roughfell

Enormously popular in mountain and moorland farms in south Cumbria, West Riding and north Lancashire. A truly hardy breed that requires no housing supplies. Available between May and October.

Dorset Horn and Poll

They are unique in their ability to lamb naturally at any time of the year. Associated with Christmas festive lamb. The breed is well suited to organic farming providing a year round supply of lamb.

Swaledale

The foundation breed for our national flock. Very hardy having the ability to reproduce in difficult environments. Splendid foragers making excellent use of herbage on fell and moorland.

RARE BREEDS*

Lincoln Langwool

Whitefaced Dartmoor

Cotswold

*Rare and distinctive in terms of flavour and colour.

BECKET BARN FARM

ROMNEY, KENT

Becket Barn Farm, at Fairfield on Walland Marsh, is situated to the east of Romney Marsh. It is a rather rare parcel of land as it remains in pasture and largely unchanged since the Bates family came to the farm in the late 1930s.

This is almost entirely due to 200 of the 250 acre farm being designated a Site of Special Scientific Interest and managed under The Higher Level Environmental Stewardship Scheme as permanent pasture.

At one time mostly pasture, the majority of Romney Marsh is now in cultivation producing wheat, oil seed rape and potatoes. The farm is run by Howard in partnership with his wife, Yvonne, and they run approximately 800 breeding ewes of the local Romney Marsh breed.

The flock breeds its own female replacements and has recently added in some New Zealand Romney genetics.

Texel and Charolais rams are used on the portion of the flock not bred pure. The flock is at grass all year round including outdoor lambing in April. Some of the flock are wintered away from the farm on other farms.

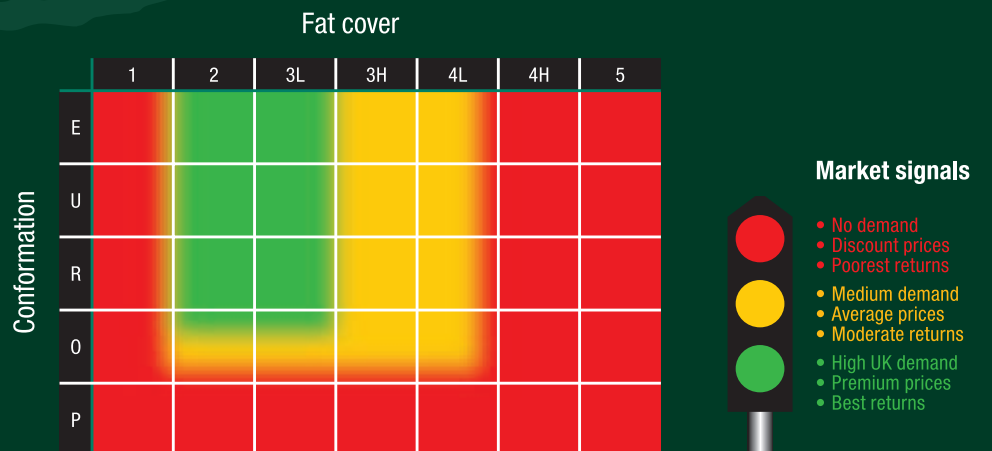




GETTING IT RIGHT ON THE FARM



LAMB CARCASS SPECIFICATION GRID



All the on-farm standards are strictly enforced and independently inspected.

Not only this, but all Quality Standard lamb carcasses are graded and must have a classification of Fat Class 2-3H and Conformation of E-O.

This provides the market with higher meat yield, product consistency and better returns for producers and suppliers.

ATTENTION TO DETAIL AT THE ABATTOIR

All Quality Standard lamb is processed in an assured abattoir and assured cutting plant. This is to maximise quality and consistency of the lamb. Standards cover traceability, lairage, labelling, processing, chilling, transport, welfare and slaughter.

The finishing and dressing of lamb is vitally important at the abattoir. Attention to detail and skilled butchery personnel, make all the difference.

Lambs out of season are matured for a minimum of seven days or alternatively, the carcass is subjected to aitch bone suspension or electrical stimulation to achieve consistent eating quality throughout the calendar year.

To ensure compliance with scheme standards in the abattoir, the scheme specifications are independently audited.

The result is consistent quality lamb with "Eating Quality Guaranteed."

Now that we have got the basics right, we can start cutting, packing and providing lamb that has a relevance to the modern day consumer.

QUALITY STANDARD LAMB PROVENANCE

The Quality Standard Mark highlights where your lamb was born, raised and slaughtered. For example, lamb indicating English origin with the St George's flag must have been born, raised and slaughtered in England.

If an animal cannot meet all the criteria, for example, if it is born in Scotland or Wales, it will be able to carry the Quality Standard Mark but indicate British origin with the Union flag.





PROVENANCE •
EATING QUALITY •
STANDARD
BEEF AND LAMB
ASSURANCE •

LAMB SHOULDER CUTS

The shoulder or forequarter of lamb is renowned for its value, flavour and succulence. It is too often overlooked by chefs as it requires a little more time and care in cooking these cuts. Use our detailed cutting specifications to ensure consistency and ease of preparation, which can be viewed or downloaded from our website: eblextrade.co.uk

VICTORIA MINI ROAST

EBLEX Code: Forequarter L009



Description:
A de-boned and highly trimmed shoulder rolled into four equal-sized mini joints.

SHOULDER NOISETTE JOINT

EBLEX Code: Forequarter L010



Description:
After highly trimming, only the best parts of the shoulder are used for this product.

LAMB ROSETTES

EBLEX Code: Forequarter L014



Description:
This product is produced from a de-boned and highly trimmed shoulder.

NECK FILLET

EBLEX Code: Forequarter L016



Description:
A fully trimmed neck fillet with the yellow gristle removed and end squared.

RACK-SIX-RIB (shoulder)

EBLEX Code: Forequarter L011



Description:
This rack is cut from the rib section of the forequarter.

KNUCKLE

EBLEX Code: Forequarter L017



Description:
This is the meaty knuckle version which contains extra shoulder meat and is French trimmed.

LAMB SPATCHCOCK (shoulder)

EBLEX Code: Forequarter L030



Description:
The lamb rib-eye joint (EBLEX Code: Forequarter L031) is removed from the forequarter and the remainder is de-boned and scored to create the spatchcock.

LAMB RIB-EYE JOINT

EBLEX Code: Forequarter L031



Description:
The rib-eye joint is prepared from the most succulent and tender part of the lamb shoulder.

ROAST LOIN & CONFIT SHOULDER OF LAMB

WITH CHICK PEAS, GREEN BEANS, FETA, RADISHES, LOVAGE AND LAMB JUS



Andreas Antona,
Birmingham

INGREDIENTS

- 1kg piece boneless shoulder of lamb
- 2kg duck fat
- 3 garlic cloves, unpeeled
- 2 large sprigs of thyme
- 1kg loin of lamb on the bone

GARNISH

- 200g chick peas, soaked overnight
- 1 litre chicken stock
- 1 small carrot, peeled, halved
- 1 small onion, peeled, halved
- 1 stick celery, halved
- 1 garlic clove, whole
- 75ml lemon oil
- Juice of ½ lemon
- 8 radishes, trimmed and washed

- 50g butter
- 100g French beans, trimmed
- 75g diced feta cheese
- 1 dsp chopped lovage

NB: You will need a temperature probe or a thermometer for this recipe.

The chick pea purée and the confit can be made in advance.

METHOD FOR THE SHOULDER OF LAMB

1. Put the lamb shoulder, duck fat, 2 garlic cloves and thyme in a pan and cook at 90°C for approx 5 hours or until completely tender.
2. Remove the lamb and garlic from the fat. Remove all fat and sinew from the lamb and shred the meat coarsely. Add the purée from inside the garlic cloves, 2 or 3 tbsp of the duck fat, season and mix well.
3. Press the mixture between 2 trays in cling film and chill overnight. The next day cut the slab into oblongs and reserve in the fridge.

METHOD FOR THE ROAST LOIN

1. Season the lamb loin. Seal all over, and vacuum pac when cool. Cook in a water-bath at 58°C for 1hr 15 minutes. Remove from the bag and keep warm.

METHOD FOR THE GARNISH

1. For the garnish, cook the chick peas with the chicken stock, carrot, onion, celery and garlic until tender.

Purée about half with the lemon oil, lemon juice and some cooking liquor to give a smooth purée. Keep both the purée and the chick peas warm.

2. Place the radishes in a single layer in a shallow pan. Add enough water to barely cover, a knob of butter, pinch of salt and sugar. Bring to a simmer and cook until tender covered with a cartouche. Keep warm.
3. Cook the French beans in boiling salted water until tender then toss with the feta, lovage and radishes.

TO SERVE

1. In a hot pan, crisp the fat side of the loin and fry the shoulder portions until nicely coloured and hot, remove the loin from the bone and cut into chunks.
2. Spoon a little purée onto each plate, place the shoulder and loin around then spoon on the vegetables. Finish with the lamb jus and a little lemon oil.

Serves 6





MOORTOWN FARM

CHAGFORD, DEVON

MOORTOWN FARM, rising to 1,600ft on Dartmoor, is one of the few farms in the British Isles which, over the past century, has little changed its farming system. This has nothing to do with introspective farming but all to do with business survival and the weather. Modern breeds cannot thrive here and so Robert Jordan, the fourth generation to manage the farm, still looks after stock whose genetics can be traced back to family lines bred by his great grandfather.

Early last century, Scotch Blackface and Grey Face Dartmoor sheep were the farm's backbone, alongside Galloway and South Devon cattle and Dartmoor ponies. Today these native breeds, as well as Herdwicks and North Country Cheviots, are the soul of the farm.

Breed traits have changed little to ensure stock is best suited to Dartmoor's harsh environmental conditions. As a result, they naturally comply with grazing requirements and stocking levels required within government schemes such as Higher Level Stewardship (HLS), Upland Entry Level Stewardship (UELS) and Site of Scientific Special Interest (SSSI) running across the commons on Dartmoor.

Years ago, farms would carry only a handful of stock to provide for the family. Rising costs, namely feed, fertiliser, fuel and labour, have resulted in the farming enterprise evolving and



Robert Jordan
Farmer





expanding. Grass is rented annually to provide for the mule ewes whose lambs are sold as stores from the end of August onwards. Again, it is not possible to finish these lambs because the breed is not hardy enough to do so in the area.

Robert farms in partnership with his brother David and father John. He and his wife Rebecca have a young family (Charlotte, 8 and Jack, 6). Showing livestock is another trait that has survived through the generations.

Scotch Blackface, North Country Cheviot and Texel sheep from Moortown Farm travel to many West Country shows during the summer months and the family's Dartmoor ponies are a regular feature at shows throughout the country. Both Charlotte and Jack show Dartmoor ponies under saddle successfully at national level and seem keen to carry on the tradition.

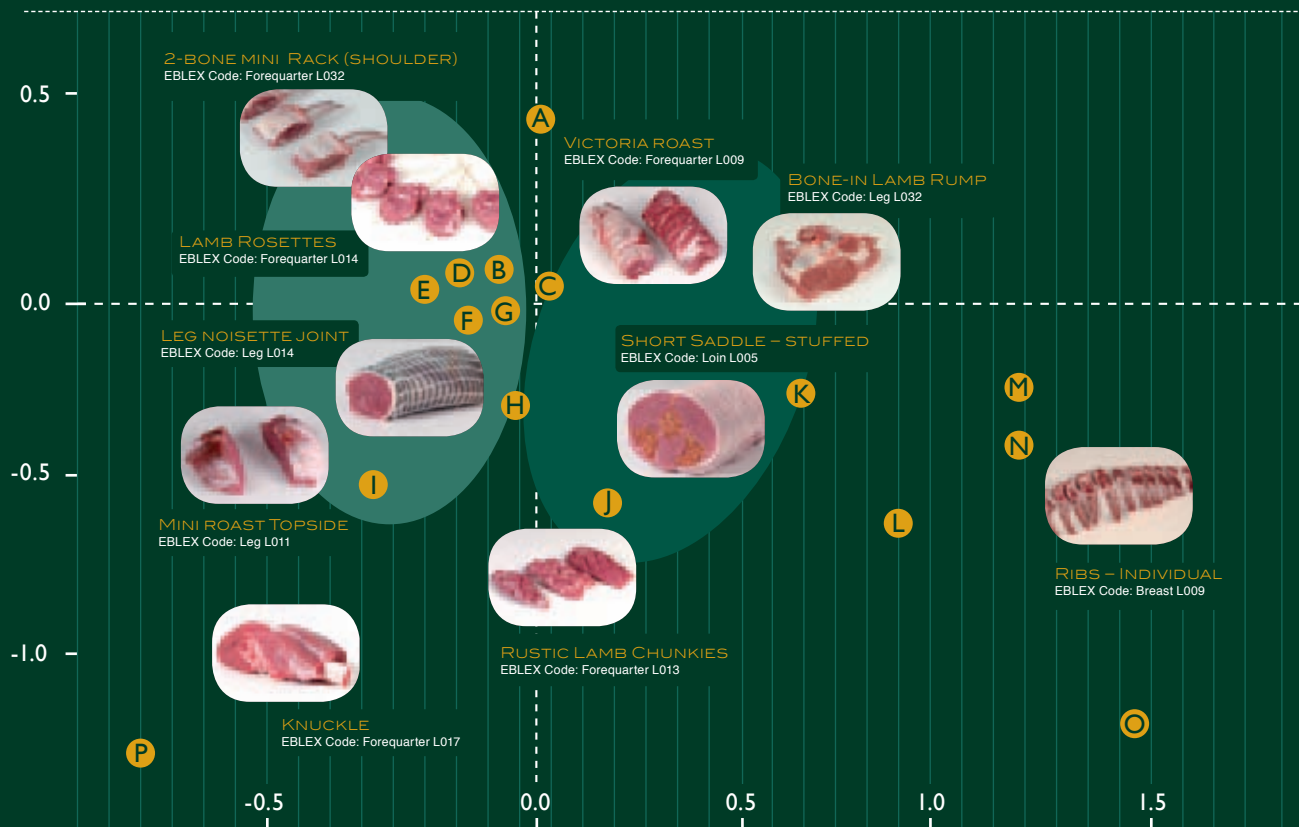
They are also looking forward to showing their newly-founded flock of Grey Face Dartmoor sheep next summer.



ANALYSING NEW CUTS LAMB RANGE ATTRIBUTES



Mike Whittemore
Head of Trade Marketing
EBLEX



- | | | | |
|---------------------|------------------|----------------------|------------------|
| A Good marbling | E High Quality | I Lean | M Too much fat |
| B Looks flavoursome | F Good colour | J Poor colour | N Gristly |
| C Looks tasty | G Nice and thick | K Pieces a bit small | O Too thin |
| D Looks tender | H Large pieces | L Low quality | P Not enough fat |

As a result of research conducted by Leatherhead Food Research, it has been possible to analyse how closely the various cuts share certain attributes and how most of the range of 10 cuts can be grouped into two main clusters.

1. TENDER, HIGH QUALITY, GOOD COLOUR AND LEAN

The 3-Rib Rack, Rosette, Topside and Silverside were most closely associated with these positive attributes.

2. FLAVOURSOME AND TASTY

Also scoring relatively closely on the above attributes but enjoying the benefit of looking tasty and flavoursome were the Victoria Roast, Rump, Saddle and Chunky cuts.

WHICH CUTS HAVE THE BEST VISUAL APPEAL?

- The 3-Rib Rack is (statistically) the most appealing product visually.
- This is followed closely by the Rosette with the Topside and Silverside also highly appealing.
- The Victoria Roast, Rump and Knuckle (Top Rump) cuts rate next in visual appeal, while the Riblets were the least appealing product visually.

WHAT ABOUT PRICE?

- When it came to consumers' judgement on price, there was a general consensus that most cuts were priced just about right.
- The exceptions were Saddle and Rump, which consumers thought too high.
- The Rosette, Riblets and Chunky cuts were perceived to be priced too low.



LOIN CUTS

From this part of the carcass often comes the chef's favourites, as this section produces melt-in-the-mouth cuts like the rack or cannon. To get best value however, try some of the other loin cuts as well. Or why not mix premium loin cuts with flavoursome breast cuts - 'rich man, poor man' dishes. Breast cuts are truly delicious and lend themselves to slow or sous vide cooking.

"PREMIUM" LAMB CANNON

EBLEX Code: Loin L016



Description:
Just a fully trimmed eye muscle is used for this premium cannon.

"PREMIUM" LAMB SIRLOIN

EBLEX Code: Loin L015



Description:
Highly trimmed loin of lamb with the fat left on but the bark removed.

"PREMIUM" T-BONE CHOPS

EBLEX Code: Loin L021



Description:
Only the lumbar section of the loin is used for this premium T-bone chop.

SHORT SADDLE-STUFFED

EBLEX Code: Loin L005



Description:
Boneless saddle stuffed with a flavoured lamb mince stuffing. The fillets are left inside the joint.

RACK-SEVEN-RIB (cap and fat removed)

EBLEX Code: Loin L044



Description:
Rack of lamb with cap and outer layer of fat removed.

FILLETS

EBLEX Code: Loin L026



Description:
Fully trimmed fillets of lamb.

VALENTINE STEAKS

EBLEX Code: Loin L022



Description:
Cut from the lumbar section of the loin and butterfly cut.

MINCED LAMB 95% VISUAL LEAN

EBLEX Code: Mince L001



Description:
Mince is 95% visual lean.

PAN-FRIED LOIN OF LAMB

WITH MINI SHEPHERD'S PIE, ROSEMARY AND GARLIC ROASTED ROOT VEGETABLES, REDCURRANT JUS



Chris Wheeler
Buckinghamshire

INGREDIENTS

- 2 x 300g lamb loins
- Olive oil for sealing
- 4 redcurrant sprigs
- 200ml lamb jus

MINI SHEPHERD'S PIE

- 1 medium onion, finely diced
- 1 carrot, finely diced
- Olive oil
- 200g minced lamb
- 100ml lamb stock
- 50g peas
- 4 medium baked jacket potatoes
- 25g butter
- 4 thyme sprigs

ROSEMARY AND GARLIC ROASTED ROOT VEGETABLES

- 1 medium sized turnip
- 1 small swede
- 1 large carrot
- 2 sticks celery
- 1 small celeriac
- 1 parsnip
- 8 cherry tomatoes
- 8 cloves garlic, unpeeled
- 4 rosemary sprigs
- Olive oil
- Butter

METHOD

1. For the pan-fried loin, season the lamb and seal in a hot pan with a little olive oil. Place in a hot (180°C) oven for approximately 5 minutes or until the lamb is cooked to your required taste.
2. For the shepherd's pie, sweat the onion and carrot in a little olive oil, add the minced lamb and season well. Add the lamb stock and peas and simmer for 5 minutes.
3. Spoon the potato out of the jackets and mash with the butter.
4. Grease a small tian ring, half fill each ring with the lamb mixture.
5. Pipe the mashed potato on top.
6. Place in a medium hot oven for 10 minutes until the mashed potato is a golden brown.
7. For the roasted root vegetables, cut all of the vegetables into approx 2cm cubes.
8. Blanch separately in boiling water.
9. Toss in a little olive oil and butter with the cherry tomatoes, garlic cloves and sprigs of rosemary, remembering to season well, then roast in a hot oven at 180°C for 15 minutes or until tender.

TO SERVE

1. Place the shepherd's pie at the top of the plate, carefully removing the tian ring. Garnish with a sprig of thyme. Place a selection of the roasted vegetables at the bottom of the plate.
2. Slice each lamb loin into 12 pieces. Place 6 pieces of lamb loin on top of the root vegetables.
3. Warm the redcurrants up in the lamb sauce and once warm place on top of the lamb loin. Pour a little sauce around the lamb and shepherd's pie and serve.

Serves 4



SYCAMORE FARM
SHELFORD, NOTTINGHAM



Peter and
Vanessa Barlow





Peter Barlow left school at 16 and spent 2 yrs gaining experience with a local farmer.

In 1978, he attended Brackenhurst College of Agriculture and later completed an evening course in business management. He then returned to work on his grandfather's farm which belongs to the Crown Estate.

He took over the tenancy of the farm in 1988 and has increased the acreage and the size of his flock as opportunities arose. Peter and his wife Vanessa now farm 400 acres and the flock stands at 750.

The Barlows lamb between Jan and April helped by their son Robbie, who works with them part time, and a number of students.

Sheep are turned out to grazing a few days after lambing to fatten to about 40Kg.

"We try to be self sufficient by producing our own hay, straw, hayledge and silage to either feed our own sheep or sell on.

We've been supplying a local farm shop since it opened about 10 years ago and they usually take ten lambs and one ewe per week from us.

We also like to encourage youngsters who show an interest in farming as we see it as an investment in our future and theirs.

At the moment we have a young lad called Sam, who is still at school, but has sheep of his own and is looking to improve his knowledge and skills.

He's a very hard worker with great potential and we're looking to take him on as an apprentice when he leaves school."



MINI LAMB ROASTING JOINT

WITH A FENNEL AND SAFFRON MARINADE



Alan McGilveray
Food development chef

INGREDIENTS

- 8 x 300-350g *lamb roasting joints*

FOR THE FENNEL AND SAFFRON MARINADE:

- 65g/2½oz *fennel seeds, crushed*
- 8 *garlic cloves, peeled and crushed*
- 2g *saffron threads, crushed*
- 150ml/¼ *pint sherry vinegar*
- *Salt and freshly milled black pepper*
- 50ml/¼ *pint olive oil*

METHOD

1. In a large, shallow tray mix all the marinade ingredients together. Add the mini joints, cover and marinate in the refrigerator for up to 2 hours or overnight, if time allows.
2. Preheat the oven to Gas mark 5, 190°C, 375°F.
3. Remove the steaks from the marinade and transfer to a baking tray. Cook for 30-35 minutes (medium).
4. Serve sliced with dauphinoise potatoes and roasted cherry tomatoes on the vine and a selection of sauces, e.g. beurre blanc.

SOUS VIDE METHOD

Place the marinated joints in vac pac pouches, seal and place in a sous vide machine set at 60°C for 5 hours. Remove from pouch, brown in a pan with butter and oil (10-12 mins) and serve with accompaniments.





CONFIT ROSEMARY BREAST OF LAMB

PEARL BARLEY SHALLOT AND CAPER STUFFING, BUTTERNUT SQUASH AND GARLIC PURÉE, WITH LAMB AND ORANGE MEATBALLS AND DAUPHINOISE



Jenny Jones
Hampshire

INGREDIENTS

- 1 breast of lamb, de-boned and flattened
- Seasoning
- 75g fresh spinach
- Grated zest of 1/2 lemon
- 1 garlic clove, sliced
- 2 tbsp finely chopped rosemary leaves

PEARL BARLEY, SHALLOT & CAPER STUFFING

- 75g pearl barley
- 2 shallots, chopped
- 15g butter
- 1 tbsp salted capers, rinsed and drained
- Seasoning
- 1 egg, beaten

BUTTERNUT SQUASH & GARLIC PURÉE

- 500g butternut squash, diced
- Garlic cloves, sliced
- Salt
- 30g butter

- Freshly ground black pepper

LAMB & ORANGE MEATBALLS

- 1 shallot, finely diced
- 300g lean lamb mince
- Zest and juice of 1/2 orange
- Small handful of fresh rosemary, finely chopped
- 1 egg, beaten
- Freshly ground black pepper
- Olive oil, for frying
- Salt

CELERIAC & DAUPHINOISE POTATOES

- 1kg Fluffy potatoes,* peeled and thinly sliced
- 1 celeriac, thinly sliced
- Salt
- Freshly ground black pepper
- 3 garlic cloves, crushed
- 450ml double cream
- Grated nutmeg

METHOD FOR THE LAMB

1. Lay the breast of lamb flat and season well. Spread the spinach, lemon zest and garlic on top.

METHOD FOR THE STUFFING

1. Cook the pearl barley in water for approximately 35-40 minutes, drain and allow to cool. Meanwhile, sauté the shallots in the butter. Mix together the barley, capers, seasoning and sautéed shallots. Add one egg and mix thoroughly.
2. Lay the stuffing on top of the spinach mixture and roll up. Tie with string and season. Brown all over; remove from the pan and sprinkle with the rosemary. Roll tightly in seven layers of cling film lengthways and seal tightly. Alternatively, vacuum pack if available.
3. Cook submerged in a water bath in a moderate oven (160°C/140°C fan assisted) for approximately 3 hours or until tender. Unwrap and reserve the juices, rewrap in another seven layers of cling film to set shape. Chill until required.

METHOD FOR THE PURÉE

1. Simmer together the butternut squash, garlic and seasoning in boiling water, for about 15 minutes. Purée with the butter and season if required.

METHOD FOR THE DAUPHINOISE

1. Layer the potatoes in the bottom of a buttered dish. Add a layer of celeriac, season and add some garlic. Keep layering with all the ingredients. Pour over the cream and add the nutmeg. Place in the centre of a roasting tin and pour in hot water to half way up dish. Bake in a moderate oven for approximately 1 1/2 hours.

TO SERVE

1. Reheat the lamb in the oven wrapped in parchment or greaseproof paper then cut into thick slices.
2. Cut the dauphinoise with a ring cutter and place in the centre of the plate, place the lamb on top, then three meatballs on top of this. Place the purée around the dish to serve.

* For more information on the new classification of potatoes go to www.lovepotatoes.co.uk



PARTRIDGE FARM

BISHOPS CASTLE, SHROPSHIRE



James Evans and his sons farm just over 2,000 acres, 800 acres at Walcot Farm, Lydbury North and 1,200 acres at Partridge Farm on the Linley Estate near Bishops Castle.

Partridge Farm lies in the heart of the Shropshire Hills and backs onto the famous 'Stiperstones.'

The land is a mixture of lowland arable ground used to grow wheat, barley and potatoes, and hill ground, covered in heather and wynberry bushes, which rises to 1,200ft.

They run a flock of Hebredian sheep on these hills which manage well on the heather and are only brought off the hills for a few months over the winter period.

The rest of the farm is given over to a flock of 1,000 Lleyn Cross ewes producing fat lambs which are sold through the months of July, August and September. All sheep are now lambed outside in April and survive purely on grass and other fodder crops.

A herd of 180 suckler cows runs alongside the sheep enterprise, calving in April and May.

The whole farm has entered into an HLS agreement which means the hills are set stocked for certain times of the year and in the winter months all stock is removed to allow the ground to recover. Both sheep and cattle enterprises work in harmony with the environment and allow both farmer and nature to prosper.



James Evans
Farmer





LAMB LEG & BREAST CUTS

The lamb rump, or chump as it is often called, the roast leg and the shank are the most popular cuts, but why not try the single muscle cuts like the noisette from the silverside or the topside cut into premium steaks. Superb eating quality and value.

RUMP PORTION (BONELESS)

EBLEX Code: Leg L030



Description:
Boneless Rump prepared from the leg and chump.

"PREMIUM" CARVERY LEG OF LAMB

EBLEX Code: Leg L005



Description:
This premium carvery leg is de-boned except for the knucklebone. The topside is removed to give even diameter slices and for easy carving.

SHANK

EBLEX Code: Leg L022



Description:
Cut from the leg with some of the heel muscle attached to create a meaty shank.

MINI ROAST (THICK FLANK)

EBLEX Code: Leg L013



Description:
A thick flank joint with the ends squared off.

MINI ROAST (TOPSIDE)

EBLEX Code: Leg L011

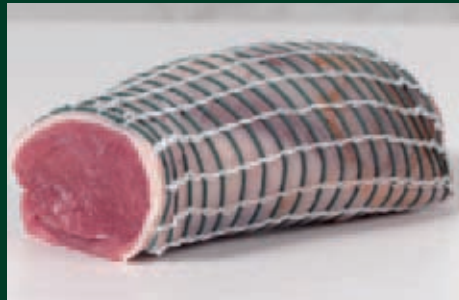


Description:

Whole topside cut in half with maximum fat thickness of 5mm.

LEG NOISSETTE JOINT

EBLEX Code: Leg L014



Description:

Prepared from the silverside muscle of the leg. Even in diameter and easy to cut into noisettes after cooking.

ROLLED BELLY OF LAMB

EBLEX Code: Breast L013



Description:

This joint is prepared from 3 boneless breasts of lamb, with the red flank meat and excess fat removed.
Ideal for slow or sous vide cooking.

RIBS – INDIVIDUAL

EBLEX Code: Breast L009



Description:

The rib section of the breast with the flank removed.
Trimmed of excess fat and cut into individual ribs.

LOTS HOUSE FARM LANCASTER, LANCASHIRE



300 million years ago, when Greenland was part of a massive continent, this area of land was a great river delta and layers of shale were laid down.

More recently, the Enclosures Act of the mid 1700s shaped the landscape into allotments, hence the name of the farm, 'lots' being short for allotments.

The area of common land that was enclosed was divided up, drained and cultivated and a marked difference can be seen between the 'in bye' land and the moor.

Until the late 1990s, these fields or 'lots' were farmed from elsewhere, but then the farmstead was built and these allotments became an actual farm.

It is unusual, in this day and age, for a new farm to be created when the trend is for farms to be broken up with the dwelling sold off, the farm buildings developed and the land attached to an existing neighbouring farm.



John Taylor
Farmer





Lots House Farm lies within the Forest of Bowland in an area of outstanding natural beauty and covers approximately 500 acres of upland pasture and meadow. It's situated 300-1,100 feet above sea level in the lower Lune Valley with a south-west facing aspect overlooking Morecambe Bay.

Average rainfall is in the region of 50 inches a year and the soil type is a thin layer of mineral based sandy loam overlying boulder clay and shale.

305 acres are owned, 185 acres of moorland are on a long grazing lease and 8 acres of meadow land are rented on an annual tenancy.

The holding produces sheep meat in the form of finished lambs ready for the human food chain and store lambs sold for further fattening for the mass market.

The breeding sheep flock currently consists of approximately 550 ewes including one fifth female replacements.

All the female sheep on the holding are homebred on the farm, creating what is termed a closed flock.

Rams are either homebred from the small nucleus flocks contained within the main flock or major stock rams purchased from superior breeding lines within other flocks of noted breeders.

Most ewes are kept for five breeding seasons before either being sold for further breeding elsewhere or culled into the food chain.

Cattle are taken on for summer grazing and inside over-wintering on a headage basis.



The farm is an accredited holding with a recognised national farm assurance body and is independently audited and assessed annually.

The holding also supports a range of wildlife which is indigenous to the region and these habitats are being both preserved and enhanced by management schemes entered into with DEFRA and monitored by them.

Caton Moor 8 MW windfarm is located on their fells and was built during the early to mid 1990s when a way leave for a power line was sought to fetch an upgraded supply of electricity through the farm to the brickworks at Cloughton, further up the valley.

The original 10 turbines were found to be lacking in reliability and inadequate for the wind speeds in the area.

The western side of the UK has a greater fluctuation in wind speeds than the eastern side and wind turbines here have to be more robust.

The farm is run by John and Margaret Taylor as a partnership and, as with any business, labour is one of the main factors that influence its viability.

Both are in their early 50s and with neither of their children looking like taking the business on, their outlook has to be short to medium term for the business, but remains medium to long term for the farm.

They believe this will ensure that the next generation of occupiers take on something that at worst is equivalent to when they started and hopefully somewhat better, albeit in a different economic climate.



LANCASHIRE HOT POT

SERVED WITH PICKLED RED CABBAGE



Nigel Haworth,
Lancashire

HOT POT

- 1kg under shoulder, neck and shin of lamb cut into 3-4cm thick pieces
- Seasoning
- 25g plain flour
- 40g salted butter, melted
- 700g onions, thinly sliced
- 1kg Fluffy potatoes,* peeled and cut into 2mm slices
- 150ml chicken stock

PICKLED RED CABBAGE

- 1 head of red cabbage, quartered and central stem removed
- 275ml malt vinegar
- 140ml white wine vinegar
- 140ml balsamic vinegar
- 340g caster sugar
- 2 star anise
- 5 bay leaves
- 10 whole cloves
- 1 tsp whole black peppercorns
- 1 tsp whole pink peppercorns
- 1 stick cinnamon snapped in half
- 5 whole dried red chillies
- Coarse sea salt for salting the cabbage

METHOD

1. For the hot pot, season the lamb well and dust with the flour. Put the lamb into the base of a hot pot dish – an earthenware dish approx 20cm wide and 8cm deep.
2. Sweat off the onions in 15g of the butter for 4-5 minutes. Season. Spread the onions evenly on top of the lamb.
3. Toss the potatoes with the remaining 25g melted butter and seasoning.
4. Put the sliced potatoes evenly on top of the onions, reserving the best-shaped rounds for the final layer.
5. Cover the hot pot and place in a pre-heated oven for 30 minutes at 180-200°C, then for approximately 2½ hours at 130°C.
6. Take off the cover, return to the oven at 180-200°C for 30-40 minutes or until the potatoes on top are golden brown.

METHOD FOR PICKLED RED CABBAGE

1. Salt the red cabbage well in a colander for 2-3 hours until a deep rich colour is achieved. Rinse and pat dry.
2. Place all the vinegars, wine and sugar in a suitable pan and reduce by half.
3. Place all the dry ingredients in a pestle and mortar and coarsely pound.
4. When the reduction is near completion throw in all the dry spices and allow to infuse for 5 minutes. Pass through a fine sieve and, while still warm, pour onto the red cabbage.
5. Place the cabbage in a suitable jar. When cooled, seal. The liquor should just cover the cabbage.

TO SERVE

Spoon the hot pot onto warmed plates, with the golden brown potatoes on top. Serve with the pickled red cabbage.

Serves 4

* For more information on the new classification of potatoes go to www.lovepotatoes.co.uk

THE EBLEX QUALITY STANDARD SCHEME

EBLEX developed and launched the Quality Standard Mark Scheme for beef and lamb in 2004.

The scheme was launched to enhance integrity, quality and product consistency throughout the supply chain for beef and lamb. To date there are approaching 2500 members ranging from catering butchers and processors to restaurants, caterers and retailers all benefiting from the marketing support provided to members.

The Quality Standard Mark Scheme for beef and lamb provides one of the highest levels of independently inspected quality assurance for meat in the United Kingdom. The standards contain combined guarantees of food safety, animal welfare, care for the environment and enhanced eating quality.

This scheme is constantly being updated in relation to research and development findings. The scheme has animal age restrictions and maturation regimes to enhance eating quality. The standards include specific carcass classifications to maximise meat yields and provide better returns through the supply chain.

This means you can be more confident of the tenderness and succulence of your meat when

its specifications are that of Quality Standard Mark beef and lamb.

These key factors of tenderness and succulence are vital to ensure customer satisfaction. The whole supply chain (farm, abattoir, wholesaler, butcher, caterer) needs to be signed up to the scheme in order to utilise the Quality Standard Mark.

As beef and lamb are central to so many dishes on most menus throughout the industry, it is essential that caterers ensure they are using a quality supplier.

Suppliers of beef and lamb who are members of the EBLEX Quality Standard Mark Scheme will be able to meet requirements over and above the current legal standards guaranteeing their customers a product of integrity and of a consistently high eating standard.

WHY JOIN THE SCHEME?

- It gives a genuine point of difference for caterers and their suppliers.
- The Quality Standard Mark Scheme for beef and lamb provides one of the highest levels of independently-inspected quality assurance for meat in the United Kingdom. The standards

contain combined guarantees of food safety, animal welfare, care for the environment and enhanced eating quality.

- The scheme sets standards for quality beef and lamb production higher than the legal requirements currently in place.
- Specifications guarantee eating quality and cover maturation, animal age and gender.
- To guarantee the consistently high quality dishes that customers expect, caterers must be able to work with high quality ingredients. This not only gives them confidence in the dishes they are producing but also protects their reputation and that of their business.

SO JOIN TODAY.

Call our Hotline on 08454 918787.
And put lamb back on the menu tomorrow.



Tough standards. Tender results.



For more information on any of the topics covered in this booklet, please visit the websites listed below which cover specific areas of the entire lamb industry.

www.eblextrade.co.uk

For all trade marketing advice, additional information on specifications and products, the Quality Standard Mark scheme, recipe development and trade publications.

www.simplybeefandlamb.co.uk

Consumer marketing, recipes and nutritional information.

www.eblex.org.uk

Producer information, better returns for farmers, processing, abattoirs, supply and research.

www.ahdb.org.uk

Information relating to the entire farming industry and up-to-date news and views.

www.meatandhealth.com

For detailed information and advice relating to red meat and health.

Or call the Quality Standard Mark Hotline on 08454 918787



Tough standards. Tender results.

Any duplication of this brochure is strictly forbidden. No duplication, either in part or in full, without prior permission from the publisher, is allowed and copy remains the property of AHDB.

© Agriculture and Horticulture Development Board 2012. All rights reserved.

EBLEX, Stoneleigh Park, Kenilworth, Warwickshire CV8 2TL

EBLEX is a division of the Agriculture and Horticulture Development Board.

Photography by Rob Whitrow.

Written, designed and produced by Nimble Jack Ltd., Covent Garden, London.