



# Christmas News



## Welcome

With only a few weeks to go, all at Medium Rare are hard at work to make sure your busy time of the year can be made as stress free as possible. As always our aim is to support our customers in any way we can especially during the festive period, please let me know your preferred delivery dates as soon as you can and we will do our very best to make sure you all get your orders in plenty of time.

You will all be pleased to know that there are still a few of our Christmas Cockerels and Geese left so please shout quickly if you would like any as they are going fast!

Finally we are pleased to announce a new product that may well be of interest to your customers at Christmas, Rosé Veal. Farmed in neighbouring counties to us here our focus is to produce high quality veal utilizing the Holstein bull calf, a by

product of the dairy industry. Please see below for more info, but having tasted this last week I can personally vouch for its delicate flavour and the fact it will melt in your mouth!

Can I personally thank you all for your business over the last year and wish you a very happy Christmas period!! As I said if we can do anything to make it easier for you... just shout!

**I look forward to speaking to you in the coming weeks and us all having a busy festive period.**



## Midshires Rosé Veal Tasty and tendersome

Medium Rare is pleased to announce the launch of a new product Midshires Rosé Veal.

Reared by a number of farms across the Midshires our Rosé Veal is produced to the highest of farming practice and welfare, thus meeting the requirement of the EBLEX Quality Standard Mark. Utilising the Holstein bull calf, a by product of the dairy industry, our farmers have been able to develop new feeding systems to produce a product that is succulent, delicate in flavour and naturally low in fat with good levels of Omega 3.

Midshires veal not only creates a sustainable market for bull calves but is a healthy, tasty and tendersome product guaranteed to melt in your mouth.

Midshires Rosé Veal will be available in primal cuts as well as a full range of cuts from the hind quarter. Please contact the office if you have any further questions, if not we look forward to seeing veal joints, sausages and stews in your shop counters very soon.

Prices are available from the office and will be on next weeks pricing sheet.



## Christmas Products & Deadlines...

With Christmas now only three weeks away we thought this would be a good time to remind you of ordering deadlines for this year and of course to remind you of our Christmas products still available:

- 1) **Packington Cockerels** - final weights and orders by **15th December** please.
- 2) **Bretby Geese** - final weights and orders by **15th December** please.
- 3) **Copas Turkeys** - Although their final order date has passed please shout if you still would like a Copas turkey as we will do our best to find you one.
- 4) **Medium Rare dry cured bacon** - plenty available on stock!
- 5) **Packington Chickens** - Order as normal.

With regards to pork, beef & lamb please can you think about your Christmas order and please give us an indication of your requirements as early as possible so that we can make sure everything is ready for your stress free Christmas.

We have plenty of numbers on the ground of Packington Pork and Chickens so demand should not be a problem, but the earlier we know the better!

**For the Christmas period we will be delivering over the weekend of the 19th & 20th please let George know if you would be happy with a weekend delivery so we can book this in!!**

*Merry Christmas*



# Our Products



Below is a sample of our free range products. Please see the website for our full product range.

## PORK - Packington Free Range Pork

Packington pigs are produced by ourselves in a natural stress free environment that has the right qualities to produce award winning pork. RSPCA Freedom Food accredited Packington Pigs are a Duroc, Landrace, Large White cross naturally finished to ensure a good covering of fat resulting in excellent eating quality. The pigs are hand selected to ensure that you are supplied with only gilts of the exact weight and fat covering you require.

### Whole Carcasses

Bacon > 70kg
Pork < 70kg
Backs
Hog Roasts

### Cuts - Bone In

Loins - Short Cut
Tenderloins
Belly
Middles
Shoulders
Legs
Trim 65VL
Trim 85VL

### Bacon

Streaky Bacon
Back Bacon
Oak Smoked Streaky Bacon
Oak Smoked Back Bacon
(All supplied in 5lb packs)



## LAMB - Bretby Lamb

The Falder Family have been farming lamb for over 100 years in the South Derbyshire hills. Martin Falder prides himself on the traditional methods of sheep farming with all lamb being grass reared with no feed concentrates or artificial additives. Bretby Lamb's are a Charollais cross North Country Mule, typically weighing between 18-22kg grading out as U & R 3L's.

### Carcasses

Whole Lambs
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### Cuts

Lamb Shanks
Lamb Legs
Lamb Fronts
Lamb Rack
Lamb Loin Ends Pairs
Lamb Saddle



## POULTRY - Packington Poultry

Packington chickens are also farmed by ourselves at Lower Farm, Dunstall. We pride ourselves on rearing truly free range chickens that meet the highest of welfare standards, along with great texture and flavour. The birds are delivered in trays of 8 and have an average carcass weight of 2 kg, perfect for a family roast.

### Carcasses

Whole Birds - Gas Flushed
Whole Birds - Fresh with giblets
Whole Birds - Fresh
(All supplied in trays of eight birds)

### Cuts

Filletts - 10kg
Legs - 10kg
Wings - 10kg



## BEEF - Medium Rare Beef

Sourced ourselves from farms across Staffordshire and South Derbyshire, Medium Rare Beef is reared on a natural feed of grass, hay, root, cereals and free from additives and hormones. Medium Rare beef is selected from only heifers under 20 months, weighing about 270 - 300 kg to ensure consistency, matured in the traditional and way hung on the bone for a minimum of 21 days, this process allows the beef to naturally develop its distinct and succulent flavour.

### Bone In

Sides
Hind Quarter
Fore Quarter
Full Roast
Hip & Loin
Chine
XX Loins
Topbit
Rumps

### Boxed

Topside
Rumps
Chuck
Oxtail



## BEEF - Ridings Reserve Yorkshire Beef

Ridings Reserve beef is drawn from Farm Assured farms across Yorkshire, selecting only the best 2 abattoir grades R and U to ensure a thick eye muscle and consistent sized cuts. Traceable from field to plate all Ridings Reserve beef is extra matured in the traditional way on the bone for 10- 14 days before being boned to a Larder Trim Spec of the highest quality.

### Boxed

Silverside	Heel
Topside	Knuckle
Boneless Rump	Oxtail
Boneless Striploin	Rump Tail
Brisket	Shin
Chuck	Double LMC
Chuck Tender (bola)	Single Muscle LMC
Cod Fat	85VL
Fillet (chain off)	95VL
Fillet (chain on)	
Fillet Head	
Fillet Untrimmed	
Ribeye	



## VENISON - Medium Rare Venison

Sources ourselves from the Wooten Estate in Staffordshire, Medium Rare venison is farmed to the highest of standards.

### Whole Carcass



## Winter Season products

Packington Free Range Cockerels  
Full Range of Copas products  
Bretby Geese

Please contact us to check what is available throughout the winter season as supplies may be limited.