

PRICES

LAMB



Unique Lamb Package— whole animal processed for individual Customer :

First Time —£140 Fixed Price
Existing —£155 Weight Dependent

Processing broken between Customers :

DESCRIPTION	PRICE PER LB	PRICE PER KG
Roasting Leg (boned and rolled)	£7.00	£15.00
Lamb Chops/Cutlets	£6.00	£13.00
Breast (boned and rolled)	£2.70	£6.00
Roasting Shoulder (boned and rolled)	£4.30	£9.50
Mince	£3.60	£8.00

£ based on average market prices.

PORK



Unique Pork Package—whole animal processed for individual Customer :

First Time —£125 Fixed Price
Existing —£145 Weight Dependent.

Processing broken between Customers:

DESCRIPTION	PRICE PER LB	PRICE PER KG
Roasting Leg (boned and rolled)	£4.50	£10.00
Pork Chops	£3.00	£6.50
Tender Loin	£2.50	£5.50
Pork Steaks	£3.20	£7.00
Shoulder Joints (boned and rolled)	£1.60	£3.50
Belly Pork	£2.00	£4.50
Sausages	£3.00	£6.00

£ based on average market prices.



Our holding is located in a very isolated area in the Golden Valley, although that doesn't seem to stop some of our Customers—who occasionally opt to visit and select their own animal for roasts and/or processing.

PORK & LAMB PRODUCE

LOWER MEADOW FARM



OWNERS

Mr & Mrs Williams

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Lower Meadow Farm

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All About Our Business



We are a small family run, family orientated business situated in the beautiful Golden Valley specializing in high quality tasting pork and lamb.

We focus on limited quality livestock, concentrating on their well-being and health, rather than the volume of produce that we may get.

All our animals are free range on a small farm allowing better focus on quality livestock and their well-being (even in the harshest of weather) - rather than the volume of produce that may be possible.

MISSION STATEMENT

To provide high quality produce (not volume produce) with a select base of Clients.

With this in mind, our goals and objectives are quite simply to be recognized for:

- ◆ Product – The best livestock, with the best conditions, for the best produce.
- ◆ Price – A price where the Customer has some control.
- ◆ Quality - The advantages to our small holding is with limited livestock this allows us nurture stock more effectively to ensure a high quality of produce and the best well-being for each animal.
- ◆ Selection – Excellent breeding pedigrees.
- ◆ Service – One to one product and service to meet each individual Customer.

NICHE

We have a clear picture of where our business fits into the market and our unique corner can assure our Customers:

- ◆ quality produce and service
- ◆ better tasting produce
- ◆ versatility on the end product
- ◆ how we treat our Customers
- ◆ pedigree rare breeds

We take note of our Customers when they say that the quality of the meat is critical to entice more custom into their restaurants because of the better tasting meals and they are glad they have some selection and processing control from their Supplier of the quality of meat.

CUSTOMERS

It is purely about the personal touch for us and currently we have arrange of produce that can be selected by the end buyer themselves should they wish to do so and/or we can somewhat customize the end product through processing methods.

We only sell our produce to the end consumer or those businesses that sell direct to the end consumer—such as restaurants. Such customers can therefore put their trust in us that they are getting maximum value for their money.

OUR SHEEP



Our selected breed is the Ryeland, which until the last 15 years were almost endangered and considered as a rare breed. It is one of the oldest breeds in the UK and recently become a popular choice for small holdings.

The main attractions of selecting this breed are:

- ◆ Heavy long wool, high quality fleece which is popular to spinners and craft workers.
- ◆ Docile in nature and easily handled by all members of our family.
- ◆ Easy to contain and no real appetite to escape and can be herded with just a bucket of feed rather than the need for a sheep dog.
- ◆ Un-demanding in feed and will graze happily anywhere with minimum concentrates required to supplement their diet.
- ◆ Produces great tasting meat and in our experience to date - the meat is preferred by most restaurants.
- ◆ Promotion of rare pedigree breeding.

PIGS



Our selected breed is the Oxford Sandy & Black Pig; the main reason for selecting this breed was due to the volume of meat produce compared with standard breeds farmed in this area as well as the pedigree breeding market value.

Additional attractions of selecting this breed are:

- ◆ Docile in nature and easily handled.
- ◆ Produces great tasting meat and the meat is preferred by most restaurants.
- ◆ Promotion of rare pedigree breeding.

