



THE **BLACKFACE**
MEAT COMPANY





THE BLACKFACE MEAT COMPANY

The Blackface Meat Company believes passionately in the link between a healthy landscape and the highest quality meat. The two are so closely bound that the flavour of our products is of the land itself: the heather and the berries; the wild grasses and fresh waters of the burns found in the most beautiful, unspoilt regions of Britain.

We are a small family business, rearing Blackface sheep and Galloway cattle on our heather clad hill farm in the South West of Scotland. We supply a wide range of high quality, oven-ready game from selected Scottish estates, and we also source slow grown 'Iron Age' pork and Christmas turkeys from nearby farms. This is the lamb, mutton, game, beef and pork enjoyed by our ancestors, now available all over the UK via our efficient home delivery service.

We are also long term, trusted suppliers to some of London's best-loved restaurants, including The Ivy, Fergus Henderson's St John and Rowley Leigh's Café des Anglais.

Hugh Fearnley Whittingstall has hunted our haggis for his River Cottage series and we have won two gold awards for our 5-year-old mutton. We won our first gold award in the Daily Telegraph and Sainsbury's Taste of Britain Award in 2005 and our second in the Dumfries and Galloway Savour the Flavour Awards 2007. We also won 'Best Local Food' in 2010 from the Scottish Countryside Alliance. Our Galloway Beef was cooked to great acclaim in the Scottish final of The Great British Menu in 2007 and in 2010 was awarded a coveted 3 stars by the Great Taste Awards.

SEASONAL, WELL HUNG MEAT WITH UNMATCHED FLAVOUR, SOURCED
FROM THE WILDS OF SCOTLAND - DELIVERED TO YOUR DOOR.



B R E E D

We specialise in slow-growing, traditional breeds that enjoy a life outdoors, free-range on Scotland's hills. We are one of the few British online farm shops to supply tender, flavoursome, three year old 'aged' Galloway beef and Scottish Blackface mutton, reared for up to five years.

F E E D

We believe that meat from animals fed on a natural diet will be as tender as it is richly aromatic and savoury. Slow growth on a diet of grasses and wild plants also reduces shrinkage in the pan during cooking, offering better value for money.

H E A L T H

We know that the health of our animals benefits from a life enjoyed outdoors in clean air, with access to a wide diversity of plants and natural spring water. Stress is also kept to an absolute minimum, with no-over crowding and a short journey to our local abattoir. We also believe that healthy animals produce meat that is good for you – a recent study reported higher levels of nutritious Omega 3 fatty acids in slow grown, naturally fed mutton.



SOURCE

We insist on traceability. We breed and rear our own beef, mutton, veal and lamb; our game is sourced from selected Scottish estates, all well known to us, so we know the provenance of every grouse, pheasant and deer. Aside from our own farm produce we source our pork and bronze turkeys from trusted local suppliers.

THE CUT

Our meat is properly matured in the traditional way; hung at a controlled temperature to develop tenderness and flavour. We can butcher to your exact requirements, at no extra charge. Game is sent out plucked and dressed, ready for the oven. Full cooking instructions and recipes are available on our website or contact us for printed recipes.

THE SERVICE

Use our secure online ordering service, or telephone us on 01387 730326. We pack and send out our meat fresh, ready for your oven or freezer. We despatch our goods vacuum packed in insulated boxes with ice-gel packs to keep the meat cool.

YOU

We perceive you, our customers, as our foodie family who enthusiastically share an enjoyment of the very best, seasonal food. We welcome your feedback, including recipes to post on our website. We are delighted to be a preferred supplier to many top chefs who care passionately about the quality of the meat they buy. They are very particular, so we know this means our meat is delicious.



BEN WEATHERALL WITH HIS FAMOUS BLACKFACE SHEEP

INTRODUCING SCOTTISH BLACKFACE MUTTON

Those of you who have never tried mutton are in for a treat. Leave behind thoughts of tough, powerfully flavoured meat and taste instead tender roasts that can even be served slightly rare, or 'pink'. How have we done it? Our unique system sees self-sufficient 'hefted' – meaning territorial – flocks of sheep roaming the heather hills on our farm in the southern uplands. The sheep live on the heather, wild mosses, blueberries and grasses. As a result their meat is tinted a deep red and you can clearly taste the herby flavours of wild plants. After a good fill of heather, we bring the sheep down on to lowland grass pasture for a few months, ensuring consistent tenderness and a marbling of that all important fat. To enhance the flavour even more, we hang all our mutton for a full two weeks.

TWO YEAR OLD MUTTON

Our two year old muttons spend two summers on the hill farm before being brought down to the lowland grass pasture. You can cook this mutton just as you would spring lamb, even serving it 'pink' or rare.

FIVE YEAR OLD MUTTON

Our award winning five-year-old mutton (ewes) spend five summers on the hills. This meat, which has the greatest depth of flavour, is best cooked very slowly, then eaten tender and falling off the bone. We have won two gold awards for our five-year-old mutton, and many top London chefs serve it for its fine texture and heather flavoured character.



SCOTTISH BLACKFACE LAMB

Our ewes lamb out in the wild in late April and early May. They then move up onto the high ground where they can enjoy the heather and other seasonal wild plants. Our very special, young milk fed Scottish Blackface lamb is available only in June, and then from late August to April we sell Blackface Lamb, also reared on the hill.

One of the delights of our meat is its seasonal variation – the milk fed lamb has buttery notes and extreme tenderness, the late August come straight from the hill, with all its herby flavours, ready for recipes using favourite summer vegetables; the later lambs are robust, with a delicious marbling of fat.

“Blackface Lamb is some of the most delicious I have ever tasted. There is no question in my mind that the diet of heather and moorland grasses give it a distinctive and special flavour, and the two year old mutton hung for a full two weeks is particularly outstanding”.

Hugh Fearnley Whittingstall

“We get lambs in from all over the place and yours really are the best.”

Carl, Head Chef St John Bread and Wine

“The Blackface Haggis is terrific. I have seen it being made by Stuart Houston, so I know that only the best stuff goes into it.”

Hugh Fearnley Whittingstall

BLACKFACE HAGGIS

Our tasty Blackface Haggis are made by our local butcher to an ancient recipe in Dumfries, the home of Robert Burns, Scotland’s national bard, 1759-1796.



GALLOWAY BEEF

Our herd of pure-bred Galloway beef cattle live on the hills with the Blackface sheep. They also love to eat the wild grasses and moss, making way for the heather to regenerate. They are an ancient breed, unchanged since the Romans discovered them in these Scottish glens. Their shaggy, double coats mean they are uniquely suited to this landscape and weather. They are finished in our lowland pastures. We hang our beef for 3 weeks. Individual cuts and variety boxes are available all year round.

We insist on pure-bred Galloway, preserving a traditional, native herd with a history that goes back centuries. Taste it and enjoy its fine grained texture and you will know the difference too.

AGED GALLOWAY BOXES

A number of our prime bullocks are slow-reared for three years outdoors. In their ultimate maturity they produce fine grained meat that cooks beautifully with layers and layers of savoury flavour. Our chef customers describe this as beef at its very best.



AYRSHIRE VEAL

Our veal is sourced from a pedigree herd of Ayrshire dairy cattle on another family farm. The calves are reared on milk and cereal in a welfare-friendly system, on deep straw bedding in barns that are part open to the outdoors. They are kept in small, unchanging groups; able to behave naturally and enjoy a rich and natural diet. The tender meat, is perfect for grilling and frying, and has a delicate, buttery flavour.

IRON AGE PORK

So-called because our suppliers cross traditional pig breeds, which include wild boar and Tamworth, to produce pork that we believe our Iron Age ancestors once enjoyed when they first domesticated wild pigs. The pigs are truly free-range, slow grown outdoors on a natural diet. A good covering of fat flavours the meat as it cooks, and helps retain moisture. All cuts are available individually or in a variety box.

BRONZE TURKEYS FOR CHRISTMAS

For your winter feasts, Thanksgiving and Christmas, we offer Bronze Turkeys, a revived traditional breed with the juiciest meat and subtle gamey notes in its flavour. Ours are slow reared on local farms that have been carefully vetted by us.

"Just to say thanks for all the great meats you've shipped me in the past few weeks. Pork is tastiest I have ever had, The grouse are superb and the mutton which arrived today looks incredibly good."

Mr G McArdell, Berkshire



VENISON CASSEROLE



VENISON SALAD



'ITALIAN' PARTRIDGE SANDWICH

WILD SCOTTISH VENISON

Venison continues to grow in popularity with our customers and chefs, not least for its proven health properties. All our venison is sourced from Scotland, and we sell three venison species, depending on season: The largest of the three, red deer, roam in the rugged hills and mountains of the West Highlands. Smaller roe deer inhabit the thick forests of the Scottish border country and our fallow deer meat is sourced from deer parks. Each type of venison has its own special characteristics, and, like our Blackface lamb and Galloway beef, it is hung for optimum tenderness and extra flavour.

WILD GAME

Game covers a wide and diverse range of animals and birds, naturalised or born in the wild, all sourced from selected estates in Scotland. We produce high quality, oven-ready game, using the expertise of our sister company Yorkshire Game, who process the meat to match our own exacting standards.

Grouse is our speciality. It is harvested from the heather hills in summer and early autumn, where it lives wild on well managed estates. Taste it and witness one of Britain's most extraordinary foods; deliciously lean meat with a rich and herby taste, so good with vintage claret. Later in the autumn we have abundant pheasant and partridge, nutritious and flavoursome alternative to bland poultry. These and other game birds are sold plucked, dressed and ready to cook. If you are new to cooking game, we are happy to advise you and give cooking instructions.

- Note that all our game may contain shot

PACKING AND DELIVERY

All our meat cuts are sent out in vacuum packs, inside cardboard boxes lined with polystyrene and insulated with re-cycled shredded paper and frozen gel packs. We deliver to most of the mainland and Northern Ireland overnight, to arrive by noon the following day. Delivery is free, although there is a charge for delivery to offshore addresses and Northern Ireland. Highlands and Islands deliveries take 2 days.

SHOP LOCAL

If you have a DG postcode and can collect from us, we'll give you a 'Doonhamer' discount of 20% on your order. Don't be shy - we love to meet our customers. Just order online, entering the code DH20, or telephone 01387 730326, place your order and inform us that you can collect.

SEASONAL EMAIL NEWSLETTER

When we have new seasonal items available we let our customers know via our newsletter. We usually attach a favourite recipe and any news that we'd like to share. To sign up to this on our website click the 'subscribe' button.

ABOUT US

Behind the Blackface Meat Company is a small team headed by farmer and game expert Ben Weatherall who lives 'over the shop' with his wife Silvy and four children. Ben's brother Percy, who lives with his wife Clara and children nearby, farms the pedigree dairy Ayrshire herd (see veal) and works with Ben to manage the hill farmland and the all important heather. Our meat is butchered professionally and an experienced packing and despatch team make sure your Blackface meat arrives in perfect condition, on time.

CARE FOR THE ENVIRONMENT – OUR HEATHER REGENERATION SCHEME

Each summer we bring the Blackface sheep down from the hill onto lowland pasture for a period, in order to help the wild heather regenerate and flower on the hills. Our plan is to increase the biodiversity in the region, restoring the flora to attract the fauna and return the Scottish landscape to its original beauty. We hope soon to see a full coverage of the purple flowered heather and wild plants on the hill, essential to the survival of the grouse and other species that live in this naturally beautiful habitat.

CREDITS

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certified paper.



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