

# New Local Dexter Beef Box Scheme

We also sell ½ lamb boxes of 14-16 month old Wiltshire Horn in early summer and sometimes shearlings in the autumn.

Occasionally we may have mutton or Saddleback pork. We are hoping to have honey for sale in the future.



If you are interested please get in touch:  
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Broad Head Farm, on the outskirts of Dalby forest, produces Dexter beef raised traditionally and slowly on a small scale. We are currently looking for families with freezers who would be interested in buying beef from us directly on a regular basis. In return for your loyalty, we would offer;

- Outstanding quality: slaughtered humanely and locally when fully mature at 24 –30 months old, well marbled, and hung ‘dry’ for 24 days; this really is “as good as it gets”.
- Full traceability: you get to know exactly where your meat comes from and know that the animals are fed almost entirely local grass, hay and straw.
- Calves raised in a traditional stable herd and kept with their mothers.
- Conservation grazing of a fragile Site of Special Scientific Interest at the Western edge of Troutdale promoting rare plants and a rich butterfly environment.
- A “greener” way of eating beef; non-intensive, low input farming (pasture is permanent unimproved and most of the hay is grown without fertilizer in Harwood Dale), very low food-miles, minimum packaging.
- Free well rotted manure for those with gardens willing to dig and collect it.

## THE BROAD HEAD DEXTER BEEF BOX SCHEME

### HOW MUCH BEEF WOULD BE IN A BOX AND HOW OFTEN?

Dexter beasts are notoriously variable, which is one reason they are never farmed on a large scale. Each box would contain one sixth of a beast. This is because this is the most it is possible to divide down a beast fairly. Although this might sound like a huge amount, bear in mind that Dexters are much smaller than other breeds, so we anticipate the average weight of a box would be 15 kg (but it could sometimes be say 12 kg or 18 kg. (If it were ever to go above 18 kg we would remove some mince to get the weight down to this upper limit). This amount would fill up 2 shelves of a normal upright freezer. We are aiming to slaughter one beast roughly every three months which means you can sign up for a box either quarterly or every 6 months. If more people want it we will prioritise those who live nearest and those who sign up first but we will also make a reserve list and it may be that we can expand the scheme a little bit in two years time. To allow for a little bit of slack in the system as well as our own consumption, we will also slaughter a couple of beasts a year outside of the scheme. This means that if you really don't want to sign up to a regular order, you can still buy a box but it will be more expensive this way and will need booking well in advance.

### WHAT SORT OF BEEF WOULD IT BE?

Every sort; each box would contain a fair share of hind quarter roasting joints and steaks as well as more economy cuts from the front end and plenty of mince. The only exception to this rule is that the fillet would not be included for two reasons; firstly it is too small a piece to make a family meal out of one sixth – we have divided it before and it has meant each box has only had about 3 or 4 very small fillet steaks. Secondly, by selling this high value piece separately, we can keep the overall price down. The huge advantage of selling a box in this way, is that we don't have to spend ages packaging, weighing, labelling and pricing each individual portion which would take up a lot of our time and that of the butcher and increase the cost considerably. We do appreciate that it might mean learning to cook with pieces you may not be familiar with but this can be exciting; in my opinion it is often the cheaper types of cuts that can be the most rewarding once you've discovered the right technique. To help you I shall pass on recipe ideas and I also have some good cook books I don't mind lending out. Although almost all our steers are pure Dexter, and will be completely so after 2011, we currently have 4 steers out of Short Horn mums; a local traditional breed. We always label the boxes so you know exactly what you will be eating.

### CAN I HAVE OFFAL OR BONES?

You can have just as many bones as you wish as we have to pay for their disposal otherwise. Just let me know you want some and how many. Ideally let your neighbours have some too! Offal is only available by special request and you will have to pick it up on slaughter day straight from the abattoir in Nunnington. If you are prepared to do this, it is free.

### HOW WOULD IT COME?

Your meat would have been hung properly (at some expense) for 24 days in a chilled environment where it loses a considerable amount of weight as it dries and ages naturally. From a producer's point of view this seems a mad thing to be doing as we are paying for reducing the amount of our product, in effect making our product seem more expensive when compared with the water-heavy beef "matured" if at all, in vacuum packaging. This is why beef prepared in this way is very hard to come by nowadays, but it is the traditional way and top chefs tend to agree that that it creates the most tender and tasty meat. On butchering day we help to pack the meat into normal freezer bags and to label it and distribute it into our boxes. We then weigh the contents of each box using the butcher's sealed scales. We always include extra freezer bags for you to adjust portions before freezing if you wish. While the meat is still cold, we then deliver the box to you at a pre-arranged time or you could pick it up from our farm. This would almost always be a Thursday afternoon. At some point we will want the box back.

### CAN I MAKE SPECIAL REQUESTS?

Sorry but no. We have tried to cater for these in the past but it doesn't really work; if one person wants bigger or smaller joints that throws everything out for the other boxes. It is important to keep things simple, (for speed while the meat is still cold), and also to be fair and transparent. (If we are having a large number of people to feed we just cook two joints together. And if we've only eaten a small dinner it can be very handy to have leftovers for sandwiches or other meals.)

### HOW MUCH WOULD IT COST?

The cost is £9 per kilo which would work out at £135 for a 15 kg box. You can opt to pay monthly at £45 per month for the quarterly scheme or £22.50 a month for the bi-annual scheme if you would prefer. As the boxes will not be exactly 15 kg each time, we will either reimburse you your overspend or charge you the excess when we deliver your last box of each year. If you are interested in buying the fillet separately the price is £32/Kg. If you prefer to just buy a one off box you must book to check availability and the price would be £11.10 Kg.