

SCARBOROUGH SHEARLING

A COMMUNITY SUPPORTED AGRICULTURE PARTNERSHIP



WHAT IS COMMUNITY SUPPORTED AGRICULTURE?

Community Supported Agriculture (CSA) can be described as a relationship of mutual support between farmers and those who eat the food they produce. CSA schemes provide farmers and growers with a secure income and connect people with their food.

JOIN THE SCARBOROUGH SHEARLING CSA TO:

- ◆ receive a monthly supply of locally grown heather-reared meat
- ◆ benefit from the good value of £7.50 per kilogram of shearling
- ◆ help maintain the characteristic landscape of the North Yorkshire Moors through supporting traditional sheep-farming

HOW THE SCARBOROUGH SHEARLING CSA MIGHT WORK

- ◆ Each member buys one or more shares, equivalent to a whole shearling.
- ◆ Every month, October to May, members will each receive one eighth of a shearling. Over the course of eight months, each member will receive the full range of cuts of meat; for instance, one month it might be a leg of lamb, another month mince and chops.
- ◆ On a designated day each month, members will collect their meat, conveniently butchered and vacuum packed, from a central Scarborough location.
- ◆ Members will be invited to take part in a farm visit and to attend a "Shearling Supper" and other events.
- ◆ Members will receive a newsletter with recipe suggestions and news about the participating farms.

WHAT WILL IT COST?

One share, consisting of a shearling, weighing approximately 44 lb (20 kilos) of on-the-bone meat, delivered over eight months would cost £150 (NB this is an estimated cost). Payment would be made either as a one-off advance payment or by monthly standing order (£18.75 per month). Final details are yet to be confirmed.

WHY IT MATTERS?

TASTE: Shearling meat is a fine local delicacy. A shearling is a wether (a castrated male) sheep, between 17 and 22 months of age, which is neither lamb nor mutton. Nearly two years of slow growth and living free on the varied plants of the North Yorkshire Moors (including bog myrtle, bilberries and moorland grasses) gives this meat its distinctive flavour, which is very different from that of ordinary grass-fed animals. Locally slaughtered and hung, the fine marbling of fat in moorland shearlings makes superb-tasting meals.

CONVENIENCE: Joining the Scarborough Shearling CSA is the easiest way to obtain this fine food. You won't find shearling meat in a supermarket, and it is only occasionally stocked by a few butchers. The meat, weighing approximately 5lb (2.5 kilos) per month, will be butchered and delivered in convenient vacuum-packed portions. The meat can be frozen for up to 12 months.

CONTRIBUTE TO THE BEAUTY OF OUR LANDSCAPE: By making a commitment to purchase a shearling in advance, we will be helping to maintain the Swaledale breed of sheep, the characteristic landscape of the North Yorkshire Moors and the practice of traditional sheep-farming.

ANIMAL WELFARE: The sheep roam freely on open heather moorland and are visited daily by their farmer or shepherd. The shearlings are finished with a short spell on prime pasture and taken as directly as possible to slaughter in Danby. The meat is hung and packed by the Camphill Community at Botton Village.

EAT SUSTAINABLY: Sheep grazing on the heather and plants of open moorland is a very efficient way to produce nutritious food from land which is unsuitable for growing any other crops. Food miles are kept to a minimum because the sheep are born and slaughtered on the Moors.

LEARN NEW SKILLS: Over the months, we will be able to learn about new cuts of meat and new ways of cooking them.

FIND OUT MORE AT: www.shearling.org.uk

or contact shearlingCSA@gmail.com or phone 07914 725 921