

At Westhill Farm, Brandeston, we have been producing top quality beef for over 50 years.

We keep our cattle on lush permanent pasture all summer, eating what nature intended. As winter approaches, our heavy clay soil gets very boggy and wet. We then bring them into large yards for their own comfort.

The feeding regime continues to be grass based but is now in the preserved form of hay or silage made from the spring and summer growth. The cattle also enjoy eating home grown barley straw which provides essential bulk for their digestive system.

Preserved grass does not have quite the same nutrient value as fresh grass so when the cattle are indoors they are also given either rolled oats or carrots and parsnips together with a general salt and mineral supplement which they can access ad lib.

Our grass fields have not been chemically sprayed since the 1980's. The meadows are tested regularly for minerals and receive a supplement if needed.

Our customers are more than welcome to come and look at the cattle to assure themselves of their care and conditions.

We are limited in the number of animals we can rear per year. If we have none ready when you ring, you can place an order with us and we will notify you when the next animal will be ready and arrange a collection date.

All meat comes individually packed labelled and frozen for your convenience.

### NEWS FROM THE FARM

The late spring which was preceded by cold dry days and rapidly overtaken by a very dry hot summer meant that we only managed one cut of silage this year – a potential problem as we had been planning to increase our herd numbers. However, nature usually pulls things right and we have been blessed with an Indian summer in which to get all the autumn cultivations finished and where the cattle are still enjoying lush grass in mid November.

When they do eventually come into the yards for winter, they will enjoy our home grown silage and barley straw that is of particularly good quality thanks to the dry harvest conditions.

The reason for bringing the cattle into yards is not so much the cold weather – that doesn't really bother them but it is to save them the discomfort of slopping around in cold wet clay mud which gets caked everywhere. At this time, the calves will be weakened (taken away from their mums and housed as a bunch in a yard of their own). They don't like this very much but soon get used to it and enjoy sparing with their chums.

The current bunch are the first calves from Maxwell our 7 year old Aberdeen Angus Bull and fine looking specimens they are too. Their mums are in calf again and the new arrivals should start to appear around 7 next year.

We are always happy to show customers around when they come to buy their beef.



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## SELECTION PACK

This is 1/8 of an animal. It offers the full range of meat cuts including steaks (fillet, sirloin and rump), roasting joints (rolled rib, top rib and topside) pot roasting joints (silverside and brisket) braising steak, stewing meat and mince. All packs are made up of the same range of meat and weigh approximately the same. Packs with the smaller joints are suitable for families of 2-4 especially where cold meat the next day is not required.

Packs containing larger joints are suitable for families of 4 and above and/or where cold meat is enjoyed.

Price

Pack containing small joints  
(Average joint weight 1.6Kg) £130.00

Pack containing large joints  
(Average joint weight 2.5Kg) £130.00

### 'MY BUTCHER CUTS MEAT DIFFERENTLY!'

There is more than one way to cut a carcass. If you prefer your meat cut a different way we can have a selection pack prepared for you with the meat cut the way you prefer it. Please give us a ring to discuss your requirements.

## INDIVIDUAL PACK PRICE LIST

	£/Kg	£/lb
Rib on the Bone	7.00	3.18
Tob Rib	7.20	3.27
Topside	7.80	3.54
Silverside	6.75	3.06
Brisket	4.95	2.25
Fillet Steak	21.98	9.97
Sirloin Steak	16.20	7.35
Rump Steak	11.50	5.22
Braising Steak	6.60	2.99
Stewing Steak	5.83	2.64
Skirt	5.83	2.64
Shin of Beef	4.95	2.25
Ox Liver	4.50	2.04
Ox Kidney	4.50	2.04
Ox Tail	6.20	2.81
Ox Heart	6.20	2.81
Ox Tongue	6.20	2.81
Beef Burgers	£2.50 per pack of 4	
Mince (approx 0.5Kg pack)	£2.20 per pack	

## MAINTAINING QUALITY

The overall quality of the meat is determined by selecting the correct breed, rearing and feeding the animals correctly. Avoiding stress on the animals both during their lives and when they are slaughtered and hanging the meat for the correct time before cutting it into joints

All our beef is hung for at least 28 days. During hanging, the meat loses some of its moisture. This, together with changes in the muscle helps develop the flavour and the tenderness, although you cannot develop flavour and tenderness in an animal that has not been reared correctly in the first place. The meat also becomes a darker red colour and loses that 'wet' look that you will see in meat that has been butchered only a short interval after the animal has been killed.

All our animals are killed and butchered in Suffolk so you can be assured that the food miles are kept to a minimum.

## SPECIAL ORDERS

We are happy to provide meat for parties and special occasions, e.g. special joints for entertaining, burgers in bulk for a bar-b-q, beef sausages, larger or smaller packs etc. To ensure we can provide just what you want when you want it please give us plenty of notice as our meat has to hang for four weeks before we cut it.