



Meat Sales September 2011



Warriner School Farm meat is available to purchase from our walk-in freezer, located next to the farm office. In winter 2011 we will be extending our shop area and will then be able to offer a wider range of farm produce. The shop will be open three days a week at set times.

The meat produced here at the farm has been reared extensively in a welfare friendly environment, on our 34 hectares of grassland.

Our livestock is humanely slaughtered and butchered by the local abattoir in order to minimise stress to the animals and to reduce food miles.

It would be helpful if you could telephone ahead to place an order, at present we are generally available to deal with meat sales after 3.30pm, Monday to Friday.

**The Warriner School Farm,
Bloxham, Banbury, Oxon OX15 4LJ**

Tel: 01295 721471

Email: farm@warriner.oxon.sch.uk

Website: www.warrinerschoolfarm.org.uk



Warriner Farm Beef

Our beef comes from our pedigree herd of grass-fed Dexter cattle, producing meat which is marbled for tenderness, well flavoured and low in cholesterol.

Warriner Farm Lamb

Our flock of Lleyn, pedigree Leicester Longwool and Suffolk cross ewes are, like our cattle, extensively grazed on our organic grassland.

Warriner Farm Pork

Our range of sausages, bacon and pork come from our outdoor and indoor pig management systems.

Warriner School Farm Meat price list, September 2011

LAMB	Leg Joint (boned)	£9.00 per kilo
	Shoulder Joint (boned)	£7.00 per kilo
	Cutlets / chops / racks	£12.00 per kilo
	Minced Lamb (approx ½ kg)	£7.00 per kilo
BEEF	Topside Joint	£9.00 per kilo
	Rib Joint	£12.50 per kilo
	Brisket / Roasting Joint	£7.50 per kilo
	Fillet Steak (pack of 2 - approx 0.35 kg)	£28.00 per kilo
	Sirloin Steak (pack of 2 - approx ½ kg)	£17.00 per kilo
	Rump Steak (pack of 2 - approx ½ kg)	£13.00 per kilo
	Braising Steak (2 – 3 pieces, approx ½ kg)	£8.00 per kilo
	Stewing Steak / Shin (large dice, approx ½ kg)	£6.00 per kilo
	Mince (approx ½ kg)	£5.50 per kilo
	Beef Burgers(approx ½ kg, pack of 4)	£3.75 per pack
	PORK	Leg Joint (boned)
Shoulder Joint (boned)		£8.00 per kilo
Gammon (2 per pack, approx £1.50)		£8.00 per kilo
Dry Cured Bacon (packs approx £3)		£12.50 per kilo
Sausages (pack 6, approx £2)		£6.00 per kilo
GOAT	Assorted cuts / stewing	£6.00 per kilo



Recipe Quantities

If you are not working to a specific recipe and are unsure of how much meat to buy, as a rough rule of thumb, use 150g of meat per person in a casserole or stew, 150-200g of mince per person in a bolognese or chilli type dish and allow about 300g per person in a roasting joint.

Obviously, these quantities can be reduced by padding the dish with more vegetables, pulses etc, or can be increased for those with larger appetites!



Pack sizes

Pack sizes are approximate and are indicated on the price list. We weigh the meat at point of sale and price it per kilo. It is possible from time to time to order larger packs, for instance half / whole lambs.

In addition to our standard range of meats, we offer gammon joints at Christmas and Easter and pork chipolatas at Christmas. Goat meat is also available periodically and we are able to supply a range of offal and cuts such as pigs trotters, oxtails, tongue, etc.

Our meat is supplied frozen but fresh meat can sometimes be supplied if pre-ordered.

Please contact us at the farm for further information.