

# *Cutsey Farm Beef*

*Traditionally reared & home bred*

*Purveyors of the finest beef straight to your door*

*Edward & Siân Hawkins  
Cutsey Farm  
Cutsey  
Trull  
Taunton  
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*10 reasons to buy Cutsey Farm Beef:*

- *Well bred livestock*
- *Naturally fed livestock*
- *High standards of welfare*
  - *Well hung carcasses*
  - *Cattle are fully traceable*
- *No unnecessary use of pesticides, fungicides, artificial fertiliser or antibiotics*
- *You can rest assured knowing that your meat has been produced in a natural and traditional way*
  - *Reducing your food miles and helping the environment*
  - *Supporting the local economy*
    - *Value for money*

## Cutsey Farm

*Cutsey Farm is at the foot of the Blackdown Hills in Somerset and is the home of our traditionally reared herd.*

*Everyone is more concerned about where their food comes from and how it is produced. Here at Cutsey Farm our beef is 100% home-bred, home reared and is looked after to the highest standards. This results in a supreme quality of beef that is deliciously flavoursome and unrivalled by any Supermarket.*

*We only use our local abattoir, so the animals are spared the stress and strain of a long journey. Our meat is professionally hung for up to 3 weeks, butchered, labelled, and packed. It is then packed in a specially refrigerated box and delivered straight to your door.*

*The land at Cutsey Farm is farmed in an environmentally sensitive way. We are always looking at ways to improve the environment, including planting new hedgerows and keeping the field sizes small with large margins for wildlife.*

## Delivery

*In order to keep the cost of our beef down we do not include postage and packaging in our prices.*

*We are very happy for you to collect your order personally if you wish.*

*If we are able to personally deliver your order there will be a £5.00 delivery.*

*If we need to use our courier here will be a £10.00 delivery charge.*

*If your order is over £100 delivery will be free.*

## Box Price List

*A more economical way to stock up. There is one to suit all tastes and fit into any freezer.*

Taster Box 3.5 kg  
£25.00  
Two Sirloin Steaks  
Topside/Silverside Joint  
Mince  
Stewing Steak

Casseroles & stews Box 6 kg  
£35.00  
4 packs of Stewing Steak/  
Shin/Braising Steak  
  
4 packs of Mince

Steak Box 5 kg  
£55.00  
Four Sirloin Steaks  
Four Rump Steaks  
Two Fillet Steaks  
Two packs of Stewing Steak

Roasting Box 5 kg  
£35.00  
Topside Joint  
Silverside Joint  
Rolled Rib Joint

5 kg Beef  
£45.00  
Two Sirloin Steaks  
Topside/Silverside Joint  
Rolled Rib Joint  
Mince  
Stewing Steak

10 kg Beef  
£80.00  
Two Sirloin Steaks  
Two Rump Steaks  
Two Fillet Steaks  
Stewing Steak  
Mince  
Two Topside/Silverside Joints  
Rolled Rib Joint

*The weights are as near to the specified weight as possible. Likely to be slightly over than under!*

***BBQ boxes available soon!!!***

### Individual Price List

<i>Joints</i>	<i>Price per kg</i>
<i>Topside</i>	<i>£8.00</i>
<i>Silverside/Top Rump</i>	<i>£7.00</i>
<i>Rib (on the bone)</i>	<i>£7.25</i>
<i>Rolled Rib</i>	<i>£8.00</i>
<i>Brisket</i>	<i>£6.50</i>

<i>Steaks</i>	
<i>Sirloin Steak</i>	<i>£17.75</i>
<i>Rump Steak</i>	<i>£12.00</i>
<i>Fillet Steak</i>	<i>£21.00</i>

<i>Casseroles and stews...</i>	
<i>Stewing Steak</i>	<i>£5.00</i>
<i>Braising Steak</i>	<i>£6.00</i>
<i>Skirt</i>	<i>£5.00</i>
<i>Shin</i>	<i>£5.00</i>

<i>Others</i>	
<i>Mince (lean)</i>	<i>£4.50 per kg remember</i>
<i>Burgers (4 per pack)</i>	<i>£6.00 per kg remember</i>
<i>No additives or preservatives - just beef, onion, salt, pepper and a dash of Worcestershire Sauce.</i>	
<i>Sausages (6 per pack)</i>	<i>£6.00 per kg remember</i>
<i>Pork and Herb, Cider and Apple and Honey and Wholegrain Mustard</i>	

*Usual pork cuts available, please get in touch for a quote*

#### *Delivered Fresh or Frozen?*

*Wherever possible we prefer to supply our meat frozen: there are several reasons for this. Freezing at the point of cutting preserves the freshness and flavour - especially in beef. Meat tends to lose fluid quickly when cut thus draining taste and tenderness, instant freezing prevents this. Freezing is also the best preservative - no E-numbers required, just freezing to seal in the goodness naturally. It is a myth that frozen food of this quality tastes different to fresh - but do thaw it out properly before hand e.g. slowly in fridge overnight.*