

Introducing Moss Valley Fine Meats



**Stephen and Karen Thompson,
Povey Farm,
Lightwood Lane,
Norton,
Sheffield
S8 8BG
Mobile 07976434206
Butchery direct line (0114) 2399922
Email: srt@poveyfarm.co.uk**

We produce pork, bacon, ham and sausages in our own butchery from pigs bred and reared on our farm in the beautiful Moss Valley in North East Derbyshire. The family has lived and farmed here for a hundred years in farm buildings dating from the 9th, 14th and 16th centuries.

Our pork is bred for taste, tenderness and succulence, a characteristic of the Duroc breed that we use, which has enhanced “marbling” within the meat. The pigs are taken by ourselves to a local abattoir, which minimises stress and enhances meat quality. As we only use our own pigs, we provide complete traceability of our products.

We take great care to maintain the high health status of our herd, and we do not need to routinely treat any animals with antibiotics, nor are any growth promoters used.

The whole farm is assured under the Genesis Farm Assurance scheme, which audits the pigs and the crops annually, and requires veterinary inspections every three months alongside rigorous standards for food safety and animal welfare. **All our pigs are fed on the highest quality diets** based on cereals and soya protein, some of which we grow and mill ourselves.

We strive to reduce the carbon footprint of our business, and the farm now has an 85Kw and a 15Kw wind turbines to complement its straw burner (which is carbon neutral) and water bore hole as well as 4KW of solar PV. We are committed to seeking effective ways in which we can further reduce the environmental impact of our business. We are happy to accommodate all sizes of order. If you have a freezer – why not save your fuel and help the environment by ordering several weeks’ supply. (All our products can be frozen). We will advise you by telephone or e-mail when your order is ready for collection. Payment can be made by either cash or cheque on receipt of goods.

Some of the restaurants and shops we supply include The British Oak Ale House, Blue Stoops, Birdhouse Café, Butcher & Catch, Cavendish Hotel, Chatsworth House, The Cricket Inn, Byron House, Cafe Surtees, Devonshire Cat, DoubleTree By Hilton Hotel, Ella’s Café, Ferndale Garden Centre Cafes and Shop, Flaskend, Fusion, Harland Cafe, Hidden Gem Café, Homemade, Inox Dine, Key News & Stores, Knab Farm Shop, Marmadukes Cafe Deli, Old Queen’s Head, Five Rivers, Our Cow Molly, Liberty Farm Shop, PJ Taste, Rafters Restaurant, Rendezvous, Rose & Crown @Wadsley Bridge, Rose and Crown @ Stannington, St Luke’s Hospice, The Crown & Anchor, The Holt, The Druid Inn, The Old House, The Peacock Inn @ Cutthorpe, The Rude Shipyard, Rising Sun, The Summerhouse, Street Food Chef, The Village Store, The Wortley Arms, The York, Totley Deli, S17 Bistro, Sentinel, Riverside, University Arms, Urban ¼, Urban Pantry, Vittles Cafe, Whitley Hall, Wilson Carlisle Centre, No Name, Jaro, The Brook Troway.

Name: **Telephone:**

Email:

Address:
.....



Date order received

WWW.MOSSVALLEYFINEMEATS.CO.UK

Please phone, E-mail or call in with your order.

May 2018

Item	Price per Kg	Quantity (No. of packs, steaks or joints)	Personal Requirements (Delete where appropriate)	Approx. Weight Required (Of Joint)	Item	Price per Kg	Quantity (No. of packs, steaks or joints)	Personal Requirements (Delete where appropriate)	Approx. Weight Required (Of Joint)
<u>Hand Cured Bacon</u> (Pack of 8 rashers, unsmoked and dry cured with curing salts and Demerara sugar)					<u>Pork Roasting Joints</u> - (With scored crackling unless you require otherwise)				
Sweet Cured Back Bacon	£14.10		Thick / Thin		Boned Rolled Pork Leg	£6.60			
Sweet Cured Shoulder Bacon Steak	£9.75		Thick / Thin		Boned Rolled Pork Loin	£8.49			
Sweet Cured Streaky Bacon	£9.75		Thick / Thin		Boned Rolled Pork Shoulder	£5.79			
<u>Hand Cured Ham</u>			Brine cured with curing salts and Demerara sugar		Boned Rolled Pork Belly	£4.69			
Ham Joint	£11.19				Rolled and Stuffed Pork Belly	£5.29			
Gammon Steak	£11.19		Thick / Thin		Pork Cushion (Rindless joint)	£6.89			
Ham Shank (Bone In)	£6.49				Pork Shank	£3.55			
					<u>Steaks, Ribs, Cubed & Minced Pork</u>			Lean, succulent and tender for quick cook meals	
<u>Handmade Pork Sausages</u>			Pack of 6 thick or 8 thin		Loin Steak	£8.49		Thick / Thin cut	
					Pork Chop	£8.09			
Breakfast	£7.20		Thick / Thin / Sausagemeat		Butterfly Loin Steak	£8.49			
Sage & Red Onion	£7.20		Thick only		Leg Steak	£6.49		Thick / Thin cut	
Pork and Leek	£7.20		Thick only		Pork Fillet	£10.90		Whole / Medallions	
Cumberland	£7.20		Thick only		Shoulder Steak	£6.95			
Pork and Chestnut	£7.20		Thick only		BBQ / Chinese Style Shoulder Steak	£6.39		BBQ / Chinese	
Pork and Tomato	£7.20		Thick / Thin		Spare Ribs Plain	£4.69			
Toulouse	£7.20		Thick only		BBQ / Chinese Style Spare Ribs	£5.29		BBQ / Chinese	
Lincolnshire	£7.20		Thick only		Baby Back Ribs Plain	£5.29			
Pork and Apple	£7.20		Thick only		BBQ / Chinese Style Baby Back Ribs	£6.10		BBQ / Chinese	
Pork and Stilton	£7.20		Thick only		Belly Strips Plain	£5.85			
Pork and Cheddar	£7.20		Thick only		BBQ / Chinese Style Belly Strips	£6.45		BBQ / Chinese	
Sweet Chilli	£7.20		Thick only		Pork Strips for Stir Fry	£7.80			
Pork and Caramelised Onion	£7.20		Thick only		Pork Kebab	£7.10			
Cranberry and Rosemary	£7.20		Thick / Thin		BBQ / Chinese Style Pork Kebab	£7.70		BBQ / Chinese	
Old English	£7.20		Thick only		Lean Pork Mince	£5.69			
Pepper	£7.20		Thick only		Cubed Shoulder for Casserole	£6.50			
Chorizo Style	£7.20		Thick / Thin		Pork Escalope	£7.89			
Pork & Bradfield Ale	£7.20		Thick only		Cubed Pork Leg	£7.80			
Gluten Free Sausages	£7.20		Thick / Thin	Ask for varieties	<u>Other</u>				
Pork and Apple Burger	£7.45		2 / 4 per pack		Pork Kidney	£3.10			
Pork Burger	£7.45		2 / 4 per pack		Pork Liver	£3.10			
Gluten Free Pork Burger	£7.45		2 / 4 per pack		Pork Heart	£3.10			