

Our cattle..

The cows are bought in to calve at the end of February. We calve them down in the cattle shed so we are able to keep a close eye on them just in case! Usually they calve with no problem at all and we arrive to find a



new addition to our herd. When the calves are a few weeks old they go out to grass with mum, they stay with her until they are

around 9 months old when mum has begun the weaning process.



We love our cattle so a natural progression is to

show them off! Showing cattle is very hard work with lots of training, cleaning and very early mornings but it's a family occasion and we love working together especially when we receive a rosette!!



OPENING HOURS

Call in anytime

If you want to guarantee we are here please ring first!



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Traditionally Reared Beef

From the

Hopeham Herd of Red Polls



Beautiful Beef – Beautiful Taste

 **0 1 5 0 8 4 7 0 4 1 3**

Why the Red Poll?

We are passionate about our cattle, the Norfolk countryside and food! The Red Poll cow is also a “roight old Norfolk gal”

We believe that traditional British breeds of cattle, like the Red Poll, are ideally suited to thrive in non-intensive natural farming environments. With a simple diet they produce meat that is full of flavour, has a fine grain, good marbling, is succulent and tastes like British beef used to – the taste we were after!

Our first cow “Ruby” came home in July 2008 with further additions following we now have around 50 girls, 4 bulls and obviously new calves every year!

The cattle graze in the Tas Valley and surrounding areas. As they are a native bred they are out wintered, they grow a fluffy winter coat and are happy to be out in all weathers!



Recipes

CHEATS BRAISED STEAK!

1 pack of **BOOTIFUL BEEF** braising steak
1 onion
6 heaped teaspoons bisto gravy granules
1/2 pint boiling water.

- Brown the onion and place in oven proof dish.
- Brown the steak on both sides, add to the dish.
- Make gravy, add boiling water to the granules, stir and pour on meat.
- Cook for 2 hours in medium heat oven until tender.

SCOOPY SNACKS!

1 or 2 burgers per person
Burger buns, 1 for each person
Cheese
Ketchup, relish, Mayonnaise
Tomato, lettuce and cucumber
Crisps and sliced gherkin



- Cook the burgers
- Place all ingredients on the table
- Create your own ultimate Scooby Snack, pile in as much or as little as you like!
- Have some family fun, we have listed our favourites what could **YOU** add?

Price List

Our **HOPEHAM** meats are matured for 21–28 days before being beautifully butchered ready for you!

Cut	Price Per KG
Rump Steak	£16.00
Fillet Steak	£32.00
Sirloin Steak	£19.00
Rib on the Bone	£15.00
Top Side	£10.00
Silverside	£ 8.00
Brisket	£ 8.00
Braising Steak	£ 7.50
Diced Stewing Steak	£ 7.25
Skirt	£ 7.10
Shin	£ 7.25
Mince	£ 6.50
Burgers	£ 0.70 each
Sausages	£ 6.80

HOPEHAM TASTER PACK

£25.00 – £30.00

1 roasting joint, 2 steaks, 2 packs of mince, 1 pack of stewing steak.

Each pack is priced according to weight @
£9.00 per kg

The above prices may be subject to change