

FARM SHOP

Visit our little Farm Shop in Great Longstone, near Bakewell



DALE FARM PRODUCE -
high quality meat from the heart of the Peak District

Fresh from the Farm

www.dale.farm



DALE FARM
- PEAK DISTRICT -

ABOUT US AND OUR FARM SHOP

We think our farm shop is something special and unique.

We proudly sell a selection of meat from animals reared here in the fields around Dale Farm, plus we sell farm eggs and homemade chutneys and jams.

All of our meat is sent to a well-respected local slaughter house with an excellent reputation for its high quality butchery and commitment to animal welfare.

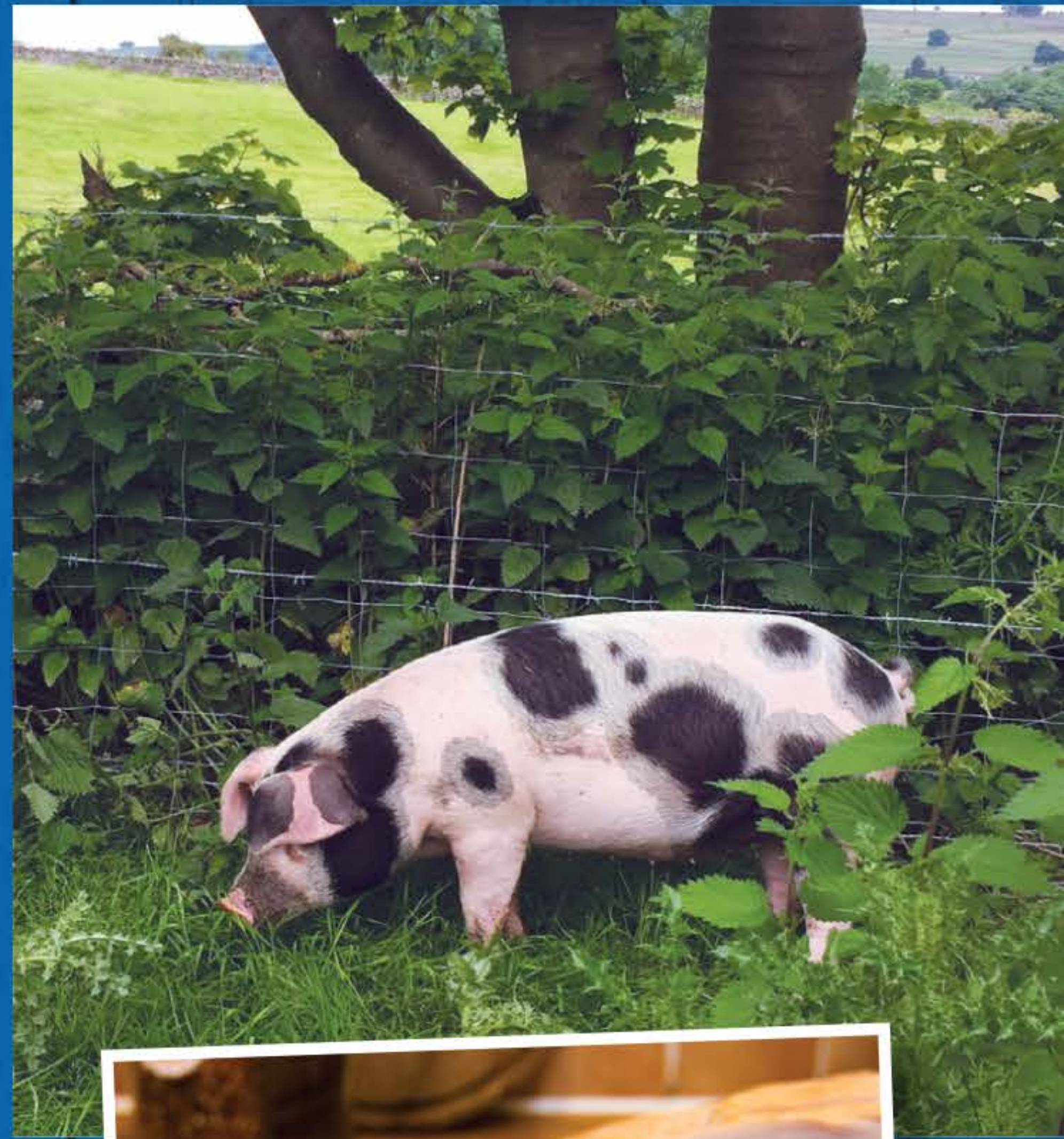
Our meat is vacuum sealed at the butchers for optimum freshness, and we freeze it on the day of collection, meaning the maximum shelf life for our customers. Did you know that vacuum sealed meat will stay fresher for longer and can keep in your freezer for 2-3 years. Once defrosted we recommend you use the meat within 3 days but providing it is kept vacuum sealed it should stay fresh for up to 6 days (and longer for beef).



Free Range Rare Breed Pork

Pork and gammon is from our home reared 100% free-range Gloucester Old Spot pigs. We only keep a small number of pigs at any one time to ensure that they have the finest quality of life possible, resulting in what our customers regularly describe as the best bacon and sausage they have ever tasted. Get some before it sells out! The flavour and texture of our Old Spot pork really does speak for itself.

We let our pigs mature for around 9-12 months of age before slaughter, (around a third longer than commercial systems) resulting in an unbeatable tender texture and full flavour. You must try the fat/crackling from a Gloucester Old Spot- it really is something special!



WHEN IN STOCK WE SELL:

- * Dry Cured Bacon
- * Smoked Dry Cured Bacon
- * 100% Pork Sausage
- * Lincolnshire Sausage
- * Tomato and Basil Sausage
- * Pork Belly Slices
- * Gammon Steaks
- * Gammon Joints
- * Leg Roasting Joint
- * Diced Leg
- * Mince
- * Leg Steak



100% Lamb & Hogget

GRASS FED
HILLSIDE

Lamb and hogget is from our flock of Mule X Texel sheep. Raised on the beautiful Derbyshire hillsides of Longstone Edge, we are proud that our animals lead a peaceful, idyllic life, nibbling on tasty meadow flowers and grasses that lead to a full-flavoured, sweet meat. We rear our lambs and hogget slowly and never rush to take them to slaughter, producing meat that is tender in texture and well worth the wait.

WHEN IN STOCK WE SELL:

- * Mince
- * Chops
- * Leg Steaks
- * Cutlets
- * Shoulder
- * Shanks
- * Leg

Other cuts available
on request



100% GRASS FED Beef

Beef is from our pedigree herd of registered Highland Cattle. Superior in nutritional values (high in protein and iron) and lower in fat than commercial breeds, our beef is slowly reared on a diet of grass, moorland grazing and meadow hay to produce exquisite, unbeatable texture and flavour, with distinct marbling visible in the meat. Always matured for 28 days, you really can taste the difference.



WHEN IN STOCK WE SELL:

- * Mince
- * Rump Steak
- * Sirloin Steak
- * Fillet Steak
- * Braising Steak
- * Shin
- * Topside
- * Brisket
- * Silverside
- * Rib Eye

Other cuts available on request



FARM SHOP

Opening hours

The shop is open during daylight hours, 7 days a week.

Placing orders

You can call in or place an order by either

Email: info@dale.farm

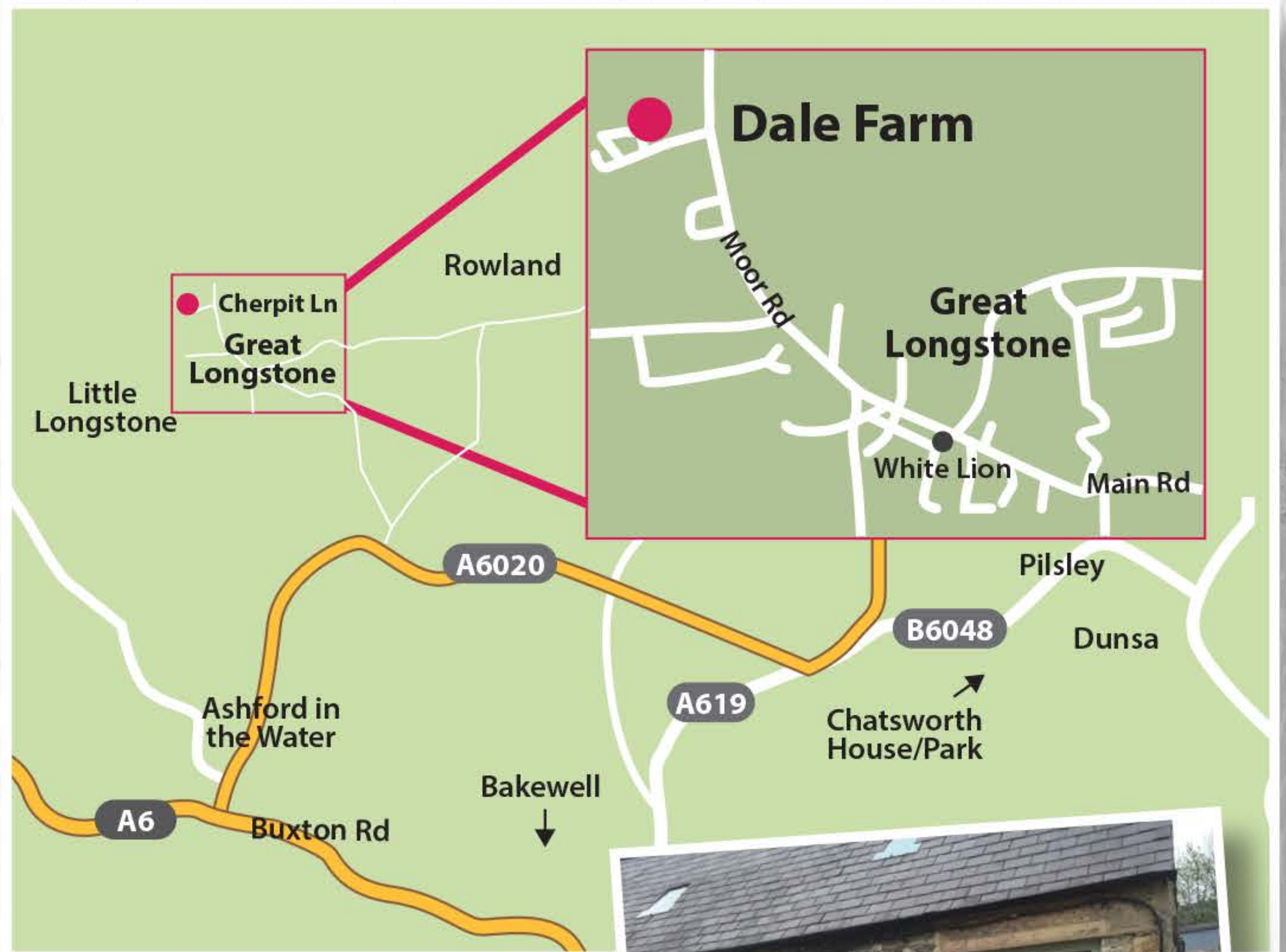
Tel: 07734 190588

Payment

We accept cash payments and payment by card is possible (please ask).

Delivery

If convenient and local, we may be able to deliver (please enquire).



Where are we?

You can find us on Google, by searching Dale Farm, Great Longstone. Our post code is DE45 1UA.

We are just up Moor Road, on the right hand side as you head out of the village of Great Longstone, towards Monsal Head.



DALE FARM
— PEAK DISTRICT —

Moor Road, Great Longstone,
Derbyshire, DE45 1UA.

Email: info@dale.farm

T: 01629 640285 M: 07734 190588



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