



Brookfield Farm Half Lamb FAQ

www.brookfield.farm

Tell us about Brookfield Farm lamb?

- Brookfield Farm lamb is an artisan product, raised in a small flock and carefully reared
- Our lamb is free-range and grazes on lakeshore pastures sown with organic grass seed and clover
- We supplement the grass with a little barley in winter
- Our lamb is fully traceable and locally slaughtered by a traditional craft butcher
- Unlike supermarket meat, our lamb is hung on the bone for a minimum of 7-10 days, ensuring delicious tenderness and flavour
- Our farm is part of agri-environment scheme AEOS
- Our passion for farming sustainability and a thriving countryside with rural collaboration drives us
- Buying lamb direct from Brookfield Farm means less food miles
- You save by buying direct from Brookfield Farm.

When does your season start and finish?

Brookfield Lamb season starts in early August and continues through to the end of the winter, or when stock runs out.

Lamb is a seasonal product and depending on the time of year, the product will change. The colour and flavour of the flesh will depend on where the sheep were raised. Spring Lamb (or new Season Lamb) is lamb under 1 year old. When lamb passes its first birthday, it is termed hogget, and at this age can make excellent eating. It's darker in colour and richer in flavour, with a heavier fat covering. The lamb from Brookfield farm varies from 5 months to one year – meaning the meat is tender and yet has a terrific depth of flavour.

Can we visit your lambs? We love showing our farm and lambs to visitors. Some lambs are very friendly and run up to greet you. Contact us for the next visiting day.

What do your lambs eat?

Our lambs graze mostly grass and clover, we feed a little supplementary barley in winter. They also forage herbs in the hedgerows and Lough Derg lakeshore - sorrel, water mint and other herbs which gives Brookfield lamb its distinctive flavour.

What is the "carcass weight"?

The carcass weight is based on the cold weight of the lamb 12 or more hours after processing by the craft butcher, which is about 9-12 kgs for a half lamb.

How is the lamb prepared?

Our collaboration with a craft butcher with a HSE inspected and approved cutting room where the lamb has been hung for 7-10 days, makes the lamb tender and tasty.

How much room do I need available in my freezer?

A half lamb takes up about 1 and 1/4 drawers in a standard upright 3 drawer freezer.

How much notice do you need?

With a small, carefully managed flock, lamb production is seasonal. Right now we have lambs up to weight, so about 12 days from ordering - to allow time for the all important butcher hanging to ensure tenderness.

Where do you deliver to and how much does this cost?

We use courier to deliver nationwide to our household customers. Delivery via courier costs about €15 for a half lamb.

How is the lamb packaged?

The lamb is cut to your specification (rack or chops, full leg etc) and comes in freezer bags individually labelled. Your lamb arrives ready to go straight into the freezer. Choose how many chops per freezer bag, so you can take out a dinner's worth easily.

How do I tell you about my cut preferences?

Choose your option below for each category:

1. Leg -Choose your option for Leg
<ul style="list-style-type: none"> • Whole leg Or • Shank and fillet end Or • De-boned rolled leg
2. Loin Chops Choose your option – how many chops packed in a bag?
<ul style="list-style-type: none"> ○ 2 per freezer bag ○ 3 per freezer bag ○ 4 per freezer bag
3. Rack of lamb or cutlet chops Choose 1 option below:
<p>Rack of lamb Or: All cutlets</p> <ul style="list-style-type: none"> ▪ 2 per freezer bag ▪ 3 per freezer bag ▪ 4 per freezer bag
4. Shoulder and lap Choose 1 option below:
<p>Shoulder and lap 1</p> <ul style="list-style-type: none"> • Gigot lamb chops <ul style="list-style-type: none"> ○ 2 per freezer bag ○ 3 per freezer bag ○ 4 per freezer bag OR • Mince from shoulder and lap of lamb OR • Whole shoulder

Further queries?

If you have any further queries, please contact us on lamb@brookfield.farm

Brookfield Farm specialises in artisan food sold directly to people. From a beautiful landscape running down to the shores of Lough Derg in Co. Tipperary we carefully produce delicious wild flower honey and tender lambs.

We are proud of Brookfield Farm Lamb and Hiveshare. For details www.brookfield.farm

Would you like us to notify you when our seasonal produce - farm pressed apple juice, venison, free range pigs - becomes available? Subscribe to our newsletter on www.brookfield.farm