

The Conservators Galloway

Beef Box

A delicious taste of Ashdown Forest.

The Conservators are running a suckler herd of Riggitt Galloway cattle. Galloway cattle are renowned for their hardiness and their ability to convert poor quality moorland grazing into best beef. Grazing of the internationally important heathlands of Ashdown Forest with cattle is a vital part of the conservation work that maintains this endangered habitat and its specialist wildlife.

Our Galloway Beef will be hung for 30 days allowing it to reach its full potential and ensure that it is full of delicious flavour.

The meat will be vacuum packed and labelled. Our animals are mature; this is full flavoured aged Galloway beef.

A box will contain 10kg of meat and the proportions of cuts will vary between boxes.

A typical 10 kg box may contain approximately:

- *4kg of joints (usually 3 or 4 joints totalling about 4kg)*
- *1kg steak (usually pack of 2 rump slices & pack of 2 sirloin)*
- *2kg stewing steak (in 500g bags)*
- *3kg mince (in 500g bags)*
- *Cost £ 135 per box*

We charge £13.50/kg and you will need to collect from the Ashdown Forest Centre, Wych Cross, RH18 5JP

**To place an order contact the Forest Centre Office on 01342 823583
Or e-mail: conservators@ashdownforest.org**