



ESTABLISHED OVER 50 YEARS

JOHN SHEPPARD BUTCHERS LTD



UNIT 5 & 6, ASHLEY TRADING ESTATE
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Local Produce

John Sheppard are specialist catering butchers operating from accredited, E.C licensed premises situated in Bristol, at the heart of the South Western agricultural region of England. Surrounded by some of the most productive counties for fresh meat and produce in the country, there is ample scope to source and supply local sustainable produce.

Farms in Somerset, Gloucestershire, and Wiltshire breed and rear animals that supply John Sheppards. These animals are free-to-roam, grass fed that retain a unique flavour and goodness with minimal effects upon the environment.

The following is a basic outline of sourcing by John Sheppard Butchers.

Beef: To compliment products/cuts purchased Nationwide (including Scotland) locally bred and reared product is sourced from –

- Romford Wholesale Meats, Somerset and Dorset
- Alex Jarret, Oldland Common, South Gloucester.
- Rodney Phillip, Keynsham, Bath & North East Somerset
- Ensors, Cinderford, Gloucester
- Kesbury, Glastonbury, Somerset
- Bakers of Nailsea, Somerset
- Jaspers, Launceston, Cornwall

All of these wholesalers purchase from local farmers and markets with provenance from individual farms available.

Pork: Local suppliers include –

- Ensors, Cinderford, Gloucester
- Rodney Phillip, Keynsham, Bath & North East Somerset
- Sandridge Farm, Bromsham, Wiltshire
- Bakers of Nailsea, Somerset

Lamb: The weak link in all local supply chains; although ample product is available, the heavy price premium over imported (New Zealand) produce is usually prohibitive. English Lamb can be sourced (complementing Scottish and Welsh reared meat) from

- Kesbury, Glastonbury, Somerset
- Rodney Phillip, Keynsham, Bath & North East Somerset
- Ensors, Cinderford, Gloucester
- Bakers of Nailsea

Poultry: The following are the major suppliers of fresh whole, cut and corn fed chicken to John Sheppard. Free-range product is available (from Freemans and Haviland Poultry, but carry a heavy price premium (approx double.)

- Freemans of Newent, Gloucester
- Haviland Poultry, Poole, Dorset
- Pockocks Poultry, Whitley, Wiltshire

Traditionally Turkey has been sourced from Monmouth but due to increased feeding costs, Usk Vale have ceased rearing turkey. A new local supplier is currently being evaluated.

Meat Products: Sausage is made from, locally sourced meat, in the Bristol area, with both IQF type and traditional butcher sausages available.

- A full range of home made burgers are produced in house.
- Bacon and Gammon can be sourced and supplied by Sandridge Farm who breed, rear and cure pigs for bacon and pork. These are premium products and are premium priced.

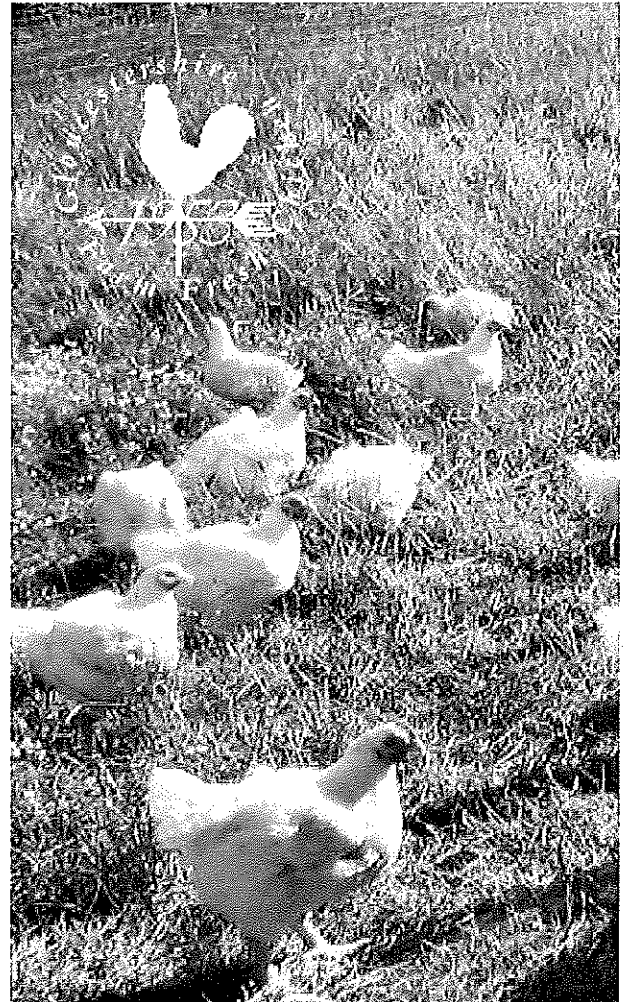
Our free range chickens are reared to the high standards you would expect.

Including:

- NO animal feed
- NO antibiotic growth protein
- Grown locally on our own farms
- Houses have dedicated grazing, air space, ventilation, feed and water
- All equipment is of a quality and type consistent with good welfare standards



- Special lighting is provided for seasonal changes in natural light
- Birds have daytime access to the outdoors
- Where no natural shade exits provision is made during the summer





Sandridge Farm
Bromham
Chippenham
Wilts
SN15 2JL

Supplier of Pork and Pork products from our farm to John Sheppard Butchers.

Welfare

We apply the highest standards of animal welfare, and are members of the FAB pigs Farm Assurance Scheme. We receive monthly visits from the farm vet, who gives advice on animal husbandry and disease prevention. The pigs are bred and reared at Sandridge Farm in barns, and visitors are welcome. In summer months, some sows farrow (give birth) outdoors, but the Large White and Landrace breeds of pig do not have the skin pigmentation or the thick layers of fat to protect them from harsh weather conditions, and must spend winter in cosy barns, not on windswept hills.

Stockists

Local Stockists

Somerset Select can be purchased at the following:-

John Sheppard Butchers Ltd - Bristol

E W J Hill & Son - Cannington

Axbridge Butchers - Axbridge

Meat to Please You Ltd - Gurney Slade, Radstock

Mendip Farm Butchers Ltd - Blagdon, Nr Bristol

Bonnors Butchers - Ilminster

Stephen's Butchers Limited - Glastonbury

Country Butchers - Clutton, Bristol



We are grateful for the support from both local and retailers outside of Somerset, some of which are listed above and below.

Stockist Outside Somerset

Somerset Select's reputation has now spread outside the county and retailers are requesting this quality product instead of other well known quality brands.

Stan Shuker & Sons - St Helens, Merseyside

B & B Moore - Morton Hampstead

R & S Ware, South Street, Torrington, Devon

L.J. Smith Family Butchers Ltd, Eastleigh, Hampshire.

Farm Fresh Supplies, Eridge, Tunbridge Wells

The list of stockists is continually growing - ask at your local butcher.



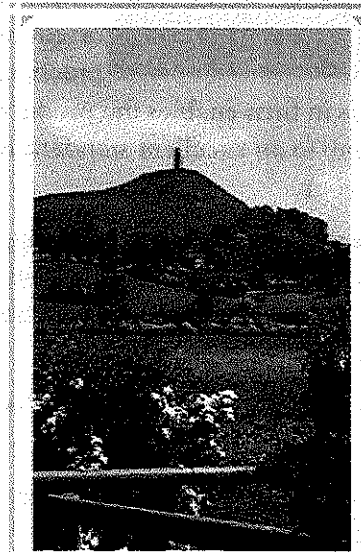
Somerset Select
At
Kesbury Limited

From Somerset
Farms to
Somerset Tables



Somerset Select

Quality Beef & Lamb



Somerset Select
Glastonbury

Farming

Somerset Select has been developed in the heart of Somerset, through the partnership of local farms and Kesbury Limited.

Austin Tucker and his family from Marshall's Elm Farm in Street and Terry Jeffery of Kesbury Limited have combined their knowledge and expertise to achieve a product dedicated to quality.



Somerset Select is produced with a strict criterion of Somerset origin, working practices and welfare.

This in turn enables the production of Beef and Lamb to an excellent standard of quality and flavour.

Somerset Select, a product completely produced in Somerset, supporting local farms and the economy using traditional butchery methods.

Austin Tucker has introduced several farms to this project.

Other farms supplying Kesbury Limited are:-

Fred Look - Meare

Martin Burrough - Chard

Michael Chaddock - Butleigh Wootton

Andrew Moon - Baltonsborough



Somerset Select

Kesbury Limited was founded in Somerset in 1985 and has established a reputation within the meat industry for quality.

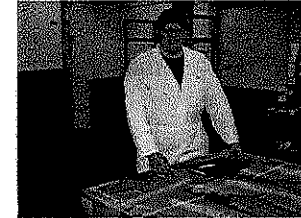
Somerset Select is a natural progression and we are proud to be working with the local farming community. We are able, along with the farmers to provide full traceability back to the farm and complete details of how the product has been handled along the supply chain. A certificate giving details and verification of the farm is issued with each delivery.

For further enquiries on Somerset Select



Please contact Terry Jeffery

The ethic behind Somerset Select has always been quality, welfare and enhancing the local economy. On this there is no compromise.



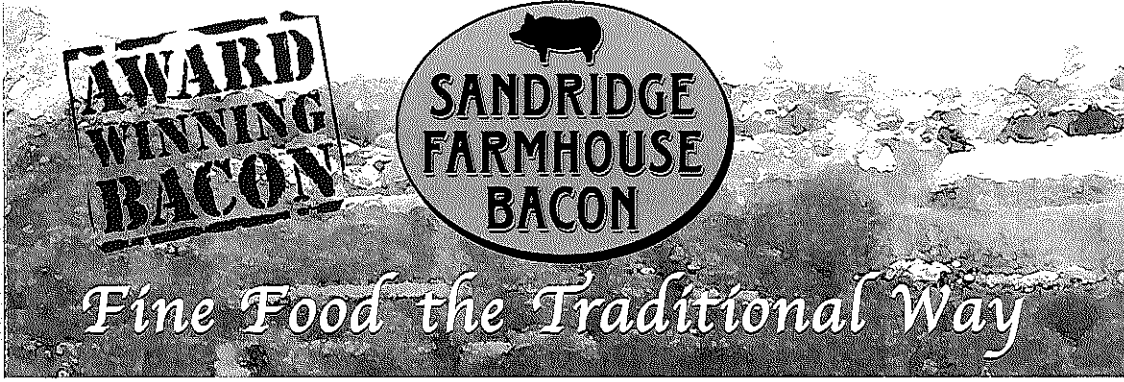
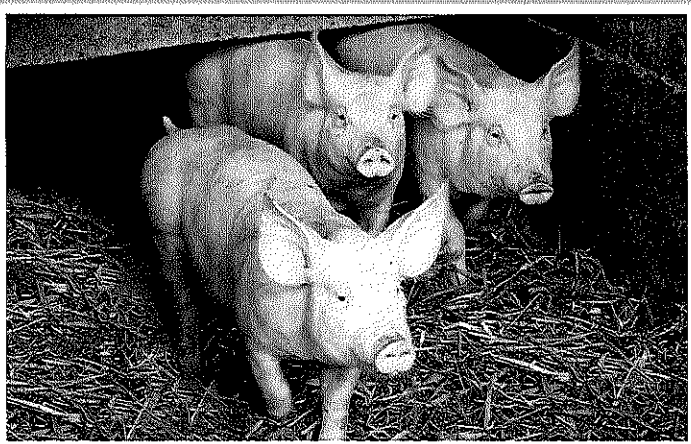
Feed back from Retailers has been very positive, customers are asking for Somerset Select specifically. We understand from Axbridge Butchers that restaurants are also looking to include this product on their menu because of the outstanding eating qualities and taste.

Kesbury Limited

BECKERY ROAD
GLASTONBURY
SOMERSET
BA6 9NX

TEL (01458) 834167
Fax (01458) 834797





Sandridge Farmhouse bacon is a local business proud to provide good wholesome food to local people. In a global market where your food can travel long distances it is reassuring to know that our produce has no passport and travels low food miles.

We support local shops - Retail butchers, farm shops & farmer's markets by providing a unique local speciality (something you won't find in most supermarkets) fresh from the farm, at a price fair to both producer & consumer.

Award winning bacon - As seen on TV - These days everyone gets on TV, but we still get excited about appearing on television and being featured in National & Regional newspapers.

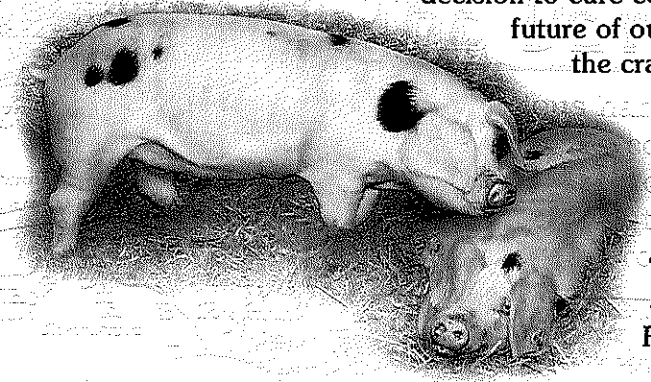
In 2000 we won the National Farmers Union Presidential award for "Food from the countryside" which about sums up our aims and achievements.

Sandridge Farm is a 350 acre family farm in Wiltshire, with a pig herd of 350 sows, the corn we grow is milled and fed to the pigs, together with dairy produce & beer yeast from the local Wadworths brewery, in a diet free from growth promoters and routine antibiotics.

Our pigs are mostly Large White and Landrace breeds, which we cross with older breeds such as Gloucester Old Spot, Saddleback & Duroc, for good quality pork which we use in a range of Charcuterie from Wiltshire Bacon to our Speciality Village Hams. Many of the recipes we use were not written down, others have been handed down through the family.



When the last bacon factory in Wiltshire closed the future of Sandridge Farm looked uncertain. We had always cured bacon and ham in the farmhouse, but the decision to cure commercially ensured not only the future of our Family farm but also kept alive the craft & skill of local bacon curing.



Sandridge Farmhouse has recently achieved the ultimate national accolade at the prestigious Daily Telegraph 'Taste of Britain' awards gaining Silver in the 'Best Regional Foods' category.

*Good food,
Locally Produced.*

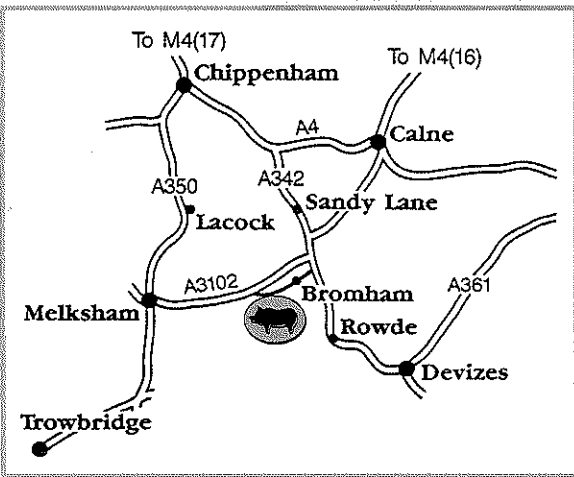


Tuesday - Saturday 9.00am to 5pm

TEL: 01380 850 304

Please phone ahead for large orders or for special requirements

•Mail order service available



Sandridge Farmhouse Bacon, Sandridge Farm, Bromham, Chippenham, Wiltshire SN15 2JL
www.sandridgefarmhousebacon.co.uk