



hebridean sheep society

Authentic Hebridean Hogget Scheme Butchers Notes



The Hebridean is a small and hardy native breed of sheep that was once only found in the Hebrides off the northwest coast of Scotland. They are still relatively rare today. Hebrideans are slow maturing and develop a meat that is deep in flavour and texture.

They are relatively lean and all the cuts respond well to slower cooking. Many `foodies` favour hogget; the meat speaks for itself on the plate.

"Tasted against locally produced butcher's lamb and some very good Welsh lamb, there was no contest: the Hebridean won hands down." Alex Barker (the Guild of Food Writers)

For more information about the Authentic Hebridean Hogget scheme go to the Hebridean Sheep Society website (<http://hebrideansheep.org.uk/>) or contact info@hebrideansheep.org.uk



Chas Heeley

In order to supply you with a product that you can have confidence in, selling through this scheme will adhere to the following rules:

1) Authenticity

- i. Animals are supplied by Hebridean Sheep Society members and are from a pedigree sire and dam registered with the HSS.
- ii. Animals are between 12 and 24 months of age.

2) Traceability and Welfare

Animals have lived on no more than two farms (farms, smallholdings, crofts etc.) in their lifetime and if two, have been resident on latter for at least ten months.

3) Quality

- i. No entire male or partially castrated male is allowed into the scheme i.e. only castrated males or females are allowed.
- ii. The animals are well finished and have live weights typically over 35kg.
- iii. Animals have been pasture fed for at least the last five months of life i.e. no finishing supplements or indoor rearing.

4) Rejects

If by mutual agreement animals are supplied to you through an abattoir and on arrival the `sides` are clearly from animals that do not comply with rule 3ii e.g. they are too small or not well finished; then you can reject them and the producers agree to take them back after first negotiating a butchery fee with you.

5) Pricing

Pricing will be discussed and agreed with you by your supplier(s) at the start of each season.

