



## hebridean sheep society

### Authentic Hebridean Hogget Scheme

#### Butcher's Notes

The Hebridean is a small and hardy native breed of sheep that was once only found in the Hebrides and 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)

In order to supply you with a product 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 had no more than two owners in their lifetime and, if two, have been with the current owner 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 acceptable to the butcher, typically over 35kg.
- iii. Animals have been pasture fed for at least the last five months of life i.e. no intensive rearing.

#### **4) Rejects**

If the carcass does not comply with rule 3ii i.e. it is too small or not well finished, then you may reject it and the producer must agree to take it back after first negotiating a butchery fee with you.

#### **5) Pricing**

Price will be negotiated with you by the producer.

