



G I L L G A T E L A M B & M U T T O N

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**MUTTON BOXES**

**Hi and Welcome to our 7th Newsletter.**

Our Renaissance Swaledale Mutton has been selling really well this winter. In fact we now sell more mutton than



lamb. A lot of this is due to the amount of good publicity being generated by people like the 'Mutton Renaissance Organisation'. Also the fact that it is a quality product, something endorsed by our latest restaurant customer—

'The Yorke Arms' at Ramsgill, Pately Bridge. An establishment with a Michelin star and voted the Good Food Guides UK restaurant of the year.



For our mutton we use 4 to 5 year old Swaledale ewes that have had a productive life nearly entirely spent on the heather moors. They are hung for a period of 14 to 21 days to mature the meat. This results in a dark coloured flesh packed with flavour. The shoulders and leg benefit

from slow cooking but the chops can be used in a similar way to lamb if you wish.

We offer three different sized boxes:

15kg full box , 7.5kg half box or a 3kg taster box.

If you want to order: either buy online at [www.gillgatelamb.co.uk](http://www.gillgatelamb.co.uk) or contact us via email or phone if you would like to collect direct from the farm at a discounted rate.



**C O N T A C T**

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**A R O M A T I C M U T T O N W A R M E R  
A N D H O N E Y : S E R V E S 4 - 6  
C O U R T E S Y O F E B L E X**

**Ingredients:**

- 675g (1½lb) lean boneless mutton or lamb leg, cut into 5cm (2inch) cubes
- Salt and pepper
- 5ml (1tsp) fennel seeds
- 5ml (1tsp) cumin seeds
- 5ml (1tsp) cardamom pods, bruised
- 10ml (2tsp) curry powder
- 30ml (2tbsp) sunflower oil
- 850ml (1½pint) good, hot lamb stock
- 1 x 400g can chopped tomatoes
- Large bunch fresh mint leaves, roughly chopped
- 100g (4oz) red lentils
- Extra freshly chopped mint leaves, to garnish, lamb stock.

**Method:**

Place the spices in a dry pan and dry fry for 1-2 minutes to release the aromatic oils. Transfer to a pestle and mortar and crush to form a powder. Alternatively place the spices in a clean tea towel and crush with a rolling pin.

Place the mutton in a large bowl, season with salt and pep-

per. Stir in the spices.

Heat the oil in a large casserole pan and brown the mutton in batches. Return all the meat to the pan and add the stock, chopped tomatoes and mint. Bring to the boil, cover and simmer, stirring occasionally for 2-2½hours.

Add the lentils, cover and simmer for a further 25-30

**RESTAURANTS  
USING OUR  
MUTTON**

**The Yorke Arms**  
Ramsgill-in-Nidderdale,  
Pateley Bridge,  
near Harrogate,  
North Yorkshire  
HG3 5RL.

**The Boars Nest**  
22 Princes Avenue  
Hull  
HU5 3QA

**The Blacksmith's Table**  
The Green  
Washington Old Village  
Tyne & Wear  
NE38 7AB



*Farm Fresh  
Dales Hill  
Lamb &  
Renaissance  
Mutton*

**WHAT HAS BEEN HAPPENING  
ON THE FARM?**

Winter is a time of year when the weather very much dictates the pattern of work. If mother nature decides to produce snow, wind and freezing temperatures much of our time is taken up by looking after and feeding sheep. Fortunately we have not had a really bad winter for some time but the little bit of snow this last weekend reminds us that the



potential is always there. If you look at the gallery page on our website there are a number of photographs taken of Bruce Bell feeding in-lamb ewes in the snow (some of which we have used in this newsletter). The lack of really harsh weather has allowed us to catch up with maintenance work on stone barns, walls and farm buildings many of which are over a century old.

Much of our time now is spent in preparation for lambing time when we will have over 1000 ewes giving birth in about a 6 week period starting in a couple of weeks time.

**SPECIAL MATURE MEAT OFFER  
17 KG BOX OF MUTTON & HOGG**

Offer is for a 17 kg box of Renaissance Mutton and Swaledale Crossbred Hogg (hogget).

We have a few 2006 lambs left which are now called 'hoggs' or 'hoggets' depending on where you live. Having had nearly a year to mature they really do offer superb flavour without losing any succulence. This box will contain a 50:50

split of hogg plus our Renaissance Swaledale Mutton. There will be shanks, leg joints, loin chops, cutlet chops, shoulder joints, neck rings, breast, mince, liver and kidney.

It really does offer a whole plethora of options for your meals from sautéed kidney to mutton mince shepherds pie; from poached mutton leg to grilled lamb chops.

This offer is not available on the website it is only for recipients of our newsletter. If you want to take the offer up then please email us quoting this newsletter. For a delivered box we will send a PayPal money request for £82 or if you want to collect from us you can pay at a discounted rate when you get your box.

Email:  
sales@gillgatelamb.co.uk



**Gillgate Lamb & Mutton Newsletter: Issue 7.**

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