 *The Inkpot Organic Farm*

Organic, 100% Pastured Beef

Price List 2020

Highgate Farm Cottage, Gorse Drove, Scredington, Lincolnshire, NG34 0AH

[www.the-inkpot.com](http://www.the-inkpot.com)

[hannah\_thorogood@hotmail.com](mailto:hannah_thorogood@hotmail.com)

0780 181 40 86

**Why Inkpot Beef?**

This is the first Inkpot beef, from our pedigree Lincoln Red herd. They live a healthy, high welfare, friendly life, only ever eat grass and hay and are raised to organic standards so no sprays are used and no routine medicines. The herd, along with the sheep, are moved on to fresh pastures every day, all year round, leaving at least three months for the grass to re-grow. This system is a regenerative grazing technique which builds soil, creates habitat and sequesters more carbon from the atmosphere and into the soil, than any tree-based system. It also creates the perfect conditions for soil bacteria called methanotropes, which breathe in more methane than the cows produce and poo it into the soil as carbon. By buying this beef, you are supporting a small family farm, a local abattoir and helping to reverse climate change!

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| **Cut** | **Price per kg** | **Average size** | **Average price** |
| Beef mince | £10 | 500g | £5 |
| Diced stewing steak | £12.50 | 500g | £6 |
| Steak for stir fry | £15 | 320g | SOLD OUT |
| Rump steak | £25 | 660g | SOLD OUT |
| 2 Sirloin steaks | £30 | 530g | £16 |
| 2 Fillet steaks | £40 | 385g | SOLD OUT |
| 2 Rib eye steaks | £30 | 665g | SOLD OUT |
| Shin of beef | £12 | 710g | £8 |
| Beef skirt | £12 | 500g | SOLD OUT |
| Beef roasting joints | £15 | 1kg | £15 |
| Brisket joint | £10 | 1.2kg | SOLD OUT |
| Leg top joint | £15 | 1.1kg | SOLD OUT |
| Rolled back rib joint | £18 | 1.6kg | SOLD OUT |
| Blade eye joint | £15 | 1kg | SOLD OUT |
| Liver | £10 | 400g | SOLD OUT |
| Kidney | £10 | 520g | SOLD OUT |
| Ox tail | £10 | 1kg | SOLD OUT |
| Ox tongue | £10 | 1.22kg | SOLD OUT |
| Ox heart | £10 | 1.66kg | SOLD OUT |
| Bones | £2.95 | - | - |

**How do I get my beef?**

You can pick up from the farm at a pre-arranged time and see the happy cows for yourself, or we can deliver anywhere in the country.

See overleaf for prices, which we have price compared with local butchers, other pasture fed and organic producers, and the supermarkets.

**How much beef do I want?**

Loads! Help us to empty our freezer! Order enough to last you for the next year, as we won’t have any more Beef or Hogget now until next year (you can of course order your Christmas turkey though) We have set out prices for individual packets of a variety of cuts overleaf. Or tell me your budget and I can give you a selection. Beef ‘boxes’ start at £40 with a bit of mince, stewing steak, steak and a joint and go up to £80, £120, £160 or whatever your budget dictates.

Thank you so much for ordering from the Inkpot, unlike the big shops, every £1 spent on Inkpot produce really makes a difference to us and goes directly into supporting a small-scale farm, serious about our ethics.

Please feel free to get in touch with any questions

Hannah 0780 181 4086.