

How can we help you?

Get in touch if you would like details of pedigree Shropshire breeders in your area. We encourage direct trade between quality butchers and our members and will be happy to try and help you source local stock.

Once you have stock available, we can supply our members with flyers for you to put on your counter to encourage purchases and to provide more information for your customers.

We're here to help you find the best produce and to keep your customers coming back for more.



Pan-fried cannon of Shropshire lamb



Shropshire Lamb

Your local Shropshire breeder:

There's lamb...



Then there's
Prime Shropshire
Lamb...



Tender, succulent and full of flavour- to keep your customers coming back for more

The Shropshire breed of sheep is the oldest pedigree breed in Britain. It could be said to be old fashioned and was classified as 'Rare' until its renaissance a few years ago.

Breeds don't come back from being rare for no reason. While the commercial farmer supplying the supermarket trade opted for fast-growing, lean continental breeds, the Shropshire's comeback is all about traditional values.

It performs well as the figures below confirm. But where it really scores is in providing an eating quality for which so many people yearn.

Typically, lambs are ready for slaughter at 4-6 months old weighing 42 - 45kgs.

This provides carcasses of around 19 - 22kgs.

Grades are usually U and R 3L and 3H.



Good, strong carcasses that grade well and provide excellent eating quality.

The Shropshire is renowned for breeding early which means that lambs are typically available during the peak season of April to July when demand is at its strongest.

The Shropshire breed has spread beyond its homeland and can now be found in most parts of Britain. A 'downland' breed; it is hardy and prolific and has found a growing niche in orchards and Christmas tree plantations as a sheep that controls the weeds without damaging the trees.

When offered Shropshire lamb, please ensure that the lamb is from pedigree Shropshire stock to provide you with the best eating experience. Other lambs reared in Shropshire will not necessarily perform in the same way.

The Shropshire is an ideal breed for the independent butcher as it is easily seen to be 'different' but more importantly, 'better' than the product found in the supermarket. It is also well appreciated by chefs and your food service customers will be impressed.

Finally, think about mutton too. There is a growing seasonal market for mutton and older Shropshires are prized for the high quality meat they produce. Mutton gives you a whole new product range!



Prime roast lamb with mint sauce courtesy of EBLEX

Shropshire Sheep Breeders' Association

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