

# MORGAN PELL MEATS

## Where to find us:

### Farm Shop

Every Friday on the Kimbolton Road (B660) near the turn to Wilden (Shrubbery Lane). We have a refrigerated display trailer on the road side with lay-by parking from **4.30 – 8.00pm** (Postcode MK44 2PJ)

We have our full range of beef and lamb most weeks, local pork at least twice a month and Free Range chicken and eggs, dry cured bacon/gammon.

### Or at Farmers Markets in:

Hatfield	White Lion Square	1 <sup>st</sup> Saturday each month
St. Neots	Market Square	2 <sup>nd</sup> & 4 <sup>th</sup> Saturday each month
Bedford	Harpur Square	2 <sup>nd</sup> & 4 <sup>th</sup> Thursday each month
Leighton Buzzard	High Street	3 <sup>rd</sup> Saturday each month

The Farmers Markets generally run from 8.30am until 1.00pm, all have a great range of local produce and are very popular with many stalls selling out by closing, so it is best to come early for the widest choice

If you wish to confirm any of the above sales please ring us

**or**

join our e- mail club for regular updates of sales in your area, farm news special offers and ordering service. We will not pass on your details to anyone else.

**Kevin and Judy Morgan-Jones**  
**Blacklands Farm**  
**Kimbolton Road**  
**Wilden**  
**Bedford. MK44 2PP**

**Tel: 01234 771587 or 07850 906495**

Web site: [www.morganpellmeats.co.uk](http://www.morganpellmeats.co.uk)

E-mail: [Kevin@morganpellmeats.co.uk](mailto:Kevin@morganpellmeats.co.uk)

Home Grown Beef and Lamb  
Traditionally farmed in North Bedfordshire



All our sheep and cattle are reared on the farm. In the summer they graze the succulent meadows of the River Ouse and North Bedfordshire. In winter they are housed in open barns and bedded on straw. They eat only home- grown feeds of hay, silage, straw and cereals.

Using those traditional farming methods and a local abattoir we produce the very best tasting and succulent meats.

Kevin and Judy have been farming together since 1986.

**Kevin and Judy Morgan-Jones**

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**Fax: 01234 771587**

Web site: [www.morganpellmeats.co.uk](http://www.morganpellmeats.co.uk)



## NOTES

### 2017 SEASON LAMB PRICE LIST

	£/Kg	June 2017 Approx £/lb
WHOLE LEG	10.50	4.77
HALF LEG (TOP)	10.80	4.91
HALF LEG (BOTTOM)	10.20	4.64
WHOLE SHOULDER	7.60	3.45
HALF SHOULDER (KNUCKLE)	7.20	3.27
HALF SHOULDER (BLADE)	7.82	3.55
LOIN CHOPS	14.00	6.36
CHUMP CHOPS	10.50	4.77
CUTLETS / BEST END RACK	13.50	6.14
ROLLED SHOULDER	9.90	4.50
ROLLED LEG	14.50	6.59
LEG STEAKS	15.50	7.05
ROLLED RACK, NOISETTES	17.00	7.73
NECK FILLETS	12.00	5.45
LAMB SHANKS, BRAISING CHOPS	7.50	3.41
NECK / SCRAG	5.50	2.50
BREAST / RIBS	3.80	1.73
BONED AND ROLLED BREAST	5.50	2.50
FLAVOURED RIBS	5.50	2.50
DICED LAMB	11.50	5.23
LAMB MINCE	9.00	4.09
LAMB AND ROSEMARY SAUSAGES	8.80	4.00
100% LAMB BURGERS	8.80	4.00
LAMBS LIVER	4.00	1.82
LAMBS HEART	3.50	1.59
LAMBS KIDNEY	7.50	3.41

**All subject to availability**

**MUTTON** Available during autumn and winter Expected from October 2017 to April 2018

*Priced as Lamb!*

MORGAN PELL SPECIAL: (Leg, Shoulder, (1 rolled), Shanks, Chops/Rack, Neck fillet, Mince, Liver, Kidney) @£8.50/Kg



Find us at  
Morgan Pell Farms

THURLEIGH PORK PRICE LIST  
DRY CURED GAMMON AND BACON

March 2017

	£/KG	Approx £/lb
ROLLED LEG	7.50	3.41
ROLLED SHOULDER	7.50	3.41
RUMP STEAKS	9.50	4.32
CHOPS	7.50	3.41
SHOULDER CHOPS	6.00	2.73
FILLET	11.00	5.00
BELLY PORK (bone in)	4.50	2.05
BELLY PORK (bone out)	5.50	2.50
SPARE RIBS	4.40	2.00
DICED PORK**	7.80	3.55
PORK MINCE**	7.50	3.41
SAUSAGES (all flavours)	7.50	3.41
LIVER	3.30	1.50
KIDNEY	6.00	2.73
**PREPARED ON REQUEST		
ALL DRY CURED		
BACK BACON	11.00	5.00
STREAKY BACON	7.50	3.41
GAMMON	9.00	4.09
SHOULDER	7.00	3.18
HOCK (brine cured)	4.50	2.05

ALL SUBJECT TO AVAILABILITY

PLUS SPECIAL OFFERS FROM TIME TO TIME!!!  
Throughout price list and available from our freezer

**MEAT LOVERS PACKS**  
WHOLE OR HALF LAMBS available all year round  
TRADITIONAL CUTS: (Leg, Shoulder, Chops, Scrag, Breast, Liver, Kidney, Heart.)  
@ £6.00/Kg (max £130)

TO ORDER: Tel: 01234 771587  
or E mail: [Kevin@morganpellmeats.co.uk](mailto:Kevin@morganpellmeats.co.uk)