

FORSTER



ORGANIC MEATS

Shoots Delph Farm
Moss Bank, St. Helens. WA11 7NU
also

Home Farm
Haigh, Wigan. WN2 1PD

NOW OPEN

for Beef & Lamb sales
Thursday 11am - 5.30pm

Other days by arrangement

Organic Certification UK 5
G2724 P7718

Take a moment to
consider what you eat,
where food comes from and its
effect on the environment

BUY LOCAL
'THINK ORGANIC -
THE NATURAL CHOICE'

We are a fourth generation farming family business. Both of our farms are fully organic and registered with the Soil Association. Only meat that complies with a strict code of practice, which applies to farmers, abattoirs and processors can be sold under this symbol. It is important for you as a consumer that you look out for the Soil Association symbol, and ask to see a valid certificate. This mark of confidence is unique and guarantees that you are buying Organic. You will struggle to find English Organic meat in any supermarket locally.

Organic standards insist that our cattle are BSE FREE. The animals are organically reared slowly on grass as nature intended. This non-GM diet without hormones or re-cycled proteins ensures a product of which we are very proud.

Now open Thursday 11 am - 5.30pm
Other days by arrangement

By buying meat from us you will be supporting the environment, preserving the countryside for future generations and promoting high animal welfare standards without routine use of antibiotics.

As you can see we want to 'go the extra mile'
to ensure complete

CONFIDENCE, QUALITY, and TRACEABILITY
for our customers.

Thank you for your interest from
'The Forster Family'

Visit our Website

www.forsterorganicmeats.com

for more information

Organic Pet Food Available

FORSTER ORGANIC MEATS -
The best kept secret in Lancashire'

100% Organic Beef and Lamb

The quality of our products and the
satisfaction of our customers are our main priority

Retail Price List - 2008

Selection Packs - Extra Value

Beef - A varied selection of cuts including
steaks and roasting joints enabling you to
create a wide range of delicious meals.

PACK PRICE approx. £60 - £65 only £8.50/kg

Lamb - Half lamb includes Leg Fillet,
Shoulder joints and all types of chops

PACK PRICE approx. £60 - £65 only £8.00/kg

Individual Items - No order too small

BEEF

	£/kg
* Fillet	30.00
* Sirloin	20.00
* Rump	16.25
Topside / Silverside	9.00
* Rib Eye	20.00
* Rib of Beef	9.50
Minute Steak	12.00
Braising/Skirt	7.25
Brisket/Slow Roast	7.25
Stewing Steak	8.00
Lean Mince	7.25

Organic Pet Food Available

LAMB

	£/kg
* Leg	9.00
* Fillet	9.25
Rack	10.50
Boneless Loin	14.00
Loin Chops	11.50
Cutlets	10.50
* Lamb Steaks	14.00
Boneless Shoulder or Cushion	8.25
Shoulder	6.50
Diced	10.00
Lean Mince	7.25
* Neck Fillet	12.00

* Denotes Limited Availability

Mutton and Organic
Free Range Chicken now
available to order.
Ring for Details

Everything is packed and labelled ready for the freezer.

Our Specialities

Premium Farmhouse Burgers

(don't wait for the BBQ, a tasty and satisfying meal at any time)

Beef or Lamb pack of 4 £3.00

Discounts available for 3 packs or more

Succulent Sausages

When Available

Why not join our many
satisfied customers and
experience the taste
of organically
reared beef and lamb.

FREE LOCAL DELIVERY

Organic Pet Food Available

HOW TO ORDER

Purchasing our products could not be
easier and remember no order too small.

- 1 Farm open Thursday 11am - 5.30pm
Other days by arrangement
- 2 Order by telephone: 01942 831058
- 3 Order by e-mail:
info@forsterorganicmeats.com
- 4 Mail Order
- 5 Visit us at a local Farmers Market:

Cedar Farm Galleries

MAWDESLEY

1st SATURDAY of every month

Woolton Village

LIVERPOOL

2nd SATURDAY of every month

Lark Lane

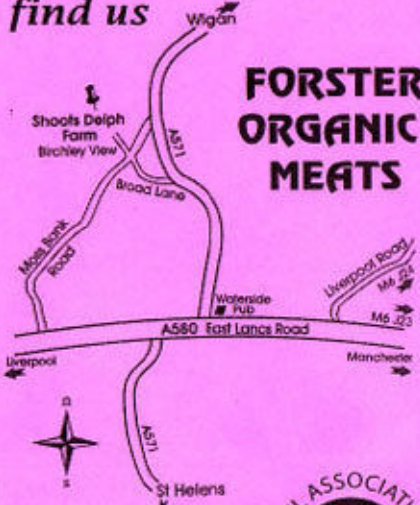
AIGBURTH

4th SATURDAY of every month

We welcome collection of orders from the
farm or at the market.
FREE delivery in the St. Helens & Wigan areas.
Other areas, please ask.

Payment Cash / Cheque payable to
J & J Forster

How to find us



FORSTER
ORGANIC
MEATS



We know exactly where our
BEEF & LAMB comes from
DO YOU?

www.forsterorganicmeats.com

Telephone: 01942 831058

E-mail: info@forsterorganicmeats.com