

**Of Portland lamb – “...this is the best lamb I've ever tasted.”**

Sheila Kidd of The Ark Restaurant, Norfolk  
quoted in The Independent

**Of Manx Loghtan lamb - "...delicious tender meat with a little hint of game."**

Mark Hix, Chef Director of The Ivy and Le Caprice Restaurants, London

**"Our saddles of lamb are all Southdown and have been for many years. Our customers demand only the best."**

Brian Clivaz, MD, Simpson's-in-the-Strand, London

**"Meat from a rare breed, whether pig, cow or lamb, tastes like meat used to taste."**

Claire Macdonald in The Field

**"More important, however, is quality: old breeds tend to taste, and cook, better."**

Robin Stummer in The Guardian Weekend

**"For the public to appreciate how wonderful and different 'real' meat tastes, it is vital that the Rare Breeds Survival Trust receives all the support it can from everyone who cares about 'real' farming."**

Antony Worrall Thompson

**"The difference between properly handled rare breed meat and modern hybrids is vast - it's like comparing chipboard to Chippendale".**

Richard Vaughan of www.fooduk.com quoted in Country Living

***Make sure you enjoy only the best. Insist on named pure breeds from the RBST's Accredited Butchers.***

***Details can be obtained from the address below or visit our website [www.rbst.org.uk](http://www.rbst.org.uk)***

***We certify all the rare breeds sold through this scheme. Ask your butcher for sight of the certificate guaranteeing authenticity.***

**TRADITIONAL BREEDS MEAT MARKETING CO LTD**

Freepost (GL442), Cirencester, Gloucestershire, GL7 5BR

Tel: 01285 869666 Fax: 01285 869666

e-mail: [greatmeat@aol.com](mailto:greatmeat@aol.com)

Website: [www.tbmm.co.uk](http://www.tbmm.co.uk)



# Traditional Breeds Meat from the Rare Breeds Survival Trust

## What others say...

*"The White Park, a breed I've never eaten before and I have always assumed was purely ornamental, was really excellent: soft, chewy, with that strong, distinctive, almost corrupt flavour of proper beef, like eating an old roué uncle. If you've only had supermarket meat – or don't have uncles – it may come as a shock, but it was the best steak I've had this year."*

AA Gill, Table Talk, The Sunday Times

*"Guests all fall upon a joint of beef with rapture when I entertain."*

Author, Joanna Trollope  
in The Times

*"A few days ago I ate a roast which I'd like to believe is the taste of beef to come. The meat was a rib of a rare British beast, a Belted Galloway. Cooked alongside it was a pretty splendid piece of Aberdeen Angus, but there was no contest. The Galloway had a silky texture and though it was dangerously red and rare, it was as tender as meat has any right to be, its juices keen and appetising."*

Michael Bateman in the Independent on Sunday

**Of Dexter beef** *"It was quite simply the best beef I have ever tasted"*.

Aaron Patterson, Head Chef, Hambleton Hall, Leics

**Of Longhorn beef** *"Oh wow! What a brilliant flavour. Gorgeous. It tastes almost American, as if it's from a good quality American steakhouse."*

Sue Lawrence in The Sunday Times

**On dry-cured British Saddleback bacon** from a taste test where the top three out of 17 tested were all from named traditional breeds – *"Fantastic - how bacon should taste. Slightly greasy but this made it a mouth-watering rasher. Very little shrinkage and no water leaked. Full flavoured rather than salty and nicely chunky."*

BBC Good Food Magazine

*"Once you try Gloucestershire Old Spots pork you'll turn your back on the tasteless dried up intensively reared pork forever."*

Derek Cooper on the BBC Food Programme

*"Middle White pork has the crispiest skin and the best flavoured fat to accompany its fantastic tasting meat."*

Michel Roux, Le Gavroche Restaurant, London

**Of Gloucestershire Old Spots pork** - *"Everyone was impressed by the quality and flavour of the pork and its crisp crackling. It was a rare treat..."*

Derek Cooper in BBC Good Food Magazine

