



*Salt Chamber Aged
Duck, Beef & Pork*

Udale Lake District Hogget

GUARDIANS OF ENGLAND'S FINEST LANDSCAPE

Lake District Hogget live on the highest of England's hills and fells.

They are extremely hardy and are managed in the traditional way on the Lake District fells that have been their home for generations.

Allowed to roam on the higher Lake District fells, Lake District Hogget grazes on the local flora. This grazing is critical to maintaining the open landscape of the Lake District and has contributed to the area becoming a World Heritage Site. Lake District Hogget has a distinctive taste because of the additional time these hardy sheep take to mature and their feeding on the natural grasses, wild herbs and heather on the fells.



Lake District Hogget is in season from January through to June.

However, several farmers keep their male lambs for a further year and these older 'Shearlings' are available all year round. 'Shearlings' have the advantage of a larger carcass than the younger lambs and because of that extra time spent grazing on the fells they have a fuller flavour.

For more information please contact Udale Speciality Foods
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