

Northumberland

POULTRY LIMITED



Northumberland Poultry Ltd
Thistleyhaugh Farm
Longhorsley
Morpeth
Northumberland
NE65 8RG

01665 570 629
07713 157 357

info@northumberlandpoultry.co.uk

www.northumberlandpoultry.co.uk

Introduction:

Northumberland Poultry is a co-operative run by five experienced livestock farmers which produces top quality free range chicken, duck and guinea fowl. Originally started as a pilot project by the Made in Northumberland project, Northumberland Poultry was launched to provide high quality, free range poultry which had been previously hard to source in the area. The poultry is now available through a number of local butchers and delicatessens.



The Poultry People?



Northumberland Poultry is a cooperative involving Angus and Duncan Nelles of Thistleyhaugh Farm, Graham and Michael Rutherford of View Law and Paul Mooney, the chairman of Northumberland Poultry who works with the Nelles' at Thistleyhaugh near Longframlington.

The Farms?



Northumberland Poultry is raised at Thistleyhaugh and View Law. Both are 4th generation family run farms set in rural Northumberland on the banks of the river coquet. They are predominately livestock farms with a small amount of cereals grown for fodder. Recently two outdoor free range pig finishing units have been added. Both farms have been organic since 2005 and are members of FWAG. The farms use a 7 year rotation

integrating a variety of crops with livestock. Clean grazing is also practiced to help look after the land.



Why Poultry?

We are all mixed organic farmers and we realised that no where else in the North East was producing and selling direct free range organic poultry. Poultry and pigs fitted perfectly into the fertility building rotations practiced on both our farms. So we completed detailed research to establish if there was a market and realised that yes, there was a demand for quality home grown poultry. By rearing poultry we are establishing a niche market and creating employment within the local community.

Northumberland Poultry was launched in the spring of 2009 and we sell:

Free Range Ducks



Free Range Guinea Fowl



Free Range Chicken



How is the poultry cared for?

As the farms do not currently have their own breeding flocks, all of poultry is bought in as day olds from a specialised breeder. On arrival they are brooded in purpose built mobile poultry houses. These houses are heated and insulated to replicate the environment the chicks and ducklings would experience under their mother.



At approximately 3 weeks they are allowed out into grass fields where they can freely roam. We provide shelter and foliage to mirror their natural environment; this keeps them free from disease and free from stress meaning no medication is necessary. The ducks have fresh water mobile ponds available for bathing and preening. Guinea fowl have perches provided so to carry out their natural behaviour. At night all of the birds come into the houses to roost and are let out in the mornings.



Once the bird has matured, they are ready to be processed. They are hand caught at dusk, the time when they are most calm and settled as this reduces the stress on the bird. They then take the short journey to a fully approved local abattoir.

The birds are dispatched by a local refrigerated delivery van within hours of being processed. They are delivered tray wrapped, priced and labelled. Labelling can be tailored to your own specific requirements and all birds can be presented whole or portioned.



Why Choose Northumberland Poultry?

- We are the only producers of free range organic poultry in the North East
- All of the poultry is reared and slaughtered within Northumberland
- All of the Poultry is reared to high organic and free range standards
- Birds are finished on locally sourced grain and pulses
- The high fresh Northumberland grass content to diet gives unique flavour and nutritional benefits
- Northumberland Poultry wants to help sustain and provide local jobs for the local community
- We produce our poultry in a sustainable and environmentally friendly way
- We are passionate about the poultry we produce and want to share this with our customer

Ordering and Delivery

Orders should be placed by 17:00pm Monday. Deliveries are made on a Thursday and Friday depending on area.

They are delivered tray wrapped, priced and labelled.

Labelling can be tailored to your own specific requirements.

Birds can be presented whole or portioned.



Please contact us by Telephone on 01665 570629, Mobile 07761191434 or email info@northumberlandpoultry.co.uk to order your chicken, duck or guinea fowl.



Standards?

We are members of The Farming & Wildlife Advisory Group (FWAG) which supports the conservation of the countryside and its wildlife.

We consider it imperative that all our poultry lives in stress free conditions which reflect their natural environment.

What the Professionals say about Northumberland Poultry?



"The best poultry I have ever had in my 22 years in the industry. It is young, fresh, tastes fantastic and is 100% traceable from a farm just down the road. Added to that, the producers are fantastic farmers to deal with."

Richard Sim - Executive Chef - Six at the Baltic, Newcastle

"I have eaten the chicken myself and am really pleased with the quality and the taste, the standard is as good as anything I have tasted."

George Payne Butchers Brunton Park, Gosforth

Who are our customers?

Northumberland Poultry, we are very proud to supply farm shops, restaurants, and butchers across Northumberland and the surrounding areas.

For a full list of stockists, please visit our website

www.northumberlandpoultry.co.uk

