

If you would like to buy some locally produced meat, eggs, firewood, hay or haylage, please contact us via our website or email or phone numbers on this newsletter.

Animal Welfare is very important to us, and we use a small local abattoir to ensure minimal journey time and stress. All our lamb is matured on the bone for a minimum of 7 days before butchery to improve flavour.

By buying from us, you are not only supporting local farmers and butcheries, but also reducing the carbon footprint of your meat, eggs and logs.

Sondes Place farm



Sondes Place Farm has been owned by the Broom family since 1897, and runs between Dorking and Westcott beneath Ranmore.

The farm is just over 300 acres and is predominantly grass and woodland. The farm is home to 250 breeding sheep, a small suckler beef and pig herd, free-range chickens, and 2 alpaca's and a llama!

The farm is currently managed by Hugh (AKA Bert) Broom and his partner, Michelle Waterman. We have created this newsletter to keep local people, and other interested parties, up to date with the latest news from the farm.

It will be published 4 times per year and contain details on events hosted and upcoming, updates to the farm and our latest news. It will be posted on our website, www.sondesplacefarm.com, but if you would like to make sure you always get your copy please email us and we will add you to our distribution list.

Website: www.sondesplacefarm.com
 Email: info@sondesplacefarm.com
 Tel/ Fax: 01306 881538 or 07767 834631



FRESH LAMB

Free-range lambs fed only on Clover, Chicory and grass. Whole or Half lambs available butchered as you would like (or leave it to us!). Vacuum-packed, delivered fresh to your door, and fully labelled/ weighed packs.

15-18 kg meat per whole lamb
 (depending on butchery chosen)

Half lamb	£70
Whole lamb	£130

Delivered Free within 10 mile radius
 (Half a lamb fits in one drawer of your freezer, and will freeze for up to 6 months.)

FROZEN LAMB

Frozen immediately after butchery.....
 or Fresh by prior arrangement

Bone-in Leg	£11/ kg
Boneless Leg	£13/ kg
Bone-in shoulder	£ 8/ kg
Boneless shoulder	£10/ kg
Leg Steaks	£14/ kg
Prime lamb chops	£16/ kg
Lamb cutlets	£14/ kg
Neck Fillet	£13/ kg
Rack of lamb	£16/ kg
Rump steaks	£15/ kg
Lamb sausages	£ 9/ kg

EGGS

Laid and packed fresh daily

6 Blue and brown eggs	£2.00
12 Blue and brown eggs	£3.50

FIRE-WOOD

Produced from our own or local timber, processed and seasoned on the farm.

Bulk cubic metre load of seasoned logs (10" length approx), delivered free within 10 mile radius	£75/ LOAD
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Small netted bag of logs (containing 12-15 logs)	£4/ BAG (collected)
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