



# NEWSLETTER

Spring 2021

| LOCALLY FARMED |

## Welcome to our spring Newsletter

Spring is here, and our Newsletter is packed with good news that will put a bounce in your step!

It's a season that's always important for farmers. Lambing time is especially hard work, but those long hours and sleepless nights are all worthwhile when fields across the Island are bursting with new life. We hope that our 220 Manx farmers and their families - and all of our business partners and stakeholders - get to have a well-earned rest at some point

over the Easter Bank Holiday. Of course, lockdowns mean that not everyone can be with their family and friends this weekend, but whether you're lucky enough to be with your loved ones at home - or staying connected virtually - it's a great time to cook up a tasty treat with some top quality Isle of Man Meats beef, lamb or pork.

Thinking local and shopping local is so important to the Isle of Man's economy. To find your nearest retailer just [click here](#) and make sure

to follow us on our social media channels for the latest updates.

Read on to find a delicious Manx lamb recipe from our magical chef Maciej, meet some of our fantastic farmers and retailer partners, plus all of the latest news about Isle of Man Meats.





# Celebrating our female farmers



Sarah Kewley and her sheepdog Molly

Throughout the Isle of Man's history, agriculture has been at the heart of the community, and women have always had an important role to play in running Manx farms. Today, that tradition continues within the 220 producers that enable us to supply delicious Manx beef, lamb and pork to consumers both on and off-Island. On International Women's Day (March 8th) we used our social media channels to show our support by featuring one of our producers, Sarah Kewley. The 2021 theme for the day was #ChooseToChallenge with the focus on encouraging everyone to 'hold their hand up

high' and call out gender bias and inequality - so, like millions around the world, Sarah showed her support for the campaign by sending us a lovely photo of her with sheepdog Molly which got a great reaction from our Facebook followers. Sarah has more than 30 years' experience as a livestock farmer on the Island, and for the past 20 years she has farmed at Bouilane Farm in Ballamodha. She breeds Texel rams and is one of our farmers that provide us with top quality lambs. To Sarah, and all women in the Isle of Man and around the world who make such a tremendous contribution to farming and rural communities, we say a big 'thank you'.

## Take a butcher's at...

### LEE MAYERS – TRADITIONAL BUTCHERS & BACON CURERS, KIRK MICHAEL



Lee Mayers at his shop in Kirk Michael

Lee has been serving the local community in and around Kirk Michael for 18 years, and took over as the owner of the business around a decade ago. In total he has more than 20 years in the trade, and brings all of that experience to provide excellent products and service to his customers. During last year's lockdown more shoppers began to realise the benefits of buying local produce, and Lee says that trend

has generated a sustained increase in trade. During lockdowns he's been extra busy with deliveries, with Manx lamb, home-made dry cured bacon, and speciality sausages (including Manx lamb, rosemary and garlic flavour - and spicy 'dragon' sausages with pork, chilli and onion) being very popular right now.



For all the latest offers, and details about ordering and deliveries, [click here](#) to follow Lee Mayers on Facebook



# Meet our producers: The Rothwells from Foxdale



Three generations of the Rothwell family share a passion for rearing award-winning sheep. Alan and Alison, their daughter Amy, and Amy's daughter Kadie, have all collected numerous prizes at shows over many years. Alan and Alison's flocks include Beltex, Texels, Border Leicesters, and Blue faced Leicesters, while Amy and Kadie look after a flock of Beltex. There are too many

awards to list in full, but Alan and Alison pick out the 2006 Royal Manx Agricultural Show as a personal highlight when one of their Texel Gimmer's won the First Reserve prize, and their sheep won the best Short Wool and Long Wool categories too. Amy and Kadie's livestock won multiple prizes in the 2019 Isle of Man Primestock Show, and did even better at last year's event

where one of their ewe lambs was overall champion. They also collected the champion, reserve champion and best single lamb carcass prizes. The Rothwells' passion for farming and animal welfare is typical of our 220 Manx producers.

Find out about more about our fabulous farmers by [clicking here](#).

## Chinese Style Manx Spring Lamb



It's quick and easy to make in around half an hour - ideal for anyone to try at home. Thanks to our chef 'Magic' Maciej Mierzejewski for the recipe.

### Ingredients

- 40ml balsamic vinegar
- 2 cloves of garlic, minced
- 20ml soy sauce
- 50ml Manx honey
- Half a teaspoon of Chinese five spice (or Chinese Salt & Pepper Seasoning Mix)
- 1 lb of Manx spring lamb loins
- 15ml Manx Rapeseed Oil
- Half a teaspoon of Chinese five spice powder (or Chinese Salt & Pepper Seasoning Mix)
- Half a teaspoon of salt
- Basmati rice and/or salad

### Method

1. Bring vinegar, soy sauce, garlic, Manx honey and Chinese five spice (or

Chinese Salt & Pepper Seasoning Mix) to the boil in a small saucepan and set over medium-high heat.

2. Boil, stirring occasionally for 7 to 10 minutes or until syrupy, but not too thick.
3. Meanwhile, cook the rice.
4. For the lamb loins, brush them with oil and season all over with five spice and salt.
5. Grill them, turning occasionally, for 2 minutes per side. Continue to grill, turning and brushing with half the glaze, for 3 to 5 minutes more for medium-rare or until the cooking temp is 63°C. For medium to well done cook until the internal temperature is 71°C or 74°C.
6. Let the lamb loins rest for 3 to 5 minutes after cooking. Serve with the remaining glaze, with the rice and/or salad.



Isle of Man Meats' chef  
'Magic' Maciej Mierzejewski

[Click here to find more delicious Isle of Man Meats recipes.](#)



# Meet the team



*Ben Kelly –  
Procurement  
Officer*

## BEN KELLY, PROCUREMENT OFFICER

Ben is a familiar, friendly face to our producers and hauliers because he's usually out and about visiting them to make sure we're doing all we can to keep everything running smoothly. As the fifth generation of a farming family from Baldwin, he knows the Manx agricultural scene well - so we were delighted to welcome him to our team six years ago.

Of course, during lockdowns he has kept in contact by phone and emails. That's not a problem for Ben, but it does mean he misses catching up with everyone over a brew and a piece of cake! It's essential fuel to keep going in what is a hectic but enjoyable job which means Ben gets to see first-hand the hard work and dedication that goes into producing top quality Manx meat.

# Mooovers & shakers



*Roy Green – Interim  
Financial Controller*

We've made another great addition to the Isle of Man Meats team! It's our new Interim Financial Controller Roy Green. He joined us recently from the MMD Group where he was Finance Director, and is now standing in for our Finance Director Jodie Bufton while she is on maternity leave. Roy, who has more than 35 years' experience

in accountancy and is a Chartered Accountant, has lived and worked on the Island since 1989 after moving here from Northern Ireland.

# Thumbs-up from BRCGS & Red Tractor



We're delighted to announce that we passed our latest BRCGS and Red Tractor audits with flying colours. The accreditations require regular, rigorous inspections to be carried out (for BRCGS it's every year, for Red Tractor it is three or four times per year). Both are recognised across the food and farming sectors as symbols that show the highest industry standards are being achieved. The most

recent audits provided the additional challenges of being done virtually due to the Isle of Man being in lockdown. Our team pulled out all the stops to ensure that we had the technology in place to comply with the procedures required - especially the three-day BRCGS audit which, as usual, was carried out on their behalf by Micron2.





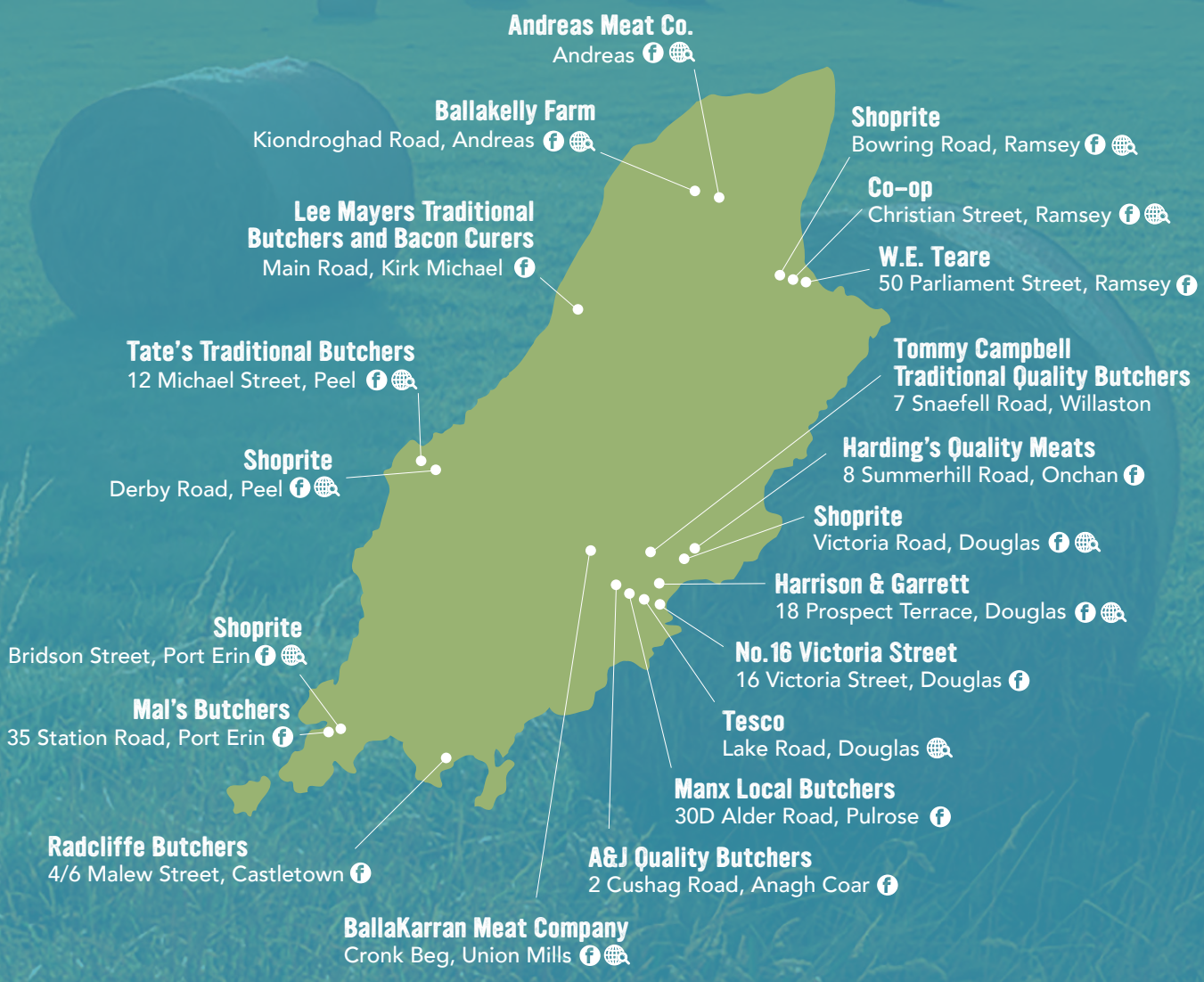
# Investing in the future of farming


Every pound that shoppers spend on our super-tasty beef, lamb and pork is an investment in the future of farming on the Island. That might not be obvious to everyone who buys our products – so we made this short video which explains why it's so important to think and shop local.



 [Play now](#)






## Our local retailers





**Andreas Meat Co.**  
Andreas  


**Ballakelly Farm**  
Kiondroghad Road, Andreas  


**Lee Mayers Traditional Butchers and Bacon Curers**  
Main Road, Kirk Michael 



**Tate's Traditional Butchers**  
12 Michael Street, Peel  



**Shoprite**  
Derby Road, Peel  



**Shoprite**  
Bridson Street, Port Erin  



**Mal's Butchers**  
35 Station Road, Port Erin 


**Radcliffe Butchers**  
4/6 Malew Street, Castletown 

**Andreas Meat Co.**  
Andreas  


**Ballakelly Farm**  
Kiondroghad Road, Andreas  



**Shoprite**  
Bowring Road, Ramsey  



**Co-op**  
Christian Street, Ramsey  


**W.E. Teare**  
50 Parliament Street, Ramsey 


**Tommy Campbell Traditional Quality Butchers**  
7 Snaefell Road, Willaston


**Harding's Quality Meats**  
8 Summerhill Road, Onchan 


**Shoprite**  
Victoria Road, Douglas  


**Harrison & Garrett**  
18 Prospect Terrace, Douglas  

**No.16 Victoria Street**  
16 Victoria Street, Douglas 

**Tesco**  
Lake Road, Douglas 

**Manx Local Butchers**  
30D Alder Road, Pulrose 

**A&J Quality Butchers**  
2 Cushag Road, Anagh Coar 

**BallaKarran Meat Company**  
Cronk Beg, Union Mills  



# Thank you, and have a great Easter!



*Tim Baker, MHK*



*Phil Parsons*

We leave the last word to our  
Chairman Tim Baker, MHK,  
and Plant Director Phil Parsons:

“So, as always, on behalf of everyone at  
Isle of Man Meats, we would like to say  
a big ‘thank you’ to our producers, retail  
partners, distributors, hauliers, suppliers,  
and DEFA for continuing to work with us  
- and, last but not least, our consumers  
for making sure it’s Manx.”



## Make sure it's Manx

See our story at [www.iommeats.com](http://www.iommeats.com)

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