



# NEWSLETTER

Summer 2021

| LOCALLY FARMED |

## Meat, greet, heat & eat!

It's BBQ season! Come rain or shine it's time to meet and greet your friends and family on those long summer days, and there's nothing better

than top quality Isle of Man Meats beef, lamb and pork sizzling on the barbie to get the party started. In this Newsletter we have some

super summer ideas to make your al fresco feasts the best ever!

## Isle of Man Meats summer 2021 tour dates!

We're busy packing our tour bus and getting ready to hit the road for the Southern District Agricultural Show and Royal Manx Agricultural Show. The Isle of Man Meats stand will be at both events, so come on down to tuck into tasty recipes cooked by our chef, pick-up handy leaflets with recipes for you to try at home, take part in competitions - and, of course, buy top quality Manx meat from one of the fantastic local butchers who will be on our stand! Here's where we're off to on our summer tour;

- Southern: Orrisdale Farm, Ballasalla, Saturday July 31st and Sunday August 1st

- Royal: Knockaloe Farm, Kirk Patrick, Friday August 13th and Saturday 14th

Isle of Man Meats Chairman Tim Baker MHK said: "Both shows are at the heart of the local community and illustrate the strong, mutually beneficial links that Isle of Man Meats has with the Island's farming sector."

Keep an eye on our social media channels for the latest news about our stand at both shows.






# BBQ basics


Here are our top 5 tips to get the best out of your barbecue.

## 1. Timing is everything



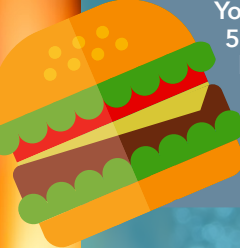
No matter how hungry you (or your guests!) are, being patient and waiting until the coals are grey and glowing is worth it because that's when the heat is hottest and evenly distributed.

## 2. Get toolled up



Many a BBQ has gone wrong when the chef (maybe after a tipple or two!) has tried and failed to spear a sausage with a Swiss Army Knife or anything else that comes to hand. Get the right tools for the job and buy a decent pair of tongs.

## 3. Bespoke burgers



Your local Isle of Man Meats retailer (see page 5) will have a great range of burgers to try, but every BBQ chef should have a go at making their own too. Burgers are easy to make, so it's a great way to get kids involved in cooking. Why not try this [Ultimate Manx Beef Burger](#) recipe?

## 4. Pre-game prep



Some things, like sausages for example, taste better and are more juicy if you pre-cook them before transferring to the BBQ.

## 5. Toast your buns!



Giving your buns and baps a quick toasting on the BBQ is a great way to add extra crunch and flavour.

We'd love to see photos of your summer BBQs – please share them on our social channels.

# Try our super sizzling summer recipe!

We've got a mouth-watering Spicy Pulled Manx Pork recipe that's easy to cook, but will make your friends think you're a Manx Masterchef! Look out for this and another great recipe which are on hand, pocket-sized leaflets at your local Isle of Man Meats retailer - or you can pick-up a leaflet from our stand at the Southern or Royal Manx show.

### For the pork

5 lbs (2.26kgs) boneless Manx pork shoulder  
1 clove garlic, minced  
2 finely chopped shallots  
2 tbsps brown sugar  
1 tbsp sea salt  
1 tsp ground cumin  
2 tbsps chipotle chili powder  
1 tsp dried oregano  
Freshly ground black pepper  
1 tsp smoked paprika  
3 tbsps olive oil  
500mls of Norseman Craft lager or apple juice

### For the barbecue sauce

2 cups (500g) of ketchup  
Quarter of a cup (62.5g) of apple juice  
125g of Dijon mustard  
1 tbsp Worcestershire Sauce

You will also need Manx brioche buns

### Method

1. Preheat the oven to 200°C, trim all the fat from Manx pork and cut into pieces
2. In a small bowl, mix brown sugar, salt, paprika, chilli powder, garlic, onion, cumin, oregano and black pepper
3. In a pan (with a little oil over a medium heat) add the pork and sear on all sides for about a minute (spices can burn quickly so take care)
4. Pour the lager (or apple juice) over the pork and cover with a lid, then transfer to the oven and cook until the pork is tender (approx 3 hours)
5. Remove the lid and cook until pork is very tender and pulls apart easily with a fork (this takes around 1 hour)
6. Remove pork from the oven and let it rest while you prepare the barbecue sauce
7. For the sauce, take the juices from the pan and mix in ketchup, apple juice, mustard, brown sugar, and Worcestershire Sauce, and warm over medium heat
8. Bring the mixture to the boil and simmer until it thickens (about 7 minutes)
9. Using 2 forks shred the pork, mix the meat with half of the barbecue sauce
10. Serve with buns, barbecue sauce, and coleslaw on the side



[Click here find this and other tasty recipes on our website](#)

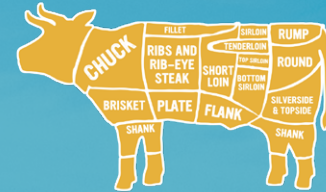
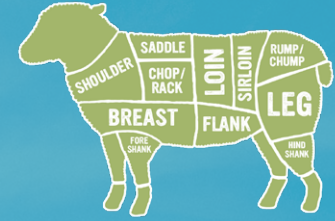
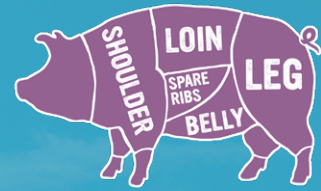


# Do you know your rump from your foreshank?

We've all heard of ribeye steaks and lamb chops - but there are some lesser known cuts that can also make great value, super tasty dishes.

That's why we've produced new posters showing all the

different beef, lamb and pork cuts. Look out for the posters next time you're at your local Isle of Man Meats retailer - your butcher will be able to give you lots of ideas for different cuts to try, cooking tips, and recipe ideas.



## Meet our producers: Chrissy Cannell, Ballacarnane Farm

When the Cannell family's ancestors began farming at Ballacarnane, Henry VIII was on the throne in England and Leonardo da Vinci was in Florence busily painting the Mona Lisa! Today, Chrissy Cannell is continuing the family tradition which spans 500 years and she takes the leading role in looking after 250 acres and a flock of around 300 breeding

ewes. Young farmers such as Chrissy fully understand the duty they have to the local community, environment, and economy - that can be clearly seen in the care and commitment shown day in, day out, by Chrissy and all of our 220 Manx producers. [Click here](#) to read more about the Cannells and Ballacarnane.

*Chrissy Cannell with her father John Cannell*



## Take a butcher's at...

### RADCLIFFES IN CASTLETOWN

Well-known on the Island as a family business serving customers for more than 37 years, Radcliffes is owned and run by Chris Lennon with the help of his wife Sherrie and their loyal team. Chris began working on Saturdays when he was 12 years old. Back then the business was run by his dad Harry and business partner Ian Radcliffe. Today, the shop in

Malew Street continues to serve the community by following the family tradition of providing top quality local produce. It's packed with more than 250 products, most of them Manx or made using Manx Produce.



There's always lots going on at Radcliffes - for the latest news [click here](#) to find them on Facebook, or [here](#) for a recent Q&A interview with Chris.

*Chris Lennon (second from the right) with the Radcliffes team*





# Staff trained to use our new defibrillator at Meat Plant

The health and safety of our team, and visitors to the Meat Plant, are our top priority. As part of that commitment we have purchased a defibrillator which is now on site, and seven of our team recently completed training with St John Ambulance. It provided them with the knowledge and skills they need if they are first on the scene when someone suffers a life-threatening heart problem. Recent events at the Euros football tournament have shown that swift action can save lives. We hope that our defibrillator is never needed, but it's important that members of the Meat Plant team are ready to respond if and when an emergency happens – so we say a huge 'well done' to Kirree Kermode, Chris Brown, Fiona Noone, Graham Hands, Anne-Marie Durkin, Kenneth Taisia and Phil Parsons.



Top: Pictured during their training are (left to right) Graham Hands, Sales & Despatch Manager; Anne-Marie Durkin, Hygiene Manager; Phil Parsons, Plant Director; and Kenneth Taisia, Engineering Supervisor.

Bottom: With their St John Ambulance defibrillator training certificates are, left to right, Kirree Kermode, Chris Brown, and Fiona Noone.

## Mooovers & shakers

### SEAN GREHAM, RETAIL PRODUCTION MANAGER

Congratulations to Sean who was recently appointed to this new role. He has 40 years' total experience in the meat industry (39 years of that time has been in roles at managerial level) and 24 years here on the Island, including fresh meat and fresh food managerial

roles at Shoprite where he worked for over 19 years. He joined Isle of Man Meats in 2017 and has moved from a sales role to take up this new position. Look out for Sean at the Southern and Royal Manx because his role includes representing the business at agricultural shows and other key food and farming sector events here on the Island. [Click here to find out more about Sean.](#)

Sean Greham



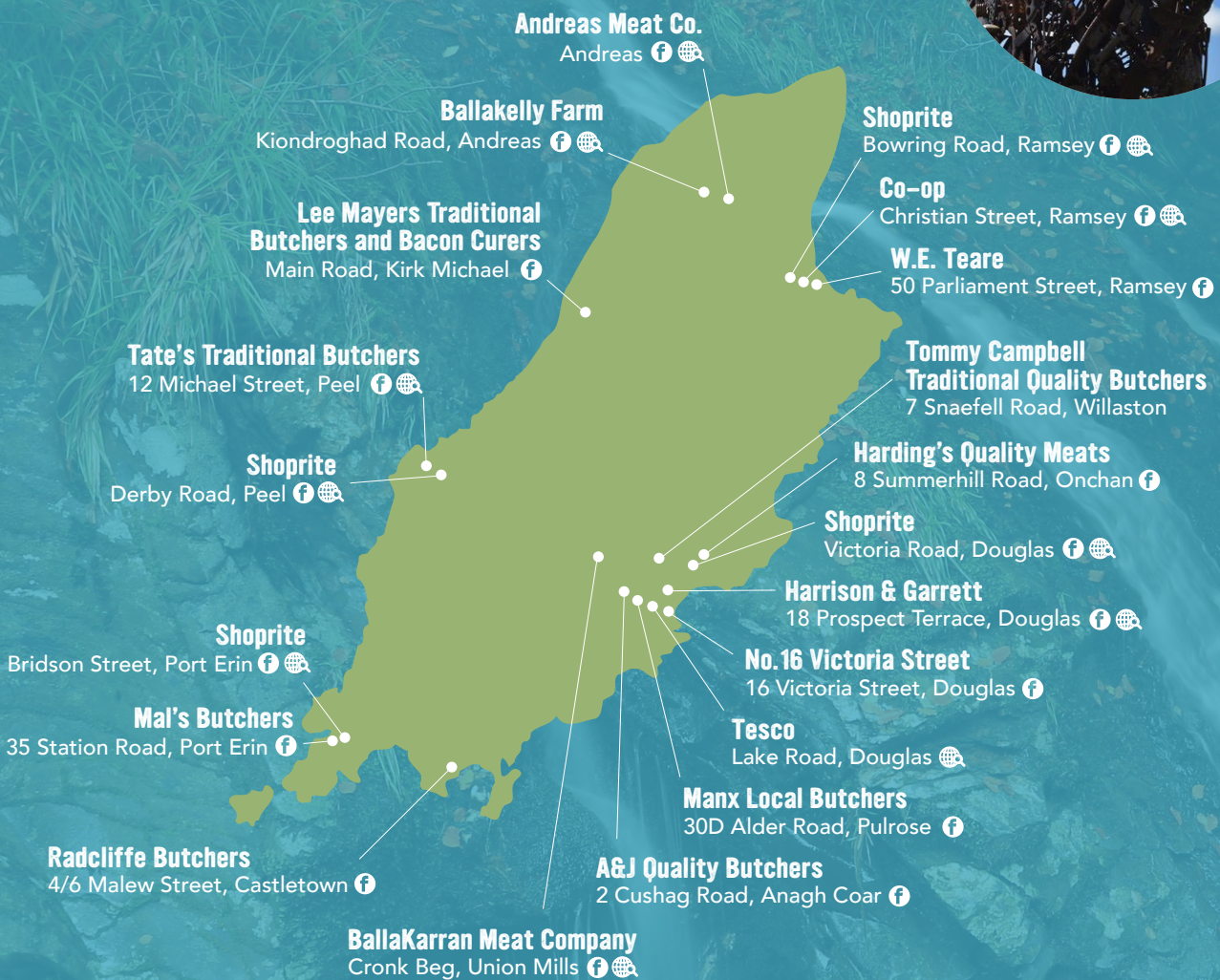


# See you at the shows!

That's all for now folks. We hope to see you at the Southern or Royal Manx Shows, and we'll be back with our next Newsletter in the autumn. Until then, a big thank you to all of our farmers, retailers and business partners - and, most of all, our growing number of loyal customers. From everyone at Isle of Man Meats, please keep supporting #makesureitsmanx and have a great summer!



## Our local retailers



# Make sure it's Manx

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



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