



FREE SHEEP LIVE TO DEAD AND CUTTING DEMONSTRATION EVENTS

FEBRUARY 4TH @ 6PM (LIVE)

Venue: High Cross Farm, Elkstone, Cheltenham GL53 9PA

This practical event, run by AHDB & THE GEORGE FARM VETS, allows you to handle live animals and make your assessment of fat cover and conformation using the EUROP grid.

There is also a competition to guess the weight of the carcass.

Matt Hobbs (AHDB Prime stock selector) will cover the specifications of lamb selection while Gethin Roberts (George Farm Vets) will discuss how to minimise abattoir losses through flock health planning.

AND

FEBRUARY 11TH @ 6PM (DEAD)

Venue: The Four Seasons Meat Company Ltd, The Woolmarket, Cirencester. GL7 2PR

You will then see the same animals on the hook in the butcher's shop and the actual classification so you can compare the assessments made whilst the animals were alive.

There will be plenty of opportunity to discuss various market requirements, factors affecting killing out percentages and dressing specifications.

Other topics include:

- Current consumer demands
- Characteristics of breeds
- Abattoir/Livestock Market requirements
- Hygiene requirements – farm and abattoir

There will also be a lamb cutting demonstration and a prize for the nearest carcass weight.

On each day you will need to bring CLEAN wellingtons and clothing.

Pasties, cakes, tea and coffee provided.

**Please book your place on 01666 823035
or email farm@georgevetgroup.co.uk**