



Celebrate St. Patrick's Day and Easter with Extra Special Offer! Achill Salt Marsh Lamb

Look forward to treating yourself and your family to the Lamb with the Wow factor! Achill Salt Marsh Lamb is available while stocks last as there is limited availability, only so many are raised on the salt marsh, we have a Special Offer of our limited edition Achill Salt Marsh Lamb so you too can enjoy this rare and wonderful lamb meat being raved about! **Calvey's of Achill Salt Marsh SIDE of Lamb Hamper.**



This Special Offer includes fresh & pure, succulent lamb meat bursting with flavours. Full Leg, Full Shoulder (can be boned, rolled and tied, left whole, or cut up, please specify when giving details at checkout on-line), Rack of lamb, add all the Loin Cutlets and offal is optional. Offer includes delivery to your door North, South, East, West. We deliver everywhere all-Island Ireland. All products are fresh meat and are delivered in bio-degradable boxes butchered, packed and labelled ready for you to stock in your freezer if you wish. **ORDER TODAY WHILE STOCKS LAST!** And many happy lamb meals to you and your family!

Delivery in time for St. Patrick's Day: Please **order** before March 10th or earlier to ensure delivery in time for St. Patrick's Day.

Easter Delivery: Please **order** before April 6th for Easter Delivery. Orders received after this date will most likely be sent out after Easter weekend. This offer is available in our Butcher Shop and Farm Store in Keel Achill Island or Call Grainne Telephone 098 43158.

READ MORE..... Calvey's Achill Mountain Lamb: Irish Food Writer's Guild Food Award 2022

As an example of a farming family who have met challenges with panache, the Calveys of Achill Island would take some beating. Their superb salt marsh lamb (the coveted 'agneau de pré-salé') has been even more widely enjoyed, thanks to the way they tweaked an already successful multi-generational enterprise to meet the new market demands. The Calveys have been sheep farmers on Achill Island for over a century and a half, always including several generations of the family working together. This has been the secret of their success in many ways, not least in adjusting to doing business differently during a pandemic. The most sought-after product, the late season (born in Summer) Calvey's of Achill Salt Marsh Lamb, has a unique terroir-related flavour and texture which is similar to mountain lamb from other coastal areas, but with a special extra ingredient contributed by their specific location. Born much later than their Mayo Blackface mountain lamb cousins these ones graze salt marsh plants and herbs in the rare 'machair' habitat of the sandy seaside banks at Keel - creating what the Calveys evocatively describe as its "heather-sweetened, seaside-seasoned taste". But, while crucial, it is not just the habitat that makes this product special. The Calveys' way of doing things is the complete opposite of most mainstream farming operations, particularly meat producers. The difference is that they have control of every stage of the production process. Critically, they have an on-site abattoir so - unlike most animals - their lambs do not have the stress of travelling to a slaughterhouse but remain on their own territory and in the care of familiar people to the end. Calvey's abattoir is the last on an island that once had two dozen, so the family is very

conscious of its importance and determined to keep it going. The same hands-on care applies to the butchery at Calvey's On-Farm Abattoir Butchers, and the wonderful meats sold at their recently upgraded and relaunched farm shop at Keel. This shop also sells other Irish artisan products, as well as their own meats and hampers, along with offering an excellent online service, with everything from sausages and burgers to whole carcasses and sides of their special lamb for nationwide delivery. Unusually, they also sell hogget (lamb over one year old) and mutton (over two years), both of which are excellent products that are not widely available. Many Calvey family members are currently involved with this ethically operated and admirably sustainable business and the next generation is represented by butcher Grainne's son Peter, who is taking part in the business. At a time of such rapid change in the world, in agriculture and towards responsible "less but better" shopping habits, products like Calvey's Achill Mountain Lamb are not only exceptionally delicious and healthy, but also provide a role model for others - and assure a sustainable future for farming on Achill Island.