



hebridean sheep society



Authentic Hebridean Hogget Scheme Buyers Notes

The Hebridean is a small and hardy native breed of sheep that was once only found in the Hebrides off the northwest coast of Scotland. They are still today relatively rare and kept by farmers, crofters and enthusiasts.

Hebrideans are slow maturing and develop a meat that is deep in flavour and texture. They are quite lean and all the cuts respond well to slower cooking. Many `foodies` favour hogget; that is animals that are a year older than conventional lamb. This extra time allows for unhurried growth through pasture grazing.

Hebridean Hogget is recognised as a premium product and makes for a very special meal no matter what the occasion. It speaks for itself on the plate.

Alex Barker of the Guild of Food Writers wrote; "Tasted against locally produced butcher's lamb and some very good Welsh lamb, there was no contest: the Hebridean won hands down."

The Authentic Hebridean Hogget Scheme is managed by the Hebridean Sheep Society and is a guarantee of both good farm welfare and a quality product. All farmers in this scheme are members of the Hebridean Sheep Society and ensure that the animals are from pedigree stock.

All animals in this scheme have been reared naturally on pasture.

This really is a product you can have confidence in.

David Braithwaite

Chairman of the Hebridean Sheep Society.

