



Delicious Free Range Lamb and Pork for sale

We regularly have lamb, mutton and pork for sale. This includes bacon, sausages, gammon and usual cuts of meat.

All of the livestock is grazed in a free range environment and is slow-reared to ensure it develops a good flavour.

Our rare breed Gloucester Old Spot and Oxford Sandy Black pigs produce a high quality meat with good fat content and a great texture.

For those who prefer a lower fat content, we also have White x Duroc crossed with Oxford Sandy Black pigs.

Our sheep are a mixed flock of Jacob and Shetland crosses. We also have Southdown and Dorset Down sheep, and pure Jacob and Suffolk.

If you would like to place an order for some free range meat, please contact Jon Hutcheon, the Farm Manager: jhutcheon@lancing.org.uk

Simply email your requirements and we will advise you of availability and price.

We are also happy to supply trade outlets, and have livestock for sale from time to time.



Lancing College **ESTATE PRODUCE**

Lancing College Farm Project

Lancing College, Lancing, West Sussex BN15 0RW

Telephone: 01273 452213

Email: jhutcheon@lancing.org.uk

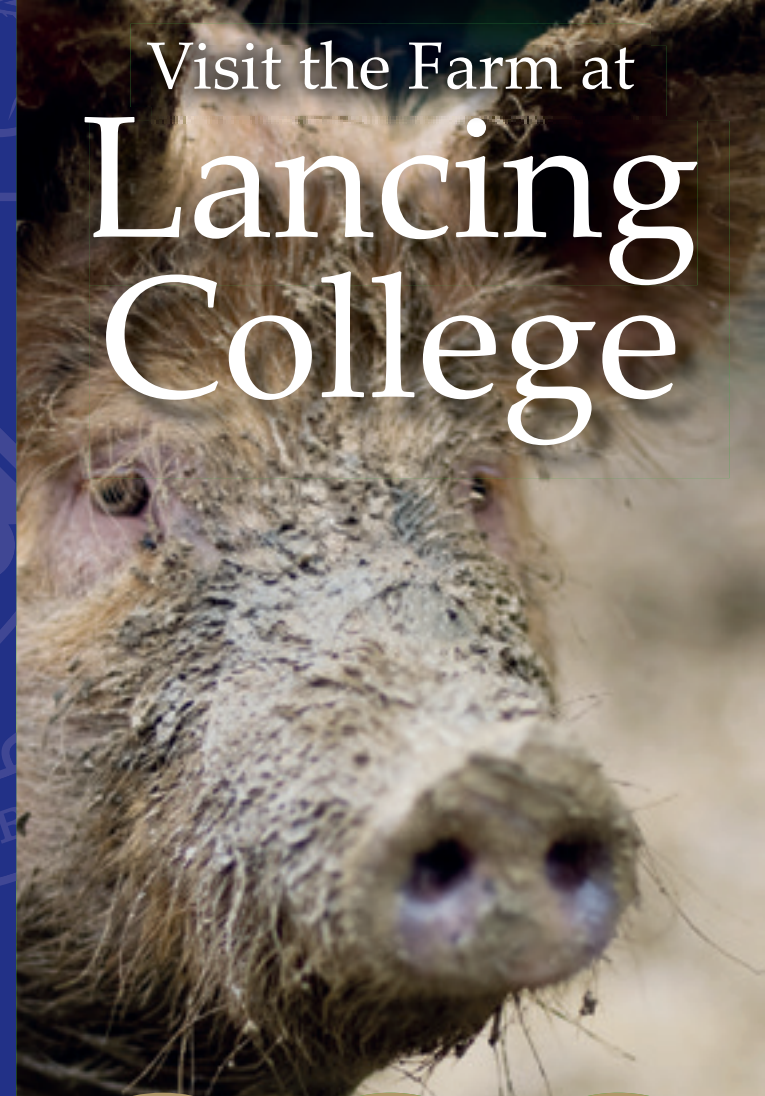
www.lancingcollege.co.uk



Lancing College

Preparatory Schools, Senior School & Sixth Form

Visit the Farm at Lancing College



Educational opportunities are available for small groups, aged between 3 and 18, to tour the Farm at Lancing College and gain hands-on experience



Free visits for children of all ages

Visits normally take about two hours on Tuesday or Wednesday mornings in term time, subject to the weather. The focus can be adapted to seasonal activity such as lambing or forestry, or the Farm Manager - a former gamekeeper - can cover topics such as woodlands, conservation, crop rotation and farm animals, as well as country pursuits.

There is no charge (other than to cover costs for saplings if focussing on forestry) but booking is essential.

For further information please call Mr Jon Hutcheon, Farm Manager at Lancing College, on 07876 897119.

The History of the Farm Project at Lancing College

The Farm Project at Lancing College was established in 1983 as an off-shoot of the Science Department. It ran then, pretty much as it does today, as an extra-curricular activity for our pupils, rooted in conservation and open to all-comers. However, the most significant difference is its integration with the academic side of life at the College, providing opportunities to take subjects such as Biology, Geography and Business Studies out of the classroom, offering a cross-curricular educational experience.

Under the expert guidance of Jon Hutcheon, the Farm Manager, pupils learn about modern farming methods as well as traditional activities such as hedge-laying, coppicing and green wood-working. Farm produce consists mainly of rare breed pork, and lamb from a flock of over a hundred South and Hampshire Downs, Jacobs, Suffolk and Shetland sheep. This is supplied to the school kitchens and is also marketed locally and

within the school community. The stock also includes goats, alpacas, llamas, poultry, and a collection of small animals such as ferrets and rabbits. Equine studies are also offered and two donkeys are used for timber work within the forestry enterprise. Grey partridge breed on the stubbles and arable land of the wider 500 acre estate, which also provides a home for the hives of two beekeepers who produce Lancing College honey.

Through various stewardship and woodland grant schemes the farm maintains links with organisations such as Natural England and the Forestry Commission, and it works closely with the South Downs National Park Authority to manage the woodland, ditches, ponds and river adjacent to the farm, replanting hedges and monitoring the wildlife. It is a member of the NFU and LEAF and takes part in Open Farm Sunday, the national initiative for local communities. At other times of the year the farm hosts educational visits for primary and independent preparatory schools, and provides work placements for agricultural students.