

Highland Cattle

Naturally reared

We believe in keeping our animals in as natural environment as possible. Our pedigree Highland Cattle live outside all the year round and are fed on grass and hay. Highlanders are tremendous mothers and from the moment the calves are born in the field they take great care of them with a plentiful supply of high quality milk. Calves are kept with their mothers for up to 9 months until they no longer need mum's care and attention. Our cattle are allowed to mature slowly in a stress free environment with freedom to roam, graze and forage on plentiful grass with clean water and ample natural shelter. The welfare of our animals comes first, so you can be confident in the quality of the beef.



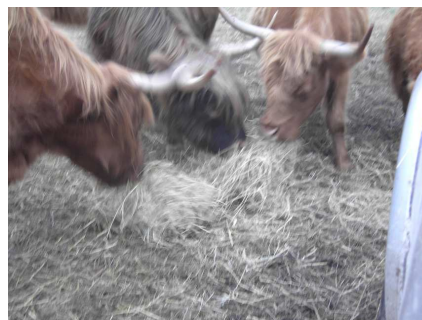
Pure breeding

The Highland breed has a long and famous ancestry. It has been described as charismatic, beautiful and noble. Throughout the centuries the breed has developed and adapted, often in adverse conditions, until now we undoubtedly have a very efficient and versatile animal. There is no finer sight than a Highlander with a new born calf at foot.



The breed for health

Highland cattle represent one of the best ways to produce beef and preserve our landscape. The cattle are experts at improving unproductive land and maintaining a balance of plants. They thrive on rough fodder enabling less competitive grasses and flowers to flourish. In winter, their diet is natural as they don't require expensive feed compounds. They have a thick skin and long shaggy coats to protect them even in blizzard conditions and temperatures as low as 40 degrees below zero.



The best beef in the world

Highland beef is traditional beef – it is lean, firm and well marbled which gives it flavor and succulence and yet has a low fat and cholesterol content. It is unsurpassed for flavor and tenderness, having just the right amount of marbling through the meat to give that delicious flavor typical of old fashioned traditional beef. It lends itself magnificently to a range of cooking methods and different recipes. Just the quality expected from a specialist Scottish beef animal.

One of the most common remarks when the beef is first tried is "It's just like beef used to taste". In short, it has ... "A flavor and quality few may remember but once tasted is will never forgotten".

Cooking your beef

Well Highland Beef has the marbling which ensures that it cooks in its own juices and stays succulent and moist right to the table.

We have tried several cooking methods. This traditional beef is best cooked in the old fashioned way – joints roasted long and slow – but don't overcook as this impairs the flavour. Steaks on the other hand are best cooked fast, but only for a short time. However, this is a matter of personal taste, and you may prefer it some other way – please experiment but above all - **ENJOY THE BEEF!!**

