
B R I T I S H

— P R E M I U M —

M E A T S



Meat Suppliers to the Catering Trade

PRODUCT PROFILE

BRITISH HOME GROWN TURKEYS



Watergate Farm (Established 1924) farm feed the turkeys on the best food available. This cereal based diet contains mainly wheat, vegetable protein and they do not use growth promoters. Most of the food is made by Heygate & Sons in Northampton, which a family owned business who have been making flour and animal feed since 1562.

The farm takes great pride in the fact that they remain very much a traditional family run operation. Many of the traditions started in 1924 remain at the core of what they practice now. It has been run by three generations of the Hunt family since 1924.

Originally the farm was predominantly grass with only one field of arable and a dairy herd with a flock of sheep grazing the grass. The dairy cows were sold in the mid-1930s and were replaced by beef cattle. During the war years with the demand for more grain to feed the population, grassland was ploughed up to grow wheat. In the 1970s with pressure from the EEC to grow more crops, the farm turned mainly arable and the sheep numbers have grown from about 200 to over 2000 using local rented grass. Turkeys have been reared on the farm since the very early days. Originally just a few would have been kept, but of late they have developed a reputation such that now produce several thousand that are eagerly sought after for Christmas.



A family business dating back to the 1920's



Bronze Turkeys roaming in the fields



32 Hyde Way, Welwyn Garden City, Hertfordshire, AL7 3UQ
Sales: 01707 361 370 Fax: 01707 361 373 Email: sales@britishpremiummeats.com
British Premium Meats is the trading name of British Premium Meats Ltd
Registered Office: c/o Shelly Stock Hutter LLP * Registered in England:*
7-10 Chandos Street, London W1G 9DQ Company Registration No.08715531 VAT Reg 442 067
665

