

Nearly half a million unwanted calves are born every year in the UK

Dairy cows have to give birth once a year in order to continuously produce milk for human consumption. Female calves join the dairy herd, but male dairy calves cannot produce milk.



Male dairy calves are therefore often considered a waste product. Thousands of calves are shot at birth; many others are transported from the UK to veal farms on the continent – some on journeys lasting 50 hours or more. On the continent these calves are intensively reared on bare slatted floors; conditions which would be illegal in the UK.



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MINIMUM UK STANDARD REQUIREMENTS

UK law requires straw bedding, considerably more space for older calves and double the amount of fibrous food for young calves compared with EU requirements.

ORGANIC

Organic systems offer animals higher welfare – more space and a better diet. Look for the Soil Association organic label; it provides the highest welfare standards. Veal calves have greater space allowance and are kept outside when conditions permit. They are fed a normal diet without restriction of fibre or iron intake and may even be reared with a 'nurse' cow.

RSPCA FREEDOM FOOD™

The RSPCA Welfare Standards cover all aspects of the animal's life, including living conditions, diet, handling and transport. Calves live in groups in deep straw bedded barns. They have greater space allowance and their diet must provide more iron than minimum UK legal requirements.

SUPERMARKET BRANDS

Supermarkets often have their own higher welfare ranges. Look for information on the packaging or ask for assistance.

RED TRACTOR

The Red Tractor scheme, run by Assured Food Standards, ensures compliance with minimum UK legal requirements. The Red Tractor label is not a guarantee of higher welfare standards



CALF LIFE



WANTED NOT WASTED

Lydford Station Farm

Rosé Veal

01822 820225 / 07530 892516

www.lydfordstationstables.co.uk

Lydford Station Farm Rosé Veal Calves

At Lydford Station Farm we purchase all the male calves from our local Jersey dairy farm in Brentor only half a mile from our farm, and the Guernsey dairy farm in Kelly about 2 miles away.

We buy the calves at between 3 and 7 days old and bottle feed them until they are between 3 and 4 months old. During this period they are fed ad-lib haylage and are bedded on straw in groups of similar aged calves. From a week of age we introduce specialised calf feed, sugar beet and fruit and vegetables (a by-product of the greengrocery industry).



All babies together

All our calves are fed individually by bottle so that we know exactly what each calf has had to ensure that they all receive the correct amount to eat. We do not

wean our calves until they are sufficiently physically developed to obtain all their nutrients from solid feed.

Once the calves are weaned and when the weather is suitable they are allowed outside in paddocks to romp and play.

We raise our calves under organic principles using Duchy Brand calf products and only use veterinary medications when necessary. Our animal welfare standards are much higher than those required by EU legislation.

We use a small local family run abattoir so in their lifetime the calves travel no more than 65 miles.

Enjoying some fresh air in the winter



We are very hands-on when it comes to raising the calves, handling them every day and training them to lead by halter. If the calves are comfortable around people there is less stress in their lives which adds to the flavour of the meat.

Facts about Rosé Veal

- Well looked after to the highest standards
- Delicate flavour making it popular with all the family
- Naturally low in fat, providing a healthier meat
- Has a good level of Omega 3
- Ethically produced
- Full traceability - our stock can be traced back to its point of birth and every stage between

If you would like to come along and see what we do please contact us to arrange a visit.

01822 820225 / 07530 892516
enquiries@lydfordstationstables.co.uk



Out on summer pasture



Sharing vegetables with the sheep

When produced under the best conditions, veal does not need to be a cruel meal.



Helping at feeding time