

## Ham

Available as whole or half hams and sliced packs. Available from stock.

Sourced from farms in Lincolnshire, Suffolk, Norfolk, Northern Ireland, Essex and Sussex. The UK OK hams are fully traceable and tracked throughout the curing, cooking and packing processes. 100% meat content hams in all our usual formats are available—sliced or whole or cut in half.



## Beef

Available as beef, pastrami or salt beef in joints and sliced formats. Access from stock.

Sourced from one UK supplier in Essex. The meat is amazingly tender due to our slow cook process. Fully traceable and guaranteed UK. Pastrami and salt beef are also available. All our standard pack formats are available.



## Turkey

Available as whole turkey breasts or sliced packs. UK OK turkey. Available from stock.

Sourced from one UK supplier in Hertfordshire. The farm has a reputation for the care of their animals and quality of the meat they produce. The flock has access to open field and is barn reared. All of our UK OK turkey are from this one farm and are delicious and of superior quality.



# Premium Ham

When only the best will do, this range of fine hams will always fit the bill. Why not treat yourself to one of **stephens fresh foods** specialist hams manufactured in Kent, the garden of England



## Bone in Ham

7+kg  
Fresh cooked hand made with our traditional cure. The authentic ham with the bone in for extra flavour.



## Natural Ham

Ave whole 6kg  
Delicious and tender. Available as whole ham or cut in half. 100% meat content



## Smoked Ham

Ave whole 6kg  
Tasty and zesty with a light smoke flavour. Whole hams or halves. 100% meat content



## Honey Roast Ham

Ave whole 6kg  
Extra flavour & golden good looks that honey roasting adds. Also available whole or halved.



## Kent Honey Baked Ham

Ave whole 5-6kg  
Our top product. Made with tradition and luxury in mind. Locally sourced Kent honey thickly basted on a traditional cure 100% British ham. Approved by produced in Kent as a truly local product made exclusively with English pork. Available whole, halved or sliced.

## Shaved Ham

450gm 500gm 1kg  
All our hams are available in a shaved format. If you wish, it is possible to cut to your requirements. Our shaved products are packed in robust plastic trays.



## Sliced Ham

450gm 500gm 1kg  
All our hams are available sliced in two packaging formats—vacuum packs or robust plastic trays. If you have special slicing requirements give us a call we can probably help.



# Classic Ham

Our most popular range of products. Selected pork legs, from English farms whenever possible. The legs are boned, by hand. This range presents great value for money.



## Natural Ham

Ave whole 6kg  
Delicious and tender. Available as whole ham or cut in half. 80% meat content



## Honey Roast Ham

Ave whole 6kg  
All the good looks of roasting with our delicious honey glaze. Halves or whole all the same great price.



## Smoked Ham

Ave whole 6kg  
A light and delicious Smokey flavoured ham. Versatile and great value. Whole hams cut in half for free.

By selecting smaller legs and with careful attention to detail when curing, we are able to produce a delightfully succulent ham deliciously flavoured with our family recipe cure. We also prefer to use English legs where possible



## Sliced Ham

450gm 500gm 1kg  
All our hams are available sliced in two packaging formats— vacuum packs or robust plastic trays. If you have special slicing requirements give us a call we can probably help.



## Shaved Ham

450gm 500gm 1kg  
All our hams are available in a shaved format. If you wish, it is possible to cut to your requirements. Our shaved products are packed in robust plastic trays.



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# Beef

At **Stephens** we are justly proud of our beef products. We put a great deal of effort into the production of our three beef products: salt beef; pastrami and cooked beef. Each are carefully prepared from finest quality table trimmed selected South American steer silversides. Our beef is deliciously tender due to careful cooking. Our beef items are also available in UK OK brand from British farms.



### Beef joints

Ave 1.5kg  
Tasty and tender, slow cooked to ensure the very best flavour. Our cooked beef is 100% meat content.

### Pastrami Joints

Ave 1.2kg  
Delicious authentic and spicy, Slow cooked to ensure tenderness. Delicious when served hot.

### Salt Beef joints

Ave 1.5kg  
Salted beef has a history dating back to the very beginnings of speciality foods. Tasty in a bagel or in traditional English dishes with *pease pudding* for example.

### Corned Beef

2.72kg tins  
South American with the flavour we all love. Available sliced too. We buy a variety of quality brands this picture is one example.

### Sliced

450gm 500gm 1kg  
Why not leave the slicing to us? We have a range of packaging and pack sizes available including trays or vacuum packs. You can even dictate the thickness you prefer.

### Shaved

450gm 500gm 1kg  
We can also shave the product, for the preferred style in the sandwich making industry. Most of our shaved products come in robust plastic trays but you tell us, your preferred method and pack size.

# Pork

Stephens pork products are quite simply excellent. We take enormous care to do justice to the quality of the raw material we buy. Our trained butchery team prepare joints and with our long slow cooking technique the meat is beautifully tender. We think it's as close to your Sunday roast as you will find. The pork joints and sliced products are completely natural with no added preservatives or additional water. We also make a delicious range of *kassler* products. Although not very familiar in the UK; *Kassler* is a great product for sandwiches and a great alternative to the usual cooked meat options.



## Natural Pork Joints

Ave weight: whole 6kg, half 3kg

Our range starts with whole or half pork joints from selected farms in the South and East of England. No additives, preservatives or water. Slow cooked and delightfully delicious.



## Sliced Pork

450gm 500gm 1kg

Delicious natural cooked pork available in a variety of packaging formats. If you need special slicing or packaging formats just give us a call.

No additives, preservatives or water.

## Kassler



In German cuisine Kassler is the name given to a salted (cured) and slightly smoked cut of pork. It can be either hot or cold smoked. Pork necks and loins are the most often used cuts (we use loin). It is often served with sauerkraut and mashed potatoes. It is unclear where the name comes from. It is often said, that the name derived from a Berlin based butcher called Cassel who prepared the cut in the late 19th century. In Finland, pork neck of any type is called kassler. A similar dish, *hamburgerryg*, is eaten in Denmark. In this variation the meat is not smoked, but only boiled. It is often served with a glaze of either honey or mustard

Sliced 450gm 500gm 1kg

Delicious prime pork loin lightly smoked and available sliced too. A range of sizes and packaging formats are available. If you have any particular requirements give us a call.

Ave joint 1.5kg

Delicious prime pork loin lightly smoked. Originally a German recipe but now manufactured in the *Garden of England!*

A delicious alternative to your usual cooked meat and surprisingly versatile.





# Poultry

All our poultry lines are cut from prime breast meat. Turkey offers a versatile and healthy addition to your usual cooked meat range. Available in a variety of packaging styles and sizes. Our sliced and shaved products are perfect for the sandwich trade. UK OK Turkey is guaranteed UK born, reared and manufactured. It was used during the 2014 Olympics to feed the athletes. We also stock value turkey and chicken from Europe or South America. It is consistent, tastes great and excellent value for money. These lines are ideal for the sandwich makers.

## Volys Branded Turkey

Sliced or whole Breast

Famous across Europe as THE producer of ready to eat turkey products. Stephens have been proud supply partners of Volys for many years. Fine quality turkey meat in a variety of packaging formats. Ready to slice, ideal for carveries and delis alike. Sliced or shaved by us ready to use. We provide plain and smoked versions.



## Chicken Sliced

450gm 500gm

Sliced cooked chicken breast. Versatile and tasty.

## Cooked Chicken Breasts

Smoked or plain

Ave 160gm per breast x 10 per pack

Cooked tender chicken breast.

Healthy, tasty and they look great too. Lightly smoked or plain





**Poultry lines and especially turkey have been developing and growing in recent times. We now offer two different grades of turkey as well as sliced chicken and cooked chicken breasts. Our top turkey product these days comes from our friends at Valley Farm in Hertfordshire. They're less than 80 miles away (as the turkey flies) and their barn reared birds are outstanding! We offer these exceptional UK reared and manufactured sliced turkeys alongside our amazing value offering from Volys.**

## **UK OK Turkey**

**Whole Breast, or sliced**

Here's a product that needs to be tasted to be believed. Real English turkey breast with minimal additives (we add a little salt cure to extend the shelf life) at a sensible price with the look and taste that makes this product really stand out. It's guaranteed UK reared. We put a lot of effort to make this product as natural and local as possible and when you try it we are certain you will be impressed!

Available as breast or sliced in various size formats from 250gm to 1kg.



The Burlton family have been rearing Turkeys at Valley Farm, Meldreth since 1966 when father Tony bought 5 acres of land and started delivering turkeys locally at Christmas on his Butchers bike.

Valley Farm is still a hands on family affair, now run by Tony's sons, Michael and Andrew.

The farm has always considered the way the turkeys are grown as key to its success. By using animal friendly techniques such as rearing turkeys in open-sided spacious barns, with plenty of fresh air and grassy paddocks in which to roam, they produce high quality, delicious tasting meat.

