

## COOKING

You will find many venison recipes in cook books that specialise in game food and it is well worth investing in one if you haven't already done so.

## TIPS

Use tinfoil to avoid drying the meat out.

Don't overcook venison and allow standing time.

Try wrapping in fatty bacon .

Always remember to take the meat out of the freezer at least 24 hours before use and thaw slowly in the fridge.

Enjoy your meals.



Fallow deer in the Park



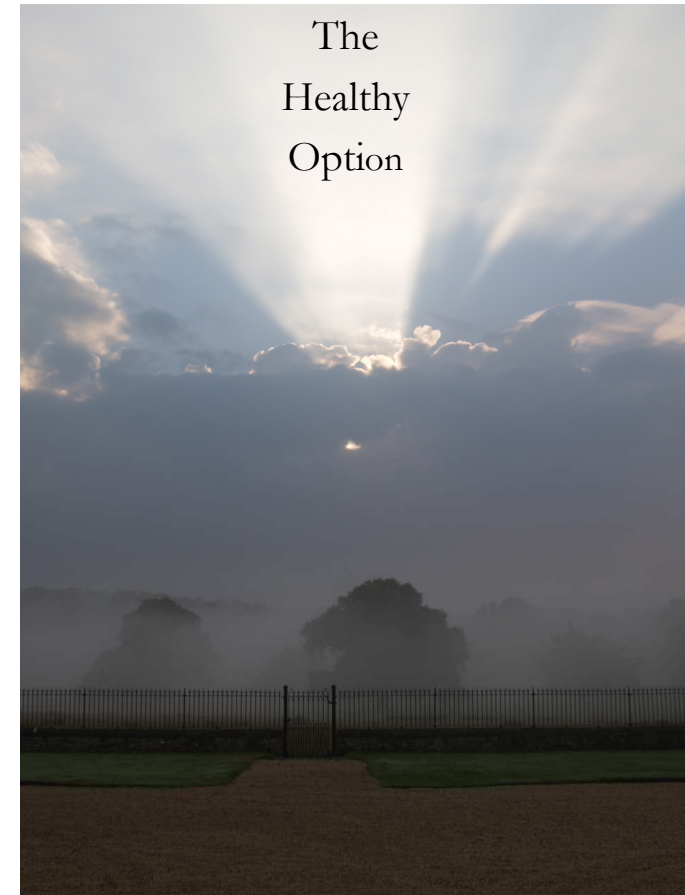
A Roe Buck

The Stock Estate  
Stock Gaylard Estate Office  
Sturminster Newton  
Dorset  
DT10 2BG  
Tel. 01963 23511

or E-mail  
[office@stockgaylard.com](mailto:office@stockgaylard.com)

# STOCK GAYLARD VENISON

The  
Healthy  
Option



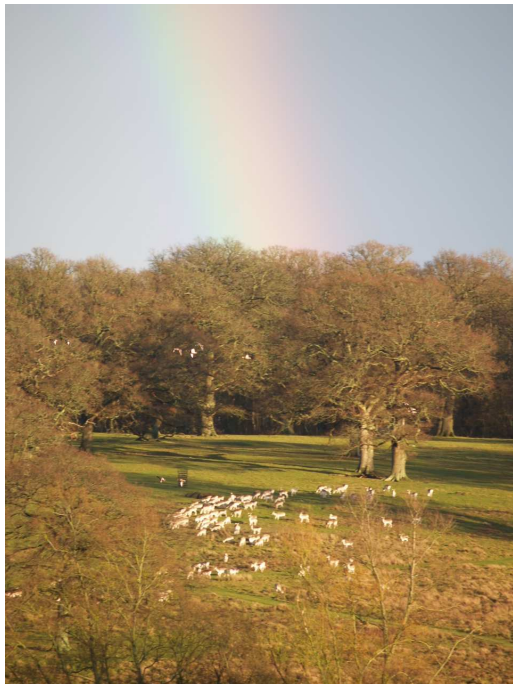
Sunrise Over The Deer Park

*“Easy to cook and very tasty”*

## **STOCK GAYLARD FALLOW DEER**

It is believed that fallow deer were first introduced to the park in 1268 under license. Though there is no evidence that they were present during mediaeval times. Thus the present herd is likely to have been reintroduced around 1800.

There are between 120 and 140 deer in the park of which around 40 will be does of breeding age. We aim to cull around that number each in order to maintain a healthy herd of a constant size.



## **BOXED VENISON**

We do simple boxes of venison that contain half a deer each. Thus the weight of each box will vary but a typical 10Kg box of fallow will have the following in it.

Boned Haunch 2.5 Kg  
Boned Shoulder 1.7Kg  
Whole fillet 800gms  
Diced steak 5 x 500gms.  
Sausages 5x 8pieces.  
Or  
mince 5 x500 gms

You will have meat suitable for any occasion....succulent stews, sausages or mince for the kids, a couple of dinner parties and still a super fillet for that special day....  
all for just over £100.00

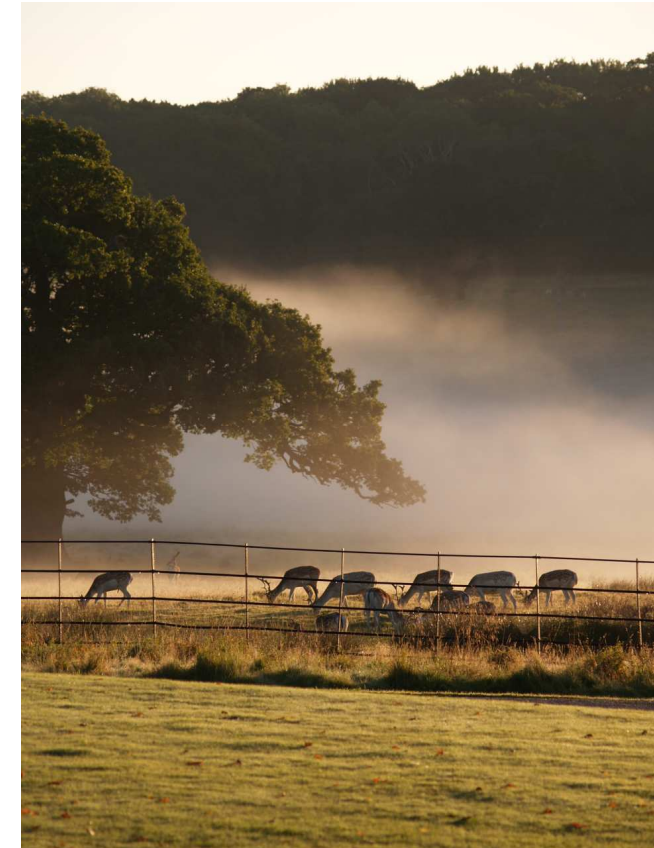
Most boxes will be pre-frozen unless you request it fresh for collection during the culling seasons which are as follows.

### Roe Deer

Bucks: 1st April to 31st October  
Does: 1st November to 31th March

### Fallow Deer

Bucks: 1st August to 30th April  
Does: 1st November to 31st March



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**Contact Andrew Langmead 01963 23511  
Or e-mail [aclangmead@stockgaylard.com](mailto:aclangmead@stockgaylard.com)**