



**Hyden Farm, Clanfield**

**023 92 632683**

## Farm Details.

Address – Hyden Farm, Clanfield, Waterlooville, Hampshire PO8 0SD

Contact – Richard Jones (Farmer) Bethan Jones.

Tel – Farmhouse - 023 92 632683 . Richard mobile 07774220795

Email [info@hydenorganics.co.uk](mailto:info@hydenorganics.co.uk)

## Booking a visit.

Please contact the farmhouse and speak with Richard or Beth. Alternatively send an email, detailing the dates you would like to visit and number and ages of the group.

Cancellation. Please let us know if you have to cancel the visit, either the day before or on the morning, at the latest.

## Finding Us.

**From the A3** – take the A272 towards Winchester. At Langrish, turn left, heading to East Meon. At East Meon, take a left turn, into the village, at the Church (which will be on your right).

Follow the road through the village towards Clanfield. Keep following the road, for about 2 miles. At the top of the hill, go right. (there is a white house on the corner as you turn right). Follow this road for 100 yards, you will see a little green triangle, go left here. Follow this road down through the woods for 1 mile. Hyden Farm is on the right, at the bottom of the hill. Come into the yard, unless instructed otherwise.

## When you arrive.

Please come on up to the house if no one is in the yard or ring Richards mobile. (there will almost certainly be someone there though!).

## A few rules!

When on the farm, we ask that you follow the following simple rules – just common sense really!

- 1) Please **DON'T** eat any of the animal feed, or put anything in your mouths. (it might look tempting but it won't do you any good!)
- 2) Please **DON'T** climb on any equipment **OR** gates. Again its tempting we know, but its safer not too – that includes the teachers/adults too!
- 3) If you have a packed lunch with you please **DON'T** feed any of the food to **ANY** of the animals. They are designed to eat special foods, **ONLY**. **THIS IS REALLY IMPORTANT**. All food must be kept on the coach and eaten in the designated area **ONLY**.
- 4) Please **DON'T** chase or frighten the animals, because we might chase you back! - they are not used to groups of people and it will upset them.
- 5) Please please look about you at all times. Be **AWARE** of machines moving, and where animals are. Stay with
- 6) Please please look about you at all times. Be **AWARE** of machines moving, and where animals are. Stay with the leader/adult/teacher at all times.
- 7) Please **DON'T** climb into any of the animal pens or touch any of the animals, unless you are with a Hyden Farm member.
- 8) Lastly make sure you **WASH YOUR HANDS** after your visit and before you eat your lunch!



**DO ASK LOTS OF QUESTIONS AND ENJOY YOUR VISIT!!**

## Who are we?

We are a small family farm and have been farming the Meon Valley for

5 generations.

Hyden Farm is a tenant farm of about 350 acres, and is part of a large estate within the Meon Valley.

We farm it as a mixed livestock farm, with a little arable, grown to produce feed for the animals.

We grow root crops (turnips), barley and grass for hay and silage.

We like to keep traditional and rare breeds of animal on the farm. All of the breeds are suited to this area of the southdowns and do well on its herb rich pastures.

## Cattle

Our cattle herd is centred around our Pedigree Longhorn Cattle. We are very proud of this herd and have been farming them since 1970, when we purchased 2 heifers. (uncalved cows). We now have about 40 breeding females!

Of the bloodlines we purchased, one was very successful and now every female we have can be related back to that first heifer, 'Heath and Reach Hyacinth'. We even bred a bull from her first daughter that went on to be used in the Longhorn A.I. scheme, 'Meon Valley Cherokee'! A real success.

We are very proud to say that our herd is now the 10<sup>th</sup> oldest in the country, although the breed is actually over 250 years old, as well as being one of the first 'improved' breeds of British cattle.

Did you know ,the beef the longhorn produces is reputed to be the finest you can eat? So say some of our most beloved TV chefs. We agree!

The cows are kept outside, all year, on our permanent ,clover and herb rich pastures, leaving the babies with their mums for 10 months. This reduces stress and allows the calves the best start.

We grow them on slowly, outside, on grass and fatten them at 2 ½ to 3 ½ years old. This investment of time produces the best textured and flavoured beef we can produce.

We do also use a Beef Shorthorn and Aberdeen Angus Bull to cross with some of the Longhorn Cows, two breeds renowned for their beautifully marbled meat. This produces a slightly different carcass without compromising on the quality of the product.

We are passionate about our beef and feel certain you will agree its quality is second to none. So try it and let us know what you think!

## The sheep

We keep several breeds of sheep to aid our varying lambing seasons. All our lambs are at least 50% Hampshire or Southdown, some are pure Hampshire and Southdown!

So why specialise in these 2 breeds?

Well ,firstly, they were bred to suit the environment of the south downs and secondly, because we firmly believe the produce is the finest tasting lamb that can be found!

To offer the best lamb at all times we keep a variety of female breeds, this includes, 50 Polled Dorsets, again a breed that is at home on the south coast that can breed at any time throughout the year. We lamb them in November. They are put to a Hampshire ram and produce milk fed lambs as early as March.

Then we have our pure Hampshire and Southdowns. We lamb these from the 1<sup>st</sup> of February as they naturally breed early in the year. We then have lambs ready for late May onwards.

Lastly we lamb the hill sheep, the Kerry, from Wales, and cross bred ewes, at the end of March for main season and autumn lamb. It's a busy year!

All our sheep are grazed on our traditional, conservation pastures throughout the summer and fed hay and green crop roots in the winter.

We have 300 breeding ewes and a dozen very busy rams!!

## The Pigs

We have a small herd of about a dozen sows and 1 or 2 boars.

We favour the old fashioned traditional breeds, as we do we all our animals, what can we say we like old things! We use the Saddle Black and Oxford Sandy and Black breeds.

These breeds were bred at a time when quality of meat was far more important than growth rates, fat levels and food conversion.

They all live outside in paddocks with small shelters to sleep in and have their piglets. It's a bit like a holiday park, although there are fewer complaints about the shower facilities!

We move them every year or so, to help prevent build up of disease in the pasture, but also because pigs love to dig! They completely destroy the pasture in pretty much record times, digging for roots and grubs. This all adds to a happy life for them but does create a bit of a mud bath in the winter for us!

We allow the sows to make their own nests before they 'farrow' (give birth), and they are never restricted in their movement. They are left to do it as nature intended. That in mind we also leave the piglets with their mums until they are 8 weeks old, the more intensive timeframe is as little as 17 days. Our method is the traditional one, much fairer on the pigs and the babies.

Sows are 'in pig' for 3 months 3 weeks 3 days. We can expect the sows to have 2 litters a year, hopefully with 10 piglets, although they can have anything from 2 to 16 piglets, nothing is ever easy!!

The pigs are fattened at 20-22 weeks old .

## **Poultry.**

We don't own a hatchery at the farm, so, we buy in our poultry as day old chicken, guinea fowl Keats and ducklings. This happens every month, and after 4 weeks of living in a warm brooding pen the babies go outside into their own houses, ready to enjoy the fresh air and free access to the pasture.

We actually use a French breed of chicken, called the 'Sasso'. The Sasso has been developed to grow slowly within a free range environment, unlike the British hybrid birds that are used within the fast growing, intensive broiler industry.

We grow all our poultry to 16 or 18 weeks, typically poultry is killed around 6 weeks old. We believe this is a much kinder way to produce chicken as well as producing a mature, textured meat that is full of flavour. It is particularly unusual in ducks as almost all are killed at 7 weeks old just before they moult. The moult is when the birds lose their baby feathers, which means they cannot be easily plucked and it also causes their growth to slow down.

All the birds at Hyden Farm are not only reared here but are also killed at home. They have no travelling and we believe this means less stress for the birds. They are then hung, before being processed, for a few days (similar to game) to aid the maturing of the meat. They are then finished ready for the oven.

One possible draw back to our production methods could be the size of birds we get! The chicken can be between 2-3Kg, 1.5-2Kg for guinea fowl and up to 3.5Kg for the ducks!

Some of the chicken we keep are more unique breeds which were once favourites of the Victorians and are now considered rare breeds, such as the Dorking chicken.

We only have about 80-100 laying hens on the farm and of course they are all free range, the farmhouse garden borders are therefore well scratched!

We keep several different breeds to give us eggs of different colours, from deep blue to deep brown with olive green and white somewhere in the middle. This provides a little bit of interest and makes the display that bit more attractive!

We keep the chicken on natural daylight, and so they stop laying when the days get shorter, and through the depth of winter. Then as the days get longer from January onwards, so they start laying again. This is in line with their natural behavioural pattern which helps them to live in a way that is with as little stress and pressure as possible, not quite the same for Richard though!!

Our birds also get several years of laying, unlike commercial hens which are usually given only 12 months. The shorter life of the commercial birds is drawn from the fact that they reduce

production in their 2<sup>nd</sup> and 3<sup>rd</sup> year and the shell of the egg becomes much weaker. We firmly believe that laying fewer eggs allows the chicken to put more goodness into each one they do lay, so you get an egg that is rich in colour with a thick yolk and creamy white, unlike the cheaper, watery eggs you can get, see if you can taste the difference?!

We also produce duck eggs from our Indian Runner Ducks, as well as selling Goose, Turkey, Guinea Fowl and Bantam eggs in their laying season. This is a short window, particularly for the Geese and Guinea fowl which occurs in Spring.

At Hyden Farm we produce Ducks for the table all year round. The babies come in each month and after a few weeks under a hot lamp they head off to the pasture to enjoy the freedom of the field and all that the grass can offer! They also get large, low water tanks just outside their houses so they can swim as and when they feel like! This is obviously an important natural function for water fowl, and really improves their quality of life, something that is important to our farming ethic, with regards to all the animals we keep.

We let our ducks grow through their moult, at around 7-8 weeks of age. They are a bit ungainly to look at and like to hang about at the pool with their mates! Because of the moult they can't actually be killed for about 6 weeks because you cannot remove the feathers. So ours are killed at around 16-18 weeks when they are at maturity which provides a superior flavoured and textured meat. This method also gives us fairly sizeable birds, sometimes up to 4Kg oven ready, almost a small goose, and plenty for feeding up to 8 people – honestly!

We do also keep Indian Runner Ducks for eggs, they are so amusing to watch and can really cheer you up. They run almost upright and appear like little gentlemen always in hurry and chattering away to each other!

Guinea fowl are more unusual than most of the poultry you find on farms and they can be very noisy! They are reared from 'Keats' (day olds) in the same way as the chicken but once they go outside they are kept in large runs, as opposed to the truly free range chicken and duck. This is because they are actually quite wild and very shy. If they were not contained within an open run they would be off to the next village at the first fright!! They are out all day in the fresh air and on grass despite the limitations.

They taste slightly different to chicken and the flavour is somewhere between chicken and pheasant, although there are definitely no shot pellets to contend with, unlike pheasant! Because they are grown to maturity at 16-18 weeks our guinea fowl can easily feed 4 people.

For a bit of fun, we also keep a few laying birds and their eggs really are special. The shell is incredibly tough but the content is bursting with flavour! They only lay for a short season so when the eggs are available it really is a special treat. They are very good for cake making too!

Turkeys.

We obviously keep our turkeys for the festive season, and we favour the Old fashioned, Norfolk Black turkey and the more improved Bronze. Both have dark feathers.

The Norfolk Black is regarded by some chefs, so we are told, as the ultimate turkey for eating with regards to its flavour. The flesh is slightly darker than the Bronze and slightly stronger in taste. The down side is that they are a much smaller bird, with far less meat to bone than the Bronze. They come in a very small size range from 8-11lbs (4-6Kg) for hens and 14-15lbs (7-8Kg) for the stags. We therefore use the Bronze bird to fill in the gaps in the sizes! The bronze is a plumper bird, and can grow between 10-50Lb (5-25Kg)!!

The bronze turkey still holds some of the more traditional characteristics as it has not been as 'improved' as the white turkey you can buy, therefore still providing an excellent textured and flavourful meat.

We get the day old poults in June, yes Christmas really starts early at Hyden, they are then reared all together and spend the days out in the pastures when they are old enough to go outside. They are kept in natural light patterns, and roost in a large airy barn at night. This allows them to grow at a natural pace until they reach maturity at around 24-26 weeks.

Geese.

Geese are something really special. They cannot be mass produced and their production is very traditional and in that vein it is very slow! This helps it to remain a real luxury that is pretty much only available, fresh, at Christmas.

We have a batch of 150 goslings every year along with a small pen of breeding geese that 'mother' the babies when they go outside. Our geese roam freely throughout their whole life, and spend lots of time grazing out in the fields behind the house, slowly growing fat for Christmas! They are penned into open yards at night to protect them from foxes. They are 6 months old before they are killed, and range in size from 4-8Kg.

## Health and Safety

### LAMBING.

HEALTH RISK	ACTION
<p><b>Diseases causing ABORTION.</b></p> <p>Enzootic abortion and toxoplasmosis etc. Organisms of these can cause abortion in humans.</p>	<p>Direct contact with sheep/lambing area when you are pregnant/trying to be/or think you may be should be AVOIDED.</p> <p><b><u>NO PREGNANT WOMEN IN LAMBING AREA.</u></b></p>
<p><b>Organisms causing digestive upset in humans.</b></p> <p>Eg salmonella, cryptosporidia.</p>	<p><b>Avoid excessive contact with stock, preferably DO NOT TOUCH stock.</b></p> <p>Ensure high levels of personal hygiene – <b><u>WASH YOUR HANDS WITH WARM WATER AND SOAP.</u></b></p>
<p><b>ORF.</b> A form of dermatitis that can be caught by humans via contact with infected sheep.</p>	<p><b>AVOID CONTACT WITH INFECTED SHEEP.</b></p> <p><b><u>ALWAYS WASH HANDS</u></b> after touching any livestock – especially sheep and lambs.</p>

Zoonotic diseases are the main risk associated with any livestock. Zoonotic diseases are those that are transferable to humans.

**RISKS ARE VERY LOW, BUT AWARENESS IS KEY.**

Advise of the above risks, and ensure everyone in the groups washes their hands after visiting the stock.

### Risk Assessment

<b>HAZARD/ACTIVITY</b>	<b>RISKS ASSOCIATED</b>	<b>LEVEL OF RISK</b>	<b>CONTROLS/ACTION REQUIRED BY VISITORS.</b>	<b>OVERALL RISK LEVEL</b>
<b>RUNNING CHILDREN</b>	<b>SLIPPING/TRIPPING /FALLING</b>	<b>LOW</b>	<b>CHILDREN MUST BE SUPERVISED. NO RUNNING.</b>	<b>LOW</b>
<b>WET GRASS</b>	<b>SLIPPING/TRIPPING FALLING</b>	<b>LOW</b>	<b>ALL VISITORS TO BE AWARE OF GROUND. TAKE CARE TO AVOID SLIPS. CHILDREN TO BE SUPERVISED.</b>	<b>LOW</b>
<b>UNEVEN SURFACES</b>	<b>FALLING – SPRAINS</b>	<b>LOW</b>	<b>ALL VISITORS TO BE AWARE OF GROUND, TAKE CARE TO AVOID TRIPPING. CHILDREN TO BE SUPERVISED.</b>	<b>LOW</b>
<b>CLIMBING ON OBJECTS.</b>	<b>SLIPPING/FALLING</b>	<b>HIGH</b>	<b>CHILDREN TO BE SUPERVISED. NO ONE TO CLIMB ON ANY EQUIPMENT/GATES.</b>	<b>LOW</b>
<b>ANIMALS</b>	<b>INFECTION/BITING/ KICKING/ CRUSHING</b>	<b>HIGH</b>	<b>ALL ANIMALS WILL BE RESTRAINED OR PROPERLY SEPARATED. ALL VISITORS PROHIBITED FROM ENTERING ANIMAL PENS WITHOUT SUPERVISION. VISITORS TO WASH HANDS AFTER SEEING ANIMALS.</b>	<b>LOW</b>
<b>BEEES WASPS INSECTS</b>	<b>STINGS</b>	<b>LOW</b>	<b>ONLY A RISK IF INSECTS/BEEES/WASP ARE PROVOKED. VISITORS TO KEEP CALM AND AVOID CONTACT.</b>	<b>LOW</b>
<b>ALIGHTING</b>	<b>FALLING/SLIPPING</b>	<b>HIGH</b>	<b>CHILDREN TO BE</b>	<b>LOW</b>

<b>FROM COACH/VEHICLES</b>			<b>SUPERVISED WHEN ENTERING/LEAVING COACH/VEHICLES. COACHES TO PARK IN DESIGNATED AREAS ONLY</b>	
<b>FARM MACHINERY</b>	<b>INJURY FROM MACHINERY/TRAPPING</b>	<b>HIGH</b>	<b>NO VISITORS TO TOUCH ANY MACHINERY ON THE FARM AND MUST COMPLY WITH SAFETY ADVICE GIVEN. OBSERVE AREAS OF ACCESS/RESTRICTION. ALL FARM STAFF TO BE AWARE OF PRESENCE OF VISITORS.</b>	<b>LOW</b>
<b>SUBSTANCES</b>	<b>INHALATION/SKIN CONTACT/EYE CONTACT.</b>	<b>HIGH</b>	<b>ALL POTENTIALLY HARMFUL SUBSTANCES WILL BE SECURED AWAY FROM VISITORS. VISITORS ADVISED NOT TO TOUCH ANY CONTAINERS.</b>	<b>LOW</b>
<b>INFECTION</b>	<b>VARIOUS</b>	<b>LOW</b>	<b>SUPERVISORS SHOULD BE AWARE THAT INFECTION RISK IS PRESENT IN ANY ENVIRONMENT- VISITORS TO ENSURE THEY WASH HANDS AFTER VISITING AND BEFORE EATING. CUTS/ABRASIONS SHOULD BE COVERED</b>	<b>LOW</b>
<b>PETROL/FUELS</b>	<b>FIRE/EXPLOSION</b>	<b>HIGH</b>	<b>NOT TO TOUCH. FARM VEHICLES RUNNING ON FUELS/PETROL WILL BE CONTROLLED BY THE FARM. ANY</b>	<b>LOW</b>

			<b>FUELS WILL BE SECURED FROM ACCESS.</b>	
<b>ELECTRICAL EQUIPMENT</b>	<b>FIRE/ELECTROCUTION</b>	<b>HIGH</b>	<b>ALL APPLIANCES REQUIRING IT WILL BE TESTED AND APPROVED (PAT). NO VISITORS TO TOUCH ANY ELECTRICAL EQUIPMENT. FARM STAFF WILL BE AWARE OF VISITORS AND TURN OFF EQUIPMENT WHERE NECESSARY.</b>	<b>LOW</b>
<b>STRAYING INTO PROHIBITED AREAS.</b>	<b>VARIOUS UNIDENTIFIED HAZARDS.</b>	<b>LOW</b>	<b>SUPERVISORS MUST ENSURE CHILDREN/VISITORS REMAIN IN DESIGNATED AREAS ONLY. ENTERING AREAS THAT ARE NOT WITHIN THE PARAMETERS OF THE VISIT IS STRICTLY FORBIDDEN.</b>	<b>LOW</b>
<b>BUILDINGS</b>	<b>UNSTABLE FLOORS/WALLS/FALLING DEBRIS</b>	<b>LOW</b>	<b>FARM ENSURES STRUCTURAL INTEGRITY OF BUILDINGS WHERE VISITORS WILL GO.</b>	<b>LOW</b>
<b>WATER</b>	<b>FALLING INTO WATER/DROWNING</b>	<b>LOW</b>	<b>CHILDREN MUST BE SUPERVISED THROUGHOUT THE VISIT. ANY WATER WILL BE SECURED OR AVOIDED.</b>	<b>LOW</b>

**FARMS ARE WORKING ENVIRONMENTS AND AS SUCH HAVE ASSOCIATED RISKS. CARE SHOULD ALWAYS BE TAKEN AND ALL VISITORS SHOULD BEHAVE SENSIBLY AND REMAIN VIGILANT DURING THEIR VISIT.**

