

Becky's Butchers is committed to quality local produce

For as long as she can remember, Becky Robinson has been passionate about good food and great meat. Growing up on her family's farm in Great Bromley, Becky enjoyed working closely with livestock, and developed a real love for quality produce and good, home-cooked food. After finishing college at 17, she knew that she wanted to pursue a career in butchery, and began to take her first steps towards achieving this goal.

Her journey began as a butchery apprentice at Suffolk Food Hall back in 2009. There, Becky spent two years honing her skills, before heading off on her travels, spending time in the USA, Australia and New Zealand. Whilst based in Australia, Becky had the opportunity to learn even more about livestock, working at a cattle ranch for two seasons as a cook, station hand and jillaroo. Returning from her travels in 2014, Becky completed her level three in butchery with a local butcher, taking her one step closer to her dream. Then, in 2017, she established Becky's Butchers, offering a professional private butchery service for people with livestock.

Since then, Becky's Butchers has gone from strength to strength, expanding into new, exciting areas and building on its previous successes. The butchery now boasts its own shop, which sells a range of fresh produce and freshly frozen meats. Earlier this year, the butchery began producing its own pies and sausage rolls, all made using meat straight from its very own on-site farm. Becky's Butchers has also been experimenting with biltong, creating a range of irresistible flavours including Chinese-inspired, chilli hot and more.

The butchery also produces all of its own beef, lamb and pork, and is proud of its variety of livestock at its farm. This includes 70 beef cattle, including Aberdeen Angus, Belgian Blue, Shorthorn and Limousin, 60 breeding Texel x ewes and 40 rare breed pigs. It sources its chicken from Suffolk-based Diaper Poultry, its ducks are from Gressingham, and its bacon and gammons are supplied by a

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wholesaler in Suffolk. It doesn't just stop at meat – the shop also stocks free range eggs from Stanway, honey from Lawford, rape seed oil from Colchester and seasonal vegetables from Great Bromley, where the butchers is based. Becky is passionate about locally-sourced produce, and makes sure to work with suppliers who share her commitment to farm welfare standards. Quality is at the heart of Becky's Butchers, and the business is proud to have been recognised at several regional and national awards. In 2018, it won the Harwich Sausage Competition with its Pork and Leek sausage, and was a finalist in the Countryside Alliance Awards for 2019.

The future looks bright for the butchery, with a number of exciting ventures on the horizon. Sustainability is set to be a major focus over the coming years, and Becky is looking to reduce the butchery's plastic waste by introducing eco-friendly packaging. She also hopes to expand the butchery's 'ready to eat' range with pork pies and scotch eggs. By the end of the year, the site will house another walk-in fridge and walk-in freezer, expanding its capacity to offer a freezing option for its private butchery clients. Over the longer term, Becky hopes to grow the farm shop into a real attraction for families and customers of all ages, serving as somewhere people can come to learn about farming and livestock, and try some great, locally-produced food, of course.



Becky's Butchers is passionate about locally sourced produce, with welfare standards at the fore



Based on a working farm, the shop is currently open three days a week, on Wednesdays from 10am to 6pm, and on Fridays and Saturdays from 10am to 4pm. For more information, call 07720 833207.

The shop boasts a range of fresh meats, frozen meats and local produce

Pictures: BECKY ROBINSON