

Scotch Mountain Meats

Frank Batty is a seventh generation farmer, one in a long line of farmers raising livestock on Scotch Mountain (near Meaford) since 1848. Frank and his family work 700 acres and sell beef, lamb and pork.



In 2005 Frank and two partners created a marketing company designed to help them avoid the uncertainties of the open market. They now sell directly to shops and restaurants, and offer larger cuts of meat (including hips, loins and sides). Their beef is processed at Metheral Meats in Creemore and their pork at Hoffmann's Meats in Stayner. In 2007 Scotch Mountain Meats received the *Premier's Award for Agri-Food Innovation Excellence* for their achievements in regional marketing.

Scotch Mountain cattle and sheep are raised naturally without the use of antibiotics, growth hormones, GMO products, or animal by-products. Everything the animals eat is grown on the farm and a wholesome feeding program keeps the animals in optimum physical health. Along with providing a nutritious diet the farm strives to keep the animals calm and comfortable at all times, even during transport. This is best for their emotional health, and Frank explains that relaxed animals also result in more tender meat. All products are available at the farm gate (by appointment) or you can order by email. **105466 Sideroad 10, Meaford • 519-538-5868**
inquiries@scotchmountainmeats.com.

Sold at:

100 Mile Market, Meaford
Creemore 100 Mile Store
Northern Health Foods (Lawson's), Owen Sound
Meaford Farmers Market
Sanagans Meat Locker, Kensington Market
White House Meats, Toronto

On the menu at:

Fisherman's Wharf, Meaford

Served at these Toronto restaurants

- Allen's Restaurant on the Danforth
- Union on Ossington
- Gilead Café & Bistro (operated by Jamie Kennedy Kitchens)
- Petit Dejeuner
- Olliffe