

Date: 13 November 2013

### **LMC meets with local butcher to promote FQAS**

LMC representatives recently visited Clayton Moore of M&W Farm Meats, Portadown to present the butchery staff with their Certificate of Approval for the use of the Farm Quality Assurance Scheme (FQAS) logo. M&W Farm Meats has been in operation for seven years. The shop stocks a large range of Farm Quality Assured beef and lamb cuts. The farm quality assured beef comes from a nearby farm owned by Clayton's father-in-law, David Weir, a breeder of Hereford and Angus cattle. The farm quality assured lamb comes from a local farm in Richhill.

Clayton has over 20 years' experience as a trained butcher and has had the opportunity to work in meat processing plants and butchers shops during this time. Clayton has recently expanded the business by developing a new "cooked" meals/meats facility to cope with the demand for convenience products which are tailored to meet the customer's needs.

M&W Farm Meats recently won a "Great Taste Award" for their 28 day matured Rib Eye steak and were shortlisted for a Farming Life and Danske Bank Award in the "Agri Food Business of the Year" category.

ENDS

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