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Dear Parents/Carers,

As you are aware, we have been tirelessly developing our community school farm over the last three years to benefit the children's education from across the Trust and the wider wellbeing of the whole community.

We now have many animals on half an acre of mix pasture and woodland. We are also very proud to offer a bespoke farm education curriculum that each child accesses weekly at Seal Primary School. This not only teaches them about the animals but also develops many life skills and essential character traits to enable them to flourish holistically within the wider world. I would like to take this opportunity to thank you for your ongoing support, as our achievements would not have been possible without supporters of the farm.

We are now ready to move onto the next stage of our farm development - local meat production. We have made several good connections with local farmers and breeders who are supportive of this next phase. Please note: it will not be the animals currently at the farm that will be used for meat. Instead, it will be the offspring that our current animals produce.

There are several reasons behind why we have decided to move towards meat production:

- Children deserve to understand where their food comes from and what local, well-reared meat tastes like. Understanding where food comes from is within the National Curriculum, and meat production is an industry that pupils should have the opportunity to learn about.
- Meat production will allow a further revenue stream for the farm, which will enable it to continue to sustain itself financially. The market for selling livestock for pets is very poor and similarly, the market for selling pedigree animals in Kent is poor.
- Food and bedding costs have risen dramatically which means we need to be able to increase the revenue stream.
- The market for sustainable, local, economical and ethical meat production is high and continues to increase.

The rearing of the animals which will be sold for meat will be done off site, once the animal has been born. We will be using local companies to process the meat and you will have the opportunity to purchase local, rare breed meat, thus reducing your carbon footprint and supporting the farm to continue to deliver farm education to our children, whilst housing our wonderful friendly animals. Thank you for your continued support, especially with this next phase of our journey.

Yours sincerely,

Sara Spellman
Outdoor Learning Leader
