



THE SHEEP EVENT 2026

FARM TOUR

MONDAY 27TH JULY 2026

08:00 Arrive at the Three Counties Showground, Malvern and meet your tour leader Malcolm Corfield.

08:15 Depart and transfer for the first visit of the day.

09:00 Farm visit – Chaileybrook Farm

Originally established in Kent, the Chaileybrook flock of pedigree Southdowns is now run by Jonathan Long and his family from their base in Herefordshire. The pedigree enterprise continues to focus on breeding high-quality Southdown sheep, maintaining the flock's strong genetic foundation and long-established reputation.

Alongside the Southdowns, the family also manages the Littlebrook flock of Blue Texels, overseen by the "junior shepherd", Sophie Long. This adds further diversity to the breeding programme, combining two performance-driven pedigree breeds.

These pedigree flocks are run in conjunction with a commercial sheep enterprise, which is primarily based on Romney ewes, with a smaller selection of Texel and Suffolk cross ewes. These commercial females are put to Southdown, Blue Texel, and Suffolk tups, producing lambs suited for both efficiency and market demand.

11:00 Transfer to a local restaurant for lunch

12:00 2-course lunch with tea/coffee

13:30 Board your coach and transfer to the second visit of the day

14:00 Farm visit - Madresfield Estate

Madresfield Estate is a mixed, regenerative farm that focuses on producing high-quality food while improving the health of the land.

The farm combines arable crops and livestock, creating a balanced system where each part supports the other. Crops such as cereals and beans are grown in long rotations, helping to maintain soil fertility and reduce the need for artificial inputs.

Livestock play a central role in this system:

- *Sheep are rotationally grazed across pasture, helping to naturally fertilise the soil and manage grassland*
- *Cattle (including traditional breeds like Hereford and Longhorn) are grass-fed and raised slowly to prioritise welfare and quality*
- *Pigs are reared in woodland environments, where they can forage and behave naturally*

This approach improves soil health, biodiversity, and sustainability, while also supporting animal welfare.

A key feature of the estate is its “farm-to-fork” model. Produce from the farm is processed and sold locally, including through the estate’s butchery and restaurant, giving full traceability from field to plate.

16:00 Return to the Three Counties Showground.

16:15 Approximate arrival time

End of Services.

COSTS

£99 per person

Based on a minimum of 30 participants

Included:

- 2 farm visits fees
- Coach transportation with tour leader
- 2-course lunch with tea/coffee

Not included:

- Meals & drinks, other than stated
- Items of a personal nature i.e.: telephone calls, gratuities

Please note:

In the event of any of the above visits not being available, a suitable alternative will be found.