

BRADFORD'S FARM



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Bradford's Farm Newsletter

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Bradford's Farm goes Alp!

Our apartment in Les 2 Alpes, France, is now booked for the whole of the 2010 ski-ing season, but if you fancy a fabulous summer holiday in the mountains in July or August, then get in touch. Further details are on our website, and if you would like to know more, give us a call or pick up a leaflet in the butcher's shop.

Caravans

We are now fully booked for rallies in 2010 and we are already taking bookings for 2011. However, there is plenty of space on the 5 hook-up CL site at Isfield, so give us a call soon, particularly if you want a pitch at a busy time, such as a Bank Holiday weekend.

Our caravan storage facility is full and renewals will be in July as usual. The annual charge will be rising this year, as we now have to pay VAT, so contact us for details. If you store your van with us, please do remember to put your name in the front when you drop it off, as it makes life so much easier for our staff!

More sad news

Following the death of Michael's Mother Marjorie in 2009, unfortunately his father Jim, who many of you will have met around the farm, is very ill with dementia. Jim is now living in a care home in Heathfield, where he is being very well looked after. Our friends and customers have been most helpful and supportive, so a big thank you to everyone.

Farm Butcher's Shop

We had a very busy Christmas in the butcher's shop, although collecting turkeys in the snow and ice was a big challenge for our customers! We still specialise in locally produced, naturally reared meat and poultry, including our own Aberdeen Angus beef and our sausages continue to win awards! We hope to see lots of you in 2010.

Butcher's Shop opening times

Wednesday 9.00- 5.00
Friday 9.00- 5.00
Saturday 9.00-1.00

The latest retail price list is overleaf.

Farming

Harvest went well, as thankfully last August was a dry month and we have planted some winter cereals, to be harvested in 2010. The rest of the crops will be planted in the spring. This helps to spread the work and the risk for us, but it is also incredibly good for wildlife and the environment, as many birds live and find food on the stubble over the winter. We also have uncultivated margins, woodland and permanent pasture areas and thousands of new hedge plants, to help the wildlife.

Recipe Suggestion - Tartiflette (Serves 4)

25g unsalted butter
175g lardons
800g waxy potatoes, peeled and cut into 3mm slices
250g reblochon cheese, cubed
250ml full fat creme fraiche
Salt and pepper

Serve with green salad and French bread

1. Preheat the oven to 150°C/gas 2. Grease a shallow baking dish
2. Fry the lardons in a frying pan until crispy and drain on kitchen paper
3. Put half the potato slices in the greased baking dish, season and add the lardons and half the cheese
4. Layer the remaining potatoes on top and smooth over the creme fraiche. Dot with the butter and the remaining cheese and season
5. Cover with tin foil and bake for about 1¼ hours, then uncover and return to the oven until brown and bubbling. Leave for 10 minutes before serving.

Bradford's Farm Butcher's Shop

Price List - January 2010

Tel: 01825 840368

	£ per kg		£ per kg
Beef		Lamb	
Braising steak	6.97	Breast	5.00
Brisket	5.59	Barnsley chops	13.36
Fillet steak	32.68	Casserole lamb	9.35
Kidney	4.07	Chump chops	14.24
Mince	5.59	Cutlets	11.78
Oxtail	5.88	Heart	1.26
Rib (boned)	13.20	Kidney	4.07
Rib (bone-in)	9.11	Kebabs	2.30 per pack
Rib-eye steak	17.11	Lamb fillet	12.60
Rump steak	16.04	Lamb mince	5.59
Silverside	8.87	Leg	9.42
Sirloin joint (bone-in)	13.36	Liver	4.38
Sirloin steak/rolled joint	19.55	Loin chops	13.36
Steak & kidney	6.16	Middle neck	3.41
Stewing steak	6.88	Rack of lamb	11.78
T Bone steak	14.57	Shoulder - bone in	5.33
Tongue	6.09	Shoulder - boned & rolled	7.16
Topside	8.87	Steak	16.14
		Shanks	9.42
Pork		Mutton	
Belly	5.39	Diced for casserole	9.35
Black pudding	5.19	Fillet	12.60
Casserole pork	7.15	Leg	9.42
Liver	3.04		
Loin	8.01	Sausages	
Loin chops	8.01	Beef	5.59
Spare ribs	4.03	Chipolatas	7.50
Spare rib joint	7.15	Gluten free pork	6.93
Steak	9.00	Lamb & mint	8.31
Tenderloin	11.31	Old English pork	6.93
Leg (boned)	7.15	Pork & apple	8.31
		Sausage meat	5.83
		Toulouse pork	8.31
Burgers		Pies	<u>Each</u>
Angus burgers 6oz (each)	.85	Lamb & potato	
Angus burgers 4oz (each)	.70	Steak & kidney	
Lamb & mint burgers 6oz (each)		Steak, stout & mushroom	
Pork, apple & bacon burgers 6oz (each)	.85	Individual	2.50
	.85	Medium (serves 2-3)	4.80
Bacon (Green or smoked)		Poultry & Eggs	
Back bacon	11.31	Chicken breast fillets	7.50
Collar joint	7.15	Chicken drumsticks	2.75
Corner/middle gammon	8.50	Chicken livers	4.38
Fore hock joint	4.00	Chicken quarter portions	6.93
Gammon steak	8.08	Chicken thighs	2.88
Lardons	5.00	Duck breasts	12.12
Streaky	6.34	Duck (Gressingham)	5.77
Whole gammon (bone in)	5.19	Free range whole chicken	6.34
		Free range eggs (size 1)	1.60 per ½ doz
		Quail eggs	2.00 per doz
Misc			
Rapeseed oil	4.50 per bottle		
Salad dressings	3.50 per bottle		
Pork scratchings	1.75 per bag		
Unpasteurised milk	80p per pint		