

BRADFORD'S FARM



www.bradfordsfarm.co.uk

Michael & Kathy Fordham
Bradford's Farm
Little Horsted
Uckfield
East Sussex TN22 5QP

t: 01825 840 368
f: 01825 840 611
m: 07850 674 668

e: enquiries@bradfordsfarm.co.uk

Bradford's Farm Newsletter

Issue 5
April 2005

New Developments

All of our new ventures are described on our updated website, along with some new photos and links, so do visit us soon at www.bradfordsfarm.co.uk. For those who still like good, old fashioned paper, we have also enclosed a copy of our new leaflet. If you are able to display copies, please ring Kathy and ask for supplies!

Caravan Site, Isfield

The opening of our Caravan Club site has been slightly delayed by the electricity company, but they are due to connect us at the end of April, so we should be ready to open during May! Details are already on the website and the leaflet and we hope to welcome many of you over the summer period. Just give us a ring if you would like to book.

Farm Tours

Kathy has completed her course and we are now fully accredited for school visits. However, don't forget that we also welcome groups of adults, of all ages. Your tour is individually designed to suit your group's needs and interests and all tours are conducted personally by Michael & Kathy. The marquee has now been erected, so we can offer a place for discussions, picnics or refreshments, whatever the weather!

Workshops

A warm welcome to Liam Williams, our local farrier, who is now renting a workshop/storeroom in the stable block.

Meat Sales

Pork - Three of the piglets have been slaughtered and we are finally able to offer some rare breed 'Kune Kune' pork. It is boxed as half a pig, weighing around 12kg. If you are interested, ring quickly to reserve yours, as obviously, supplies will be very limited this time! If it tastes good, we will find a sow for Spot the boar and breed some more, which will take about 10-12 months to be ready to eat.

Lamb - We have 'new season' lamb for sale; still in quarter lamb boxes. To suit those of you who like a bigger joint, we can now offer a choice of either whole or half legs/shoulders in your box.

Beef - We are still offering mixed boxes of Aberdeen Angus at the same price. When current stocks run out, we will be experimenting with some different combinations for the summer season, so watch this space for details!

Meat pies - the pies have sold well, so we will be continuing to stock them. We are pleased to be able to reassure you that the pie company have now sorted the problem of the crunchy potato in the lamb pie! If you bought lamb and potato pie from the first batch, we will give you a free pie with your next order of meat or pies.

Current Price List

Pork boxes (11-12kg)

With leg joints, rib joints, loin joint, chops and sausages **£62.00**

Lamb boxes (4-5kg)

With ½ leg/½ shoulder, chops, cutlets & mince **£32.00**
With whole shoulder, chops, cutlets & mince **£30.00**
With whole leg, chops, cutlets & mince **£38.00**

Aberdeen Angus Beef boxes (12kg)

Mixed boxes **£90.00**

Meat pies

Steak, stout & mushroom; steak & kidney; lamb & potato
Individual **£2.00**
Medium (serves 2-3) **£4.00**

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Recipe of the Month - Aromatic Beef with Orange & Apricots

Ingredients:

2lb braising steak
1 tsp fennel seeds
1 tsp ground coriander
2 sprigs fresh thyme
1 garlic clove, peeled and chopped
2 onions, peeled and sliced
3 carrots, peeled and chopped
2oz dried apricots
4 fl oz orange juice
3 celery sticks, chopped
6 fl oz red wine
1tbsp brown sugar
Seasoning

2tbsp plain flour
1 tbsp tomato puree
2 pts beef stock
6oz button mushrooms
Olive oil

Method:

1. In a large bowl, mix together all the ingredients above the ***** and leave to marinade in the fridge for at least 2 hours, preferably overnight.
2. Drain the marinade mixture and reserve.
3. Heat the oil in a large casserole and brown the meat with the vegetables.
4. Stir in the flour, the reserved marinade, the tomato puree and the beef stock and bring to the boil. Add the mushrooms.

Cover and transfer to a preheated oven 180°C, 350°F, gas mark 4, stirring occasionally, for approx. 2 hours or until the meat is tender.

Serve with mashed potato or rice and seasonal green veg.

Serves 4-6

If you have mislaid previous recipes, back copies of the newsletter are available on the website, or ring us and we will send you a paper copy.