

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^o
m: 07850 674 668

e: enquiries@bradfordsfarm.co.uk

Bradford's Farm Newsletter

Issue 14
Autumn 2006

New Livery Yard

The new livery yard at Little Bentley is looking lovely. The schooling area and the fencing around the second field is not quite finished, but some horses have already arrived. Work should be completed in the next few weeks.

Caravan News

Our Caravan Club CL has had a very busy year. We do stay open all year round, so do ring to book an off-season break if you feel the need! We do also use the adjoining field for rallies, so if your club is interested, call us to enquire about availability for 2007.

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.

Shop Talk!

Our farm butcher's shop is doing very well. Custom is growing all the time and we have lots of regular customers.

It seems early to be thinking about Christmas, but we need to have some idea of demand, so Christmas Order forms/price lists will be available by the end of September. We will be offering free range bronze turkeys and also geese, so **order early** to ensure that we can meet your requirements. Pick up a form in the shop or ring us and we will put one in the post. If you want something unusual, please let us know, as most things are possible!

We will deliver to trade or retail customers, by arrangement. We sell beef; pork; sausages; burgers; bacon; lamb; chicken and eggs. Just ring to order.

Our emphasis is on providing locally produced, high quality, naturally reared, mainly fresh but also frozen meat, from our own and neighbouring farms. We can tell you which farm produced your meat or eggs and how it was reared. All our meat is slaughtered in our local abattoirs and butchered in our shop.

Recipe Suggestion - Pork with Apricot

(Don't forget - back copies of recipes are on our website - just click 'newsletter')

500g pork fillet or steak, cut into cubes
2 tblsp plain flour
Salt and pepper
1 can apricots in juice
2 tblsp worcester sauce
2 tblsp demerara sugar
2 tblsp malt vinegar
8 tblsp water
2 tsp lemon juice

Serves 3-4

1. Toss pork in seasoned flour
2. Melt butter in large pan and fry pork until lightly browned
3. Chop apricots, mix with other ingredients and add to pork in pan
4. Bring mixture to the boil, while stirring, then reduce heat and simmer for 15 minutes. Add more water if required

Serve with rice and seasonal green vegetables

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Bradford's Farm Butcher's Shop Price List - Autumn 06

	£ per kg		£ per kg
<u>Beef</u>		<u>Lamb</u>	
Braising steak	5.73	Breast	1.54
Brisket	4.58	Barnsley chops	10.58
Fillet steak	25.35	Casserole lamb	6.40
Mince	4.85	Chump chops	12.34
Oxtail	4.84	Cutlets	9.25
Rib (boned)	9.85	Heart	.90
Rib (bone-in)	6.95	Kidney	3.53
Rib-eye steak	13.53	Lamb fillet	10.50
Rump steak	11.90	Lamb mince	3.96
Silverside	7.69	Leg	6.18
Sirloin joint	10.62	Liver	3.52
Sirloin steak	14.99	Loin chops	10.58
Steak & kidney	4.32	Rack of lamb	10.58
Stewing steak	5.10	Shoulder - bone in	4.62
T bone steak	11.62	Shoulder - boned and rolled	5.80
Tongue	5.28		
Topside	7.69		
<u>Pork</u>		<u>Pies</u>	<u>Each</u>
Belly	3.50	<u>Individual</u>	2.20
Casserole pork	4.20	Lamb & potato	
Liver	2.64	Steak & kidney	
Loin	4.50	Steak, stout & mushroom	
Loin chops	5.95		
Spare ribs	3.50	<u>Medium</u> (serves 2-3)	4.20
Spare rib joint	4.95	Lamb & potato	
Steak	7.80	Steak & kidney	
Tenderloin	9.80	Steak, stout & mushroom	
Leg (boned)	4.95		
<u>Sausages</u>		<u>Chicken & Eggs</u>	
Beef	4.20	Breast fillets	6.00
Chipolatas	6.50	Drumsticks	15p each
Gluten free pork	6.00	Free range whole chicken	5.50
Old English pork	6.00	Free range eggs (size 1)	1.20 per ½ doz
Sausage meat	5.30		3.52
Toulouse pork	7.20	Livers	6.00
		Quarter portions	1.90
		Thighs	
<u>Bacon</u> (Green or smoked)		<u>Burgers</u>	
Back bacon	9.80	Beef burgers 6oz (each)	.75
Collar joint	4.62	Beef burgers 4oz (each)	.60
Fore hock	2.20	Lamb & mint burgers 6oz (each)	.75
Gammon steak	7.00		
Lardons	4.50		
Streaky	5.50		
Whole gammon	4.50		

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