

BRADFORD'S FARM



www.bradfordsfarm.co.uk

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Bradford's Farm Newsletter

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Exciting New Livery Development!

Many of you will know Jake Tarrant, who works in the Bretvents workshop in the yard. We are working in partnership to open a new livery yard, stable block and schooling arena at our other site at Little Bentley farm. This new facility will be run by Jake and will be in addition to our existing livery facilities at Bradford's Farm, which will continue as normal. More details will follow when building work starts.

Workshops

We would be very grateful if our colleagues in the workshops could park all their vehicles in the car park at the rear of the yard, unless they are loading. You are welcome to double park there if it gets busy. This will ensure that there is space at the front for both our customers and yours, the livery customers and our personal visitors at the farmhouse. Your co-operation is much appreciated.

New butcher!

Our home grown and reared Aberdeen Angus beef is still slaughtered at the abattoir near Heathfield, but we have new butchering arrangements, with John Inman, the excellent butcher in Framfield Road, Uckfield. Some of you may know him already. We are confident that all our cuts will be impeccable! All of our beef is still hung for three weeks.

Don't forget, all our cuts of beef are now available as individual small packs or in mixed boxes.

See overleaf for a full price list of beef, lamb and **pre Christmas Pie Sale!**

Caravan Storage

It would be much appreciated if our caravan storage customers could write their surname on a piece of card and put it in the front window of their caravan when dropping it off at the farm. This will be a great help to our staff, when they are faced with a row of caravans to put away and are not sure which keys belong to which van!

Recipe Suggestion - Grandma's Potato Hash

Ingredients:

500g/1lb beef mince
2 medium onions, chopped
2 large carrots, peeled and chopped into small pieces
600g/1¼lb potatoes, very thinly sliced
¾pt beef stock
½tsp dried thyme
Vegetable oil for frying
Seasoning

Method:

1. Use a large, thick bottomed pan. Gently fry the onions in the oil until softened, then add the mince and fry for about 5 minutes
2. Add stock, thyme and carrots, mix well and cook for 5 minutes
3. Add potatoes on top of the meat, cover pan and simmer gently, without stirring, for 30 minutes or until the potatoes are soft and just starting to break up.
4. Mix well and season to taste. Serve with pickled red cabbage or beetroot and seasonal green veg.

Serves 4

Don't be fooled by the simplicity of this recipe - it tastes great!

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Meat Sales - price list

Aberdeen Angus Beef

Fillet steak pack (2 x 125g steaks)	£5.00
Sirloin pack (2 x 250g steaks)	£6.20
Rump pack (500g steak)	£5.00
Stewing steak pack (500g)	£2.60
Braising steak (500g)	£3.20
Mince (500g)	£1.50
Topside joint	£7.00kg
Bone in rib joint	£7.00kg
Rolled rib	£10.00kg
6oz burgers	75p each

12kg mixed boxes £80.00
(Steaks, joints, braising/stewing steak & mince)

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

Meat pies - sale! *(Steak stout & mushroom or steak & kidney or lamb & potato)*

Individual	£2.00 each or 3 for £4.00
Medium (serves 2-3)	£4.00 each or 3 for £11.00

To order, phone Kathy 01825 840368

We deliver free for orders over £10 in the local area (Uckfield, Lewes, Crowborough, Hailsham, Heathfield and surrounding villages) or you can collect (by arrangement) from Bradford's Farm.