

BRADFORD'S FARM



www.bradfordsfarm.co.uk

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Bradford's Farm Newsletter

**Issue 3
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Happy New Year!

Best wishes for 2005, from all of us at Bradford's Farm. We have lots of exciting new ventures planned for this year - watch this space for news!

Car Parking

It is sometimes very busy in the yard, as we have delivery lorries, customers, caravans, workers and farm vehicles all competing for space and trying to get past each other! To make life as easy and as safe as possible, if you are working here on the farm or in the workshops/offices, please park in the car park by the horse paddock. Livery customers may park in front of the stable barn. 2-3 spaces are available in front of the meat room for short term collection or loading only. Caravans should continue to be collected and dropped off in front of the big grain store as before. We will be putting up signs to assist. Please drive carefully and slowly in the yard and round the back - you never know who or what may be around the corner!

Recipe of the month - Tuscan pot roasted lamb

Olive oil
Joint of lamb (e.g. half shoulder or leg)
2 garlic cloves
Rosemary sprigs
3oz chopped smoked bacon
1 chopped onion
2 carrots, chopped
2 celery sticks, chopped
1 leek, chopped
¼ pint red wine
½ pint stock
14oz/400g can chopped tomatoes
Fresh thyme
14oz/400g can of flageolet beans, drained and rinsed
Seasoning to taste

January Sale!

We are having a meat sale to make way for new stocks, so now is a good time to replenish your stocks if you are running low, or perhaps try some beef or lamb for the first time. Just a reminder: each lamb box weighs 4-5kg (9-11lb) and contains ¼ lamb, which includes half a leg; half a shoulder; loin chops; cutlets and lamb mince.

Lamb only £25 per box

Beef only £80 per 12kg box

Reserve yours soon, as there are limited stocks available.

For those of you who have tried our meat, we have enclosed a customer survey. Please take a couple of minutes to fill in and return it by the end of January, so that hopefully, we can meet your requirements. The next beef animal will be butchered at the beginning of February, so if you want burgers or bigger joints, we need to know before then!

1. Heat the oil in a large frying pan and brown the lamb on all sides. Remove and leave to stand.
2. Slice the garlic, make incisions all over the meat and push a slice of garlic and a sprig of rosemary into each.
3. Add the bacon, onion, carrot, celery and leek to the pan and cook for about 10 minutes until soft, then transfer to a large casserole pan.
4. Stir in the red wine, add the stock, thyme and chopped tomatoes and season.
5. Place the lamb on top, cover and cook in the oven at 170°C/325°F/gas 3 for 2½ hours.
6. Stir in the beans and add more stock/wine if necessary. Return to the oven for a further hour or until the lamb is tender.

Serve with crusty bread and vegetables of your choice.

Serves 4

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Horse Livery

We are very sorry to have to tell you that Flint died on New Year's Eve. We will all miss him and we send our good wishes to Gail.

However, on a happier note, Vicki at Profiles has made an impulse buy and we are pleased to welcome Jazz - an unexpected addition!

We still have a vacancy for DIY livery, so if you know anyone who is looking for a small, friendly yard, then do put them in touch with us.

Caravan Services

The caravan site in Isfield continues to progress and we have planted a screening hedge in front of it. We will keep you informed of our progress and are still planning to be ready to open when the warmer weather comes.

Best wishes
Michael & Kathy Fordham