

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 13
July 2006

New Livery Yard

The planning application for a new livery yard at Little Bentley has been approved and building work is well underway.

Caravan News

Caravan storage invoices are enclosed for our storage customers. Thank you to those of you who have paid before receiving the bill!
Don't forget to put your name in the front window of your caravan when you bring it back - it really helps our staff!

Shop opening times

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

New Farm Butcher's Shop!

Our farm butcher's shop opened on Saturday 17 June. Thank you to all of you who came and supported our opening day - we were incredibly busy!

We will deliver to trade or retail customers, by arrangement, on any day of the week except Sunday. We sell beef; pork; sausages; burgers; bacon; lamb; chicken and eggs. Just ring to order and tell us whether you would like your meat fresh or frozen.

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.

The retail price list is overleaf.

We also have a **special offer on frozen 500g packs:**
Braising steak £2.50
Mince £1.00

Recipe Suggestion - Minty Summer Beef Casserole

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

1kg braising steak, cut into cubes
2 tblsp plain flour
Salt and pepper
3 tblsp rapeseed oil
250g young carrots, trimmed
250g small turnips, trimmed
2 pts beef stock
500g small new potatoes, scrubbed
1 bunch spring onions, whole and peeled
150g green beans
150g peas
1 tblsp each chopped parsley and mint

Serves 4-6

1. Heat the oven to 170°C, gas mark 3
2. Put the beef flour, salt and pepper in a small polythene bag and toss around until evenly coated
3. Heat the oil in a large flameproof casserole dish and brown the meat all over. Add the carrots, turnips and beef stock. Bring to the boil. Cover tightly and put in the oven for 1 ½ hours
4. Add the potatoes and return to the oven for 45 minutes or until the meat is tender
5. Add the spring onions, beans and peas. Cook for a further 15 minutes. Sprinkle with the fresh herbs before serving, with crusty bread to mop up the gravy

BRADFORD'S FARM



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

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

www.bradfordsfarm.co.uk

e: enquiries@bradfordsfarm.co.uk

	£ per kg		£ per kg
<u>Beef</u>		<u>Lamb</u>	
Braising steak	5.73	Breast	1.54
Brisket	4.58	Chump chops	12.34
Burgers 6oz (each)	.75	Cutlets	9.25
Burgers 4oz (each)	.60	Heart	.90
Fillet steak	25.35	Kidney	1.40
Mince	2.60	Lamb burgers 6oz (each)	.75
Oxtail	4.84	Lamb fillet	9.25
Rib (boned)	9.85	Lamb mince	3.96
Rib (bone-in)	6.95	Leg	5.73
Rump steak	11.90	Liver	3.52
Sirloin	10.62	Loin chops	10.58
Sirloin steak	14.99	Rack of lamb	10.58
Silverside	7.69	Shoulder	4.62
Steak & kidney	4.32		
Stewing steak	5.10		
T bone steak	10.40		
Topside	7.69		
<u>Pork</u>		<u>Pies</u>	<u>Each</u>
Belly	3.50	Individual	2.20
Liver	2.64	Lamb & potato	
Loin	4.50	Steak & kidney	
Loin chops	5.95	Steak, stout & mushroom	
Spare ribs	3.50		
Spare rib joint	4.40	Medium (serves 2-3)	4.20
Steak	7.80	Lamb & potato	
Tenderloin	9.80	Steak & kidney	
Leg (boned)	4.95	Steak, stout & mushroom	
<u>Sausages</u>		<u>Chicken & Eggs</u>	
Beef	4.20	Free range whole chicken	5.50
Chipolatas	6.50	Free range eggs (size 1)	1.20 per ½ doz
Old English pork	6.00		
Sausage meat	5.30		
Toulouse pork	7.20		
<u>Bacon</u> (Green or smoked)			
Back bacon	9.80		
Collar joint	4.62		
Fore hock	2.20		
Gammon steak	7.00		
Lardons	7.00		
Streaky	5.50		
Whole gammon	4.50		