

BRADFORD'S FARM



www.bradfordsfarm.co.uk

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Bradford's Farm Newsletter

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Meat Sales

Beef - we can now offer **single steaks or roasting joints**, in addition to our boxed options.

'Weekender' 12kg box contains prime Aberdeen Angus fillet, rump and sirloin steak, joints and burgers. Perfect for the BBQ or for Sunday dinner! **100% beef 6oz burgers**, individually packed - available in any quantity, from one to one hundred. So popular that the first delivery sold out in a week - order quickly!

For those of you who like the traditional option, we are still offering **mixed 12kg boxes** of steaks, joints, braising/stewing steak and mince.

Lamb - quarter lamb boxes with the option of big or smaller joints

Pork - our rare breed Kune Kune boar Spot and sow, Martha, have recently got together. We will let you know the result as soon as possible and are hoping to have more pork available in 2006.

Meat pies - still available in any quantity, from one to one hundred - great to keep in the freezer for that day when you need a quick dinner!

Caravan Site, Isfield

Just a reminder that our Caravan Club site is open all year round. Details are on the website and in our leaflet. Just give us a ring if you would like to book.

Caravan Storage

We are now full up again and do not anticipate any vacancies in the near future.

Current Price List

Aberdeen Angus Beef

Fillet steak pack (2 x 4oz steaks)	£5.00
Sirloin pack (2 x 8oz steaks)	£6.20
Rump pack (1lb steak)	£5.00
Boned and rolled topside joint	£3.50 per lb
Bone-in Rib joint	£3.50 per lb
6oz 100% beef burgers	50p each or £15.00 for box of 40
Weekender boxes (12kg)	£90.00
Mixed boxes (12kg)	£80.00

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

Meat pies

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

Remember, we are happy to deliver for orders of over £10 in the local area (Uckfield, Lewes, Crowborough, Hailsham, Heathfield and surrounding villages).

Farm Tours

We have hosted some very enjoyable farm tours for various local groups and some from abroad! We have now finished for this season, but groups are welcome to book for 2006, starting at Easter and continuing until late August. The price for 2006 will be £75 per tour. We can provide tea and coffee, other drinks, sandwiches or cake, for a small extra charge or you are welcome to bring your own picnic and eat in the marquee.

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Recipe Suggestion - Hot seared beef salad with honey dressing

Ingredients:

1lb rump or sirloin steak
12oz new potatoes
1 small cucumber
1½oz flaked almonds or pine nuts, toasted
4tbsp extra virgin olive oil plus 1tbsp for frying
2tbsp sherry or balsamic vinegar
2tbsp runny honey
Bag of mixed salad leaves
8 cherry tomatoes
Flat leaf parsley
Seasoning

Method:

1. Cook new potatoes, peeled and halved, in boiling salted water for 10-15 mins until tender. Drain and set aside.
2. Slice cucumber into a large bowl with chopped parsley and almonds or pinenuts. Add the warm potatoes.
3. To prepare the dressing, in a small bowl, whisk together 4tbsp olive oil, vinegar and honey and season.
4. Heat 1tbsp olive oil in a frying pan and fry steak for 2-5 mins. per side, according to preference. Season and set aside to rest for 5-10 mins.
5. Cut the beef into 2 inch strips and add to the potatoes, cucumber etc. Pour any beef juices from the pan into the salad dressing.
6. Take the salad leaves and arrange on a large plate, scatter cherry tomatoes, halved, over the salad leaves and spoon over half the dressing. Pile the beef and potato mix over the salad leaves. Drizzle with the remaining dressing and garnish with sprigs of parsley before serving.

Serve with crusty bread and butter.

Serves 4

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.