

## **Bradford's Farm Newsletter**

**Issue 21  
May 2010**

### **More sad news**

Following the death of Michael's Mother Marjorie in 2009, unfortunately his father Jim, who many of you will have met around the farm, also died recently. He had been ill for a while and in some ways it was a blessed release, but we all miss him very much. We have been overwhelmed by kind wishes and support, so thank you to everyone.

### **Bradford's Farm goes Alp!**

Our apartment in Les 2 Alpes, France, is available, so if you fancy a fabulous summer holiday in the mountains in July or August, then get in touch. We are also taking bookings for the 2010-11 ski season. Further details are on our website, and if you would like to know more, give us a call or pick up a leaflet in the butcher's shop.

### **Caravans**

We are still taking rally bookings for 2011, although we are nearly full, so get in touch soon. However, there is plenty of space on the 5 hook-up CL site at Isfield, so give us a call soon, particularly if you want a pitch at a busy time, such as a Bank Holiday weekend.

Our caravan storage facility is full and renewals will be in July as usual. The annual charge will be rising this year, as we now have to pay VAT, so contact us for details. If you store your van with us, please do remember to put your name in the front when you drop it off, as it makes life so much easier for our staff!

### **Farm Butcher's Shop - big plans!**

As many of you know, we own 24 acres of land in Isfield next to Station Road, running from behind Lime Tree Villas to the rear of the Laughing Fish, including the field opposite the Rec.

We are interested in making some plots available to local people, for a nominal rent, to grow fruit and vegetables for their own consumption, in a similar way to an allotment..

We would also like to move our farm shop from Bradford's Farm, Little Horsted to Isfield and to sell a greater range of locally produced goods, including surplus produce from the community plots, thereby providing Isfield with a village shop, selling a wide range of produce, including butter, cream, cheese, fruit and veg, flour, ice-cream etc. in addition to meat, poultry and eggs.

We have been consulting both our customers and the residents of Isfield and the response has been overwhelmingly positive.

We will need to build a new, purpose built shop and are just about to put in a planning application, so watch this space for news.

### **Butcher's 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.**

### **Recipe Suggestion - Sausage and Bean Pasta(Serves 4)**

*8 pork sausages, cut into chunks*  
*2tbsp olive oil*  
*1 onion, peeled and chopped*  
*1 clove of garlic, peeled and chopped*  
*1 can chopped tomatoes*  
*250g spaghetti*  
*110g frozen runner beans, sliced*  
*Sprig of thyme*  
*2tbsp grated cheese*  
*Salt and black pepper*

1. Heat oil in large pan and fry chunks of sausage until browned
2. Add the onion and garlic and cook for five minutes, stirring occasionally
3. Stir in the tomatoes and add thyme
4. Simmer gently for about 10 minutes, add runner beans and cook for another 5 minutes
5. Season to taste and serve spooned over cooked spaghetti, with cheese sprinkled on top

## Bradford's Farm Butcher's Shop

### Spring 2010

	£ per kg		£ per kg
<b>Beef</b>		<b>Lamb</b>	
Braising steak	7.10	Breast	5.00
Brisket	5.70	Barnsley chops	13.40
Fillet steak	32.68	Casserole lamb	9.35
Kidney	4.50	Chump chops	14.25
Mince	5.70	Cutlets	11.80
Oxtail	5.90	Heart	2.00
Rib (boned)	13.20	Kidney	4.50
Rib (bone-in)	9.15	Kebabs	2.50 per pack
Rib-eye steak	17.15	Lamb fillet	12.60
Rump steak	16.05	Lamb mince	5.70
Silverside	8.90	Leg	9.45
Sirloin joint (bone-in)	13.40	Liver	4.40
Sirloin steak/rolled joint	19.60	Loin chops	13.40
Steak & kidney	6.30	Middle neck	4.50
Stewing steak	6.90	Rack of lamb	11.80
T Bone steak	14.60	Shoulder - bone in	5.50
Tongue	6.10	Shoulder - boned & rolled	7.50
Topside	8.90	Steak	16.15
		Shanks	9.45
<b>Pork</b>		<b>Mutton</b>	
Belly	5.40	Diced for casserole	9.35
Black pudding	5.20	Fillet	12.60
Casserole pork	7.15	Leg	9.45
Liver	3.10	<b>Sausages</b>	
Loin	8.10	Beef	5.70
Loin chops	8.10	Chipolatas	7.50
Spare ribs	4.10	Gluten free pork	6.95
Spare rib joint	7.15	Lamb & mint	8.30
Steak	9.00	Old English pork	6.95
Tenderloin	11.35	Pork & apple	8.30
Leg (boned)	7.15	Sausage meat	5.90
		Toulouse pork	8.30
<b>Burgers</b>		<b>Pies</b>	<u>Each</u>
Angus burgers 6oz (each)	.90	Lamb & potato	
Angus burgers 4oz (each)	.70	Steak & kidney	
Lamb & mint burgers 6oz (each)	.90	Steak, stout & mushroom	
Pork, apple & bacon burgers 6oz (each)	.90	<b>Individual</b>	2.50
		<b>Medium (serves 2-3)</b>	4.80
<b>Bacon</b> (Green or smoked)		<b>Poultry &amp; Eggs</b>	
Back bacon	11.31	Chicken breast fillets	7.50
Collar joint	7.15	Chicken drumsticks	2.80
Corner/middle gammon	8.50	Chicken livers	4.50
Fore hock joint	4.00	Chicken quarter portions	6.35
Gammon steak	8.08	Chicken thighs	3.00
Lardons	5.00	Duck breasts	12.15
Streaky	6.34	Duck (Gressingham)	5.80
Whole gammon (bone in)	5.19	Free range whole chicken	6.35
		Free range eggs (size 1)	1.60 per ½ doz
<b>Misc</b>			
Rapeseed/sunflower oil	4.50 per bottle		
Salad dressings	3.50 per bottle		
Pork scratchings	1.75 per bag		
Unpasteurised milk	90p per pint		