

BRADFORD'S FARM



www.bradfordsfarm.co.uk

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Bradford's Farm Newsletter

Issue 6
Summer 2005

Caravan Site, Isfield

The Caravan Club site is finally open! Details are on the website and in our leaflet and we hope to welcome many of you over the summer period. Just give us a ring if you would like to book.

Caravan Storage

We have a couple of spaces available for caravan storage, so if you have friends who are looking for somewhere, please ask them to get in touch soon, as spaces tend to go very quickly.

Farm Tours

We have hosted some very enjoyable farm tours for various local groups and have space in the diary for a few more, so if your family party, social group or local school would like to visit, do give us a call soon. We will carry on until the end of harvest, usually around the end of August. We can provide tea and coffee, other drinks, sandwiches or cake, or you are welcome to bring your own picnic and eat in the marquee.

Livery & Grazing

A warm welcome to Rebecca, Cathy and Emma, with horses Bracken and Alfie and to Jean and family, with Ben.

Employee

Welcome to Richard, who has been self employed with us for many years and is now employed full time working here at the farm. You are likely to see him in the farmyard or about on a tractor.

Meat Sales

Beef - the 'Weekender' box has arrived! This 12kg box contains prime Aberdeen Angus fillet, rump and sirloin steak, joints and burgers. Perfect for the BBQ or for Sunday dinner! You can also now buy our **100% beef 6oz burgers**, individually packed, for the BBQ - available in any quantity, from one to one hundred!

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

Lamb - we still have 'new season' lamb for sale in quarter lamb boxes - it is going fast, so ring and reserve yours soon!

Pork - we have sold out of pork boxes and the meat was absolutely delicious. We have recently acquired a Kune Kune sow named Martha, so we will keep you informed about any future pork production!

Meat pies - still available in any quantity, from one to one hundred!

Current Price List

Aberdeen Angus Beef

Weekender boxes (12kg)	£90.00
6oz 100% beef burgers	50p each or
	£15.00 for box of 40
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).

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Recipe Suggestion - Lamb with honey, apple and chive glaze

Ingredients:

8 lamb cutlets
½ pint apple juice
4 tbsp apple sauce (from a jar is fine)
2tbsp honey
8 medium size parsnips, peeled and halved lengthways
2 red onions, peeled and cut into wedges
3tbsp olive oil
2tbsp freshly chopped chives
Seasoning

Method:

1. Put apple juice, apple sauce and honey in a pan, bring to the boil and simmer rapidly for 20-25 minutes until reduced to ¼ pint. Set aside to cool slightly.
2. Place parsnips and red onions in a large non stick roasting pan and drizzle over olive oil.
3. Season cutlets and add to vegetables.
4. Mix the chives into the apple glaze and brush over the cutlets.
5. Bake uncovered for 35-45 minutes, turning once and basting with any remaining glaze (Gas mark 6, 200°C, 400°F).

Serve with the roasted parsnips and onions, any remaining glaze and a fresh green salad.

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.