

BRADFORD'S FARM



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Bradford's Farm Newsletter

Issue 19
Summer 2009

Bradford's Farm goes Alp!

Our apartment in Les 2 Alpes, France, has been a huge success. We let it out in both summer and winter and we have had several brilliant holidays ourselves!. It sleeps 4 and is 100m from the central ski lifts. The resort offers excellent winter and summer (glacier) ski-ing/boarding and in summer, mountain biking, hiking, white water rafting, canoeing, swimming etc. 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

The caravan site gets busier all the time and rally dates for 2010 are booked already. We have just sent out renewal notices for our caravan storage facility, so ring now if you are looking for storage, as vacancies are filled very quickly!. The annual charge has been kept the same as last year - see the website 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!

Sad news

We are sorry to say that Marjorie, Jim's wife and Michael's mother, died recently after a short illness. We will all miss her very much and the farm business won't be the same without her. Her funeral was a truly wonderful occasion, attended by 100s of people and we are very grateful to all our friends, neighbours and relatives for their kindness and support.

Farm Butcher's Shop

The shop seems to get busier all the time, so much so that we are recruiting an additional butcher to help Henry, so there should be a new face soon to welcome you all. Don't forget, you can get all your barbecue stuff from us, including gluten free burgers and sausages, as well as whole pigs and lambs for spit roasts

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.

Farming

We have just made hay and thankfully, got it all in before the heaven's opened! The hay has benefited from the sunshine and looks nice this year, although due to the cold nights in May, there isn't too much of it! Harvest is nearly upon us again and the crops look OK - some are better than others, but that's nothing new!

Recipe Suggestion - Quick sausage cassoulet (Serves 4)

12 Toulouse sausages
25g/1oz butter
1 tbsp olive oil
1 large red onion, peeled and chopped
1 can flageolet beans, rinsed
1 can cannellini beans, rinsed
2 cans chopped tomatoes with garlic
1 tsp dried thyme
2 tsp sugar
Salt and freshly ground black pepper
2 tbsp fresh chopped parsley

1. Cut sausages into chunks. Heat oil and butter in a large sauce pan and gently fry the sausages and onion for about 10 minutes until browned
2. Add beans, tomatoes, thyme and sugar, bring to the boil and simmer gently for 10 minutes until the vegetables are tender and the sausages are cooked through
3. Season and ladle into warmed shallow bowls. Sprinkle with chopped parsley and serve immediately

Serve immediately with a good red wine and lots of crusty French bread

Bradford's Farm Butcher's Shop

Price List - Summer 09

Tel: 01825 840368

	£ per kg		£ per kg
Beef		Lamb	
Braising steak	6.97	Breast	5.00
Brisket	5.59	Barnsley chops	13.36
Fillet steak	32.68	Casserole lamb	9.35
Kidney	4.07	Chump chops	14.24
Mince	5.59	Cutlets	11.78
Oxtail	5.88	Heart	1.26
Rib (boned)	13.20	Kidney	4.07
Rib (bone-in)	9.11	Kebabs	2.30 per pack
Rib-eye steak	17.11	Lamb fillet	12.60
Rump steak	16.04	Lamb mince	5.59
Silverside	8.87	Leg	9.42
Sirloin joint (bone-in)	13.36	Liver	4.38
Sirloin steak/rolled joint	19.55	Loin chops	13.36
Steak & kidney	6.16	Middle neck	3.41
Stewing steak	6.88	Rack of lamb	11.78
T Bone steak	14.57	Shoulder - bone in	5.33
Tongue	6.09	Shoulder - boned & rolled	7.16
Topside	8.87	Steak	16.14
		Shanks	9.42
Pork		Mutton	
Belly	5.39	Diced for casserole	9.35
Black pudding	5.19	Fillet	12.60
Casserole pork	7.15	Leg	9.42
Liver	3.04		
Loin	8.01	Sausages	
Loin chops	8.01	Beef	5.59
Spare ribs	4.03	Chipolatas	7.50
Spare rib joint	7.15	Gluten free pork	6.93
Steak	9.00	Lamb & mint	8.31
Tenderloin	11.31	Old English pork	6.93
Leg (boned)	7.15	Pork & apple	8.31
		Sausage meat	5.83
		Toulouse pork	8.31
Burgers		Pies	<u>Each</u>
Angus burgers 6oz (each)	.85	Lamb & potato	
Angus burgers 4oz (each)	.70	Steak & kidney	
Lamb & mint burgers 6oz (each)	.85	Steak, stout & mushroom	
Pork, apple & bacon burgers 6oz (each)	.85	Individual	2.50
		Medium (serves 2-3)	4.80
Bacon (Green or smoked)		Poultry & Eggs	
Back bacon	11.31	Chicken breast fillets	7.50
Collar joint	7.15	Chicken drumsticks	2.75
Corner gammon	8.08	Chicken livers	4.38
Fore hock joint	4.00	Chicken quarter portions	6.93
Gammon steak	8.08	Chicken thighs	2.88
Lardons	5.00	Duck breasts	12.12
Middle gammon	8.65	Duck (Gressingham)	5.77
Streaky	6.34	Free range whole chicken	6.34
Whole gammon (bone in)	5.19	Free range eggs (size 1)	1.60 per ½ doz