

# BRADFORD'S FARM



[www.bradfordsfarm.co.uk](http://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](mailto:enquiries@bradfordsfarm.co.uk)

## Bradford's Farm Newsletter

Issue 19  
Winter 2008

### Bradford's Farm goes Alp!

Don't forget about our lovely apartment in Les 2 Alpes, France which is available to rent summer and winter. 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 or pick up a leaflet in the shop - if you would like to know more, give us a call.

### Arable

In spite of the dismal summer, we did eventually finish harvest and we had a wonderful harvest celebration party with a hog roast and some excellent live music from 'Plumtucker' and brilliant local band, the 'Peanut Albinos.' We have been busy planting next year's crops, mostly wheat and oats.

### Blog

We now write a monthly, lighthearted blog for the National Farmers Union, about our exploits on the farm. If you would like to read it, do visit [www.nfuonline.com](http://www.nfuonline.com), click on 'Press Centre' and then 'Blogs from the Farmyard'.

### Farm Butcher's Shop

**Order your local, free range bronze turkey or goose now!**

Our lovely Kelly Bronze turkeys and geese from Crowhurst, near Battle are available again this year. Order now to avoid disappointment, as supplies are limited. Call into the shop, ring or email for an order form.

### 'Golden Sausage!'

We are proud to tell you that we recently won the South East regional competition to find Britain's 'Landmark Banger,' as judged by the legendary cricket umpire, Dickie Bird.

Call into the shop to see our golden sausage award and to buy some of the winning Old English Pork sausages!

### Butcher's Shop opening times

Wednesday 9.00- 5.00

Friday 9.00- 5.00

Saturday 9.00-1.00

and Mon 22<sup>nd</sup>/Tue 23<sup>rd</sup>/Wed 24<sup>th</sup> Xmas Week

The latest retail price list is overleaf.

**Merry Christmas, everyone!**

### Recipe Suggestion - Slow roast belly pork with apple and bacon mash (Serves 4)

750g belly pork, boned and scored  
800g potatoes  
1 cooking apple, peeled, cored and diced  
6 rashers green bacon, cut into strips  
1 tbsp chopped parsley  
1 clove garlic, chopped  
1 large onion, peeled and chopped  
½ glass cider  
300ml double cream  
Knob of butter  
Salt & pepper

**Serve with a green vegetable on the side**

1. Oil a roasting tin and roast the pork, covered, skin side down, for 2½ hours at Gas Mark 2/150°C/300°F
2. Peel, chop and boil potatoes until tender.
3. Turn over the belly, uncover, salt the skin and turn the oven up to high
4. Fry the onion, bacon and apple until golden. Mash the potatoes with a knob of butter and mix with the bacon, onion and apple. Add a little black pepper
5. Gently fry the garlic and add the cider. Bring to the boil, reduce to a simmer and add the cream. Simmer gently until hot and then add the parsley
6. Cut the crispy belly into strips and serve on the mash with the sauce on top

# Bradford's Farm Butcher's Shop

## Price List - Winter 08

	£ per kg		£ per kg
<b><u>Beef</u></b>		<b><u>Lamb</u></b>	
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
<b><u>Pork</u></b>		<b><u>Mutton</u></b>	
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	<b><u>Sausages</u></b>	
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
<b><u>Burgers</u></b>		<b><u>Pies</u></b>	<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	<b>Individual</b>	2.50
		<b>Medium (serves 2-3)</b>	4.80
<b><u>Bacon</u></b> (Green or smoked)		<b><u>Poultry &amp; Eggs</u></b>	
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

**Tel: 01825 840368**