

DBL Newsletter November 2005

Another year is closing in, and it is one of the rare occasions when I am glad to be inside in front of the computer because the weather is atrocious! The rain is torrential and I have to remember to sweep it away from the front of the shop or we get a flood.

Fortunately the autumn planting is finished and most of it is germinated and less likely to be washed away during this wet spell. The bigger cattle are safely in the dry, but we will be hoping to get the rest in to their winter quarters soon.

The farmers markets have been very busy in October, apologies if you have had to wait in a queue to be served.

JANUARY OPEN/SALE WEEKEND

This will take place on January 28/29th 2006 10am – 3pm. It will be similar to previous years, with a sale of freezer stocks(plenty of bargains) and a chance to visit the lambing shed to see the early lambs. We will aim to give out reminders at the January farmers markets. Everyone is welcome.

MAY OPEN EVENING

Once again we were very lucky with the weather at our open evening in May, and plenty of people were able to enjoy a barbeque and trailer ride round the farm. The spring flowers and hedgerows were looking at their best. There were several cade lambs enjoying more than their usual quota of milk from the bottle and “Patrick” the donkey, was happy to pose for “Guess my Weight”!

NEW PRODUCTS

?? MERGUEZ SAUSAGE

Following a customer’s suggestion we have introduced a MERGUEZ sausage. This is a North African sausage which uses “harassa” to give it a strong spicy flavour. We make it with a mix of mutton and beef. It has gone down very well at market and we usually make a batch at least once a month.

?? GLUTEN FREE BURGERS

These burgers compliment our gluten free sausages and are frozen immediately after we have made them as they have a very limited shelf life. Please ask if you are interested.

?? BEEF AND CRANBERRY SAUSAGE

We will make these sausages again for the weeks leading up to Christmas. They make a really good accompaniment to the turkey.

CHRISTMAS ORDERS

Please try and get your Christmas orders in as soon as possible to avoid disappointment

WHERE TO BUY DETTON BEEF AND LAMB

1. At the farm.

We are usually available to serve anyone who calls, but to prevent a wasted journey it is best to phone first. We always have the shop open on a Friday morning.

2. At a Farmers Market:

Stourbridge - 1st Saturday in the month
Kidderminster - 2nd Friday in the month
Bromsgrove - 2nd Saturday in the month
Bewdley - 4th Sunday in the month

3. At a Farm Shop:

Bells Farm Shop, Stourport
Hodge Hill Farm Shop Kidderminster
Hopleys Farm Shop, Bewdley
Shop at the Cocks, Stottesdon
Hopton Bank Garage, Hopton Wafers
Brookside Fruits Farm Shop, Droitwich

QUALITY BEEF AND LAMB STANDARD

We are registered members of the “Quality Beef and Lamb” standard that is being promoted by EBLEX (English Beef and Lamb Executive) You may have noticed their advertising campaign on the TV using “Beefy and “Lamby”. They also produce the excellent “Tuck In” recipe booklet, four times per year, which we usually have available on the market stall and in the farm shop.

MUTTON

Just a reminder that we continue to offer mutton, a really tasty alternative to lamb, produced from sheep that are over 2 years old. Mutton has an increasingly enthusiastic fan base, please ring for more details or ask when you see us at market.

With best wishes for Christmas and a peaceful New Year

Clare, Arthur and the Ratcliff family