

REDHILL FARM[®]



FREE RANGE PORK

Good Practices, Good Products, Good People

Newsletter Winter 2011/2012

01427 628270 | www.redhillfarm.com

Welcome!

..to our winter newsletter. We are coming to the end of an exciting year – the highlights being the **ROYAL WEDDING** party staying at **THE GORING**, Belgravia that we have been supplying every week for the last 2 years, filming with **CHANNEL 4** and **BBC COUNTRYFILE** and being featured in **HOMES & GARDENS** and **BBC GOOD FOOD MAGAZINES** for our produce. Closer to home I have been working hard

to help make things easier and more helpful for our regular customers by creating the printable farmers' market calendar and providing quick and easy recipes and cooking tips each month for you to try. I'd love to know what you think about anything you want to tell us – so please drop me an email through our website or just speak to any of the team at the farmers' markets or to Sally in the shop.

Jane



Jane Tomlinson

"Just Wonderful"

Karen Barnes,
Editor Delicious
magazine

Our **NEW TAKE ON BLACK PUDDING** is picking up some new fans – from everyday folk to chefs and food editors – **THE VERDICT FROM KAREN BARNES** came after requesting to taste a sample to consider whether it is worthy of a mention in her magazine. However, the biggest fans are those who haven't liked the more traditional Yorkshire/Lancashire version. This is because ours is a much **LIGHTER TEXTURE** with a more **DELICATE FLAVOUR** that melts in the mouth – a



very **DIFFERENT EXPERIENCE** altogether.

It's definitely worth a try if you've been unsure about Black Pudding up to now – fry gently in a little oil till just crisp – lovely on it's own, crumbled in soup, on top of salads or try my recipe for Stuffed Pork Fillet (see December Farmers' Market calendar).

"Stick it on your fridge!"

Printable monthly
Farmers' Markets/
Events calendar

To help you keep track of all the Farmers' Markets and Food Events on each month – and when and where to find us – we have created a useful calendar each month **FOR YOU TO PRINT OFF and stick on your FRIDGE OR PIN-BOARD** so you need never miss out again. Each month it will feature a simple recipe, quick cooking tips or new product on offer for the month. There is even room for you to add your own diary dates too!



Great Taste Awards 2011

This year in "The Fine Food Oscars" we picked up a few new Gold Awards:

- 2* Star Gold Award for our Lincolnshire Pork Pie – 25 judges had to agree that it was perfect!
- 1* Star Gold Award for our Oak Smoked Pancetta
- 1* Star Gold Award for our Lincolnshire Sausages



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"British Food Stars!"

BBC Good Food Magazine feature

Our Lincolnshire Sausages were featured in BBC Good Food Magazine Sept 2011 issue, where we were selected to be in the **TOP 3** artisan SAUSAGE PRODUCERS in the UK.



BBC Countryfile
filming

We were all very excited to have BBC Countryfile visit us recently for their programme on Lincolnshire **FEATURING THE WAY WE FARM and PRODUCE OUR LINCOLNSHIRE SAUSAGES** in particular. Not least, Hazel, our daughter, who has watched presenter **MATT BAKER** in his Blue Peter days.

Once filming on the farm was finished they accompanied us to Sleaford Farmers' Market where Matt and co-presenter Ellie Harrison got busy cooking our sausages, giving tasters to the public and finding out first hand why Lincolnshire sausages are so well loved.



Supporting our
Community

This year as usual we have supported numerous charities, schools and clubs – in particular we have supported a local Breast Cancer charity event, sponsored our son, Giles', U15 Rugby Team Scunthorpe RUFC shirts for their tour to Cardiff and for the 2nd year running, sponsored the Children's Marquee at the Lincoln Sausage Festival.

Congratulations!..

...to Anthony Smith

our Head Butcher and day-to-day Butchery Manager, **CELEBRATING 10 YEARS** at Redhill Farm. He says "it's gone so fast and his job is getting better all the time!" **WELL DONE ANTHONY!**



Anthony Smith

Redhill Farm, Blyton Carr, Gainsborough, Lincolnshire DN21 3DT

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Christmas Products and Ordering Information 2011

Black Pudding Stuffed Fillet Recipe Kit



Christmas Products

- **BLACK PUDDING STUFFED FILLET RECIPE KIT £9.95** (See recipe overleaf)
- **FRESH HALF LAMB PACKS £7.50/KG APPROX. 10 KG WEIGHT.**
Includes: Leg, Shoulder, Breast, Cutlets, Chops, Neck Fillet and Liver
- **PORK & APRICOT SAUSAGE MEAT £6.75/KG**
- **COCKTAIL SAUSAGES £8.75/KG**
- **COOKED HAM JOINTS:**
*Plain Roast £11.50/kg
Baked & Glazed £12.50/kg
Boned & Rolled sizes 1kg – 7kg,
Ham on the Bone whole (8kg) or half (3.5kg).*
- **ESSENTIAL PACK £27.50**
1.3kg Ham Joint, 500g Sausagemeat, 1 Pack Streaky Bacon, 500g Chipolatas, 500g Cocktail Sausages and 1 Pork Pie.
- **LUXURY PACK £47.50**
*– packed in one of our Jute Eco-Bags.
1.3kg Ham, 500g Pork & Apricot Sausagemeat, 1 Pack Streaky Bacon, 500g Chipolatas, 500g Cocktail Sausages, 1 Pork Pie, 1 Haslet, Traclement Mustard, Lincolnshire Marmalade, Traclement Chutney, Stokes of Lincoln Ground Coffee.*
- **BRONZE TURKEYS SIZES 10LB TO 20LB**
– £8.80/kg, £4.00/lb
- **WHITE TURKEYS SIZES 10LB TO 20LB**
– £8.15/kg, £3.70/lb
- **ORGANIC GEESE 10LB TO 14LB**
– £9.37/kg, £4.25/lb
- **FREE RANGE CHICKENS 4LB TO 7LB**
– £4.50/kg, £2.04/lb



How to Order

Place your orders with us by phone or in person at the Farm Shop or at Farmers' Markets by:

MONDAY 12 DECEMBER 2011

T. 01427 628270

SEE CALENDAR OVERLEAF FOR ALL FARM SHOP AND FARMERS' MARKET DATES

www.redhillfarm.com

On-line Shop – For orders for delivery last week before Christmas please contact us direct to arrange preferred delivery date. Only orders received by 12 December 2011 will guarantee delivery last week before Xmas.

Collection of Orders

Orders can be collected from any of the December Farmers' Markets or from the Farm Shop on any day leading up to Christmas. **PLEASE NOTE: TURKEYS, GEESE & CHICKENS** orders can only be collected from the **FARM SHOP 22ND - 24TH DECEMBER.**

HELP!

If you need assistance with sizes, quantities or any other query please call us during shop opening hours on 01427 628270

MISSED LAST DATE TO ORDER? DON'T WORRY!

We will have plenty of produce throughout December at all the Farmers' Markets and the Farm Shop. Please just try to come and see us before the last day!



Recipe: Black Pudding Stuffed Fillet

Serves: 4 | Time to prepare: 15 mins | Time to cook: 40 mins

Use 1 x Redhill Farm 'Black Pudding Stuffed Fillet Recipe Kit' (1 fillet, 1 pack pancetta, and 1 pack black pudding).

For full step-by-step photo guide see website recipe section.

Lay the pancetta out on a board in strips from left to right, one below the other barely overlapping to form a sheet. Slice the fillet lengthways to open it out but not cut through. Stuff the pieces of black pudding into the middle in a long sausage-shape. Form the fillet round the stuffing to close up as much as you can. Then place the stuffed fillet down one side of the bacon sheet from top-to-bottom. Gently roll bacon up round fillet – tie with string in 3 places. Place in baking tray with overlapping edges of bacon face down and roast for 40 mins at 180C till bacon is golden and crispy. Leave to rest. Make a jus with the scrapings from the pan and wine or stock reduction. Serve sliced thinly with roast winter vegetables.



T: 01427 628270

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December 2011

Farmers' Markets/Events

Sun	Mon	Tues	Wed	Thurs	Fri	Sat
				1 Lincoln Xmas Mkt	2 Lincoln City & Lincoln Xmas Mkt	3 Sleaford & Lincoln Xmas Mkt
4 Lincoln Xmas Mkt	5	6	7 Selby & Doncaster	8 Horncastle	9	10 Barton Gainsborough
11 Stamford Xmas Festival	12	13	14 Lincoln High St	15	16 Grimsby	17 Lincoln Castle Retford Brigg
18 Louth Xmas Market	19	20	21 York City Boston	22 Sheffield Shop Open 9-5	23 North Hykeham Shop Open 9-5	24 Shop Open 9-3
25	26	27	28	29 Shop Closed till 5 th Jan 2012	30 Shop Closed till 5 th Jan 2012	31 Shop Closed Till 5 th Jan 2012

Redhill Farm Shop, Blyton Carr, Gainsborough, Lincolnshire DN21 3DT
Open Thurs 9am-5pm, Fri 9am-5pm and Sat 9am-3pm