

GLOAGBURN *farm shop*

NEWSLETTER

March 2009



Illustration - Adrian B McMurchie www.amcmurchie.com

Our Christmas Turkeys and Geese were as popular as ever with great comments from you regarding the taste and quality. There was a marked increase in sales of Geese this time so we think many of you are becoming more adventurous in your cooking! Also there was a great take up of our Gloagburn home produced beef for Boxing Day. Remember our Beef is available all year round.

Wine Event - date for your diary, an **Italian Wine Tasting** on **Thursday 23rd April 6.30pm for 7pm**. Tasting of wines from Northern Italy with delicious Italian Canapés and Nibbles. The Topic of how best to **match up wines to your foods** will be discussed. So many of us struggle with this when giving a dinner or drinks party so this is your chance to learn the art of matching up!

Ticket price will be £10 with the opportunity of ticket refund on a spend of £100 on the evening.

Onto Easter - We are going to have an Easter Hunt for the children running from Monday 6th April to Easter Sunday 12th April. During that week come in and collect a sheet with clues that will eventually lead you to discover where the Easter Bunny is hiding. The hiding place must be written down on your sheet and handed back to us to be entered into the draw. There will be 3 lucky winners but a treat for each entry when handed in.

News from the Farm

After what seems like a long winter the last two weeks of February have been mild, dry and sunny and all the crops look a lot better. Little work was possible on the land in January and early February due to rain, frost and snow. Now, however, we are progressing with ploughing which will hopefully be completed by mid-March. Small signs of growth are obvious in the oil seed rape and winter barley, to encourage this some fertiliser has been applied.

Over the last month oats, barley seed and swedes have been moved off the farm. Oats have gone to Morning Foods in Boyndie Aberdeenshire, they handle a large proportion of the Scottish oat crop to make porridge oats, muesli, etc. for supermarkets. Spring barley seed has been collected by a seed merchant in East Lothian where the barley is dressed (removing small grains, weed seeds, dust etc.) and a dressing applied to protect the seed from disease when planted. The seed is then delivered on to farms ready to be planted when spring arrives. In the last couple of weeks we have at last been able to harvest the swedes. We have been unable to harvest since mid November due to rain, frost and snow.

Last year we had a new grain drier built so during the winter we have dismantled and removed our old grain drier that was inside a shed. This has now gone to a new home, a farmer from Letham, Fife who is upgrading his grain handling facilities. The space from where the drier was removed will be used to increase the egg grading shed. From next year all egg grading facilities changes to the jurisdiction of the Local Environmental Health Officers instead of the Department of Agriculture. This means that premises need to be brought up to commercial kitchen food preparation standards; therefore we are using this opportunity to enlarge and upgrade our facilities to meet these new standards. Rules and regulations, oh for a simple farming life! On the hen front we are presently washing down one of our sheds in preparation for the new crop, Aggie's little ones, due at the end of March. Subsequently, in April and May we will have plenty of pullets eggs available that are very popular with you so don't miss out on them, quite delicious.

As ever, our wish list on the farm for the spring requires some mild, dry and sunny weather. Farming is easier if the weather is good – it's anything but easy if it's not!

News from the Shop

Pies - Wonderful pies from Findlater's Fine Foods, a small award winning company based in Linlithgow producing hand crafted mouth watering pies using the very best of locally sourced ingredients. We hope you enjoyed the promotional 'tasting day' we put on with them.

Organic Chicken, Serrano Ham, Asparagus, Sun Ripened Tomatoes in a Sauvignon Blanc Sauce. Organic Beef, large trimmed Beef pieces bursting with flavour and Traditional Gravy.

Scottish Roasted Salmon with Oyster Bisque, Real Crème Fraiche and topped with Gruyere Cheese. Organic Crunchy Carrot & Red Onion Pie with Dunsyre Blue, Organic Cream and Fresh Dill.

We do have some of the large pies but we would be happy to **special order any size or quantity**, orders to us by the Sunday for delivery the following Thursday. Wonderful food for the coming summer months, served with a fresh succulent salad and new potatoes with a hint of fresh mint dripping with melted butter, can't wait!

Children's Ranges – Having children of our own we decided to trial kids toys before Christmas. They have been so well received that we are going to expand the range. This will include some beautiful Blackboards made out of distressed woods, and a range of kids Themed Waterproof Jackets and ponchos, sheep, fireman, fairy, ladybird, great quality and lots of fun!

Cards – 2 new ranges, the beautiful Printmakers stylised print cards by Angie Lewin and also Botanical Photography cards by Pat Rambaut, wonderful close images of plants.

Compost – Let's talk dirty here! Multi Purpose Compost is now available at a bargain price, £3.99 for 70 litres, ready for the start of the gardening season. See we even think of your garden!

Stop Press – been to our main gift show and of course we found some wonderful things to bring to you! These will be introduced through the year starting with some lovely new home ware lines coming in from Thailand. They will be with us by the end of May, photo frames, pictures etc. Very nice and different.

Spotlight on a New Product

We all seem to have some kind of love for chocolate especially if it's made with love and a passion. This is exactly why we sell chocolates from The Chocolatier of Glasgow. Look no further for a special gift for **Mother's Day and Easter**.

The Chocolatier of Glasgow has been supplying hand-made chocolates to the catering and hospitality trade for over 15 years. They make around 30 different varieties, including Belgian chocolates with various fondant centres, and more than 600 moulds. Karen Cruikshank gives her account of a typical day in chocolate heaven... We start work at around 8am each day. In order to work with chocolate you have to sustain a certain temperature, which varies for the type of chocolate you are preparing. It's early afternoon by the time the machines are at optimum temperature and we start moulding the chocolates. Because of the hand-made centres it can be a very intricate process and demands a lot of concentration, particularly the piping. Everything is made by hand, using plain, milk and white chocolate supplied by Barry Callebaut. Callebaut is the world's leading manufacturer of high-quality cocoa and chocolate. Fresh batches are made daily and as a result we are constantly on the go especially busy now for Mother's Day and Easter! After packing each order and tidying up we have a look through the next day's orders and prepare to ship out boxes we have just made. By the end of the day we are usually pretty tired but it's worth it. It's a busy and challenging life being a chocolatier but we all do it for the same reason: a deep and unrivalled love of chocolate.

Here at Gloagburn we use the same chocolate for our Hot Chocolate Drinks and our Cakes! Also available for you to buy in the shop.

News from the Café and Kitchen

We have created a special table to display all our own freshly baked cakes and pies – Gingerbread, Date Loaf, Vanilla Sponge, Pecan Pie, award winning Whisky Fruit and Nut Pie, Oatcakes and more! How about buying one of our delicious cakes as a Mothering Sunday afternoon tea treat? Sit your Mum down, feet up, nice cup of tea, a large slice of cake and total quiet to savour each bite!

Mother's Day – Open to 7pm. We are having a special **Mother's Day High Tea served from 4pm-5.30pm** bookings can be made for this sitting. Lunch will be served normal time from 12.30pm. If you are taking your Mother out for the day, drop by later and end your wonderful family day with a **delicious afternoon tea**, yummy cakes, biscuits and a good pot of tea! Perfect Day.

Gloagburn Farm Café and Shop
Tibbermore, Perth PH1 1QL Tel. 01738 840864
www.gloagburnfarmshop.co.uk
Email: ian_niven@talktalk.net