

Christmas from The Café and Kitchen

Gloagburn Homemade Mincemeat, Shortbread and Oatcakes Available in the shop, can be ordered, again lovely in Hampers.

Take Away Catering. Means we do all the hard work! Your food is prepared ready for you to collect, take home and serve to your friends and family. No excuses now not to have some fun entertaining this festive season. We are here to help with plenty of ideas and suggestions! Come in and talk to us about your requirements. Remember we can supply **wines and soft drinks** for your occasion well.

Our kitchen gets very busy at this time of year, so don't leave it too late!

Spotlight on a Product Summer Harvest Cold Pressed Rapeseed Oil

Ferneyfold Farm is local to us situated in Madderty. It has been run by the same family for over 50 years and is dedicated to producing food of the highest quality while undertaking various conservation projects amongst which is to attract wild life to the farm. The oilseed rape is planted in August each year and takes 11 months to reach maturity.

During May the plants flower and the fields take on the characteristic yellow colour. After a few weeks the flowers start to drop off and the fields turn a lighter turquoise colour. Once the oilseed rape is harvested in August it is pressed and bottled.

The process of pressing and bottling the oil is very simple. The seeds are 'Single Pressed' meaning pressed the once using traditional 'Cold Pressing' techniques. This means produced without the introduction of any heating techniques therefore ensuring the oil is of the highest quality and flavour. The oil is left to rest in vats to allow any sediment to settle and then filtered. The oil is rested for a second time to allow any remaining sediment to settle.

Finally into the bottles giving 100% natural, healthy oil with a fresh light taste, only 6% saturated fats, a high Omega 3 content, naturally occurring vitamin E and no trans fats.

Summer Harvest Rapeseed Oil has a high burning / flash point of 240°C so the oil can be safely used for roasting, baking and in stir-fries but versatile to also be used in salad dressings, salsas and marinades.

Barony Soaps

We are going to mention Barony Soaps here as they are also based in Madderty and use the Summer Harvest Rapeseed Oil in some of their soaps. Local businesses working together supporting the local economy, that is what it is all about! The names of their soaps are wonderful – Madderty Maiden, Pass The Soap Sweetpea, My My Cherry Pie, Scotch Mist.

All those years ago when we first imagined a farmshop and café being created to share our love of good food, we didn't know whether it would work or not but we had a dream and followed it. You, our customers have made it a success. We thank you all for your loyal support through another year and sharing our journey with us. From all of us here at Gloagburn, we wish you a Happy Festive Season and a Prosperous New Year.

Autumn and Winter opening times:

9am to 5.30pm seven days a week

last orders in the café for main menu food items 5.00pm

Christmas Opening Times

Tuesday 22nd Dec, Wednesday 23rd Dec. Open till 6pm. Thursday 24th Dec. Close at 4pm.

Closed Christmas and Boxing Day

Sunday 27th Dec. to Wednesday 30th Dec. Open As Usual

Thursday 31st Dec. New Years Eve Close at 3pm

Closed Jan. 1st, 2nd, 3rd, 4th January. Reopen on Tuesday 5th January 2010

Gloagburn Farm Café and Shop

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GLOAGBURN farm shop

NEWSLETTER

Issue 22 October 2009

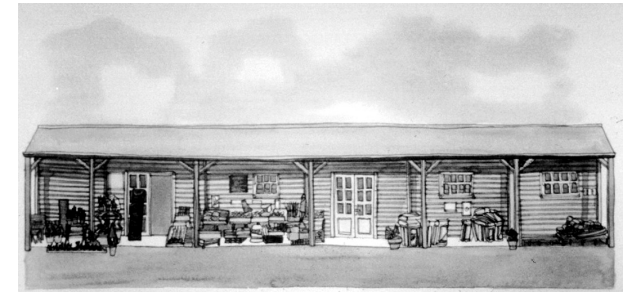


Illustration - Adrian B McMurchie www.amcmurchie.com

This is always such an exciting newsletter to put together as we have so much to tell you and never enough space! The shop is brimming over with a huge selection of foods, gifts, cards, plants in fact everything you will need for Christmas; yes we've said it, Christmas. Your 'one stop shop'!

Important Date Wednesday 25th November 5.30 - 9pm – Christmas Shopping Evening

Come and join us for this special evening. We will be serving food. Please book a table in advance, so you can come straight from work or from a busy day with the children, relax, enjoy your meal and then feel fortified to shop! We are offering 10% off everything you buy that evening.

We will have **Wine Tasting** highlighting the wines best to serve through the festive period especially to match your Christmas dinner. These are well priced quality wines also available at a special case rate that can be mixed, 5% off a case of 6, and 10% off a case of 12. Our Wine Tasting will be on every weekend right up until Christmas with the special case rate available.

Christmas Order Form

This year we have designed a bigger more professional order form, we are getting there! This order form will also be available to download on our web site if you need another one for a friend. Please make sure you get it back to us with your £10 deposit by Sunday 6th December to avoid disappointment, as after that we cannot guarantee availability.

Stop Press

What you have all been asking for, Rooster Potatoes are now ready, freshly dug!

News from the Farm

What a difference a month of good weather makes. After writing the last news from the farm on the night of Monday 7th September when 1" of rain fell, it was difficult to be optimistic. However, the sun came out, the wind blew and by 12 o'clock Thursday we were tackling our spring oats that had been battered by the rain and were fairly close to the ground. The field was finished on the Friday and we all breathed a huge sigh of relief! Not quite over, one more crop the wheat. Five days later harvest was finished. The baler was kept busy and finished the same night as the combine – job done. Switch the dryer off, have a beer and a long sleep! Yields this year have been good thanks to a good spring and early summer where we saw excellent conditions for growth, unfortunately spoiled by the wet weather in July and August.

Grain prices have been depressed since June time and it looks as if the farming recession is coming in 2009/10. Malting Barley was almost un-saleable at harvest as the brewing and distilling companies have a large carry over from last year. Last year prices reached £180/Tonne, this year buyers were thin on the ground and £80 was the norm. Straw is in demand this harvest and prices have risen sharply from last harvest. This is due to smaller straw yield in some parts of Scotland, increased demand from the West of Scotland due to the wet July and August and shortage of crop from last year.

Memories of 2009 Harvest

When combine tractor and trailer both got stuck at the same time.

Tractor and trailer got stuck – and guess who the tractor driver was – both times!!

Combining flat oats – almost effortlessly only 48 hours after 1" rain.

Combining wheat at 16% moisture.

Finally, a big thanks to all the patient drivers on our back road from Perth to Crieff who sat behind us patiently as we trundled backwards and forwards along the road.

Your Festive Meats

Maryfield Free Range Bronze Turkeys from Banchory Every year we receive many compliments from you saying how good they are! We have sold these tasty Free Range Bronze Turkeys since the start of our business and found nothing to compare. Jill Adron the lady farmer says “the secret is in the hand rearing, dry plucking, and being **hung for 2 weeks**. Very few places are licensed to hang poultry but it is in the hanging of the meat that the true flavour is established.”

Wark Farm Organic Geese. The Geese come from the low hills of Aberdeenshire where they are traditionally raised on grass pastures for 6 months. This traditional grazing produces an outstanding product full of flavour and succulence.

Gloagburn Farm Reared Beef. Over a year ago we started producing our own Beef. We are proud of the quality, taste and tenderness of this meat at a competitively good value price. We are still saying “Why oh why didn’t we do this years ago?!!”

Hugh Grierson Organic Chicken and Lamb. You will see Hugh’s Chickens and Sheep roaming the fields further up the road!

Ramsay of Carluke Hams. Award winning butcher and a Rick Stein Food Hero

Puddledub Pork. Real dry cured Bacon, fine Hams, delicious Sausages from Happy Pigs reared in Fife!

Haunch of Venison. From the Glenfernate Estate in the Scottish Highlands, Wild Venison, one of the most natural and healthiest meats in the world, lean, low in cholesterol yet high in protein and iron.

Please use the order form and return to us as soon as possible, the latest 6th December.

Christmas from The Shop

Hampers Food has become one of the most popular gifts in recent years. We will have Ready Made Hampers for sale right up to Christmas or design your own **Tailor Made Hamper**.

Points to help you choose products for your **Tailor Made Hamper**.

- * Focus on the person who will be receiving the Hamper not on what you would like in there!
- * Is it for a family? If so have something in there for the children, remember their ages
- * Does the family have pets? We can even put in something for them as well!
- * If it is for an elderly person do remember they may have problems eating certain foods
- * For business clients maybe an **Exclusive Gloagburn Homemade Produce Hamper**
- * Include a piece of Pottery or a Candle as your centre piece surrounded by wonderful food
- * Do you wish to have fresh items in your Hamper i.e. Smoked Salmon, Cheeses or Fresh Pates? If so you will either have to give them the same or next day or keep the fresh items in the fridge then place them back in the hamper on the day the hamper is to be given.
- * **New** Fruit Hampers crammed full of a delicious selection of fresh fruit, Medium size £10 Large £20

We pride ourselves on the extensive ranges of products we offer especially our own **Gloagburn Homemade Jams, Marmalades, Chutneys and Biscuits**. The main thing is have fun choosing your products and the basket/hamper, tell us the date you wish to pick your hamper up then leave it to us. Simple! We are taking orders for hampers now. Don’t leave it too late as our Christmas products do go quickly.

The gift you have created will be different, exclusive and totally **Tailor Made** to the receiver.

Christmas Puddings

Gloagburn’s Homemade Puds, see the kitchen section. **Geogie Porgie** individual puddings based on traditional puddings the way your grandma used to make them. **Country Puddings** of Sticky Toffee Pud fame also make an excellent well matured Christmas Pud and for those of you who are gluten intolerant don’t worry the **Tilquhillie Christmas Pud** is very light and tasty made from an old Scottish recipe using oats that carries the **Coeliac symbol**. Also from Tilquhillie, Clottie Dumplings in 2 different sizes.

Pates

Fresh Pate from award winning **Findlater** based in Linlithgow, made in small batches to ensure the highest quality and taste. Pate from **Patchwork** company based in Wales, game liver pate, chicken liver pate, fish pates, vegetarian pates. We sell this as a frozen product handy to keep in your freezer as a back up for impromptu entertaining! Delicious **French Pates** in glass jars with a good date life on so great to put in hampers.

Cheese Counter

An exciting range of **Scottish cheeses**, Caboc creamy cheese rolled in pinhead oatmeal, Gruth Dhu soft cheese covered in oats and crushed peppercorns, Strathdon Blue made with pasteurised milk, Dunsyre Blue tangy and delicate made with unpasteurised milk, Isle of Mull Cheddar made with milk from their own herd, Isle of Arran Dunlop Cheddar, Loch Arthur Creamery Criffel an organic and biodynamic cheese. What a choice!

Having a party? Then let us make up a **Cheese Board** for your occasion. Beautifully presented with each cheese labelled, it becomes quite a talking point of the meal!

‘Pick Up’ Cheeses from the Chiller. Little whole cheeses especially from France, Camembert, Brie, easy to bake in the oven served with crusty bread.

Bottled Preserved Fruits. Traditional Christmas Faye

Dip Nation. Chunky dips made with a base of crunchy cashews and tangy Parmesan shavings. Added to that other high quality ingredients to infuse the flavour and bring it to another level. No artificial flavourings or colourings are added; just pure ingredients to compliment and inspire. Sweet Thai, Roasted Red Pepper, Spinach Feta, Butternut Squash.

Christmas Treats

Sweet Things. Scrumptious Farmhouse Biscuits presented in 3 different sizes of tins decorated with the Twelve Days of Christmas. They make lovely presents on their own or as a centrepiece for a hamper.

Teas and Coffee. Taylors of Harrogate, loose tea and tea bags, Brodies of Edinburgh, Illy Italian coffee presented ground in little tubs, espresso blend, decaf.

Chocolates. Wicked, wicked mouth watering chocolates, do we need to say anymore!

Blackboards. A lady called Jill Black made our blackboards for the café. They are much admired but did you know you can specially order one and have it custom made. They come in 3 standard sizes, special sizes can be ordered. Around the frames any words relating to a subject close to your heart or words that you know are personal to that person or people you are giving it to as a gift. **There is a list of words for everyone and everything!**

If you would like to order for Christmas please bear in mind each one is hand painted so order early to avoid disappointment.

Toys and Stocking Fillers. Toys of bygone years, puzzles, games, pop up books featuring pirate ships, space stations, fairies and many more all from The House of Marbles.

Table Accessories From Talking Tables. Everything you need for a themed party, napkins, paper plates, candles, even little trivia card games. They are designed with humour and style but also smart and sophisticated.

Handbags. Yes hand bags! We just couldn’t resist selling these very funky, unusual handbags. Each one is an individual bespoke design made from re-cycled tweed garments. Words can’t describe these wonderful creations so next time, do take a look.

Jewellery. Bracelets, necklaces, rings, something for everyone’s taste and ages at a good price. Also some beautiful solid silver pieces.

Christmas Cards. great ranges of beautiful Xmas cards, packs of cards and individual ones, Charity cards and our other card ranges.

Christmas Trees and Christmas Decorations. Trees available early December. Lovely natural unusual ‘Scandinavian look’ tree decorations. Also colourful wrapping paper.

Christmas Wreaths. Made on the farm for you to add your own design onto them.

Logs, Kindling Wood, Fire Blocks. To keep you piping hot through the winter we have a supply of logs and kindling wood. **New** fire blocks called **Burn ‘em Wood** a local product using dried compressed sawdust, a waste product, therefore a 100% renewable energy. 0.5% ash will burn in open fires and wood burners.

Staying with natural things, have a look at our range of **Cyclamens**. Bring the colour of your summer garden back inside to brighten up your windowsills for the winter!