

A Taste of Christmas at Brockleby's Farm Shop



Shoppers are being invited to whet their appetite for Christmas at a celebration of festive local food to raise money for the Mayor of Melton's Appeal .

Brockleby's customers old and new will be able to enjoy al fresco dining and mulled wine at the event at Brockleby's Farm Shop, in Melton Mowbray, on Saturday, December 1 from 9.30am to 3pm.

The day will help Melton Mayor Councillor Pam Posnett raise money for the Mayor's Youth Appeal and Mencap.

Local food producers will be on hand to talk about their products and free nibbles and tasters will be on offer to all customers.

There will also be a charity children's tombola and Christmas carols to get everyone in the mood for Christmas 2007.

The event is free and open to all, just pop along to Brockleby's Farm Shop, on the site of the Grange Garden Centre, Asfordby Hill, Melton Mowbray.

Among the local Christmas produce on sale at the shop are:

- Free-range Norfolk Black Turkeys reared at nearby Highwood Farm, Misson, birds which have led a happy, natural life.
- Longhorn beef, reared at nearby Quenby Hall, organic pork from local farmer Richard Mee at Oakley Grange, in Hathern, and rare-breed lamb from Brockleby's owner Ian Jalland's own flock of Hebridean sheep reared at Goosenest Farm in Wymeswold and at Kirby Bellars, in Leicestershire.
- Brockleby's Melton Mowbray Pork Pie - the first Melton Mowbray pork pie to receive official organic status from the Soil Association.
- A wide range of organic and local cheeses including the slow-matured Websters Stilton and the mild and creamy Quenby blue Stilton, both made locally.

Press release

- Hand-made Christmas puddings created by Countryside Victualler, of Nottinghamshire, and Christmas cakes by Julias of Ibstock and Julie Duff, of Church Farmhouse Cakes at Croxton Kerrial.

For further press information and high res pictures, contact Sarah Hall on 07963 269992 or SarahHall@aol.com.