



# BROCKLEBY'S



## Food with Provenance

Hi there everyone,

We've had a very busy and exciting few weeks at Goosenest Farm and couldn't wait to share our news with you. Perhaps the highlight was winning the Federation of Small Businesses' Keep Trade Local competition in September. The judges thought Brockleby's philosophy of stocking local food made by farmers and producers was spot on. Our prize is dinner, bed and breakfast at the sumptuous Barnsdale Lodge Hotel – a treat which takes on a whole new meaning when you've been living in a mobile home for four years. (In fact, our house at Goosenest Farm has finally started to take shape—we have foundations at least!)

The FSB is not the only organisation recognizing our talents this year. We made it through to the finals of the Waitrose Made in Britain Awards, reaching the final 18. And we're also in the finals of the prestigious Quality Food Awards – we just have to hang on until November to hear whether we've won.

Annette and I realise we're not the only family watching the pennies at the moment so we decided to bring in a series of credit crunch-busting offers at the shop in the run-up to Christmas. At the moment, we're offering delicious Organic Longhorn joints from £4.95 for 1.5lb of brisket. Slow cooked with warming winter vegetables, that's enough to make six hungry people very happy!

It only seems five minutes ago that we were taking down the tinsel and telling you all about the birth of the new baby Jalland. In fact, Tabitha is now 10 months old, crawling and ruling the roost. All of which means it's time to talk turkey.

This year, we are stocking Bronze turkeys and free-range geese from W.E. Botterill & Son of Lings View Farm, Croxton Kerrial. Bronze turkeys are renowned for their superb taste and generous meaty breast. WE Botterill is one of Rick Stein's food heroes because of the enormous amounts of care taken with rearing of free-range poultry.

The celebrity chef believes the meat tastes the better for it and we couldn't agree more. Farmer Andrew Sutcliffe, of Highwood Farm, Misson, Notts, is another believer in providing a natural free-ranging environment for his poultry. He'll be rearing our free-range chickens, cockerels and ducks.

Don't forget to order your Christmas bird in plenty of time!

Thanks to everyone who joined us at Brockleby's for our annual Cheese and Wine Party in September. There was a real party atmosphere, helped along no doubt by the free-flowing vino – we are still busy restocking!

There are two more exciting events planned by Brockleby's later this year. Turn the page to find out all about them.

Have a fantastic Christmas. Hope to see you soon.

Ian Jalland



# BROCKLEBY'S



Food with Provenance

FREE!



You are cordially invited to a

## Wild Game Night

on Thursday, November 6 from 7pm to 9pm  
in the Alpine Restaurant, at the Grange Garden  
Centre, Asfordby Hill, Melton, next to Brockleby's

Guest speakers include Malcolm Partridge, Head Keeper of the Belvoir Estate.  
Free game canapés, Licensed bar. Book your free place by calling 01664 813200.

FREE!

Don't miss our

## Taste of Christmas Day



on Saturday, November 29 from 10am to 5pm  
at Brockleby's Farm Shop, Asfordby Hill, Melton Mowbray

Get in the mood for Christmas at our special day. Plan your festive feast. Order  
your turkey, goose or joint and sample our wide range of Christmas foods

Brockleby's Farm Shop, Asfordby Hill, Melton Mowbray, Leicestershire. LE14 3QU.  
Tel: 01664 813200 Website: [www.brocklebys.co.uk](http://www.brocklebys.co.uk) Email: [tanjalland@brocklebys.co.uk](mailto:tanjalland@brocklebys.co.uk)