

THE Pippin

news and views from broomfields farm shop

Summer 2005



In Season at Broomfields this summer



Welcome to The Pippin, our first newsletter which we have produced to keep you informed of what's going on at the shop and in our orchards throughout the year.

We hope that you find it of interest, if there is anything you feel you would like us to include in a future issue, please feel free to drop us a line.

Here at Broomfield's we pride ourselves on sourcing fresh produce for our shop as locally as possible, thus reducing the 'food miles' associated with most of the produce supplied through British supermarkets.

We look forward to seeing you in the shop where a warm welcome awaits you.

Colin and Fiona Broomfield

Summer Fruit

Grown by ourselves or fresh from local farms we will have a delicious selection of soft fruits perfect for Strawberries & Cream, Summer Fruit Pudding or even jam making.

Summer Pudding with Chantilly Cream

as recommended by Hilda at Bramley's Tea & Coffee shop

Ingredients

6 large slices of stale bread • 4oz sugar • 1½ lb Broomfields soft summer fruit • 5floz Mawley fresh double cream • ½ a free range egg white • ½oz icing sugar • vanilla flavouring

Method

Remove crusts from bread. Cut into fingers.

Put the sugar and 75ml (5tbsp) of water into a pan and heat slowly, stirring until the sugar dissolves. Add the fruit and simmer gently for about 7-10 minutes.

Line the base and sides of a 1 litre (2 pint) pudding basin with bread fingers. Add half the hot mixture and cover with more bread fingers. Pour in the remaining hot mixture and cover with the remaining bread.

Cover with a saucer or plate. Put a heavy weight on top. Refrigerate or leave in a cold pantry over night.

Chantilly cream

Whip the fresh cream until softly stiff. In another bowl whisk the egg white until stiff and fold into the fresh cream with the icing sugar and a few drops of vanilla flavouring. Chill until required.

Turn the pudding out onto a plate and serve with the Chantilly cream. Add some fresh fruit to decorate.

Serves 4-6

Fruit	In store
Strawberries	May – September
Raspberries	July – September
Plums	August/September

How Refreshing

Relaxing in the garden is thirsty work – why not pop up to the shop to try some of our deliciously refreshing drinks Spyder Ginger Beer, Dandelion & Burdock, Cream Soda, James White Organic Pear and Apple Juices, Lorina Traditional Lemonade and of course our very own Broomfield's Apple Juice and Pear Juice (our children live on it!).



BBQ

Summer is the season and it's time for outdoor entertaining. Whatever the weather the great British tradition of a BBQ can not be missed!

For garden-fresh flavour, try our seasonal vegetables and salads. Have you tried asparagus on the BBQ? It's delicious!

Also available Maynard's sausages, in a range of delicious flavours including basil & tomato – perfect for the BBQ.

Plants

We have a wide range of basket bedding plants situated in the plant centre, along with a range of composts and peats.

You'll find a pair of strong arms always willing to help you load it into your car.



Colin in the orchard



Following the long and arduous job of tree pruning all winter, we are now looking forward to the apple trees coming into flower.

Our beekeeper has dotted beehives around the orchard so we are praying for warm days and frost free nights so the bees can do their job of pollination.

The birds in Elmbridge (the feathered variety!) find our cherries as delicious as our customers do, so the cherry orchard is being covered in nets in readiness for picking in July.

Colin's featured produce of the month:

Cherries: Our big fat dark cherries take some beating and are available through July. If they don't hit the spot we suggest a trip to your GP for a taste bud check up.

Strawberries: May sees the start of the strawberry season. All our strawberries are grown traditionally in soil for best flavour. By keeping the roots warm with straw and a polythene roof we can pick them that bit earlier – even if it is raining!

Asparagus: Considered by some the ultimate vegetable, this comes to us from Andrew and Philip Owen up the road at Little Witley. On sale within hours of cutting, enjoy them raw in salads or cooked, served with a knob of butter. Remember cutting stops on the longest day!

Next Issue Autumn at Broomfields: New Season Apples, Pickling, Halloween

Bennetts Farmhouse Ice Creams

Bennetts Ice Cream is produced locally at Lower Wick and is a big seller all year round but even more so in the hot summer months.

A truly fresh product that is made within 48 hours of the cows being milked. Bennetts Ice Cream is made using only the finest ingredients



*'natural flavours
and fresh
double cream'*

including natural flavours and fresh double cream. A wide range of flavours are available including:

Clotted Cream
Lemon Meringue
Vanilla & Ginger
Pralines & Cream.



All manufactured to the highest standards with nationally recognised Quality Assurance Certification.



Competition

Open to all ages

For a chance to win a £10 Voucher to spend in the shop please answer the question below and fill in your details. Hand completed form in to the shop or pop it in the post to: Broomfields Farmshop, Holt Heath, Worcester WR6 6NF

What creature is trying to eat the cherries in Colin's orchard?

Answer Name
Address

Winner to be announced in the next issue!

Broomfields
FRUIT GROWERS • WHOLESALERS • RETAILERS

School Plantation • Holt Heath
Worcester WR6 6NF

Telephone: 01905 620233 or 01299 851592