

# THE Pippin

news and views from broomfields farm shop

Winter 2005



## Christmas Fayre



As you visit our shop to buy your traditional Christmas groceries you will find it hard not to treat yourself to the extensive range of speciality foods that we have at this time of year.

Amongst all your vegetables don't forget the sprouts! Grown locally available on the stem or loose picked every day.

For a taste of luxury we sell a range of artisan specialist goods that are all locally and regionally produced – from cheeses and plum puddings to preserves and pickles.

For the first time, this year we will be putting together gorgeous Christmas Hampers oozing with delicious produce, makes an ideal gift. Come in and take a look at the choices we have and get your order in early.

Colin and Fiona Broomfield



### Fiona's featured produce of the month

#### January King Cabbage

This late Victorian English variety is a winner in our shop. They are cut daily throughout the winter, by Ron Rencher who grows them in Lineholt, just a few miles away. The heads are crisp and crunchy with an excellent flavour. The outer leaves are a conifer blue colour.

miles. This is a wonderful vegetable for us all, high in vitamin C and was popular with the Romans, well they were a clever bunch weren't they?! Again cut daily.

#### Doyenne du Comice Pear

The cream of pears, introduced from France in 1849, but grown here in Holt Heath. A popular dessert pear with a fine flavour. The quality is award winning and excellent this year, even though we say so ourselves. They are ready to eat now.

#### Purple Sprouting

Grown by Martin Saunders from just up the road towards Ombersley, hence reducing the food



## Trees

From the end of November our plant area will be full of numerous varieties of Christmas Trees such as Nordmans, Traditional Spruce and Blue Spruce. We can supply your tree rooted, potted or blocked and will net it for you too. There will also be someone handy to help you load it into your car.

We even provide a free recycling service so bring it back after the festivities and help the environment.

### Christmas Opening Times

Monday 19th – Thursday 22nd	8am – 8pm
Friday 23rd	7am – 8pm
Christmas Eve	7am – 1pm
Christmas Day	Closed
Boxing Day	Closed
Tuesday 27th	Closed
Wednesday 28th – Friday 30th	8.30am – 5pm
New Years Eve	8.30am – 1pm
New Years Day	Closed
January 2nd	Closed
January 3rd	Open as usual

## Turkeys

Locally produced Turkeys are now available to order, free range and farm fresh, choose from either Bronze or White. If you fancy a change from tradition, why not order a Bakewell Duck raised in Hartlebury. Or for those needing a smaller bird, we have free range cockerels which have been raised locally in Elmbridge.

You can place your order in our farmshop, by telephone, or complete the order form overleaf.





## Colin in the orchard

This year we picked an outstanding crop of apples both in terms of quantity and quality. This was reflected in our best ever Malvern show, winning all the silverware and the much coveted 'Best in show' award for our comice pears. Whilst all of our fruit is tucked up in storage for the winter we will begin the daunting task of pruning the orchards. Our experienced team will prune up to 1000 trees a day. For those people unable to visit our shop or would like to send a gift we have a mail order service which can be viewed online, or you can telephone the shop.

## Mr Wood's Apple Mincemeat

This recipe is tried and tested and is made with apples. It has been sent in by Mr Wood, a regular customer, from Coventry. Mr Wood says: "it's different from the shop stuff, it contains no unhealthy suet, butter instead. It is also cooked instead, which makes it very moist and can be eaten from the jar. It should keep for 12-24 months".

### Ingredients

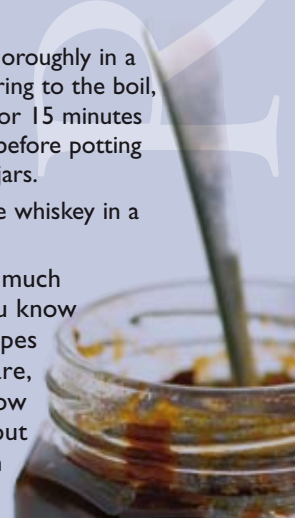
450g/1lb each of the following:  
 Peeled, chopped cooking apples • Currants  
 • Raisins • Sultanas • Soft brown sugar  
 225g/8oz each of the following:  
 Whole mixed peel thinly sliced • Butter  
 • Grated rind and juice of 1 lemon  
 • Grated rind and juice of 2 oranges  
 1 tea spoon ground mixed spice

### Method

Mix altogether thoroughly in a large saucepan, bring to the boil, stirring. Simmer for 15 minutes allowing to cool before potting into warm clean jars.

Try putting a little whiskey in a couple of jars.

Thank you very much Mr Wood. If you know of any good recipes that you can share, please let us know them. We also put some of them in the shop.



**Next Issue**

- Valentines Day
- New shop developments
- Looking forward to Spring!

## Ansteys

### Christmas Crackers

What better way to finish Christmas dinner than with a fine selection of cheeses from Ansteys. From our farm in Worcestershire, we've been sourcing and making some of the UK's finest cheeses for over 20 years. For a festive cheeseboard treat yourself to a chunk of award winning Stilton from the renowned Cropwell Bishop Creamery, available as whole, whole babies or halves, delicious with port or a deep, rich red wine.



Help shift those extra christmas pounds, try the 3 apples a day plan. [www.3appleplan.com](http://www.3appleplan.com)



## Christmas Poultry Order Form

To place your order, fill in the details below and hand in to the shop or pop it in the post to: Broomfields Farmshop, Holt Heath, Worcester WR6 6NF

Name  Tel   
 Address

Please circle the size you require

- White £5.50kg (£2.50/lb)    10-12lb    12-14lb    14-16lb    16-18lb    18-20lb    Other \_\_\_\_\_  
 Bronze £6.95kg (£3.16/lb)    10-12lb    12-14lb    14-16lb    16-18lb    18-20lb    Other \_\_\_\_\_  
 Cockerels £5.50kg (£2.50/lb)    8-10lb    Bakewell Ducks £6.00/kg (£2.73/lb)

Bakewell duck boned and rolled with apricot and almond stuffing or cranberry and orange  
 £14.00/kg (£6.40/lb)    small (3-4 people)    medium (4-6 people)    large (10 people)

The poultry will be ready to collect from Thursday 23rd December.  
 The last date for collection is Christmas Eve.

## Broomfields

FRUIT GROWERS • WHOLESALERS • RETAILERS

School Plantation • Holt Heath  
 Worcester WR6 6NF

Telephone: 01905 620233 or 01299 851592  
[www.broomfieldsfarmshop.co.uk](http://www.broomfieldsfarmshop.co.uk)