

# NEWSLETTER

SPRING 2013

## NEWS FROM THE FARM

With all the interest and media coverage of meat, quality and provenance, we hope you feel assured that the meat you buy from us is always local, born and bred within just a few miles of where you live.

We had a very busy Christmas. Thank you to everyone for all the nice comments and the fantastic response to our turkeys. With over 420 turkeys to prepare for our customers, and delivering until lunchtime on Christmas Eve. We then enjoyed a family Christmas. And then it's 2013. Time marches on.



PHOTO Our new Cattle Barn

**Do you like our new logo?** This is a photograph of Rob's Great-Great Grandfather, here at Hillworth Farm, with his prized Hereford. Hereford cattle were a great favourite with the family through many generations. Rob decided to make the change and now has an impressive herd of **Aberdeen Angus**, headed by Drew, the bull. We are very pleased to have a new **Cattle barn** (above), but as you can see, the floor will have to be finished when a little drier. **Let us know what you think** of our new Logo, and **1 lucky winner** will receive a £5.00 voucher for your next order (and can be used in conjunction with any current offer). Your views are important to us!

Need we say more about the seemingly endless wet weather and the effect it has had on the animals here. Suffice to say, we are thinking of launching a smart new range of Hillworth Farm wellies and arm-bands for the sheep! Due to the weather, winter corn has not been planted, and attempts to harvest the fodder beet for animal feed were fraught trying to get machinery onto the wet ground. Lambing has started: our first lambs were born on Monday (see below) and before we know it, calving time will be here again, too. Those fine, spring mornings with clear blue skies are just around the corner.



PHOTO Our first lambs this season

'Gloucestershire Farmers' filmed here at Hillworth Farm You may recognise Ben (lead vocals) who works here on the farm, and our daughter, Georgia! Features dancing tractors. Do not try this at home! Here's the link: Enjoy! [www.youtube.com/watch?v=u8lmmw2aUo](http://www.youtube.com/watch?v=u8lmmw2aUo)



## eventcatering@hillworthfarm


### ££ BUYING LOCAL : PRICE COMPARISON ££

**Barbecues to Buffets to Banquets!** As a customer, you know the quality and taste of our meats, so can we provide catering for your special Village or Sporting Event, Wedding or Party this year? We also offer **Gloucestershire Pig Roasts & Lamb Roasts** (Supply & Serve or Supply only), with a selection of homemade salads, accompaniments and puddings from £1.25 per head. Please phone Hellen to discuss how we can help make your event, a great, local food event. 01684 594622

**Buying local is not always the expensive option.** Just out of interest, we had a quick look at Waitrose and Tesco online for English Lamb, and we were pleasantly surprised. Please visit our website for full details of our home-reared Longdon Lamb. We hope you are surprised, too! And remember, £5.00 off all orders over £50 before Easter



PLEASE FOLLOW US ON TWITTER! For offers, videos, photos and news from the farm plus anything else we think you may like to see!

We accept Paypal and you don't need to have a PayPal account to pay using your credit or debit cards or directly from your bank account.  We still accept cheques and cash, too.!

### Looking for a speaker for your club, local group or society? Then look no further... **Butchery & Sausage-Making Demonstrations**

Following the success of Rob's demonstration on the main Food Hall at Three Counties, last year, he has been busy giving talks and demonstrating everything from Sausage Making (interactive and can be participatory!) to learning and choosing the perfect Steak at various WI groups and other venues, incl. The Old Rectifying House in Worcester. Please speak to Rob for more information PHOTO: Rob at Three Counties

