

G'DAY FROM BANNOCK BRAE

Newsletter 44

APRIL MAY JUNE 2016

FULL STEAM AHEAD.....

How fast is this year moving? Easter has come and gone already and the school holidays are flying by, much to our sons' disappointment. Festival season has arrived and the team at Bannock Brae are gearing up for it. Sunday 10th April will see us set up at Felton Food Festival in the picturesque Felton Valley surrounded by paddocks of swaying sunflowers, thousands of visitors and the odd chicken wandering through the crowds. It's a fantastic country atmosphere with celebrity chefs and gardeners, tasty treats and

lots of interactive activities for the kids learning about the importance of farming and where their food comes from. We will have a range of our top quality meats for sale on the day. Come and say hi, make a purchase, and we'll keep it cold for you while you enjoy your day. Our site is right next to the entrance/exit so just collect on your way out! If you haven't been before, it's a great day out and worth the drive to Felton.

Then on the 15th May join us at the Hampton Food Festival for another day of feasting, entertainment, celebrity chefs, market



stalls and music. At Hampton we will be donning our aprons and creating our famous wood-smoked bacon & egg burgers, our tasty marinated steak burgers and our gourmet sausages. It promises to be another great day—look forward to seeing you there!

BRISBANE DELIVERY RUNS

* Thurs 7th &
Friday 8th April
(orders closed)

* Thurs 12th &
Friday 13th May
(order by 3 May)

* Thurs 9th &
Friday 10th June
(order by 31 May)

SURPRISE! SURPRISE!

Our new butcher Christian is full of surprises and is creating new products every week for our Highfields store. His ever-changing specialty roast is always popular (sometimes

Irish pork, sometimes beef pepper roast, sometimes Mediterranean lamb to name a few) as is his pastry range including Chicken & Garlic, Chicken Cheese & Bacon, Red

Wine & Shallots, and Beef Wellingtons, and the specially made chicken kiev and cordon bleus are delicious! Pop into our Highfields store today and be inspired!

DOWN ON THE FARM.....

The summer rains have been kind to us and our farm is looking great with a good body of grass for our cows coming into winter. So nice to camp on the creek bank over Easter with lovely green grass underfoot. The creek is a slow trickle at the moment but it didn't stop Kieren catching himself a nice yellowbelly to cook in the coals on Good Friday.

The silos are brimming full after the last harvest and another silo was added to fit all the grain in. There are plans to plant oats on the next rain when it comes.

Our chickens are in a state of panic

and confusion as we relocate them to a new "chook house" but I'm sure they'll settle in quickly and will love their new home and new view!

Our vegie patch has also loved the rain and is thriving. We have an abundance of giant zucchinis, silver-beet, and cucumbers and masses of tomatoes coming on too. So rewarding to harvest and eat what you grow!

The days are getting shorter again but the weather has just been awesome and we are spending lots of nights around our backyard campfire enjoying the serenity and gazing at the stars—gotta love it!



Another harvest done...

PA'S RAINFALL REPORT

January—74mm

February - 64mm

March - 72mm

AUSSIE ALL THE WAY!

We are so passionate about producing top quality meats for Australian families. It's what we do and we love it.

Of course there are markets opening up to us all the time thanks to the free trade agreements with our Asian neighbours and the new Wellcamp airport now makes exporting a real possibility. But in our heart of hearts we are 100% Aussie and our passion is to keep supplying locally.

But of course we can't do that without the awesome support from our customers. So a huge thank you to all of you for your continued support and

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helping us to do what we do best. By buying local you are supporting Aussie farmers and Aussie jobs and of course you are getting top quality meats that are raised with care and with the welfare of the animals as a top priority, in a healthy environment—some of the most sought after products in the world! And it's all at your fingertips! I urge you all to insist on buying Australian products whatever it may be to ensure the future of Australian farming—Aussie farmers rely on you!

SO MANY WAYS.....

There are so many ways to access our top quality meat and continue to support Aussie farmers. Jump on our website www.bannockbrae.com.au to order and have it delivered to your door (within our delivery areas); phone and speak to one of our friendly staff to arrange an order; Pop into our store open 12-6pm Monday to Friday and

Saturdays until 12pm for a full range of products; or support other local businesses who use or stock our products—Café @ Abbie Lane, The Chocolate Cottage, Flavours @ Hampton, Charlotte St Kitchen, Firefly Café, Bakery Cakery, Westbrook Spar, Ground Up—just to name a few. Cheers from the team @ BBM

