

G'DAY FROM BANNOCK BRAE

Newsletter 48

JAN FEB MAR 2017

GETTING BACK IN THE SADDLE

Well here we go again! Another year and the team at Bannock Brae are ready to go! We hope everyone had a great Christmas and enjoyed special time with family and friends.

Ours didn't quite go to plan with our younger son Jordie having a serious motorbike accident on Christmas Eve afternoon, followed by a couple of hours in surgery to stitch him back together and a Christmas Day/ Boxing Day spent in hospital. Happy to report that he has made a full recovery and yes he is already back on a bike

worrying the life out of his mum again!. He certainly was our Christmas miracle and definitely reminds us of what's important in life and where our priorities lie.

Our heartfelt thanks to the ambulance officers first on the scene, my wonderful friend Michelle who was amazing in our hour of need, the surgeons and medical staff and our awesome family, friends and customers for their support in what was a pretty stressful time for us.

So a fresh new year begins, no doubt, with some challenges along the way, but we say—bring it



Jordie back in action !

on! The team at Bannock Brae are back in the swing of things ready to bring you the best quality products on offer – our home-grown, hormone-free beef and lamb, top quality pork sourced from the local Timms family farm, fresh free range chicken, our own traditional woodsmoked ham and bacon, not to mention our locally sourced fruit and vegetable selection, farm fresh eggs from McDonalds farm and fresh local honey. See you soon!

Heads Up Sunshine Coast

It's no secret we love the Sunshine Coast, holidaying there with our boys since Adam was just 6 weeks old! And now we are considering adding a Sunshine Coast delivery run to our

schedule. We are only in the earliest stages of planning and no where near finalizing logistics yet but would be keen to hear from existing Sunny Coast customers or those that

have friends and family up that way for your thoughts on how best this idea could work. After all we started our Brisbane delivery runs knowing only 2 people and now they are huge!! Stay tuned!

BRISBANE DELIVERY RUNS

* **Thurs 9th & Friday 10th Feb**
(order by 31 Jan)

* **Thurs 9th & Friday 10th Mar**
(order by 28 Feb)

* **Thurs 6th & Friday 7th April**
(Order by 28 Mar)

* **Please note a week early due to Easter**

DOWN ON THE FARM.....

This would have to be one of the hottest summers on record down on the farm! The heat is relentless and jaggig the odd shower of rain brings welcome but short-lived relief. Despite this the animals are handling it quite well although now can quite often be seen making the most of the towering gums on our farms, gathering in the shade for a snooze. Seems the heat saps their energy too! Long days at the moment doing lots of farm jobs just on daylight or on dusk to avoid the heat, makes for 9pm dinners and very tired farmers.

Some quirky new additions to the farm recently. We added six baby guinea

fowls to the mix a couple of weeks ago, and last weekend added two gorgeous Khaki Campbell ducks.

Initially the chickens were unimpressed with the new recruits , moving to the far corner of the chook pen in protest, but now everyone is getting along just fine and the girls are back producing a dozen farm fresh eggs per day.

Ellie, Skye and Tess, our 3 working dogs have been enjoying a swim in the creek every afternoon and Jordie and his mates have discovered a beautiful deep swimming hole and installed a rope swing making for lots of fun and some big splashes!!!



The cattle relaxing in the shade of the trees.

Pa's Rainfall Report

Dec - 74mm

Jan - 76mm

Exciting New Additions Coming Soon!

Over the coming months, Bannock Brae Meats is extending their range to include all the delicious products that are available in-store at our Highfields retail shop. We are planning to add these to our website so that everyone has access to these tasty little treats not just in-store customers.

These will be available either fresh/frozen and will include our pastry range—beef wellingtons, sirloin capris, our chicken parcels including mango,

Exciting new additions coming soon - stay tuned!

garlic, red wine and garlic and satay macadamia chicken parcels, just to name a few! There's also our yummy chicken kiev and schnitzels, our pinwheel range including spicy Mexican, lamb and rosemary and plain beef, and our gourmet rissoles and Italiano

Meatballs. There's also specialty roasts, stirfries and curries and kebabs on offer. . And of course our talented crew are always on the look-out for new products and flavours which we'll release through our Facebook page from time to time. If you haven't done so already, check us out on Facebook, and look for our new section on our website www.bannockbrae.com.au over the coming months. You are sure to find something for everyone!

What's Available?

Bannock Brae Meats is a diverse butcher shop. We do everything from delicious pastries and ready to cook meals to bulk orders of beef, lamb and pork and everything in between. We can also help you arrange your own private processing of beef, lamb and pork, and help organisers cater for functions such as rodeos, shows, fundraisers, weddings, etc with top

quality meats in larger quantities. Our popular meat trays are a great fundraiser for schools and clubs and we also cater to many cafes with our woodsmoked ham and bacon being highly sought after. If you know of anyone who might benefit from our services, please pass on our details and we would be happy to chat to them about it. Til next time!



Tessie & Skye taking a dip to cool off!