

G'DAY FROM BANNOCK BRAE

Newsletter 28

Jan - Feb - Mar 2013

2013— HERE WE COME!!!

After a rather crazy Christmas and a well earned break the team at Bannock Brae Meats are back and ready for 2013 and all that it throws at us.

We hope everyone enjoyed the festive season and shared some special time with their families. We would like to thank all of our customers for their continued support and especially their increased patience and understanding during what was our busiest Christmas yet.

The loss of Kieren's much loved grandfather also made this Christmas our most challenging, as we struggled to cope with the quite sudden news and the aftermath that followed during Christmas week. We were touched by those who sent cards, flowers, and messages of sympathy—thank you! Our heartfelt thanks also goes to our staff who capably stepped up to the mark and kept things running as smoothly as possible



Back in action for 2013.....

in the most chaotic weeks of the year.

On a brighter note, we are looking forward to 2013 and bringing you the excellence in quality, service and value for money that you have come to expect from Bannock Brae Meats. Happy New Year!

TIM HITS THE GROUND RUNNING....

Well our new young apprentice Tim certainly hit the ground running, starting in the busiest month of the year. What a learning curve! But Tim took it all in his stride, picking

up the basics quickly. He is currently studying the first 4 of 42 units, and is learning the art of knife-sharpening and mastering the art of sausage tying. Tim's per-

sonality and enthusiasm has injected a whole new vibe into our workplace and we look forward to working with him in 2013.

BRISBANE DELIVERY RUNS

*** FRIDAY 8 FEB**
(Order by 29 Jan)

*** FRIDAY 8 MAR**
(Order by 26 Feb)

*** FRIDAY 12 APR**
(Order by 2 April)

*** FRIDAY 10 MAY**
(Order by 30 April)

WHAT'S ON OFFER IN 2013.....

Bannock Brae Meats offers a full range of delicious meats including beef, pork, lamb, and chicken, as well as wood-smoked ham and bacon, and small-goods.

Our top quality line of hormone-free beef remains our most popular product. We put much time and energy into producing the very best quality, tender natural beef. Available in sides, quarters, eighths and cuts.

Our succulent fresh pork continues to be sourced from small local producers via the local pig market at Elders in

Toowoomba. We are happy to pay top dollar every week to ensure the best pigs in the yard come to Bannock Brae. These are handpicked by Kieren's dad Errol who knows absolutely everything there is to know about pigs and runs the local sale. Buying from small local farmers also ensures that the pigs are raised in stall-free environments. And of course it's great to support local farmers too. Our pork is available in sides or as cuts.

We have a few of our own Suffolk lambs beginning to

trickle back into our supply chain but will continue to be supplemented by tender Southern Downs lambs as necessary. Available as sides or cuts.

Our new line of free range chicken from Puzzling Gully is also set to continue with whole chickens and cuts available.

And don't forget we also offer a small-goods range including our wood-smoked ham, bacon, and kabanos. To place an order call us on 46 967 062 or visit our website at www.bannockbrae.com.au.

DOWN ON THE FARM.....

We have had some awesome thunderstorms of late, with rolling thunder and spectacular lightning strikes which are great for adding nitrogen to our soil.

Some useful falls of rain too have kept our sorghum crop alive and a green tinge has

The thunderstorms of late have been spectacular...

settled over the hills. But the intense summer heat threatens to burn it off all too quickly. It's weaning time again and we will be mustering regularly over the next few months sorting out the weaners and moving them to different parts of the farm. Those baby chicks that

hatched at the end of last year have turned into beautiful glossy black hens and are starting to supply us with lovely brown eggs, scattered in all sorts of hiding places in the hay shed. Keeps us busy hunting for them!

Pa's Rainfall Report

Dec - 73.5mm

TRY US AT.....

Ordering direct from Bannock Brae Meats is the easiest and most economical way to get top quality meat in your freezer. But there are also a few places around where you can sample our delicious meat. Try these:

* The Chocolate Cottage @ Highfields

- Zelly's Café @ Jacaranda Manor, Highfields
- The Tea House and Infusions Restaurant @ Highfields
- Bakery Cakery, Uniplaza, Toowoomba
- Westbrook Spar, Westbrook



Happy New Year from the team @ Bannock Brae Meats