

G'DAY FROM BANNOCK BRAE

Newsletter 30

JULY—AUG—SEPT 2013

GET INSPIRED!!!

Nothing like a good old reality TV show to get you inspired. Love them or loathe them, they seem to be on the telly every time you switch it on. Whether it be dropping kilos on The Biggest Loser, renovating entire homes on House Rules or cooking up a storm on Master-Chef, people everywhere are being inspired. And it seems we are no exception with some home renovations of

our own under-way in our spare time!

The popularity of cooking shows has certainly had an impact on our customers with many lesser known cuts now being sought regularly including pork belly, offal cuts, shanks and ribs just to name a few. If you're feeling inspired and want to try something new, give us a call on



Blue taking time out from renovating....

46 967 062 or email us via our website at www.bannockbrae.com.au.

And get some advice from our friendly staff.

Be inspired!!

GAUGING YOUR INTEREST....

With the current food trends leaning towards fresh and healthy foods, growing your own food, self sufficiency and the like, Bannock Brae Meats is considering running some weekend

classes in the future, beginning with gourmet sausage making. If you think you or someone you know may be interested email us or give us a call to register your interest. There is

no obligation to attend a class. At this stage we are simply gauging your interest and tossing around some ideas to see if we can make it work. Look forward to hearing from you.....

BRISBANE DELIVERY RUNS

*** FRIDAY 12 JULY**
(Order by 2 July)

*** FRIDAY 9 AUG**
(Order by 30 July)

*** FRIDAY 13 SEP**
(Order by 3 September)

*** FRIDAY 11 OCT**
(Order by 1 October)

*** FRIDAY 8 NOV**
(Order by 29 October)

DOWN ON THE FARM....

Winter has been kind to us so far, with minimal frosts and only a couple of mornings dipping below zero. Our young barley crops are doing well, providing vibrant splashes of bright green across the farm. The cooler temperatures make it a good time for some fencing maintenance so that will be on the agenda in the coming weeks.

A few new additions to the farm at Bannock Brae.

Twelve new chicks have entered the world, with two very

fussy mother hens looking after them.

Our most exciting addition to our farm is "Tiny". Apparently a "significant" birthday calls for an unusual present so the boys decided to buy me a gorgeous ex-racehorse who we have named Tiny. He has a beautiful nature and so after nearly 18 years, it's back in the saddle for me. Just as long as I stay there because it's a long way to the ground!



PA'S RAINFALL REPORT

APRIL - 15mm

MAY - 26.5mm

JUNE - 41mm

Go in the draw to win....

With the rising cost of everything, people are looking to make every dollar count.

The most economical way to buy meat is in bulk, either by the side or quarter.

The average quarter at Bannock Brae lasts

the average family around 3 months and costs between \$280 and \$330. It's definitely the way to go! And here's another good reason

to order a side or quarter. Everyone who orders a side or quarter in July, August or

Order a quarter or side of beef in July, August or September and go in the draw to win.....

September will go in the draw to win a cryovac machine valued at \$200. These nifty little machines add extra shelf life to your meat purchases and are great for camping trips too. So jump on the website or give us a call to place your order now! Good luck!

INSPIRATION EVERYWHERE!

Our young apprentice Tim continues to make great progress. In just 6 months, Tim has completed all of his 1st year theory requirements. He is now learning how to break down a hind quarter of beef into different

cuts and safely operate the bandsaw.

So whether it's trying a new cut of meat, getting into a new sport or taking up a new hobby, we hope you find your inspiration too!

Until next time, The team @ Bannock Brae

