

HAPPY NEW YEAR FROM BANNOCK BRAE

Newsletter 33

JAN—FEB— MARCH 2014

LEAP INTO 2014!

Happy 2014!! Another new year has begun and the team at Bannock Brae Meats are gearing up for another busy one!

We hope all our customers enjoyed a safe and happy Christmas with their families and friends and indulged a little but not too much!

We spent some special time with our family before heading to the coast for a relaxing break.....well it was much more relaxing for me AFTER Kieren jumped out of a perfectly good aeroplane at 14000ft. Totally freaked me out watching but

he loved it! The perfect gift for his recent 40th birthday—apparently! And a great way to start the New Year.

So now back to reality, back to work and back to school. We have a range of products to help you pack those lunchboxes full of healthy treats. Try our convenient packs of gluten-free traditional woodsmoked sliced ham—perfect addition to salads or healthy wraps and fresh sandwiches. Chop up some of our tasty cheese kabanos with carrot sticks and celery for a quick, easy



Kieren sky-diving from 14000ft

snack—the kids will love it. Or add our diced bacon to muffins, zucchini slice or ceasar salads to add some flavour. Jump on line to order at www.bannockbrae.com.au or give our friendly staff a call on 46 967 062.

FIND US AT FELTON FOOD FESTIVAL

The famous Felton Food Festival is on Sunday 27th April and Bannock Brae Meats has again been asked to attend. It's a great day out show-

casing the best produce on the Downs with loads of fresh produce on offer (ours included!), an abundance of tasty treats, great entertainment and

guest speakers. Set on a beautiful shady block, it's a nice way to escape to the country for the day. So why not join us at Felton—see you there!

BRISBANE DELIVERY RUNS

- * Friday 14 Feb, 2014
(Order by 4 Feb)
- * Friday 14 March, '14
(Order by 4 March)
- * Friday 11 April, '14
(Order by 1 April)
- * Friday 9 May, 2014
(Order by 29 April)

DOWN ON THE FARM.....

The blistering summer heat over Christmas and early New Year was quite unbearable. 40 degree plus temperatures had animals and farmers alike searching for a cooler spot to be and the crops wilted in the relentless sunshine. Finally after missing out on most of the storms that had brewed up, 37mm of beautiful rain fell and a cooler change has been welcomed by all.

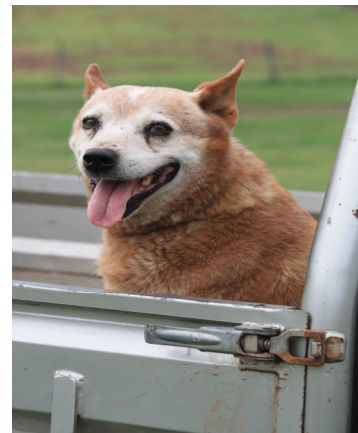
Despite the droughty conditions, the cows and calves are looking great. We are supplementing them with hay and Tru-Graz which is a molasses type mix to help them through when there is very

little grass on the ground.

On a sad note, we lost our beloved red cattle dog, Blue, just before Christmas. He has been Kieren's loyal and faithful companion for twelve and a half years, and we miss him terribly.

We have great memories of him though and believe he was one of the luckiest dogs in the world to end up on a farm with a butcher shop and an endless supply of dog bones!

Our old neighbours the Robinsons found him as a stray on the side of the road and brought him to our farm thinking we might be able to give him a



home. Kieren had an instant connection with him and they were inseparable—Blue always only 2 steps behind Kieren as he went about his daily chores. Saying goodbye was one of the toughest days on our farm that I can remember. Thanks for all your hard work Blue—We miss you old mate! R.I.P.

FRESH IS BEST!

Bannock Brae Meats strives to bring the freshest possible product to your table every time. The majority of our beef is born and bred at Bannock Brae, with top priority given to the welfare of our animals. We only process what we need, that way guaranteeing a fresh product

Your continued support of Aussie farmers is so greatly appreciated

Remember -

"No Farmers, No Food"

each week. We are responsible for the entire chain of events from the care of our animals, the stress-free transport to the abattoir, and the processing of the meat into cuts, to the packing of the product and the delivery. It's a big job but we have a great team and are proud of the range and the quality we produce.

Our fresh pork is sourced from small local pig farmers and our lambs (some of which are produced by us) are also sourced from various local producers. Our free range chicken up until now has been from Dakotavale but sadly we are currently looking for a new supplier as Dakotavale are shutting down production at least for now. Thank-you for your continued support of Aussie farmers—remember "No Farmers No Food!"

IT'S A BOY!!!

The team at Bannock Brae are excited to welcome another member into the Bannock Brae family. Brent (one of our expert butchers) and his lovely wife Morgan-lee and gorgeous daughter Maddison welcomed a son and brother, Cooper Darcy, on 5th February.

Weighing in at 8lb2oz, Cooper is a picture of good health, and is sure to follow in proud dad's footsteps! Don't think Brent can wipe the smile of his face and he can't wait to kick the footy around with him and take him hunting and fishing! Congratulations!!!

Til next time,
The ever-growing team at Bannock Brae!!

