

G'DAY FROM BANNOCK BRAE

Newsletter 45

JULY AUG SEPT 2016

We're So Excited!!!

Heaps of exciting things happening at Bannock Brae—both on the farm and at our Highfields store.

Our Highfields retail outlet is now home to "The vegie Patch"! Freshly picked, Aussie grown farm fresh produce that perfectly compliments our excellent range of meats. Choose from freshly dug potatoes, just picked pumpkins, fresh dutch carrots, leafy cauliflowers, broccoli and cabbages and lots more. It's our way of supporting more local Aussie farmers and gives our busy customers a one-stop shop to grab all they need to

create the perfect meal. And if you have a bumper crop of something great growing in your backyard—come and see us! We'd love to make this a community vegie patch if we can. We have had a really positive response so far but we're in the early stages so your feedback is most welcome.

And don't forget to ask our friendly staff for your complimentary sprig of fresh herbs to add some zing to your winter soups, roasts and casseroles. There's basil, parsley, sage, rosemary and thyme just to name a few.



We're also doing a weekly "Family Dinner" draw for those customers who spend \$50 or more in-store. Drawn 4:30pm on Friday afternoons, this has been really popular and the winners have been grinners every week. So drop in to see our new additions—new display fridge, new products, fresh herbs and fresh vegies—lots of changes but the same top quality and friendly service!

Add some extras.....

If you are a customer who uses our delivery service to Toowoomba and immediate surrounds or our monthly delivery to Brisbane, the good news is that you don't have to miss out on the

goodies that can be found in-store. We have a range of delicious sauces, spices, condiments, cheeses and chutneys, as well as farm fresh eggs, honey and fresh vegetables to

compliment your meals. A list of these can be found on our "Add Some Extras" page and can be added to your order and delivered to your door. Just note some will be subject to availability

BRISBANE DELIVERY RUNS

- * Thurs 11th & Friday 12th Aug (order by 2 Aug)
- * Thurs 8th & Friday 9th Sept (order by 30 Aug)
- * Thurs 13th & Friday 14th Oct (order by 4th Oct)

DOWN ON THE FARM.....

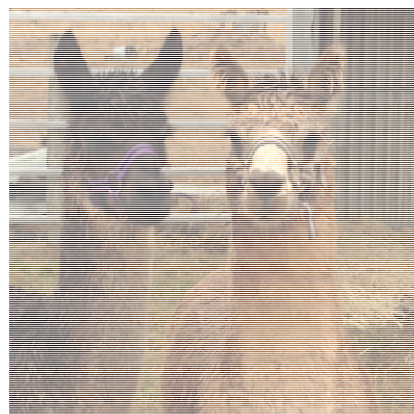
Nice and frosty down on the farm with temperatures regularly dipping to around minus two in the mornings. Some lovely rain in June after a very dry April/May. We decided to roll the dice again and plant our barley crop so we were so thankful to hear the sound of rain gently pitter-pattering on our roof.

Our most exciting additions of late are 2 gorgeous alpacas—Wallace (Wally) and Gromit. With their adorable eye-lashes, quirky habits and beautiful fleece, they have quickly become beloved pets on our farm. Although the horses, Tiny and Princess, were less than impressed with our new

additions, and the chooks vacated their premises for a couple of days when the “weirdos” moved in nextdoor, I’m happy to say that all the animals have now chilled out and even the dogs, Ellie, Skye and Tess, have befriended our woolly duo.

Some gorgeous mornings at the moment as ice covers everything and then the sun comes up and melts it away to reveal the tiny bright green tips of our new crops poking out from the earth.

All is good down on the farm.....



Meet Wallace & Gromit—our new woolly duo!

PA's RAINFALL REPORT

April—0mm

May - 13mm

June - 70mm

March -

It's a Farmer's Way of Life...

Farming is in our blood. It runs in our veins and has done for generations before us. It's the most challenging, rewarding, heartbreaking, heartwarming, stressful and peaceful existence on earth all rolled into one and we wouldn't have it any other way. Here's some facts that might interest you about life on the farm:

* It's 7 days per week!

* Usually start before the sun comes up and finish when the sun goes down

or sometimes late into the night (like harvest)

* Everything depends on the weather!

* The animals in our care are our number one priority—always

Thank you for supporting local

Aussie farmers—remember

NO FARMERS -> NO FOOD

* Farmers work hard to protect their land not destroy it.

* There's nothing like the smell of rain

* Most peaceful times are sunrise, sunset and gazing at the stars around a campfire.

* Most stressful things are drought, market changes beyond our control, and thoughtless government decisions

* Our Aussie farmers are in crisis—please support by buying local, and direct from the farm whenever possible

Rubbing Shoulders With Celebs!

You never quite know who might pop into the Bannock Brae shop. Celebrity chef Matt Golinski popped in just the other day to collect a selection of top quality meats to showcase at the upcoming Hampton Food Festival Long Lunch. Matt's a great advocate for buying local and using local produce in his creations. At a time when Aussie

farmers are struggling like never before (just think milk prices and drought affected farmers) we so appreciate Matt and all of our loyal customers for your continued support.

Until next time,

The Team @ Bannock Brae



Brenda couldn't resist a photo with celebrity chef Matt Golinski!