

G'DAY FROM BANNOCK BRAE

Newsletter 46

OCT NOV DEC 2016

ROLLING INTO CHRISTMAS

Can you believe we're already on the downhill run to Christmas! Where did this year go? The years just seem to get faster! And so will the pace around this place in the coming months.

Of course those delicious woodsmoked hams will start rolling out soon as the orders start rolling in. The smell of hams cooking will be wafting around the Bannock Brae farm 24/7. Our hams are made right here on the farm from 100% Aussie pork, hand prepared by our expert butchers and smoked to perfection. Choose from

bone in legs or boneless legs, half legs or full legs or have a piece cut to size. Nitrate free option also available. Don't delay though! Every year we do sell out so make sure you book your Christmas ham as soon as you are organised. Give our friendly staff a call, email us or call in to our retail store in Highfields to book yours today.

All your other meat requirements will also be available for those family get-togethers over Christmas. Choose from succulent tender roasts, lamb-beef-pork-chicken, a



range of bbq meats from bbq steak and snags to butterflied lamb shoulders and kebabs, and don't forget the woodsmoked bacon and eggs for the morning after! Our retail store in Highfields also has a great range of sauces, marinades, cheeses, fresh seasonal fruit and vegies to compliment any meal. And you'll find lots of tasty goodies there too like our pastries, quick ready to cook meals and snacks. See you soon!

Facebook.....Finally!

Finally after years of resisting, we have joined the Facebook revolution! Check us out and like and share our Facebook page. It's the easiest way to see what tasty treats are on

offer in our retail store, the latest happenings on the farm and the newest products being stocked. Jump online today and like and share!

NEWS FLASH!

Bannock Brae Meats now has 9Dorf Pasture fed Chickens in stock and a new range of salts, marinades and curry mixes from Gourmet Afrika!

BRISBANE DELIVERY RUNS

* Thurs 10th &
Friday 11th Nov
(order by 1 Nov)

* Thurs 8th &
Friday 9th Dec
(order by 29 Nov)

* Special C'mas
Delivery—ring for
details

* No January
delivery due to
annual shutdown

DOWN ON THE FARM.....

Regular rainfall events over the last couple of months have made our barley crop go BOOM! We have a combination of grain barley and forage barley growing. The forage becomes our big round bales for feeding our stock when feed is short and stocks our hay sheds with square bales too. The forage has already been cut and is lying in the sunshine drying out ready for baling soon. The grain barley obviously goes into our grain ration to finish our cattle to perfection.

Lots of new calves on the ground at the moment including the one Adam and I delivered (capably assisted by his mate Clayton!) with Kieren on

speaker phone giving directions! It was one of those very rare days when Kieren was away from the farm and was quite an experience for two unsuspecting teenage boys!! Mum and bub doing well!

Our new alpacas Wallace and Gromit have settled in nicely to life at Bannock Brae and are no longer confined to their pen but mixing it with the cattle and horses in the big paddocks. Even the chooks have settled down with baby chickens expected any day now. And our resident koala keeps making regular appearances lately too.



PA's RAINFALL REPORT

July - 32mm

August - 36.5mm

September - 83.5mm

March -

What's the Difference?

Bannock Brae Meats often claims it is a butcher shop with a difference. But what does that mean in reality? Running a real paddock to plate business is a rarity. Many claim to but are still out-sourcing transport, butchering and delivery to complete the job. But we are the real deal. For most butchers, it is a case of making a couple of calls to suppliers to organise their weekly meat delivery. But at BBM it is so much more. Most of the "farmer" side

of it falls to Kieren who is responsible for the feeding, daily care, cropping, stock rotation, selection and transportation of the cattle. The only link in our entire chain that happens off farm is

It's a massive undertaking but at the end of the day we love what we do....

actual slaughter. Once carcasses are delivered back to BBM, our expert team of butchers (including Kieren) do their thing—cutting orders to individual requests and packing them with care. Finally orders are delivered (usually Kieren again) which enables our customers to ask any questions direct to the farmer who grew the product. It is a massive undertaking but at the end of the day we love what we do and we are proud of the product that ends up on your table each night. We hope you appreciate the incredible effort it takes to get it there and thank you for your on-going support.

Patience Please!!!

As we prepare for the busiest 3 months of the year which includes a full-on barley harvest clashing with a full-on ham season this year, as well as the organised chaos that comes with the Christmas rush, we ask for your patience and understanding. We will have several new faces, Christmas casuals, working too and they will be

trying to get their heads around what we do. But don't worry, we will try to attend to every call and email asap, and we will work tirelessly until every ham and every order is delivered before collapsing in a heap! As usual our annual 3 week shutdown from Christmas Eve onwards applies to give our entire staff a well-earned rest! Cheers, The Team @ BBM

