



April 2013 Newsletter Super Spring

We're so excited that spring is finally here, we've almost already forgotten the evil winter that went on forever (well, we did say 'almost'). We don't mind the April showers though – that's proper spring weather, after all – especially when compared to the deluges we had this time last year. The sunny spells have helped the ground dry out, so we've managed to plant out an early crop of brassicas outside as well as broad beans; plus we've now got the ground ready for many other crops too so are all set for take off...

The month didn't start so well however: our green delivery van was stolen (on top of several break-ins we had last year). However, amazingly, it turned up pretty much intact three weeks later – in Crawley – so that was a huge relief!

Food awards

We've been nominated for the Wiltshire Wildlife Trust's Corporate Green Awards again this year, for Environmental Land Management, Conservation or Food Production (we were highly commended last year). We are currently waiting to hear the results, which will be announced in May – fingers crossed...





More ranges

The more eagle-eyed farm shoppers will have noticed that we now have an extra chiller in the shop, so we have made even more room for extra lines. Rowie and Kate Robinson went to the Farm Shops and Deli Show at the NEC last week and 'did lunch' – by working their way round the trade stalls. On offer for sampling were delicious foods which we are now going to look into for the shop (home cheese-making kit, anyone?). We are also sourcing from Best of the West, which gives us a huge range of specialist foods from around Wiltshire, as well as some specialist treats from Dorset, Devon and Cornwall. We already stock clotted cream and jam, which we had to try with scones made by Kate Collyns for Jeremy's birthday last week (yum!). We'll be getting in tasters galore for the Food Festival in May, so come along and let us know which products you like!

Veg shed makeover

With our Food Festival just over a week away (see overleaf), staff in the Farm Shop have been busy making preparations. Kate Henery (yes there are three Kates now!), who works here Thursdays and Fridays, just happens to be a landscape gardener and has designed some colourful new borders for the outside. So we've had Alex out digging and wood working, Jack painting, Sue and Paul doing more digging and Rally, Bruce and Dave sign-making – all to create a warm welcome for the shop and for our events. We feel that things around here are really starting to gel, and we're looking forward to expanding our range of locally sourced products all through the summer.

The farmer: Rowie Meers

Lemon Chicken with Chilli Broccoli

This is based on a delicious Angela Hartnett recipe, and brings some lovely fresh flavours together to celebrate the arrival of spring. The fresh chilli kick can be quite spicy, depending on the variety used, so add as much or as a little as you like. You could also add sweet peppers for a Mediterranean feel.

Serves 4

- 1 whole chicken, jointed
- 2 tsp paprika
- 5 tbsp olive oil
- 50g butter
- 1 small onion, finely chopped
- 2 cloves garlic, crushed
- 2 sprigs of thyme
- 1 sprig of rosemary
- 1 lemon, quartered
- 300ml white wine
- 200ml chicken stock
- 1 large head broccoli, in florets (keeping as much stem as possible)
- 1 tsp sliced fresh chilli (to taste)
- Salt and pepper



Cut the chicken into 10 chicken pieces (legs, thighs, breasts into thirds), and season with salt, pepper and half the paprika. Add a little olive oil and the butter to a warm pan, and brown the chicken. Remove from the pan, add the onion, garlic, thyme and rosemary and sauté for two minutes. Add the remaining paprika and put the chicken back in the pan with the lemon and wine, stirring well. When the wine has reduced, add the stock and simmer for 20 minutes. Take out the chicken breasts when cooked to stop them getting dry, and cook the rest for another five minutes. Bring some salted water to the boil, blanch the broccoli until al dente, then drain. Heat the rest of the oil in a large frying pan and sauté the chilli for a minute; toss in the broccoli and season. Serve with all the chicken and juices on top, with roasted potatoes.



Tel: 01793 772287
info@purtonhouseorganics.co.uk
www.purtonhouseorganics.co.uk

Purton
Farm Shop



Purton Food Festival

Saturday 4th & Sunday 5th May
11am-3pm
Celebrate Local Food In Style!

- 🐣 *Farm walks & trails*
- 🐣 *Meet the animals*
- 🐣 *Samples & tastings*
- 🐣 *Butchery & delicious raw food demos*
- 🐣 *Tea, coffee, fresh pizza & homemade cakes*



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Church End, Purton, Swindon SN5 4EB

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