



# December 2013 Newsletter Christmas Rush

Blimey, the end of 2013 has been a bit manic: we're looking forward to kicking back and relaxing for a few days over Christmas! These adorable pigs have just arrived: a cross between Kunekune, Saddleback and Duroc – aren't they amazing? They've been settling in well, and will no doubt enjoy any Christmassy leftovers (especially some stray carrots that might find their way to their houses).

We've also put a new gate on the path from Purton past our chicken fields through The Hyde, so there is now a great short-cut from the village to the farm and shop. If you live in Purton, take a stroll over the festive period and say howdy to the chickens on your way past, then stock up your cupboards at the shop! We still have our fingers crossed for snow over the holiday period, even though it can be a pain: the animals always look so surprised peering out from their barns or houses first thing in the morning, before stepping gingerly into the white clean world!



## New Year Deliveries & Shop Opening Times

A reminder that box deliveries due on Wednesday 25th, Thursday 26th and Friday 27th December will all be brought forward to Monday 23rd December, or Tuesday 24th (Cirencester). There will be no deliveries during the week beginning 30th December. However, we will be back to normal the following week and box deliveries will carry on as usual from Wednesday 8th January.

The farm shop will open especially on Monday 23rd December, (with fresh Hoibbs House bread) from 9am-5.30pm, to collect orders and stock up on your Christmas veg and treats. On Tuesday 24th we are open from 9am-1pm, and will be closed on Christmas Day and Boxing Day. We open Friday 27th December as normal, and over the weekend. The shop will also be closed on Wednesday 1st January, then open as normal from Thursday 2nd January.

## Farm Shop: 2013

2013 has been a year of investment for Purton Farm Shop, both financially and, more importantly, in terms of people. We have built a fantastic team who keep the shop looking good and well stocked: some behind the scenes with mop and bucket, bookkeeping and paperwork, or hammer and nails; as well as others 'front of house' keeping our customers happy, as well as Rowie and her Lads on the Farm (sounds like an X Factor entry!) who supply us with the best local meat, veg and eggs for miles around! We work with over 30 local suppliers and a couple of like-minded wholesalers – another great team of people who are out there producing and distributing fantastic local food and drink. And, of course, we have a great customer base: people like you who come in regularly for good honest food and the occasional treat. We thank you, and all our staff and suppliers, and hope that we can continue providing a One Stop Shop for local produce into 2014 and beyond. Looking forward to seeing you in the New Year, and remember to keep on telling your friends about us!

## ...& Happy Christmas!

We all enjoyed our Purton House Christmas meal a couple of weeks ago, when Rowie did us all a huge joint of her delicious organic beef plus veggies – not to mention lovely starters with our own salad leaves and cheese from the shop, plus awesome white chocolate rice pudding brulée for dessert!

Thanks to everyone who pitched in to help out, including Talia, Tracey, Sophie and Rally. Jeremy was particularly keen for Roger to dress up as Father Christmas: Rowie tried to convince Santa that she had been a very good girl this year when she sat on his knee. Not sure whether she succeeded though! Have a wonderful Christmas everyone, and here's to a brilliant 2014!



*The farmer: Rowie Meers*

# Christmas Spiced Carrots & Parsnips

*Enjoy the warming smells of the festive season with these delicious spiced and glazed carrots and parsnips, originally inspired by Gordon Ramsay. They are delicious will your roast on Christmas Day, as well as providing an interesting Winterval lift to many other dishes too! They are also yummy used up with leftover turkey and stuffing in sandwiches the next day.*

## Serves 8

500g parsnips

500g carrots

2-3 tbsp olive oil

1 cinnamon stick, broken in two

3 star anise

1-2 tbsp clear honey

150ml chicken stock

spring thyme or pinch dried thyme

50-100g butter

salt & freshly ground black pepper



Bill Longshaw/Freedigitalphotos.net

Chop the peeled parsnips and carrots into quarters, or similar sized chunks. Heat the oil in a roasting tray on the hob, toss in the carrots and parsnips and add the cinnamon, star anise, thyme and season. Drizzle the honey over the top, heat through on the hob, and add the stock. Bring to the boil and simmer for a few minutes until starting to soften. Mix in the butter then place the tray in the oven at 220C, and cook for 30 minutes or until soft and delicious. Serve with roast turkey and all the trimmings!



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# Christmas Tortilla

*Our own chipolatas are just so darn good, we always get packs and packs of them for Christmassy meals. If you have a load leftover from Christmas Day (which actually we just can't believe), then try using them in this yummy and easy giant Spanish omlette. Serve with some fresh greens, salad or coleslaw to lighten the stomach after a blow-out (or Brussels sprout blow-off?); or open a window and serve with baked beans.*

## Serves 4

- 2 tbsp olive oil
- 1 onion, diced
- 100g cooked Brussels sprouts
- 4-8 cooked chipolatas
- 300g roast or boiled potatoes, diced
- 6 large eggs
- salt & black pepper



SXC

Heat the oil in a large frying pan and add the onion, stir-fry for five minutes until starting to soften. Add the shredded sprouts, potatoes and chipolatas, and fry briskly to re-heat for a few minutes, turning gently occasionally. Beat the eggs with a good pinch of salt and pepper to taste, and pour into the pan. Leave to cook gently for five minutes or so, until the bottom is set; then pop under a hot grill for a few more minutes until the top is golden. Slice into wedges and serve.



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