

SPRING 2010

Dear All,

With Christmas and the worst of the weather well and truly over, we hope, we now have the lengthening days of spring to look forward to!

The winter and early spring months are the ideal season for braising, stewing and roasting your favourite pork, beef and lamb cuts. For those of you wishing to try something a little more unusual we have mutton available at the moment. The mutton comes from our son's (Mark) flock of Poll Dorset sheep which he rears just over the other side of Mutter's Moor at Northmostown. Local spring lamb will also be available from March.

It is also the season for game and we can supply some lovely venison, pheasant and wild ducks and if you wish to try any other types we will do our best to source them for you locally. As you are probably aware we are members of the Guild of Q Butchers. The Guild produces a quarterly brochure which is full of lovely recipes to inspire you and is available in our Church Street shop. More recipes are available on their web site (www.guildofqbutchers.co.uk).

Now the Christmas rush is over Lindsey, our cook, is trying out some new warming winter recipes including a lamb and root vegetable stew which is delicious. Lindsey is always on the look out for ideas so if you have any recipes or old family favourites you would like to her to try please do not hesitate to contact us and we'll see what can be done!

Stewart and Shirley Hayman