Blackwells
FARM SHOP

CHRISTMAS
2019

CELEBRATING THE FESTIVE SEASON WITH GREAT TASTING QUALITY PRODUCE SINCE 1983!

We would like to thank all our customers for supporting the shop throughout the year, it is fantastic that going in to our tenth-year, business has steadily improved with your help and it is much appreciated.

We like to make sure our customers feel confident that what they order is going to taste great and be as stress free as possible. We are here to provide everything you need, whether it is knowing what size bird you require to feed everyone comfortably to cooking instructions which we provide with the bird.

We can supply everything you need for your Christmas dinner from the Bronze Free Range Christmas Turkeys which are reared on the farm to our delicious Christmas Puddings made on site by the team in the kitchen.

Our collection days this year are the 23rd December 9am – 5pm and the 24th December 8am – 1pm and we will be available on the run up to Christmas every day. We hope you help us support local producers and not the large supermarkets.

Best Wishes

Howard, Jane,
George, Laura, Tom
and all the shop staff.

Blackwells Farm Shop
Herons Farm, Colne Road,
Coggeshall, Colchester
Essex CO6 ITQ
01376 562500
orders@blackwellsfarmproduce.co.uk
www.blackwellsfarmproduce.co.uk

IMPORTANT DATES

1st October – Christmas Book opens
16th & 17th November – Christmas Tasting days
23rd & 24th December – Christmas Collection days

CHRISTMAS HOURS

23rd December – 9am – 5pm (Farm Shop & Christmas Collection times)
24th December – 8am – 1pm (Farm Shop & Christmas Collection times)
25th – 27th December – Closed
28th December – 8am – 4pm
29th December – 10am – 3pm
30th December – 8am – 3pm
31st December – 8am – 3pm
1st January – Closed
2nd January – 9am – 4pm

ORDERING

To place a Christmas order please fill out a form and return to us by the 20th December, once you have returned the form you will get an email confirmation from us. You can also place an order online at www.blackwellsfarmproduce.co.uk

COLLECTION

Our collection days are Monday 23rd December from 9am – 5pm and Tuesday 24th December 8am – 1pm. Our collections are held in the barn next to the farm shop, where you can also collect all the trimmings.

BLACKWELLS FREE RANGE TURKEY

Bronze turkeys reared free range in large grass paddocks and hand plucked.

SELECTING YOUR BIRD

- **Bronze Free Range Turkey**
  Succulent, gamier tasting bird
  We strongly recommend the whole bird for quality and flavour

- **Bronze Turkey Crown**
  Ex the legs

- **Bronze Boneless Breast**
  Boneless, easy carving
  Selection of stuffings available at request

SELECTING YOUR SIZE

Whole Birds

Weight	5kg	6kg	7kg	8kg	9kg	10kg
Servings	8-10	10-12	12-14	14-16	16-18	18-20

Crown

Weight	3-4kg	5-6kg
Servings	6-8	10-12

Breast

Weight	min 1kg
Servings	4-5

THE IMPORTANT COOKING BIT!

Weight	Hours/Mins
4kg	2hrs 10mins
5kg	2hrs – 2hrs 30mins
6kg	2hrs 15mins – 2hrs 45mins
7kg	2hrs 45mins – 3hrs
8kg	3hrs
9kg	3hrs 15mins

THE ABOVE TIMES ARE A GUIDELINE ONLY
Please Note: Oven temperatures vary greatly

FOR THE CARVER

1. *Hold the leg by the end knuckle, cut close to the body and twist off*
2. *Carve the dark leg meat*
3. *Similarly remove the wing and cut in half*
4. *Slice the breast meat from one side*
5. *Repeat for the other side*

Each bird comes with cooking instructions and a pop up timer

BLACKWELLS FREE RANGE BRONZE TURKEY

Blackwells have been rearing Christmas poultry since 1983, we started with just 50 turkeys, 13 geese and 100 chickens. Our demand has quickly grown and this year we have 5500 turkeys, 2000 geese and 500 large chickens reared especially for the Christmas market.

Each bird is fed on a whole wheat grain-based diet that also utilises naked oats without the use of hormones, growth promoters or biscuit waste. All the birds are free to roam in large grass paddocks all day and are reared to maturity, skilfully hand finished and 'game hung' for 10-14 days which is part of our Golden Turkey association requirements and which gives us a far superior bird compared to most available.

BLACKWELLS FREE RANGE GOOSE & COCKEREL

Are you looking for something different to turkey this year for Christmas dinner?

Our first batch of geese arrive on the farm in mid-April and the second batch four weeks later. The goose is a seasonal bird with the first egg being laid around Valentine's day and finishing in July. The goose is a rich dark meat full of flavour which has had the benefit of the summer's fresh grass and they are hung for a minimum of 10 days to enhance the flavour.

BLACKWELLS FREE RANGE GOOSE & COCKEREL

Something different for Christmas.

SELECTING YOUR BIRD

- Goose

Rick, dark and succulent meat that can be cooked to perfection with a crisp golden skin.

- Blackwells Cockerel

Slow reared for an exceptional taste. These big birds lead long and happy lives, and this is reflected in the taste.

SELECTING YOUR SIZE

Goose

Weight	Half	4kg	4.5kg	5kg	5.5kg	6+kg
Servings	2-3	4	4-6	6	6-8	8+

Cockerel

Weight	4kg	4.5kg	5kg	5.5kg
Servings	8	9	10	11+

ORDER FORM

	Weight	Price	Servings (guide)	PLEASE TICK
Bronze Free Range Turkey	4kg	£70.00	6-8	
	5kg	£70.00	8-10	
	6kg	£80.00	10-12	
	7kg	£85.00	12-14	
	8kg	£91.00	14-16	
	9kg	£95.00	16-18	
	10kg	£100.00	18-20	
	11kg	£110.00	20-22	
	12kg	£120.00	22-24	
Bronze Crowns	3kg	£62.00	6	
	4kg	£78.00	8	
	5kg	£82.00	10	
	6kg	£95.00	12	
Bronze Breast Rolls	1kg	£28.00	4	
	2kg	£47.00	8	
	3kg	£66.00	12	
	4kg	£85.00	16	
	5kg	£104.00	20	
	6kg	£125.00	24	
Geese	3kg	£62.00	2-3	
	4kg	£66.00	4	
	5kg	£81.00	6	
	6kg	£95.00	8	
	7kg	£110.00	10	
Three Bird Roast	4kg	£106.00	9-10	
	5kg	£130.00	11-13	
	6kg	£150.00	14-16	
Chickens	3kg	£35		
	4kg	£44		
	5kg	£54		
Ducks	2kg	£25		
	3kg	£35		
Pheasant	Each	£4.95		
Partridge	Each	£4.50		

	Weight kg	Price / Kg	Weight Req'd. kg	PLEASE TICK
Suffolk Ham	Cooked on Bone (half)	£44.50	each	
	Cooked on Bone (whole)	£79.00	each	
	Cooked, Boned & Rolled	£14.35		
Gammon	Uncooked, Boned & Rolled	£10.20		
	Uncooked, on the Bone	£8.75		
Beef	Top/Silverside	£15.30		
**Rib of Beef must be ordered by the Bone*	Rolled Fore Rib	£25.60		
	Rib on the Bone*	£21.00		
	Rolled Sirloin	£29.70		
Pork	Leg Boned & Rolled	£9.20		
	Leg on the Bone	£7.70		
	Loin Boned & Rolled	£12.90		
Leg of Lamb	Half or Whole	£13.25		
Bacon	Streaky Bacon 500g	£6.25	each	
	Back Bacon 500g	£7.35	each	
Sausages	Sausages 6 per pack	£4.30		
	Sausage Meat 500g	£4.00		
	Chipolatas 10 per pack	£3.50		
	Pigs in Blankets 15 per pack	£6.10		
Goose Fat	240g	£3.50		
Stuffing	Pork, Sage & Onion 450g	£5.10		
	Pork, Apple & Chestnut 450g	£5.10		
	Pork, White Wine & Apricot 450g	£5.10		
	Pork, Port & Cranberry 450g	£5.10		
Christmas Pudding	Small	£4.70		
	Medium	£5.90		
	Large	£8.25		

CHRISTMAS COLLECTION DATES

Monday 23rd December 9am - 5pm
Tuesday 24th December 8am - 1pm
or delivery by courier £20 up to 20kg

Name .....

Email ..... Postcode .....

THREE BIRD ROAST

A boneless treat...

A plump goose stuffed with chicken and pheasant
with our own pork, apricot and white wine stuffing.

Our very own three bird roast offers something different for the Christmas table.

SELECTING YOUR SIZE

Weight	4kg	5kg	6kg
Servings	9-10	11-13	14-16

DRY AGED BEEF

All of our Beef is sourced from a small number of carefully selected independent farms in the local area that fully comply with our quality standards.

The traditionally reared beef is extensively farmed allowing the animals to roam freely in open meadows and graze on natural grasses and herbs. The beef is fully traceable from its point of origin to our shop.

Our Beef is matured for 21 days, giving the meat time to develop the traditional full 'beef' flavour and succulent, tender texture. Our award-winning butcher then uses traditional skills to ensure that all cuts are expertly prepared.

POPULAR CUTS

- **Topside/Silverside**
  Rolled and tied, popular for roasting just as good hot or cold.
- **Rib on the bone**
  Cooked on the bone giving a great flavour, a real Christmas treat.
- **Rolled rib of beef**
  Boneless, easy to carve. Packed full of flavour.
- **Rolled sirloin**
  Minimal fat, full of flavour and easy to carve. Just as good hot or cold.

Other joints and cuts are available.

BLACKWELLS
GLOUCESTER OLD SPOT PORK

Our pigs are fed a less intensive ration and fattened much slower. Reared in open straw yards or free range this encourages tender, succulent, fine grained meat with much more flavour. No additives, growth promoters or antibiotics are used as it does not compete with the genetically hybrid pig. However, they do carry more back fat which should only trimmed after cooking, if at all.

Our hams and gammons are made from our very own pork, these can be smoked or unsmoked and whatever you choose will be loved by everyone this Christmas.

GLOUCESTER OLD SPOT PORK

- Pork leg (On the bone / Boned & rolled)
- Pork loin (On the bone / Boned & rolled)
- Pork shoulder (On the bone / Boned & rolled)
- Pork belly (On the bone / Boned & rolled)

GAMMON (UNCOOKED)

- Boneless Smoked Gammon
- Boneless Green Gammon
- Bone In Smoked Gammon
- Bone In Green Gammon

HAM

- Unsmoked cooked on the bone (half/whole)
- Unsmoked cooked boneless ham
- Smoked cooked on the bone (half/whole)
- Smoked cooked boneless ham
- Honey Roast cooked ham on the bone (half/whole)
- Honey Roast boneless ham

TRIMMINGS

Complete your Christmas dinner with some delicious trimmings.

SAUSAGES/CHIPOLATAS

Both made in-house at Blackwells by our butchers and with pork from our free range pigs.

PIGS IN BLANKETS

Cocktail sausages wrapped in streaky bacon, a must have for the Christmas table!

SAUSAGE MEAT

Our free range Gloucester Old Spot sausage meat, perfect for buying and making your home made sausage rolls!

BACON

Smoked Back Bacon
Unsmoked Back Bacon
Smoked Streaky Bacon
Unsmoked Streaky Bacon

All dry cured from our own pork.

STUFFINGS

Pork, sage and onion
Pork, apple and chestnut
Pork, white wine and apricot
Pork, port and cranberry

All our stuffings are made in-house by the kitchen team with our pork. We recommend buying a sleeve and rolling them in to balls to cook, more than enough for everyone!

GOOSE FAT

Rich and creamy – we have goose fat made on site from our free range geese, perfect for cooking those crunchy potatoes with.

THE EXTRAS

TURKEY GRAVY

A lovely rich turkey gravy, a must have addition for the table.

CRANBERRY SAUCE

A delicious and rich sauce packed with cranberries, a perfect match for your Christmas dinner.

SAUSAGE ROLLS

We understand sometimes Christmas is a rush getting everything ready so we can happily provide you with uncooked sausage rolls ready to go straight in to the oven!

MINCE PIES

We also do exactly the same with our freshly made mince pies.

CHRISTMAS PUDDINGS

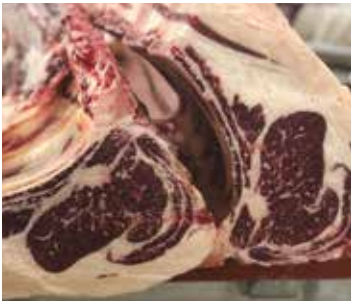
Hand made with a secret recipe that the kitchen at Blackwells don't like to give away! We can provide these in three different sizes - small (feeds 2), medium (feeds 4) and large (feeds 6).

CHRISTMAS CAKE

Also hand made at Blackwells our flavoursome Christmas cakes, we also provide these in various sizes.

HAMPERS

Our 'Best of Blackwells' hampers are the perfect gift. Priced between £50 and £100 each hamper contains the best products from our shop, including smoked salmon, cheese, wine, Blackwells Christmas Pudding, chutneys and preserves.



GREAT TASTING PRODUCE SINCE 1983

ORDER ONLINE

WWW.BLACKWELLS FARMPRODUCE.CO.UK

COLLECTION DATES

23-24 DECEMBER

Blackwells FARM SHOP

SUPPORTING LOCAL FARMERS & PRODUCERS

HERONS FARM
COLNE ROAD
COGGESHALL
ESSEX CO6 ITQ

FIND US ON SOCIAL MEDIA