

newsletter

At last some rain! The fields are so dry, we have had practically no rain, which was just what we needed during harvest, but now we are drilling the autumn sown crops, we need this rain. Our harvest was completed before the end of August, quite amazing and mainly due to the wonderful sunshine. We even managed to get the red clover harvested before the end of September! Gerry was combining the last of the red clover on the Sunday afternoon of our Luddesdown harvest service and supper! Needless to say he stayed in the field until he had finished and came into the service just as we were singing '*We plough the fields and scatter*' – very appropriate!



We have now harvested all our squash from the fields and have them safely stored in the barns before the first frosts appear. We will be sending out the pumpkins for Halloween week commencing 26th October, so don't buy one, we will have one for all our customers. We also have some pickling onions, so if any of you are planning to pickle your own for Christmas, why not get them now, we are selling them at £1.50/kg and can put them in your next veggie box.

Just a reminder to those of you who have bread delivered with your order that you will need to amend your payments and change your standing order where necessary. The bread is now £1.40 per loaf. We are pleased to see that you have all stayed with the bread from Blackthorn, as they do a brilliant job at their centre and we are proud to support them.

With Christmas round the corner, we will soon be taking meat orders for any specific requirements you may have. Overleaf is our current meat price list. We have a plentiful supply of all cuts and weights. We would be pleased to deliver a meat order to your home address along with your weekly box.

From us all at the farm
07.10.09

Luddesdown Organic Farms Ltd

Court Lodge, Luddesdown, Nr Gravesend, Kent. DA13 0XE

Tel/fax: 01474 815044

e-mail: luddesdownorganic@btconnect.com

web: www.luddesdownorganicfarms.co.uk

Organic Beef, Pork and Chicken



The **organic beef** raised on the 970 acres at Luddesdown Organic Farms Ltd. is produced according to the highest standards of organic farming methods laid down by the Soil Association.

Roasting Joints:

Topside, Silverside, Brisket all at £10.00/kg
Rib of Beef £12.50/kg

Steak:

Fillet £29.95/kg
Rib-eye £24.95/kg
Sirloin £24.95/kg
Rump £21.95/kg

Other cuts:

Braising/Chuck £9.00/kg
Diced £8.25/kg
Stewing/Shin £7.15/kg
Mince £6.55/kg
Burgers £3.85/4 pack

Organic Beef Packs: 5kg or 10kg from £9.00/kg

Typical 5kg pack contents:

2 x 1 kg roasting joints (topside, silverside or rib)
1 x 500g rump or sirloin steak
1 x 500g braising steak
1 x 500g stewing steak
3 x 500g ground beef

All meat comes vacuum packed and frozen

The **pork** is well marbled, sweet and delicious, how traditional pork should be. You will really taste the difference.

Roasting joints:

Boned and Rolled Leg £7.45/kg
Boned and Rolled Shoulder £6.90/kg
Rolled Loin Joint £8.80/kg
Belly Joint £5.80/kg

Other cuts:

Loin steaks £8.80/kg
Pork chops £6.75/kg
Belly slices £5.80/kg
Diced £6.50/kg
Sausages £5.75/kg
Pork mince £5.27/kg

Organic Pork Packs: 5kg (£6.55/kg) or 10kg (£6.05/kg) or half a pig (£5.80/kg)

Typical 5kg pack contents:

Boned and rolled leg or shoulder joint
Loin steaks
Belly slices
Sausages

Whole organic chickens from 1.5kg - 2.0kg at £6.95/kg
Chicken breasts at £17.60/kg
Chicken drumsticks at £7.00/kg
Sourced from a local organic producer.