

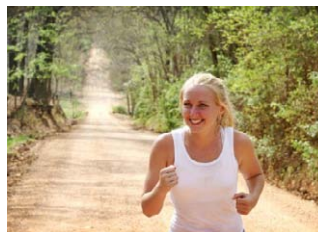


March 2010

HAMPTON NEWSLETTER

Our next beef collection day will be on FRIDAY 26th March 2010

Our March prime Hampton beef, sausages, pies, venison and rabbit collection day is **FRIDAY 26th MARCH** which is the week before Easter. Beef supplies for Easter as at today are good but do put an order in as soon as possible if you would like to reserve any produce. Bridget and I hate to disappoint anyone, however due to timings we only killed one beef animal last week rather than the usual two. I have a sneaky feeling that demand could outstrip supply by the 26th but this is just a thought and certainly not a pressure sell.



A rib on the bone to carve or a topside joint could fill up all friends and family who may descend over the **Easter weekend**, or a cleverly prepared lasagne or cottage pie could be brought out of the freezer with aplomb. Our Hampton Herby sausages are a good standby for a delicious Easter Saturday breakfast (or any breakfast come to think of it) and if lucky there maybe a few left over for a cold lunch with the first of last autumns tomato chutney which I'm sure should be tried now.

Hampton Estate **wild rabbit**, jointed and oven ready will also be for sale and we have a myriad of good rabbit recipes which invariably include lashings of butter, onions and Calvados. Sadly we won't have any Hampton Special Steak Pies this month as we sold out of all our braising and stewing steak in February. Many apologies to all those who were looking forward to a good old fashioned steak pie. We need to plan better!

Hop stringing in the **hop gardens** is going well with this much improved weather and likewise the chestnut coppicing in Binton Wood. A bit of sun is a welcome sight. It has also spurred on the cow maternity unit with five calves in the last three days. We have quite a nursery in front of the newly refurbished **Myrtle's Courtyard** with a total of **8 newborn calves** and their mums and 8 more cows about to give birth at any time. We have one cow, of the more traditionally built type, with a very full and low udder which we all feel should not have to go through the calving ordeal again, so she will be retired and not put back with the bull. The others will be reunited with the main herd in a matter of weeks. I think that's enough detail for the moment.

We were all delighted to host a **fun run in aid of The National Autistic Society** on Valentine's Day. 80 brave runners set off on a 5 km course around the estate and depending on lunch commitments could go round either once or twice. The day was organised very skilfully by the Lawrence family who raised over £1000. This weekend the same course is being used by Farnham Rugby Club juniors who are organising a sponsored walk to raise funds for the Coldstream Guards and their own Easter rugby tour. 120 six to twelve year olds are booked in and will be feasting on Hampton Estate 100% prime beef burgers once they have completed the walk which includes an assault course at the finish.

Whilst the cows have been calving and the hop garden strung the office department has been investing in **new technology** and improvements in our communications. We hope that you will see the results in our new look newsletter, and all comments will be very gratefully received. Our email addresses have all changed (though you can continue to use the 'farmline' address for the foreseeable future) and you will see the new reply address in this newsletter. Bridget and I really look forward to seeing everyone who is collecting Hampton Produce from us on **March 26th** when coffee, cake and biscuits will be ready not to mention sausages and wine at lunch time.

Happy cooking and best wishes

Jim and Bridget Bidwell

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