

# Rutland Organic Poultry

Christmas Newsletter 2011

01780 722009



## Our Birds

The turkeys and cockerels are slow-grown and range on 25 acres. The geese swim on the River Chater. Our traditional old-fashioned turkeys, now grandly referred to as Heritage Turkeys by some people, are gaining in popularity due to their moist, finely textured meat and richer flavour.

All our birds are fed an additive and GM free organic cereal based diet. They are slaughtered on farm to avoid transport stress and to guarantee traceability. After plucking they are hung to intensify flavour and improve tenderness. All birds have their sinews drawn, are freshly dressed and sold with giblets.



## Our Venison

Our herd of fallow deer grazes the organic pasture around our poultry houses. In winter their diet is supplemented with organic oats and hay. After slaughter they are hung for 2 to 3 weeks. We are able to offer fresh saddle and haunch roasts for Christmas and New Year but quantities are limited. We also can provide venison boxes (a mixture of roasts, casserole, steaks and mince), butchered, vacuum packed and labeled for the freezer. Venison boxes are available fresh or frozen.

## Dear Customers!

Thanks to all of you who ordered from us last year. In last year's letter we said that the previous Christmas had been the most challenging ever, well we were wrong! The weather certainly did test us last Christmas, culminating on Christmas morning when with 10 people staying, our Granddaughter jumped into our bed and said 'Happy Christmas Granny, we have no water in the house'. I really did want to stay under the duvet!! The water came back into our holiday cottage later in the day and we all went there for showers and to do the washing up and had one of the best Christmas's ever.

Courier orders went out a day early on the 21<sup>st</sup>. Due to the weather a couple of orders took 2 days and but still arrived in good condition. We delivered to Oundle, Market Harborough and Oakham in the snow and ice; it was quite tricky in places! We'll do the same this year but hope for better conditions. The road to the farm was too icy so collections from Cuckoo Farm moved to the lay-by on the main road. It was so very cold and we were there for 9 hours! **This year, if the weather is bad we will only be there for 4 hours. Check the website for information if the weather is bad.**

For 2011 we are asking you to order and make your deposit over the telephone if possible. The reason is, if you send by post and we are too busy, the deposit cheques don't get paid in and then you start to worry because your cheque hasn't been cashed and think we haven't got your order. We talk about the '2011 Campaign' because it has to be run like a military operation. Christmas Day can't happen any other day. Please understand we are a small team of three and you are many!

Our turkey breeding enterprise has been very successful this year. We now have 8 breeds of Heritage birds and you can see them if you collect your order from the farm. We have started breeding pure breed chickens such as Cream Legbars and Gold-laced Orpingtons. Our harvest of organic barley and vetch went well and the 'Lady Balfour' **organic potatoes** are being harvested as I write this. They are available now or can be reserved for collection at Christmas.

The 'Easy-Care' sheep did well, all the ewes except one had twins with no assistance required, thanks to the breed and our ram 'Tiger'. We did chickens at Easter but they took longer to grow so became Royal Weddings birds! We'll do more chickens next spring.

**Pat and Henry Taylor**  
**Cuckoo Farm, Ketton, Stamford PE9 3UU**

**Tel: 01780 722009 Fax: 05600 755587**

**Email: [cuckoofarm@btconnect.com](mailto:cuckoofarm@btconnect.com)**

**[www.rutlandorganics.co.uk](http://www.rutlandorganics.co.uk)**

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## Prices

### Organic Turkey with Giblets

£12.50/kg (£5.68/lb).

Turkey crown £18.95/kg (£8.61/lb)

### Organic Goose with Giblets.

£14.30/kg (£6.50/lb)

Two or more geese \* £13.00/kg (£5.90/lb)

\* see website for cooking suggestion

### Organic Cockerel/Roasting Chicken with Giblets

£8.50/kg (£3.86/lb)

### Organic Venison

**Saddle** from £22.00/kg (£10.00/lb)

Whole bone-in including fillet (8-10 people)

**Haunch Roast** bone-in £17.00/kg (£7.72/lb)

Or Boned & Rolled £22.00/kg (£10.00/lb)

### Venison Boxes

Half Carcass £110.00 (9 – 10 kg)

Quarter £60.00 (approximately 4.5 kg)

## HOW TO ORDER

Call 01780 722009, give us your order and pay your **deposit** by bankcard (£30.00 for a turkey or goose, £20.00 for a cockerel or venison, plus £20.00 if using courier).

We are trying to avoid cheques this year but if you insist please make them payable to 'Rutland Organic Poultry'.

**Please help us by placing your orders before the end of November.**

**Please also remember:**

- we sell on a 'first come first served' basis and preference will be given to early orders when allocating size of birds, and,
- check our website or call us if it snows on 23<sup>rd</sup> Dec
- to keep a record of what you order!



## Size and Weight details

As a guide only: very much depends on appetites and if you want leftovers!!! We try to give you a bird within 2lbs. (1 kilogram plus or minus) of your requested weight. We will only charge you for up to 1kg above your requested weight.

<b>Goose</b>	8 – 10 lbs.	will feed 6
(no leftovers)	10 – 13+ lbs.	will feed 8
<b>Cockerel</b>	6 – 9 lbs.	up to 6 people
	10 – 12 lbs	up to 8+
<b>Turkey</b>	Less than 8 lbs	up to 3 people
	8 – 10 lbs.	up to 4 people
	11 – 13 lbs.	up to 6 people
	15 – 18 lbs.	up to 8 people
	18 - 22 lbs.	10+ people
<b>Turkey Crowns</b>	3 – 7 lbs	
	(Numbers limited for crowns)	

## DELIVERY/COLLECTION DATES

### December 22<sup>nd</sup> Thursday

Oundle  
Market Harborough  
Oakham,

Please ask for times when you make your order

### December 23<sup>rd</sup> Friday

Cuckoo Farm **OR** Lay-by

We also offer **Mail Order** by overnight courier at cost of P&P, £20.00/10 kg box, subsequent boxes to same address at £10.00 each.

You can **change your weight up to December 20<sup>th</sup>** if you are not sure how many you are catering for.