



### GROWING IN THE GARDEN ROOM

You will find bespoke Christmas wreaths in the Garden Room, using Daylesford greenery - dried fruit, pine cones, nuts and seasonal seed pods and dried herbs. We also stock real home-made organic wooden tree decorations, and hand-blown glass baubles. We have a constant supply of hyacinths and winter white flowers, Christmas roses and organically grown fresh herbs. There are organic bulbs, to cheer us with thoughts of the coming spring; wild flower seeds, and two different seed varieties for wildflower meadows.

### *mistletoe and more*

Look out for fresh mistletoe, viscum album LINN., in the Garden Room. It still exerts a power over us: our Druid ancestors held it in awe - if it dropped unexpectedly from the tree it foretold tragedy. There are ancient Norse origins to the practice of pinning mistletoe in decorative bunches overhead at Christmas: when under its powerful influence, girls must not refuse a kiss...

Discover how to make your own Christmas wreaths by joining our expert Randal Anderson at his two morning master-classes and demonstrations, on 24th and 27th November. These will last from 10am-12.30pm; we shall supply materials, or bring your own ingredients if you wish. Tickets are £15.00 each from the Garden Room.

### THE SCENTS OF NATURE

As you enter the Garden Room, two tantalising aromas await your senses. We have introduced garden candles in beautiful, practical, re-sealable jars, for use inside and outside the house, each made of natural ingredients without any petrochemicals - and with the natural fragrance of vine tomato and of stem ginger. Breathe in the hint of vine tomato, and you will be transported back to summer sunshine...



### FEED THE BIRDS

In midwinter, when the earth is hard as iron, our wild birds are struggling for survival. We now produce our own organic bird seed. This has two advantages: it is a natural diet for birds, who are highly susceptible to pesticides and other chemicals; and it is another example of our policy of avoiding waste. When we harvest our grain on the estate, the natural process of sifting, winnowing and sorting out the grain for milling into flour enables us to siphon off large pieces of grain which are no use for flour - but highly nutritious for hungry birds.



*In the bleak mid-winter,  
frosty wind made mean,  
Earth stood hard as iron,  
water like a stone;  
snow had fallen, snow on snow,  
snow on snow,  
in the bleak midwinter  
long ago.*

WORDS: CHRISTINA ROSSETTI  
MUSIC: GUSTAV HOLST

### DAYLESFORD KITCHEN DIARY 2006

A truly beautiful gift for Christmas: illustrated with exquisite watercolours by Alison Stewart, each month tells the enthusiastic cook and gardener what is in season, what to grow - and how to make the best of natural organic food. Packed with indispensable information, measuring charts, oven temperatures and wine vintages, it is all you will need to enjoy the coming year to its full.



### TASTINGS AND EVENTS IN THE FARMSHOP

Sat 19th / Sun 20th Nov	Tastings 11am-3pm: Daylesford Organic Christmas cake, fudge and biscuits.
Thurs 24th Nov	Christmas decoration workshop 10am-12.30pm.
Sat 26th Nov	Tastings 11am-3pm: Foie gras, patés and dessert wine.
Sun 27th Nov	Christmas decoration workshop 10am-12.30pm.
Sat 3rd Dec	Tastings 11am-3pm: Turkey, cranberry sauce and trimmings, with Christmas wines.
	Bespoke hand-made Christmas wreaths and Christmas trees in the Garden Room.
Sun 4th Dec	Tastings 11am-3pm: Port and stilton.
Fri 9th Dec	Christmas late night shopping until 6pm.
	Tastings 11am-3pm: Smoked salmon and Sauvignon blancs.
Sat 10th Dec	Tastings 11am-3pm: Daylesford cheddar; ham and condiments; rillettes and red wine;
	Christmas pudding and mince pies.
Sun 11th Dec	Tastings 11am-3pm: Marrons glacés and other French delicacies.
Fri 16th Dec	Tastings 11am-3pm: Panforte and panettone.
	Special gift ideas.
Sat 17th Dec	Christmas late night shopping until 7pm; canapés, mulled wine and carol singers from 5-7pm.
Sun 18th Dec	Tastings 10am-4pm: Smoked salmon and white wines.
	11am-3pm: Christmas puddings and mince pies.
Sat 24th Dec	Christmas Eve: complimentary coffee and croissants from 8-9am.
	Early closing 3.30pm; closed until Wed 28th December.
Wed 28th Dec	9am-5pm.
Thu 29th Dec	9am-5pm.
Fri 30th Dec	9am-5pm.
Sat 31st Dec	New Year's Eve: open 9am-4pm.
Sun 1st Jan	Closed until Tue 3rd Jan.



CHRISTMAS OPENING TIMES: MONDAY-SATURDAY 9AM-5PM, SUNDAY 10AM-4PM, UNLESS INDICATED ABOVE.

### LAST ORDER INFORMATION

For hampers, turkeys and special meat orders: our last order date is MONDAY 12th DECEMBER for UK deliveries. The last date for collection from the Farmshop is Christmas Eve.



IF YOU CARE ABOUT THE FOOD YOU EAT AND THE FUTURE OF OUR COUNTRYSIDE... join the Soil Association, Britain's leading organic organisation. Membership helps you to find out about the issues involved in growing healthy, sustainable food, to take part in debates, and to find sources of organic produce. Join online at [www.soilassociation.org](http://www.soilassociation.org) or telephone: 0117 914 2447

DAYLESFORD ORGANIC FARMSHOP DAYLESFORD NEAR KINGHAM GLOUCESTERSHIRE GL56 0YG TEL 01608 731 700 FAX 01608 731 701 MAIL ORDER TEL 0800 083 1233 EMAIL [enquiries@daylesfordfarmshop.com](mailto:enquiries@daylesfordfarmshop.com) [www.daylesfordorganic.com](http://www.daylesfordorganic.com)

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# daylesfordorganic

DECEMBER 2005

ISSUE 11

NOTES FOR FOOD LOVERS FROM THE CREAMERY, GARDEN, KITCHEN AND BAKERY



*Never want the Christmas rose  
to come before its time:  
the seasons, each as God bestows,  
are simple and sublime.  
I love to see the snowstorm hing:  
it's but the winter garb of spring.*

JOHN CLARE

Home made and home grown: those are the words we want to hear at Christmas. For months we have been making sauces, jams and chutneys, basting hams, stirring Christmas puddings and Christmas cakes; lovingly preparing hand-made cheeses in our Creamery - all ready for Christmas, the culinary high point of the year. We are taking our home-grown theme into the community, too: all this term, children from Kingham Primary School have had their Friday lunches prepared from our fresh organic ingredients, at an equally low cost. Our chefs have worked closely with the school's own cooking staff, using the very best raw ingredients, full of vitamins, minerals and flavour. Week by week, more children are opting to take lunch on Fridays: we have seen our numbers double. Every time a child discovers that healthy eating is a pleasure, it's a cause for celebration - and, surely, a good omen for the coming year.

*Carol Bamford*

### SEASONAL FOODS: DECEMBER

VEGETABLES: BRUSSELS SPROUTS, CABBAGES, CELERY, CHICORY, ENDIVE, JERUSALEM ARTICHOKES, LEEKS, MARROWS, ONIONS, PARSNIPS, POTATOES, SEA KALE, SWEDE, TURNIPS, SALSIFY MEAT AND POULTRY: PHEASANT, PARTRIDGE, DUCK, GEESE, HARE, VENISON

## CHRISTMAS MEAT AND POULTRY ORDERS



We are proud to announce that we shall have a limited supply of our own Daylesford Organic Cambridge Bronze turkeys. These are completely free-range, organically reared birds, and will give you a succulent bird that is full of flavour on Christmas Day. One of our 'musts' for Christmas: moist slices of real old-fashioned ham. This year we are very proud to introduce our own Daylesford Cure ham, infused with herbs and fennel seeds during cooking, and basted with marmalade or with brown sugar and mustard: absolutely delicious. One of the cook's great anxieties is what to serve on Boxing Day - and right through until Twelfth Night, as guests and relatives tend to linger. Daylesford can provide you with a whole rib of organic Aberdeen Angus beef on the bone for Boxing Day; haunches of venison; whole legs of lamb... our Master Butcher can fulfil special orders for you. Please be certain to order as early as you can, to avoid disappointment. Last order dates are at the foot of this newsletter.



### *baked ham with colcannon*

This year you can order our gammon, to cook at home: traditional Irish colcannon is its gastronomic soulmate. Take 1lb/450g of kale or cabbage, chop finely and cook until just tender in boiling water, drain and keep warm. Put 8fl oz/225ml of full cream organic milk to simmer with 2 small leeks, finely chopped, until soft. Meanwhile cook 2lb/900g of diced potatoes until tender, drain and mash them. Mix the leeks and some of the milk into the mash to a creamy consistency, add the kale or cabbage and season generously with rock salt, black pepper and mace. Drizzle melted butter on top and serve with your ham. Serves 4.

## OUR RED DEER... AND A NEW VENTURE

For years, our herd of farmed red deer - one of the few to be licensed as fully organic by the Soil Association - has been winning awards for the excellence of the herd, and its venison. It seemed all wrong to us that the antlers of these splendid animals should be wasted - so we have created a range of Daylesford horn-handled knives, and a carving set; in addition to their special visual appeal, they feel marvellous in the hand, and will give you lasting pleasure. Look out too for our own Daylesford range of horn-handled gardening tools - enticing you into the garden, when at last Spring arrives.



### *the allure of the wicked*

Warning: this year we have produced a brandy sauce - brandy in a caramel sauce, with a whisper of organic double cream - which promises to be well nigh irresistible. It can be served with a variety of puddings - try oozing it over baked apples, or swirling it onto ice-cream. This year we also introduce our own new organic Cumberland sauce; redcurrant jelly; and a marvellous traditional Dundee cake, generously topped with whole almonds. These of course are additive free (this year, we've seen a Dundee cake elsewhere boasting no less than 10 E-numbers, so you can't be too careful). Our chestnut cake is perfect for those who want to join in the celebrations, but can't tolerate wheat. It's moist, rich, slightly nutty - and just one slice makes one feel festive: we defy you not to fancy a second...

## GLORIOUS FUDGE

Christmas wouldn't be Christmas without Daylesford fudge. Passionate devotees of our organic white chocolate and cranberry fudge will be delighted to know that Jo Thompson, our chef of pâtisserie, has added some new irresistible companions to the range - now sold in beautiful boxes. There is an apricot and coconut fudge; a milk chocolate, espresso coffee and almond fudge - and a pure, delicious organic vanilla butter fudge. All our fudges are made with organically grown ingredients - one taste, and the quality of the double cream and butter shines through.



## BRITISH CHEESE AWARDS

Daylesford Organic's cheddar won Best Organic Cheese at the British Cheese Awards last month, triumphing over 100 other entries... we are so proud of Joe Schneider and his team at the Creamery. This will possibly make our cheddar - for which there is almost a waiting list at Christmas - even more popular, so do place an order in advance if you can. We also have our own hand-made Penyston and feta, now attracting serious devotees. Our cheese counter is an aromatic corner of heaven at Christmas, for those who like to furnish their cheeseboard with artisan cheeses hand-made the traditional way.

## CHRISTMAS HAMPERS

When it comes to hampers, we genuinely believe that nobody does it better: we work with craftsmen and artisans to offer you food and wine of real quality and purity, and gifts of original character and distinction - the horn-handled knife; the perfectly crafted garden tool; the hand-woven fabric - each is a pleasure to own. Our white wickerwork basket hampers from Daylesford are specially designed to suit gourmets; cooks; gardeners; dog-lovers - and all lovers of good things, beautifully made. At Bamford, we understand the things that make life precious: our hampers have pure products which pamper and nourish your body; our specially-commissioned items for the home and your wardrobe have the virtue of simplicity, and the exhilarating feeling of old-fashioned, traditional craftsmanship and skill. A pure, fragrant candle to soothe your senses; cashmere socks; an exquisitely made muslin jali nightdress with muslin bag - or a gift for the baby: a baby's cashmere sweater with a soft cotton rabbit to hug - all these and many more gifts are packed into beautiful rattan baskets and boxes, to be kept and treasured. See our full Daylesford range online, or displayed at the Farmshop.



## RE-CYCLING CHRISTMAS TREES

The amount of waste at Christmas is legendary - but of the eight million Christmas trees bought in this country, surely we could make a useful exception? Contact [www.getitsorted.org](http://www.getitsorted.org) for details of Gloucestershire Council's facilities for chipping and recycling trees or [www.recyclenow.com](http://www.recyclenow.com) for outside the area.



FAVOURITE THINGS HAMPER



THE GREAT GARDENING HAMPER