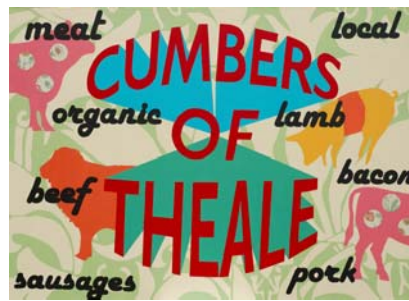


Easter  
2006



Newsletter

We have had a long, cold and dry winter, and we are now looking forward to some warm and wet weather to get our crops going. As soon as possible we want to get our beef and dairy animals outside grazing the organic grass fields.



Beef cow suckling calves at Marcham 2005

#### Braised Leg of Lamb for Easter

(based on a Jamie Oliver recipe given to us by one of our customers)

Brown a **large leg of lamb** in 2 tbs **olive oil** in a large casserole. Add chopped **bacon, onions and garlic** to taste and saute for 5 minutes, then add a mixture of peeled and chopped **root vegetables** (Jamie suggests potatoes, celeriac, carrots and parsnips) and some **mixed herbs**, fresh if available. Pour in a **bottle of wine**, white or red, and top up with water to just cover the lamb. Bring to a simmer, cover tightly and cook in a slow oven (160°C, 320°F, gas 2-3, Aga simmering oven) for 4-5 hours. Check the liquid level during cooking! Serve with a green vegetable and crusty bread: the meat will pull off the bone so don't expect to carve it!

The price of organic milk has at last improved: last month OMSCO, the Organic Milk Co-op, paid us just over 28p per litre. Most of our current milk production is going into Yeo Valley organic yogurts and cheese. As I write this Neil Rowe, our Beef and Dairy Manager, is visiting dairy farms in Bavaria. Neil is looking for a dozen organic Brown Swiss in-calf heifers to add to the dairy herd here at Marcham. To find these he has had to visit 25 farms: most herds are no bigger than 20 cows, and no farmer has more than 1 or 2 to sell! Why do we need to go abroad to buy cows? There is now a shortage of organic dairy animals in the UK and we want to stick with the Brown Swiss breed which copes so well with producing milk from grass - so important to organic production. It is also vital for us to find animals with a high health status: we cannot afford to introduce any diseases like TB into our herd. Hopefully our new animals will be here within a few weeks, and will settle in quickly. You can see them on our

**OPEN DAY: FARM SUNDAY 11th JUNE 1pm-6pm**

Janey Cumber

You will find us just south of Marcham village 300 metres down Mill Rd (turn opposite the Crown Public House). Look for the sign at the end of the drive and go into the farmyard.

