



## Down On The Farm

We hope you will enjoy the new newsletter from Peel Farm. We aim to bring you all the news and future events in this quarterly publication.

On the farm it has been a difficult year due to the weather conditions. We need dry weather for certain jobs on the farm, sheep clipping and silage making being two of them. Steven Knox, from near Alyth, finally managed to finish clipping the last of the sheep on 18th July, having started the first lot on 23rd June!! The wool will now be taken down south to be processed.

The silage pit is now full and

the first cut is complete. The silage pit holds about 1000 tonnes of silage and it is all needed over the winter – mostly for the cows. We also make bales of silage which are much handier for transporting around to the cows who are boarding elsewhere for the winter.

There are already some combines out harvesting the winter sown barley. Ours will not be making an appearance for quite some time though. We only have one field of Winter Wheat and wheat is always quite a bit later in being harvested than barley.

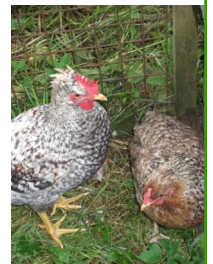
Then Hugh will move onto the spring barley crops and it will be all go getting the crop cut and the grain dried and then baling the straw to use for bedding and feeding the cows when they are indoors in the winter.



*The wrapper is remote controlled so one person can load, stack and wrap from the forklift.*

The Cream Legbar is a cross between the Brown Leghorn, Araucana and Barred Plymouth Rock. It is an 'autosexing' breed which means young chicks can be sexed by the colour of their down shortly after hatching. The 'barring' pattern that is found on Cream Legbars are sex-linked, i.e. the males have two chromosomes for barring and the females only one.

*Pair of Cream Legbars now resident at Peel Farm*



## Coffee Shop News

A warm welcome from all of us in the coffee shop.

Despite the weather we now have finished the patio with seating to enjoy the summer sun! We have added some new additions to the menu with chocolate and hazelnut scones and jumbo fish and chips now

Peel favourites! Our culinary events are keeping us busy with an evening of Sushi in June and an evening of Game on the 12th August booking required.

Cupcakes remain a popular choice with our customers and orders are on the up!

After 8, Terry's choc orange, white chocolate & raspberry and Gin & Tonic are a few!



## Dates For Your

### Diary:

- 6th August – making designer bears with Diane Moffat. 1pm – 3pm in the Courtyard.
- 12th August – Scottish Game Evening. 7pm in the Coffee Shop.
- 3rd and 4th September – Dundee Flower and Food Festival, Camperdown Park.

Scottish Game Evening

Friday 12<sup>th</sup> August at 7pm

Celebrate the glorious 12<sup>th</sup> with an evening of

Scottish Cooked Game

Game Terrine served with Pittenweem oatcakes

Or

Venison with fresh Mango and Salsa

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Venison Casserole with Juniper Berries

Or

Pheasant with Shallot, Cointreau and Cream Sauce

Both Served with Fresh Local Seasonal Vegetables

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Fresh Berry Peel Pavlova

Or

Poached Pears with Homemade Cinnamon Parfait

Booking essential as numbers are limited, please phone Kim on 01575 560205 to book.



Entry forms at:  
[http://www.lovetoeatperthshire.co.uk/pdf/Jampionship\\_entry\\_formv1.pdf](http://www.lovetoeatperthshire.co.uk/pdf/Jampionship_entry_formv1.pdf)

Closing date 16th August

Do you think you are the Berry Best Jam Maker in the World? Then let's see what you can do! To celebrate our areas long tradition in soft fruit growing and preserve the folklore of our communities, we are searching for a "Jampion"! This year will see the launch of the "World Jam Awards".

Our area is most famous for the excellent quality of our Raspberries and therefore we will pay homage this year to this Majestic Berry by searching for the World's Best Raspberry Jam Maker.

*"The smell of Raspberry Jam cooking is one of the best kitchen smells there is."* **Lady Claire MacDonald**, from her book "Seasonal Cooking" 1983

Our very own Frances Fleming has entered the World Jampionships so we've all got our fingers crossed - we'll let you know the outcome in the next newsletter. Good Luck Frances!!

Frances' homemade jam is available to buy at Peel Farm Shop.

[www.peelfarm.com](http://www.peelfarm.com)



[https://www.facebook.com/pages/PeelFarm/160332584008234#/?](https://www.facebook.com/pages/PeelFarm/160332584008234#/)

Our two new additions to the farm are our Highland cows, 64 customers gave us name nominations and the farmer chose.... Toffee & Treacle

## Masai Clothing in The Courtyard

We pride ourselves on having a large collection of Masai clothing.

Masai is a well established Danish brand with a huge following. It has only recently been launched in the UK but is fast becoming as popular here as it is in Denmark.

The collections are always fantastic and the cut of the pieces is superb. Our customers are thrilled that we carry this range. It's not widely available and obviously cannot be bought on the high street.

We have a sale rail with 50% off and there are offers available at different times of the year. Please check our

website for details of current and future offers.

If you would like to join our Masai mailing list please go to:

<http://www.peelfarm.com/page9.html> and complete and send your details.



The  
**MASAI**  
Clothing Company