



G I L L G A T E L A M B & M U T T O N

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a u t u m n l a m b b o x e s

Our Gillgate Autumn Lamb boxes are now ready for purchase.

Either cross bred lambs or smaller pure Swaledale lambs that have grazed the high pastures and some the heather moors through the



summer. Allowing the lambs to develop a more distinctive flavor than the younger lambs sold in the spring and summer.

The larger cross-bred lamb boxes are 17kg or 8kg and the Swaledale boxes are

14kg or 6.5kg. The box contains 4 half leg joints, 4 shanks, approx 24 loin and cutlet chops, 4 half shoulder joints, 6 neck rings and 2 pieces of breast (the smaller



box has half of this list). We can provide part of your box as mince should you prefer.

Prices:

Cross-bred Autumn Lamb
17kg—£88.20

8kg—£48.22

Swaledale Autumn Lamb
14kg—£72.00

6.5kg - £40

Alternatively if you are able to collect your lamb from Gillgate then we can offer significant discounts! For instance the Autumn Swaledale box at just £60

To order your Gillgate Autumn Lamb box either visit our website for online payments and home delivery.

www.gillgatelamb.co.uk

Or either call Ian on 01969 650319 or email sales@gillgatelamb.co.uk to order a lamb for collection.



C O N T A C T

WEB:

www.gillgatelamb.co.uk

EMAIL:

sales@gillgatelamb.co.uk

TEL/FAX:

01969 650319

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A u t u m n L a m b w i t h B l a c k b e r r i e s
a n d H o n e y : s e r v e s 4 - 6
C o u r t e s y o f E B L E X**Ingredients:**

1x whole lamb leg joint
Salt and black pepper.
2 fresh rosemary sprigs
2 large garlic cloves, peeled and cut into slivers
3 red onions, peeled and cut into small wedges
30ml/2tbsp olive oil
150ml/¼pint white wine

900g/2lb red potatoes, skin on and cut into wedges

100g/4oz fresh blackberries
30ml/2tbsp runny honey
Grated zest and juice of 1 lime

Blackberry and Honey Gravy:
15ml/1tbsp plain flour

600ml/1pint good, lamb stock.

Method:

Preheat the oven to Gas mark 4-5, 180-190°C, 350-375°F.

Make several slits all over the lamb joint. Season. Divide the rosemary into smaller sprigs and use to stuff the joint with the garlic.

Put the onions in a large non-stick roasting tin and place the joint on top of the onions, arrange the potatoes around the joint and toss in the olive oil and white wine.

Open roast for the preferred calculated cooking time, basting occasionally with any meat juices, toss-

ing the potatoes if necessary.

In a small bowl mix together the blackberries, honey, lime zest and juice, gently mash and set aside.

One hour before the end of the cooking time smear the blackberry mixture over the joint and return to the oven. Cover the joint with foil during cooking if browning too quickly.

Remove the joint and vegetables from the oven, transfer to a warmed plate, wrap loosely in foil and allow to rest for 10-15 minutes.

Freezer space

We often get worried questions regarding freezer space requirements for our lamb boxes.

It actually requires surprisingly little space! An approximate guide would be:-

A large 17kg box-needs about 1.5 to 2 trays in a standard upright freezer.

A small 5-8kg box will comfortably fit into 1 tray in a standard upright freezer.



Farm Fresh Dales Hill Lamb & Renaissance Mutton

New Website Design

We have given the website its yearly overhaul. New features include a 'Gallery' page of photographs taken at Gillgate and a small video of 'Hay Time'. We will develop this page overtime to offer a full insight into the farm, its methods and the stunning scenery in Wensleydale.

Each page on the new site has a new fresh photo across the top with other new content including a page of customer comments and a page dedicated to this newsletter. Here we will link to previous editions of the letter.

Any comments (good or bad) on the new look site please email info@gillgatelamb.co.uk

www.gillgatelamb.co.uk



Dales harvest - hawes 22nd & 23rd September

The DALES HARVEST was a new two day celebration of local food, drink and culture held in the Wensleydale market town of Hawes on the 22nd and 23rd Sept.

We were in attendance with a 'Gillgate Lamb' stall selling a variety of Autumn and Heather lamb products. Most of what we sold was quick cooking options ready for supper that night!

Such as:-

- Garden Mint glazed steaks and chops;
- Redcurrant and Rosemary glazed shanks;
- Moroccan diced leg;

This was the first time we had done such an event and whilst attendance was low on a cold wet weekend it is an event with a lot of promise.



Our sister company—Abbotside Events were also there doing some of the catering with a whole roast lamb and hog roast.

Pastrami news

The quest continues!

We have had our first samples back from a professional smokehouse near Harrogate and discussed the potential of them producing the pastrami on our behalf. It looks like it is a feasible project we just need to fine tune the recipe and

start assessing the market.

We would hope to have a product ready for sale in the New Year.

Gillgate Lamb & Mutton Newsletter: Issue 6.

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