

GREWAR'S FARM SHOP

Grown By Our Family For Your Family

Spring News Update

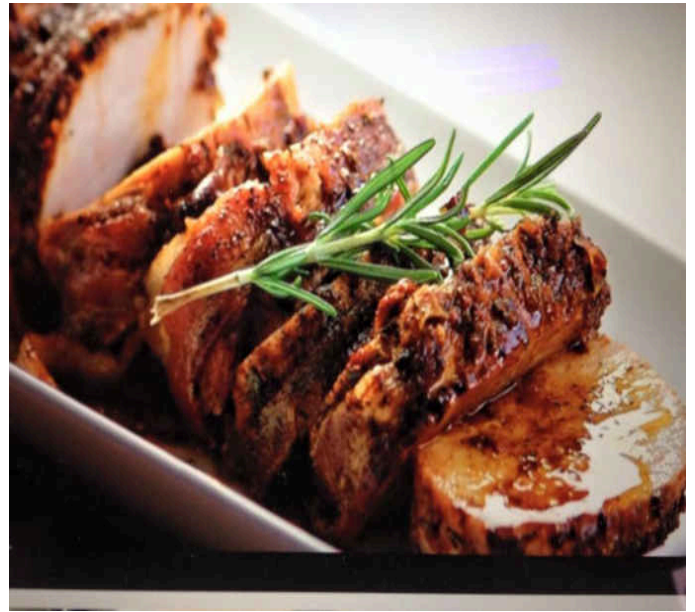


New Products

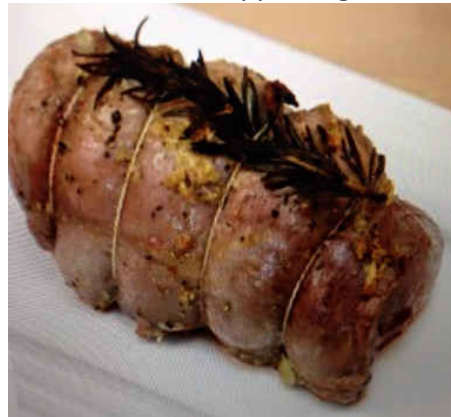
We have been busy working away over the last month to bring you even more exciting new products to tempt your tastebuds! Over 50 new products have hit the shelves, chillers and freezers over the last few weeks. Choose from Puddledub Pork sausages, bacon and joints, Buffalo meats, a full range of gluten free breads and rolls and duck eggs to name but a few. And with that warmer weather on the way (trust me...its coming...) a range of frozen fruits perfect for summer sunshine smoothies. We even have snack size takeaway tubs of Stewart Tower ice cream for when that hot weather hits. So if you haven't been to us for a while, come along and see our spring range in store now!

Easter Weekend

Whether it's a quiet time with the family, or a big Easter celebration – we have everything you need at the shop to make sure the Easter celebrations are a huge success. We have a wide range of Pork, Lamb, Angus Beef and Buffalo roasting joints to tempt you this Easter – all sourced from our quality suppliers. Our Pork, Lamb and Buffalo are all from Puddledub in Auchtertool who's welfare standards are superb. Our Beef comes from Leyshades Farm in Tealing and is supplied by Yorkes of Dundee. Proper trusted suppliers, who produce the tastiest meats around.



But to make your meal complete – don't forget the star of the show – our famous tatties and veg. Our Rooster potatoes will make the fluffiest, tastiest roast potatoes you have tried, so make sure you add them to the top of your list. Add with our popular "dirty carrots" (they taste so good), parsnips and beetroot you will have a meal fit for any table this Easter. All supporting local farms and farmers.



Outdoor Living



Well Spring is officially here folks! Time to tidy up the garden, mow the lawn and –if your anything like me - do all the outside jobs you have been avoiding for the last few months. What better way to bring some colour to your window box and garden than from our range of spring plants. Guaranteed to brighten up your garden and leave your neighbours feeling suitably envious!

Zingy Dressings



As winter leaves us , it's the perfect opportunity to eat a lighter, healthier diet. We have an extensive range of delicious salad dressings, oils and vinegars to really add some OOMPH! to salad leaves. Our award winning range of vinegars from The Little Herb Company in St Andrews is always popular. Our favourite is the strawberry and basil vinegar which is very moreish. Another one to try is our Saladworx Hebridean Seaweed and Lime vinaigrette which is perfect for dressings , marinades and drizzling. Our best selling Cullisse Highland Rapeseed Oil is particularly good for making salad dressings. Cold pressed in Easter Ross in the Highlands , it has a wonderful sunshine yellow colour and tastes superb.

Yes Minister!

News of our commitment to Scottish suppliers and local products whenever possible is spreading far and wide. On Monday March 21st we were honoured with a visit from Richard Lochhead, Cabinet Secretary for Rural Affairs, Food and the Environment. Richard was keen to see first hand what we are doing here and was impressed with our commitment to local farmers and businesses.



Richard said "The enthusiasm for local options and the innovative ways the family are looking for new customers for their food is inspiring. The fact the Grewar Family Farm Shop only sells Scottish products shows exactly what is possible and that we have enough local options to fulfil demand, I hope the shop will go from strength to strength." Glad to hear it Richard!

Unique Pottery

We have a simply beautiful range of hand painted milk jugs and milk bottles featuring rural scenes, from Michelle Morton, Perthshire. The detail in each piece is splendid and the colours really come to life once Michelle has fired the pieces. These are selling fast, and numbers are strictly limited.



Mo's Cooking Corner

No doubt you will have all seen Maureen (or Mo as she prefers) in the shop , but did you know she is a bit of a whizz in the kitchen? She has graduated from the “Ready Steady Cook” school of cooking and is ready to share her knowledge with the world! This month Mo takes us through making the perfect roast potatoes for your Easter meal.





Mo tells us that the secret to a great roast potato is in the preparation. “Pre-heat your oven to 190°C /Gas Mark 4 and drizzle some of our Cullisse rapeseed oil over your roasting pan – hot oil ensures the potatoes start to roast quickly”

Place the Rooster potatoes into a pan of unsalted boiling water and cook for about 5 minutes, drain and cool. Now insert a skewer through the middle of the potato. Using a small knife make little cuts through the potato until you hit the skewer.

Carefully take out your roasting dish from the oven and add your potatoes, scatter over some of our Saltpigs rosemary salt mix, break up a few cloves of our smokey brae garlic, and scatter over the potatoes. Drizzle with a little more Cullisse oil and roast for approximately 35 minutes until golden.

“Cutting the potatoes in this way gives an amazing crunchy texture to the outside of the potatoes and is a big hit around my family dinner table”

And finally...



After a hard days browsing in the shop did you know you can now get takeaway coffees, hot chocolates and teas?!? Our beans are sourced from Braithwaites in Dundee (in our opinion the best coffee going) and are freshly ground for every single cup. So whether you are a Latte lover or a Cappuccino connoisseur, we have a coffee to suit you.

