

St. Richards Hospice will be collecting used Christmas Trees for shredding after the festive season. Keep your eyes open for their leaflets when they are in the Farm Shop.

Once again this year we will be selling the Christmas cards from the Worcestershire Wildlife Trust. They are very decorative & the Trust needs your support.

Remember to check our Web-site: www.gwillamsfarmshop.com & follow us on Facebook for any news & offers.

We will put the prices of the Turkeys, Cockerels & Geese up in the shop as soon as we know them.

2018 has been a difficult year for us trading – wise. Thank you to everybody who supports us, your support makes it all worthwhile.

Have a good Christmas everybody & I shall have to start thinking about next spring's Newsletter.

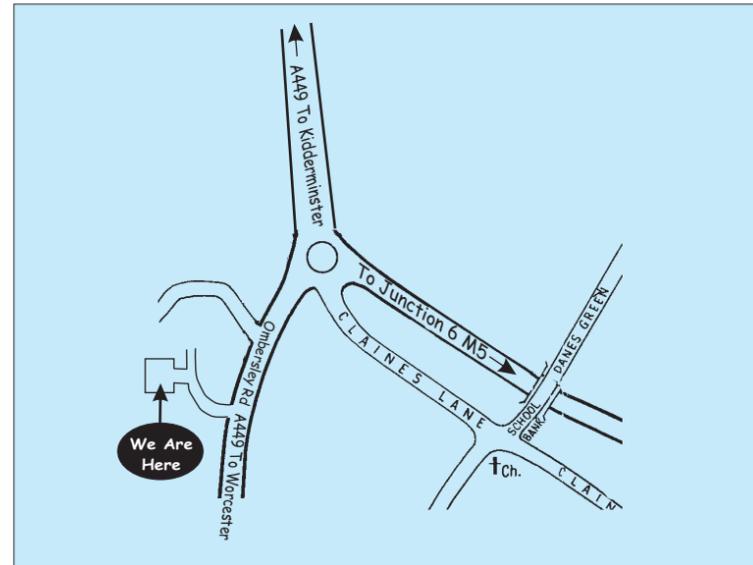
Many thanks to Sally for the photo's of the vegetables & Clare for the other two pictures.

HAPPY CHRISTMAS & A HAPPY, HEALTHY 2019

WHERE TO FIND US

Gwillam's is situated midway between Green Lane on the outskirts of North Worcester and the roundabout. The Farm Shop is clearly signed and you will find ample parking space. If you would like help to carry heavy items (e.g. potatoes) to your vehicle, please do not hesitate to ask.

LOCATION MAP



FARM SHOP

For fruit, vegetables, salad, dairy
and a whole lot more

We value your custom and look forward
to seeing you soon

Normal Opening Hours

Monday to Saturday 9.00am to 5.00pm

Issue 33

Autumn 2018



FARM SHOP



**Neville & Myself at my
80th Birthday Party in May**

Telephone 01905 756490

E-mail nbgwillam@btconnect.com

Web-site: www.gwillamsfarmshop.com

Neville and Mary Gwillam

A little bit late this year! I really do not know where the time has gone. Here we are three quarters of the way through the year & what a year! I am afraid that it has not been a good one health wise for both Neville & I but we are muddling through.

It has been a peculiar year this time. Weather wise it has been very difficult. We are very lucky that we are able to irrigate which is why we have had such a wonderful selection of fresh vegetables on sale in the shop.



Some of our beautiful vegetables.

Unfortunately there is a cost to all this. We have to pay for all the water we use so I am afraid vegetables will be more expensive. The potato crop will not be so good this year. David kept the vegetables going to the detriment of the potatoes, We usually grow the vegetables & potatoes in the same field or adjoining fields so that they are easy to irrigate if necessary. The last few years the rain has come at the right time & we have not had to irrigate. This year in our wisdom we grew the vegetables down by the river & the house, the potatoes we grew up by Beverer Nurseries. We have one irrigation pump so the vegetables won.

We have a licence from the Environment Agency to draw water from the river. It is metered, and then paid for at the end of the growing season. I remember, several years ago, Neville & I went to a Seminar at Hindlip Agricultural College concerning irrigation: the speaker informed us that the Environment Agency owned all the water & that is why we had to pay for it. It is a different kettle of fish (excuse the pun) when the river floods leaving all its debris from plastic bottles to polystyrene all over our fields. The Agency does not take responsibility for that.

The cattle & sheep have been struggling as well. The hot weather, as in your gardens has dried all the grass up, they have been eating dirt. We have been feeding our winter food to them to keep them alive.

Talk about farmer's moaning! They are always moaning about something, if it isn't the weather, it's the prices of produce, if it isn't that it's the Government but this time the weather is legitimate. That lovely hot weather is fine if one is on holiday but you spend 8 hours or more cutting cabbage, cauliflowers etc. or picking runner beans it is no joke.

Our two employees Steve & his son Michael have been absolute stalwarts through all this hot weather. Thank you both.



A lovely flower arrangement

After all that moaning a bright moment. This May I celebrated my 80th Birthday. Neville gave me a lovely birthday lunch in a marquee at home by the farmhouse. We invited 84 friends, family & staff. The weather was perfect & Kit Bamford of K.B Catering did a splendid job. An enjoyable time was had by everyone. The photo on the front of the newsletter is of me & Neville in the doorway of the marquee. The photo above this paragraph is of the beautiful flower arrangement done for me by Jonathan of Kilbury Flowers. They were magnificent.

It is a great relief that the roadworks outside the farm shop have finished. There is no doubt about it they have severely affected our customer count this year. I do not know when we will be opening the new entrance to the shop & closing the existing one, we will let you all know when it is imminent.

Adrian has recently separated his lambs from their mothers. A stressful few days followed but they soon forget & have now settled down. Adrian kept them in the barn for a few days but when he let them out it was just like watching a gang of naughty children. As soon as the gate was opened they charged out jumping & running with joy. They then proceeded to fight & bunt each other then they all charged off round the field ending up back in the shed they had just come out of.. A very entertaining few minutes.

NEW ITEMS.

For a long time now customers have asked us if we could get Clotted Cream & Crème Fraiche. We used to get it from Cotteswold Dairy when we had the milk from them. Mawley Milk does not do it so we have been looking for a long time. Sally has at last found a supplier that supplies both in small containers. It has taken a long time, but success in the end.

Woo Rapeseed Oil is produced in Drakes Broughton very local to us.

Have you tried Ericka's American Style Ice Cream? Made in Barbourne, it could not be more local & it is delicious.

The Ludlow Nut Company. Packed in convenient little packs, nuts are supposed to be very good for you & they are reasonably priced.

This Newsletter this time is late & when Sally said on Saturday that it was 13 weeks until Christmas I nearly had a fit. As in previous years we will start taking Turkey & Meat orders on Thursday November 1st. Collection day will be Sunday 23rd December. Christmas trees will be available from Saturday December 1st & as usual we open on the three Sundays before Christmas 10am until 4pm.