

# **LOCH ARTHUR CREAMERY & FARM SHOP**

**Loch Arthur Camphill Community**

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Dear Friends,

Well, how could a newsletter start without addressing the question on everybody's lips!  
....."So, when's the new farm shop and cafe opening?"

**Well, I'm happy to be able to tell you that our New Farm Shop and Cafe will open on Thursday 29th November.**

And what an auspicious occasion as the 28<sup>th</sup> November is the 28<sup>th</sup> anniversary of the day on which the first people moved into Lotus house in 1984 to start Loch Arthur Community! So, after 28 years of growth and development and one year of incredibly intense work towards getting this new shop open and re-establishing the structure of our Trust, we will have our own internal celebration on the evening of the 28<sup>th</sup> as we move into this 29<sup>th</sup> year of our development and we will then open our new shop and cafe to the public on the 29<sup>th</sup> of November!

I know that many of you have been waiting patiently and with great anticipation. We are sorry that we have not been more communicative about this move but we've been very overwhelmed with completing the building and dealing with all the issues involved in such a big step. It's quite amazing, just how much is involved .... apart from the fundamental issues of setting up a new bakery, butchery, kitchen, cafe and so on, there are all the subsidiary issues of phone lines, IT, till systems, staffing, regulations and more and more.

We were also keen to not build up the 'hype' of the move but to just 'slip in quietly' and start trading without too much fuss. Well that's not been easy because so many people are so interested in, and supportive of, what we do here at Loch Arthur ... which is, of course, what makes it all so special!

So we look forward to welcoming you in the run up to Christmas.... to shop, socialise, eat, drink and generally accompany us in this exciting new step. There will be business as usual in our existing shop right up until the 28<sup>th</sup> but please be aware that there will be a gradual depletion of stock, shelves and fixtures and fittings over the coming week.



During December our Cafe will be serving a simple offering of teas, coffees, drinks, sweets, cakes, soups and light meals. We will, no doubt, become more adventurous in the New Year.

We are also aware that there will, inevitably, be teething problems, issues to iron out and much to learn .... so we ask you to be patient and to please be open and honest in letting us have your comments, thoughts and suggestions as we move forward.

As I mentioned in my newsletter last Christmas, our new Farm Shop is a bold step into the future. Yes, it is big and it makes a statement! But it is a building of immense ecological standards; it is a building of beauty that sits comfortably within the landscape, constructed of living materials, chosen with care; it has been a long time in gestation and has grown out of the efforts, care and generosity of many people; but, most importantly, it is a building with a purpose, a building that can welcome, that can offer possibilities, and that can enable many people to connect and join us in this unique venture which will hopefully reflect our ethos of pride and conscience in a meaningful Social Enterprise.

So, as usual, we will have a diverse and exciting offering in the run up to Christmas;

- ❖ **Our Mail Order and Christmas Gift selection** can be accessed via our website, our shop or by phone. We offer a range of selected gifts and hampers, which can be collected from the Creamery or sent away for you. And remember, we can make up, and send, personalised hampers of all sizes to suit your needs.

## ❖ In the shop and on the deli ...

- Our classic range of Loch Arthur Cheeses is accompanied by quality cheeses from select artisan producers to offer you a variety of blue cheese, goats & sheep's milk cheese, brie and smoked cheese. And, gaining a real following is the range of Organic cheeses produced by our Camphill Community at Botton Village in Yorkshire.
- Our classic, hand-made Christmas Puddings, Fruit Mincemeat, and Mince Pies and our own selection of Christmas Biscuits which were incredibly popular last year!!
- Our delicious range of Genuine, continental-style salamis and cured meats, all produced here in the UK along with our own cured hams and cold meats.
- We once again have beautiful, organically tanned sheepskin fleeces from our own Loch Arthur lambs.
- A select range of natural cosmetic and body-care products and gift packs.
- And, if you're just not sure what to buy ... why not pick up a Loch Arthur Gift Voucher - redeemable for goods in our shop for up to one year. Or let us help you make up a personalised hamper ... always appreciated!

❖ **Fruit & Vegetables.** As always we will endeavour to have an extensive range of organically produced fruit and veg. Please remember that if you want to be assured of particular vegetables for the Christmas week, you might be well advised to place an order. However we should be well stocked right up to the 24<sup>th</sup>. Seville oranges should be in stock within the next few weeks.

❖ **Fresh Turkeys.** This year we will have fresh, organic turkeys from our two local suppliers - 'Garvald Farm' and Whitmuir Organics near West Linton. The price this year will be £10.80/kg. This is still below the price of any comparable Organic Turkey that we've found (and many non-organic). They weigh from 4kg (9lb) - 9kg (20lb). Please place your orders soon and specify what size you are looking for. We will do our best to meet your requirements.

❖ **Fresh Geese and Ducks!!** Due to popular demand, we have sourced a limited supply of Free Range Geese and Ducks from our chicken producers at Gartmorn Farm in Lanarkshire. Geese should range in size from about 4 - 5 kg and will sell at £13.20/kg. Ducks will be about 3 kg each and are very economically priced at only £8.95/kg. If interested, please order very soon to avoid disappointment!

Turkeys, Ducks and Geese will be available fresh for collection on Friday 21<sup>st</sup>, Saturday 22<sup>nd</sup> & Monday 24<sup>th</sup> (till 1pm).

❖ **Fresh-Meat.** Now that we have our own butchering facility we will be able to offer fresh meat throughout December. There will be a good supply of Beef, Lamb,

Chicken, Pork & Bacon available. There will also be Gammons available, although they are limited in supply and must be ordered. Please try and order early.

**If you want to be assured of getting particular cuts of meat for Christmas, especially larger joints, we would advise that you send or email an order or phone in your order by Monday 10<sup>th</sup> December. (Our meat price list can be accessed on our website or give us a ring) Please remember to specify your collection date. If you don't wish to place an order, feel free to stop by any time as we should be well stocked with meat throughout the period. You can also speak to our butchers - Douglas or Brian - who should be available most Mondays, Wednesdays and Fridays.**

**Our opening hours over the festive period will be as follows:**

<b>Saturday 15<sup>th</sup> December:</b>	<b>OPEN 9am - 5pm</b>
<b>Sunday 16<sup>th</sup> December:</b>	<b>CLOSED</b>
<b>Mon 17<sup>th</sup> - Fri 21<sup>st</sup> Dec:</b>	<b>OPEN 9am - 5.30pm</b>
<b>Sat 22<sup>nd</sup> December:</b>	<b>OPEN 9am - 5pm</b>
<b>Sunday 23<sup>rd</sup> December:</b>	<b>CLOSED</b>
<b>Monday 24<sup>th</sup> December</b>	<b>OPEN 9am - 1pm</b>
<b>25<sup>th</sup>, 26<sup>th</sup>, 27<sup>th</sup>, 28<sup>th</sup> Dec:</b>	<b>CLOSED</b>
<b>Saturday 29<sup>th</sup> Dec:</b>	<b>OPEN 9am - 5pm</b>

**We will then be taking our annual break and  
the shop and cafe will re-open on  
Wednesday 9<sup>th</sup> January 2013**

The final word..... It is almost exactly one year, to the day, since we won the overwhelming award of 'Best Producer' in the 2011 BBC Food and Farming awards. It has been a mighty year ... a challenging year .. a memorable year. As I said a year ago, none of this would be possible without all the wonderful folk out there who support us in what we do. So, as always, we thank you all for your on-going support, custom and friendship and look forward to seeing many of you over the coming weeks.

And, from all of us here at Loch Arthur, we send you greetings and best wishes for Christmas and the New Year.

With best wishes

*Barry Graham*