

# HANLEY M S

## SIXTH BIRTHDAY EDITION!



### HAY MAKING ON THE FARM

Everyone loves the hay making season. It's got that smell of summer about it.

It takes about three days of good weather to cure the grasses and legumes after cutting so we have to time it carefully based on the most reliable weather forecast available.

Once cut, we turn it regularly to dry out excess moisture, make it into hay bales for storage and feeding to the cows as a highly nutritional supplement to their fresh grass organic diet.

### BRING YOUR OWN CONTAINERS

As an organic farm we're keen to be as environmentally friendly in our farm shop as humanly possible by constantly striving to keep single-use packaging to a bare minimum.

Our customers have been bringing their own carrier bags for years for fruit and veg but we can also put



items from our butchery, deli and freezers directly into your own clean containers and print you a contents and use-by label.

### GREAT OUTDOORS

With our new café extension, we've got even more sheltered outdoor space for sunny alfresco dining as well as a more shaded covered area if you prefer, both with unrivalled views across the fields to the Severn estuary.

We're grateful to Isobel Adams who kindly did this super line drawing of our building for us.

### FOOD ON THE MOVE

Of course, if you're in a rush, the majority of our menu is available to take away in suitable containers.

Breakfast rolls, sandwiches, lunches, pies, sausage rolls, scotch eggs and lots of other savouries from our deli, hot and cold drinks and more.



### THE ART OF THE PERFECT COFFEE

The perfect cup of coffee doesn't happen by accident. It's an art. Starting with freshly ground coffee and prepared by a well trained and knowledgeable barista. That's why we regularly send our team for intensive professional barista training at Brian Wogan Coffee in Bristol.

We think you'll agree that it makes all the difference.

Kind regards,  
Lyndon, Maria, Harriet  
& our award winning team



### MEET THE TEAM



Eliza May is a member of our farm team.

"I originally started working in the farm shop but my love of animals drew me to the farm where I've been for over a year. It's my first job on a farm and suits me perfectly."

If you came along to our Open Farm Sunday you'll have seen Eliza in our milking parlor, working with her colleagues to milk the cows. She's currently looking after our 'mums to be' and the numerous calves that are born at this time of year.

Eliza says her hobbies include horse riding. She loves food but can never find time to do any cooking for herself!

Winners of our latest monthly lunch for two draw are John & Izzi Waller from Newport.



### CHRISTMAS MARKET

We're already receiving bookings for stalls at our annual Christmas Market, taking place on the weekend of Saturday 30th November and Sunday 1st December. For more details and a booking form please email Harriet Edwards: [harriet@hanleyfarmshop.co.uk](mailto:harriet@hanleyfarmshop.co.uk)



### CRAFTERNOON TEA WORKSHOP

Join Rachel Shilston in her Inspiring Creativity Studio. Saturday 7th September 1pm - 4pm.

Design and create your own free-standing mosaic cat decoration.

£46 per person including all materials, tools, and a yummy afternoon tea. To book please email: [info@rachelshilston.co.uk](mailto:info@rachelshilston.co.uk)



### SIXTH BIRTHDAY COMPETITION

Yes, it's our sixth birthday at Hanley Farm Shop and we're giving away a Hanley Hamper of goodies to celebrate. All you have to do to take part is to fill in an entry form in the shop and guess how many calves will be born on the farm during August. The nearest guess wins!



### SO COOL!

Brooke's Wye Valley Dairy Company is based in nearby Chepstow and we're delighted to be selling their delicious artisan Welsh ice creams and sorbets.

They use natural ingredients to compliment the double cream and fresh milk from their pedigree herd of Jersey cows.