



Recipe

Here is Colin and Elaine's recipe for their WCF pork chops. Our next batch of pigs is coming in July and we will have beef and lamb available over the coming months; if you would like to be notified of availability of WCF produce please contact us.

Honey, Herby Pork Chops

Liven up your pork chops with a little honey and a few herbs.

Ingredients

- Pork chops (one per person)
- 1 tbsp honey for each chop
- 1 tsp Fresh Sage for each chop
- 1 tsp Fresh thyme for each chop
- Sea Salt and Black Pepper

(If using dried herbs rather than fresh, use ½ tsp per chop.)

Spread approx ½ tbsp of honey on each side of the chops, (The honey will spread easier if warmed.)
 Chop the Sage and thyme and sprinkle over each side of the chops.
 Season each side with sea salt and freshly ground black pepper.

Grill chops under a medium heat until starting to brown (approx 3-5 minutes each side).
 Reduce heat then continue to grill for a further 5-10 minutes each side until the chops are cooked.

How to join

Please print clearly:

Title:..... Forename:.....

Surname:

Address:.....

.....

Post code:.....

Telephone no:.....

e-mail:.....

(In the interest of saving on postage, we will correspond by e-mail where possible)

1) Buy shares

Number of shares (£50 each)..... Total: £.....

2) Become a 'Friend of Wye Community Farm'

Annual subscription (£20) £.....

3) Make a donation

Amount to be donated: £.....

Total amount enclosed: £.....

Please make cheques payable to 'Wye Community Farm Limited' and return to Wye Community Farm, 2a Briar Close, Bramble Lane, Wye, Kent, TN25 5HB

Registered in England as an Industrial and Provident Society Reg No 30276R

Registered under the Data Protection Act 1998.

* Please note that membership is not open to those under the age of 16.

The View from the Hill

The newsletter of the Wye Community Farm
Summer 2009



Wye National Nature Reserve Festival

On **Saturday 4th July** Wye National Nature Reserve will be holding a **FREE** Festival to celebrate the wonders of this site. The festivities will run from **11am until 4pm**, and with plenty to see, hear and do, there will certainly be something for everyone to enjoy.

Join us on the day for guided and self guided walks of discovery meeting historical storytellers along the way. Enjoy demonstrations in charcoal making, spoon carving, basket weaving and heavy horse timber extraction. For children there will be treasure trails, face painting and craft activities to keep them entertained. Why not book onto one of the free walks and workshops that range from traditional wildflower and history walks, to something a bit different in the form of yoga, hurdle making and art watercolour workshops. Alternatively bring a picnic along or sample Kent's local produce available from the Devil's Kneading Trough Restaurant's barbeque, and simply sit back, relax and admire the breathtaking landscape.

This FREE festival forms part of Natural England's Welcome to the Wildside project and will involve over 10 local countryside organisations including Wye Community Farm and Brook Museum Trust. There is limited parking at the reserve on the day, however a regular FREE shuttle bus will be running from Wye to the festival. **FREE TRANSPORT** will also be provided from various locations in and around Wye.

For further information on green travel options; to **book a place** on one of the workshops/walks or for general festival information, email : wildside@naturalengland.org.uk or telephone: 0300 060 4765 / 0300 060 4760 mobile 07824835441 or visit our webpage:

www.naturalengland.co.uk/ourwork/conservation/designatedareas/nnr/wildside/

This is an outdoor event on farmed open countryside, please dress appropriately. All children must be accompanied by an adult.



Wye Community Farm AGM

We will be holding our AGM on Saturday 19 September, at the Devils Kneading Trough Restaurant. Start time 11.00am, with the business end of proceedings being followed by a Farm Walk at 2.30pm. All are welcome to attend, though please note that only shareholders are permitted to vote.

A visit to the Farm

We have had a successful first lambing season, with over 170% lambs at foot. Sheep are, however, put on this Earth to test us, and here Della recounts her experiences:

Wye Community Farm is full of surprises – It's been Lambing season and most of our ewes had already given birth to one or two lambs each which had been put out in the field to enjoy the spring sunshine. However, we were still waiting for one ewe to lamb back at the barn. On Sunday the 26 April I passed by to give the Sunday lunch vegetable scraps to the chickens. Checking the ewe on the way in, as you do, I saw that she had Lamedamazement and horror were the mixed emotions that greeted me – the ewe had had three lambs which was a surprise because she hadn't looked that big.....but one was laid quite still on the ground still covered in its after birth. A quick leap over the barrier to investigate found the lamb to be cold and no amount of rubbing and clearing airwaves was going to make any difference. A call to Richard meant that help was at hand to oversee the health of the other two and mum. The following week was very tough with the ewe being very ill – Richard tells me that we nearly lost her (to an internal infection) and a rota had been set up to supplement the lambs feed with a bottle as mum was having difficulty coping in such poor condition. However, this has gone down very well with our young teenagers helping at the farm who have named them 'Baablegum' and 'Baarnicle' The picture shows Catherine feeding them and the recovering ewe mum looking on.



Charcoal from the 'Devil's Furnace'

Unsuspecting villagers may have been forgiven for fearing the worst on Wye Downs on one sunny evening in mid May for plumes of smoke witnessed not a grass fire, but instead the first firing of the Community Farm charcoal kiln. Purchased with the help of a grant from the Kent Downs AONB Unit the 5 ft diameter metal kiln spluttered its first puffs of billowing smoke and sprang to life with the help of WCF volunteers and a carefully loaded consignment of seasoned timber. A watchful eye and some overnight chimney-shifting jiggery pokery, accompanied by a camp-stove feast of WCF pork sausages, allowed the kiln to be shut down the following morning in readiness for cooling and the moment of truth. A day or so later the lid was lifted and much to the delight of the volunteers the first batch of charcoal was unloaded and bagged.

The wood used to make the charcoal has been locally sourced from woodlands around the village of Wye. Charcoal-making requires a ready supply of small logs gleaned from woodlands that are managed through regular cutting (coppicing) and is an ideal means of using the smaller sized wood that we cut during the winter, too small or awkward to process for firewood. Charcoal is made by heating the wood in the absence of enough air for complete combustion. The water contained in the wood is first driven out, followed by all the volatile compounds such as creosote and tar. This leaves behind a residue of solid black carbon we know as charcoal.

Over the next few months we hope to produce more kiln loads and will be selling the bags at the farmers market or direct from the farm. In an age when around 95% of our charcoal is imported, buying from WCF helps to ensure that our woodlands continue to be valued and sustainably managed for the benefit of local communities and the range of wildlife that thrives from the sensitive management of woodland habitats.

