



Long Yard Beef Company Pty. Ltd.

Your Butcher

Issue 1
October 2011

Online Ordering Now Available

We have just introduced online ordering via our website at www.longyardbeefco.com.au.

On the website you'll find all of our products listed and you can easily create your own order by placing your items in the shopping cart.

Home and work deliveries are done daily between 12pm and 5pm or you can nominate to pick up your order at the butcher shop.

Order online for the month of OCTOBER and go in the draw to win a \$50 gift voucher to use in-store.

www.longyardbeefco.com.au

Joke of the month

Q: What do you call a cow with a twitch?

A: Beef Jerky

Newsletter Special

**Whole Grain Fed
New York Style
Sirloin Steak**

**\$11.99kg
(Sliced Free)**

Welcome to our first Newsletter!

Welcome to the first edition of the newsletter from Long Yard Beef Company. This monthly newsletter will keep you up to date with what's going on at The Bellmere Butcher, including; new products, news, recipe ideas, newsletter specials and information on what's happening on the farm.

We know how everyone loves a new recipe to try and to have a laugh at a joke, so we thought we would share ours with you! Not forgetting of course the most important points—Why we are so passionate about the products we sell.

Josh and I are big advocates for healthy eating and living. Having two young boys, we think it is very important for us as a family to eat well and be active, giving them the best opportunity for a healthy lifestyle. Don't get me wrong, we still know how to have a good time!

We will also be running regular competitions with some great prizes throughout the year, and would love any input you might want to share ie, your favourite recipes, or just some tips on how you live your healthy lifestyle.

We hope you enjoy reading our newsletter and find it informative and useful.

Happy Eating!

Josh & Kristie



The Long Family

Winners are Grinners!



The Bellmere Butcher would like to thank all of our loyal customers for nominating us in the 2011 Excellence in Business Awards.

Josh and Paul attended a fantastic evening

at the Awards night in September, taking out two awards for Best Retail under 10 employees and Paul for Best Customer Service! Well done guys!

Thank you everyone for supporting us and making this happen. It is fantastic recognition for the hard work our staff and ourselves put in.

We have also been nominated in the 2011 Quest Business Achievers Awards. This night is held at the end of October.

Wish us luck!

Long Yard Beef Company

The Bellmere Butcher
Cnr Bellmere & Piggott Rds
BELLMERE QLD 4510

07 5495 1003
bellmere@longyardbeefco.com.au

Visit our Online
Store and get fresh
meat delivered to
your door!

www.longyardbeefco.com.au



Like us on
Facebook

About Us

The Bellmere Butcher is a family owned business, concentrating on providing customers with top quality products, and personalised customer service. We specialise in Hormone and Steroid Free meats including our Black Angus Beef, grown on family owned "Court Le Roi" Station, in a natural, wholesome environment, Tasmanian Lamb, Local Chickens and 100% Australian Pork.

We produce our own range of Traditional woodsmoked small-goods including Ham, Bacon, Kabana's, Worst's, Jerky and traditional Salamis, using only 100% Australian Pork. We also stock a range of gluten free products and gourmet products including Riversands Wines, Maleny Cheeses and Milks, Free Range Eggs, Fresh Duck Products, Seafood and numerous game meats.

The Bellmere Butcher has built its name on Fresh, Quality, Healthy Products, the way meat used to be using traditional methods and natural ingredients.

NO Hormones, NO Steroids and NO Added Preservatives.

"Why feed your family anything else?"

Recipe Of The Month

Smokey BBQ Pork Ribs

2 Full Pork Ribs
1 Cup Water
Marinade or BBQ Sauce for basting

Preheat your oven to 180 degrees
Cut the ribs into 3 bone pieces. Brush them with some BBQ sauce or a purpose bought Marinade. Place the ribs in an oven proof roasting tray.

Pour the water into the roasting tray to a depth of 1cm (reserve the remaining for later)
Cover with tight fitting foil and bake in the oven for 2 and half hours, turning once halfway through cooking (top up with the remaining water at the halfway point if needed).

After 2 and a half hours remove the foil and coat with more BBQ sauce and bake in the oven for a further 15 minutes, turn, baste with BBQ sauce and roast for a further 15 minutes.



After 3 hours of cooking in the oven your BBQ pork ribs will now be succulent (from the steaming) and tender (3 hour cooking time). For the smokey flavour, flame grill them on the BBQ basting with more sauce.

HINT

You can pre make these ribs and refrigerate the day before if you are wanting them for a bbq or special occasion. To reheat, just put them on the bbq and rebaste them with the bbq sauce.

Your friends will love them!