

News Stories..

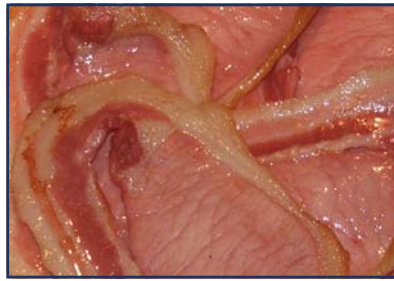
New Range of Speciality Bacon's Launched...

Turnbull's ever popular home cured bacon, has seen the introduction of some new speciality cures.

The dry cured bacon, cured to traditional methods, produces an unrivalled flavour using locally selected Pork.

The new flavours include Winter Cure, Maple Syrup, Treacle, Sweet Cure, Apricot & Rosemary and a Garlic & Chilli cure.

Turnbull's recently collected two major international awards in Belgium, picking up a silver medal for both it's Maple Syrup Cure and Treacle Cure bacon's. Their Winter Cure bacon picked up a Gold Award in Smithfield, with the judges scoring it a perfect 100 out of 100! The new flavour cures are available in store now, and come vacuum packed in varying sized packs.



Louis Steakhouse Sauces

Turnbull's have teamed up with Louis Steakhouse head chef Patrick Porteous to introduce a new range of fresh steak sauces.

The Louis recipes include Stilton, Dianne and Peppercorn sauces that simply need heating up before serving with your favourite steaks.

The new range of sauces really are the luxury answer to making your life easier in the kitchen!

Shop Opening Hours:

Monday-Friday: 8am-5pm
Saturday: 7.30am-4.00pm

Methods of Payment



R. Turnbull & Sons,
33-35 Market Street,
Alnwick, Northumberland,
NE66 1SS

Tel.: 01665 602186
Fax :01665 606035

Email: sales@turnbulls-of-alnwick.co.uk



The Turnbull Times



R. Turnbull & Sons Newsletter

Order Hotline: 01665 602186



Autum/Winter 2010

Turnbull's Land 'Top Shop' Accolade!

R Turnbull & Sons Butchers, have scooped yet another major meat industry accolade after being chosen as North of England Butcher's Shop of the Year in annual awards run by industry 'bible,' the Meat Trades Journal (MTJ).

Butchers John and Mark Turnbull made their second visit to the capital within a fortnight to pick up the MTJ's North of England Butcher's Shop of the Year title at an awards ceremony at the Sheraton Park Lane Hotel.

Renowned as the premier awards for the UK butchery sector, they recognise and reward excellence in craft butchery and winners enter an exclusive group representing the crème de la crème of British butchery.

Mark Turnbull said: "To win our second high profile awards in the space of two weeks is a major achievement and a tremendous boost for us. These successes could not have been achieved without the support and dedication of the entire Turnbull's team, who will go that extra mile to help our customers. They are a real credit to the business.". The success for the Market Street shop followed hot on the heels of thier Smithfiled success, which you can read about inside.



Turnbull's recieve thier Award at the Sheraton Park Lane Hotel, London

Turnbull's Re-launch
thier Loyalty Card!
See Page 2



Venison Back on
the Menu!
See Page 2

www.turnbulls-of-alnwick.co.uk

Loyalty Card Re-launched!

Turnbull's are delighted to once again launch their popular and successful loyalty card. Turnbull's, renowned for its support of local meat producers, says the



initiative is purpose designed to encourage people to shop locally rather than heading off 'out of town'.

Every time a customer spends Ten Pounds, they earn a point on their loyalty card. They can then collect 18 points, which will entitle them to a £10 discount.

Turnbull's are producing a 1000 cards, which equates to potential discounts of £10,000. "With the challenging economic climate, Turnbull's wanted to put something back into their customers pockets - and give the local economy a boost at the same time," said Turnbull's partner Mark Turnbull.

You can collect your loyalty card instore now!

Northumberland Estate Venison Now Available!



Turnbull's are delighted to announce that local venison is once again available! Sourced from the Duke of Northumberland Estate, we are now stocking Tenderloin Steaks, Fillets, Haunch Joints, Haunch Steaks, Diced Venison, Venison Sausage and a brand new Venison Burger!

The burger has been sent to Smithfield in this years Product Evaluation, and the Turnbull's team have high hopes for it. Mark Turnbull commented "It is a beautiful burger, succulent with a wonderful texture and a fantastic flavour that is set off with a hint of spiciness. We are delighted to be offering Venison locally sourced from the Northumberland Estate, we are so lucky to have such wonderful produce available on our doorstep!"

Turnbull's will be stocking Venison over the winter months, and if you can't see it in the counter, please ask, as there is normally a hidden supply available from the freezer!

Turnbull's Bring Home the Bacon!

It was pre-Christmas celebrations all round for Turnbull's of Alnwick, who recently lifted much of the silverware in the Q Guild's 2009 Smithfield Awards.

Turnbull's prizes included two gold and three silver awards, a diamond award, the BPEX Award (British Pork Executive) and the overall supreme prize.

Turnbull's diamond award-winning product was in the bacon & cured product category, where the business came out on top with its garlic & chilli dry-cured bacon, which then went on to win the top BPEX Award, before securing the overall supreme accolade. The judges said it was an amazing product and awarded it top marks of 100.

The awards are among the most highly coveted in the meat industry and a true indication of excellence. More than 500 products from Q members throughout the UK were assessed by an independent panel of experts.

At a ceremony in Butchers Hall, London, TV chef and restaurateur Brian Turner presented the awards to father-and-son butchers John and Mark Turnbull.



Brian Turner Hands Over The Supreme Diamond Award For Turnbull's Garlic & Chilli Bacon

Buy Online...

Due to the ever increasing demand of people visiting the shop from outside the area, Turnbull's have launched a new mail order service that allows the shop to deliver all of your favourite meat dishes nationwide! At present this service is only available on our raw products. You can find out more by phoning us on 0845 604 2499 or visit:

www.turnbulls-of-alnwick.co.uk

It's All In The Mix For Paul!

Paul Leighton is rapidly establishing himself as Turnbull's answer to Mary Baker with his wonderful array of home baked cakes!

Paul's range includes whole and half Chocolate, Coffee and Victoria Sponge cakes, Carrot Cakes and Lemon Drizzle Cake.

Paul's says 'the cakes are becoming a victim of their own success, as we cant keep up with demand. Were selling them quicker than I can make them!'

Paul, a bit of a gem in the kitchen, is also responsible for Turnbull's new range of pates, that include Chicken Liver, Smoked Salmon and Craster Kipper Pate.

