
West Winds



Traditional
Yorkshire tearooms with homely
bed and breakfast

30th anniversary

Celebrating 30 years

News from West Winds in Buckden at the heart of the Yorkshire Dales
Sunday 16 September 2012

Enjoy your own private wood-fired barbecue at West Winds



Our candle-lit wood-fired barbecues have been fully booked all summer. We haven't exactly been able to watch the sun go down, since it hasn't really been around this year, but the fire has kept everyone warm and the wood smoke has largely kept the midges at bay.



Now as autumn approaches we're offering the chance to have your own **private barbecue evening** at West Winds. If you and a group of friends or family would like to enjoy a rustic, authentic experience sitting round the fire toasting caraway seed twisters and marshmallows (see left bottom), then we'd be happy to run something for you on a Friday or Saturday night during September or October.



We'll provide a generous barbecue (including vegetarian items if needed) with baked potatoes and a variety of mixed salads. There'll also be hot spicy apple juice and hot chocolate and, of course, you are welcome to bring your own beer or wine – we'll provide the glasses.

All that we ask is that if you wish to burst into campfire song, you refrain from singing *Ging gang goolie* since the lyrics can be misinterpreted and cause distress amongst our neighbours. The song about the 24 young ladies from Inverness is also banned.

If all this sounds like your sort of thing, please get in touch with Stephen or Lynn on 01756 760883 or at lynn@westwindsinyorkshire.co.uk You'll need to get at least 10 people together (maximum of 18). We'll charge just £12 for adults and £8 for under-16s, inclusive of everything. Sadly we cannot allow children below the age of 12 or dogs.

West Winds closes for one week



Please note that the **tearooms and guest house at West Winds are closed** from Monday 17 to Tuesday 25 September 2012 inclusive.

We'll be open again on Wednesday 26 September at 12.30pm. After that we plan to open on our usual days (Wednesday to Sunday) until Sunday 4 November 2012, when it will be time for us to wrap up warm and sit it out until the spring.

You can keep up to date with our tearoom opening plans at www.westwindsinyorkshire.co.uk/tearooms.asp

It's a rotten year for apples

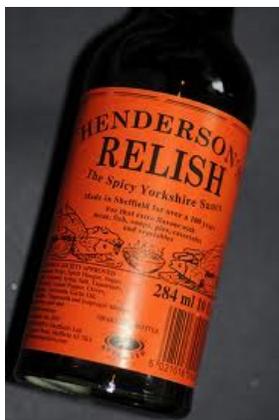


Disappointingly we won't be able to run our usual **apple-tasting festival** this October. We have been in touch with our two local suppliers of artisan old apple varieties – Yorkshire Orchards at Wilberfoss and Ampleforth Abbey near Helmsley (see left) – and have learned that both are having a disastrous year. We all know it's been a dismal year weather-wise and apparently it was too wet and cold during the couple of weeks that are crucial for pollination and fruit set.

Our own apples trees are distinctly lack-lustre, so we can understand the situation.

To find out more about Yorkshire's multi-variety orchards, visit www.yorkshireorchards.co.uk and www.abbey.ampleforth.org.uk/our-work/orchards

Sheffield condiment adds element of sauce to ham and eggs



Continuing our series of focus-on-food profiles, we introduce our supplier of spicy Yorkshire relish – Henderson's of Sheffield...

Forget your Worcester Sauce and your Heinz Tomato Ketchup – the only proper way for a Yorkshireman to spice up his ham and eggs is to reach for a bottle of **Henderson's Relish** (see left).

It was invented by Henry Henderson at the end of the 19th century and has been made in Sheffield ever since. The company was bought by pickle-maker Shaw's of Huddersfield in 1910 and in 1940 Charles Hinksman shaped the present company, which is still run by the same family. Although once little known outside Sheffield, Henderson's is now spreading out beyond the confines of the steel city, steadily convincing new people of the power of its saucy kick.

Among Sheffield celebrities who are reported not to leave home without a bottle of Henderson's are Sean Bean, David Blunkett, Peter Stringfellow and Def Leppard's Rick Savage.

The brown liquid gold has also led to an outpouring of poetry in South Yorkshire. The following lines are by local man William Arthur Morley:

*If you've been to South Yorkshire
To Sheffield Town no doubt
You'll know there's something special there
That makes them sing and shout*

*It isn't the steel it's famous for
Or the world's first football club
The Blade and Owls? Well down the list
No, it's all to do with grub*

*It isn't noted for its Caffs
Though its beer was a special brew
'Cos what comes out as Number One
Is the stuff they put in stew*

*Not just in stew, but other things
That folk want to embellish
A super special additive
Its name? Henderson's Relish*

*Just try it with your fish and chips
Or meat and 'tater pie
It'll make your taste buds shout for more
And blow your mind sky high*

Surely you can't argue with any of that? If you think you can, submit your own poem to Henderson's at sales@hendersonsrelish.com

Christmas card coffee morning draws near



Come and enjoy a cup of Grumpy Mule Yorkshire coffee and see this year's range of **Home Farm Trust Christmas cards** (see example left) at West Winds on Saturday 20 October 2012 from 10am to 12 noon.

There'll be yummy home-made scones and biscuits, a raffle with reasonably exciting prizes and plenty of good quality conversation with fellow Christmas card browsers to look forward to.

"But Christmas is bloomin' months away!" we hear you gasp. That may be true but if you don't buy your charity Christmas cards now, all the good stuff will be gone and you'll be stuck with Save the Slug ones.

The Home Farm Trust is a national charity providing care for people with a learning disability plus support for their carers and families. In the North, the trust works with people in and around Leeds, Sheffield, Derbyshire, Cheshire and the Wirral, providing day-care packages and supported living arrangements. For more information visit www.hft.org.uk

New season mint sauce now available



We are delighted to announce that new season **West Winds mint sauce** is now available. Made by Jelly Man and displayed here by our waitress Stephanie, West Winds coarse-cut mint sauce has just three ingredients – garden mint, cider vinegar and sugar. And it costs only £1.50 for a small jar and £1.80 for a large one.

Now that autumn lamb is arriving at the butcher's, can you be without some decent mint sauce? We think not.



West Winds Yorkshire Tearooms

Behind the Buck Inn...

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