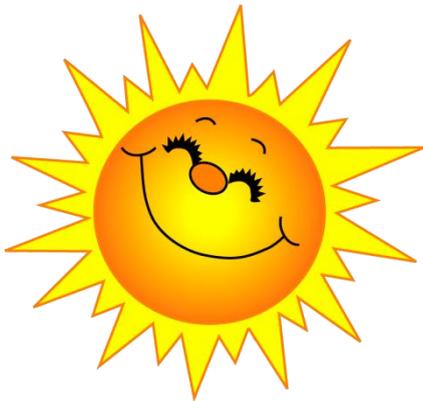


News from **West Winds Yorkshire Tearooms**
in Buckden at the heart of the Yorkshire Dales
Saturday 20 April 2013

Arrival of sunshine brings barbecue early bird offer



Spring is here! The sun is shining and the daffodils are opening. In the West Winds meadow our fritillaries are getting ready to flower and blue tits have been spotted going into the tea-garden nest boxes with beaks full of moss. Not only that but when we put some washing out on the line, it no longer comes in wetter than when it went out.

All this means a new season has arrived and we are now taking bookings for our **first wood-fired evening barbecue** of the year, which takes place on Saturday 4 May 2013. It's the Saturday of the May Day Bank Holiday weekend.



We'll be serving a hearty spread of meaty and vegetarian items grilled over a proper wood fire, accompanied by delicious mixed salads and crispy Aga-baked jacket potatoes. This will be followed by an opportunity to toast your own twisters and marshmallows over the embers. Hot spiced apple juice and hot chocolate will be provided but you can also bring your own wine or beer, or pop down to the Buck Inn to order drinks.

We'll be starting the barbecue at 7pm and later you can sit round the fire as the sunset turns to dusk and beyond.

Numbers are limited to around 18, so to reserve places for you and your family or friends, e-mail us at lynn@westwindsinyorkshire.co.uk or call us on 01756 760883. If you book during the next week, that is by Friday 26 April 2013, you can benefit from our **early bird offer** – tickets cost just £10 for adults and £6 for 10-16 year olds, inclusive of four grilled items, salads and baked potato, hot spiced apple juice, hot chocolate, twisters and marshmallows. It'll be first come, first served for tickets.

On Saturday 27 April 2013, ticket prices will revert to the normal rate – £12 for adults and £7 for 10-16 year olds.

Please note that sadly we cannot accept under-10s or dogs. The barbecue will also inevitably be subject to the weather – no-one wants to sit in the rain, after all – and we will confirm whether it will go ahead at lunchtime on the day.

Lynn's mixing bowl is at your service



Lynn's Teatime Cakes are now on sale at Kettlewell Village Stores and many of you have been ordering whole cakes direct from West Winds to enjoy in the comfort of your own tearooms at home.

Proving popular are Lynn's well presented gateaux with a choice of carrot and walnut, coffee and walnut, or chocolate. They sell for just £9.60. Also available are brandy fruitcake, Yorkshire curd tarts, Yorkshire parkin, fat rascals, Victoria sponges, lemon cakes, orange cakes, Bakewell slices, almond slices, caramel shortbread, flapjack, Yorkshire brack, date and walnut loaf, lavender shortbread biscuits, fruit scones, cheese scones and a range of muffins (ask for details).

All cakes are home-made at West Winds to authentic recipes using the best possible ingredients, often organic. Cakes come attractively packaged in white boxes.

For further details, visit www.teatimecakes.net or call 01756 760883 or send us a message at lynn@teatimecakes.net Please note that cakes should be ordered 48 hours in advance and should be collected from the tearooms, although delivery may be possible on Tuesdays.

Bed and breakfast at West Winds is not just a bed for the night



There are many good reasons to stay at West Winds, apart from our modest prices. Instead of calling it bed and breakfast, we should really describe it as **bed, breakfast and extras**.

When you arrive we greet you with complimentary tea or coffee and a cake of your choice from the cake cabinet. You can enjoy it in the tearoom or outside in the tea-garden. And in your room you'll find some chocolates from Whitaker's of Skipton and a bowl of fresh fruit, as much of it organic as possible.

In the morning you can choose from a wide choice of breakfasts, which include the following:

- Full English using Yorkshire bacon and sausages from Anna's Happy Trotters and local free-range eggs
- Vegetarian English featuring Andrew Bancroft's walnut and cranberry sausages
- Home-made baked beans
- Yorkshire Dales granola with natural yoghurt and Yorkshire heather honey
- Yorkshire cheeseboard of local favourites, including Swaledale cheeses, with a home-made savoury scone and fruit

You can take a look at our full breakfast menu at www.westwindsinyorkshire.co.uk/attachments/BreakfastMenu2013.pdf

Even then it's not all over. We can fill your Thermos flask free of charge with fresh ground coffee or a choice of teas and provide you with a big packed lunch that includes home-made cake (packed lunches cost an extra £5.40).

If you'd like to find out more about bed and breakfast at West Winds, including what guests have said about their stay, visit www.westwindsinyorkshire.co.uk/bedbreakfast.asp

New menus now available to download



You can now download our new 2013 sample menus from our website or direct from the links here:

For a sample Lunch Menu (available from 12.30pm to 3pm), click on this link:

www.westwindsinyorkshire.co.uk/attachments/WestWindsLunchtimeFullMenu.pdf

For a sample Afternoon Menu (available from 3pm to 5.30pm), click here:

www.westwindsinyorkshire.co.uk/attachments/WestWindsAfternoonMenu.pdf

Please note though that our menu changes often and all items are subject to availability.

Egg man ensures breakfast is a sizzling experience



We introduce one of our two suppliers of free-range eggs – Richard Hodgson of Skipton...

Richard Hodgson (left) has long provided top quality free-range eggs to West Winds. He's Lynn's uncle and used to farm near Rylstone in the Dales before moving to the Jenny Ghyll smallholding at Skipton.

Richard keeps two types of laying hen. Warrens are brown birds that lay light brown eggs while the black coloured French Marans produce dark brown eggs. Both find their way into many things at West Winds – breakfasts naturally but also our gammon and eggs, seasonal quiches, egg sandwiches and even cakes.

To find out more about where we get our produce from visit

www.westwindsinyorkshire.co.uk/attachments/Meettheproducers2013.pdf

Rag-rug craftswoman inspires daughter to take up the peg



Lynn's mother Elsie (left) has long made traditional **Yorkshire rag-rugs** for sale in the tearooms at West Winds but now Lynn herself has started making them. Well, there's not much to do in Buckden over the winter...

The rugs are made by pegging strips of mixed material through a Hessian base, either to make a pattern or simply to produce a colourful and random arrangement.

Both Lynn and Elsie have been making doormats and at £25 they are very reasonably priced considering the number of hours of painstaking work that goes into producing each one.

Lynn and Elsie can also offer a bespoke service. If you have some old T-shirts that are past their best but you can't bear to part with them, why not have them turned into a rag-rug that will be with you for years to come?

Give Lynn a ring on 01756 760883 to find out about recycling your favourite garments in this way.

New cheese from Swaledale comes with a courageous story behind it

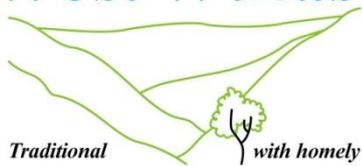


Swaledale cheese siblings Louise and Sam Reed have marked their ups and downs over the past year by offering customers a new cheese.

Courage (left) is a delicious smoked goat's milk cheese, originally developed by Louise and Sam's father David just before he died suddenly in 2005. At that time goat's cheese was perhaps a little ahead of its time and the new recipe was put on ice. But after Mandy Reed – Louise and Sam's mother – died in tragic circumstances last year, the brother and sister decided to relaunch it. Courage both honours their parents and marks their own path from grieving youngsters (Sam was only 20 when Mandy died) to confident directors of the family firm today.

Courage cheese from the Swaledale Cheese Company at Richmond is available at West Winds as part of our five-Yorkshire-cheese salad.

West Winds



Traditional Yorkshire tearooms with homely bed and breakfast

West Winds Yorkshire Tearooms

Behind the Buck Inn...

Buckden, Upper Wharfedale, Skipton, North Yorkshire BD23 5JA

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