

News from West Winds in Buckden at the heart of the Yorkshire Dales

27 August 2009

West Winds tearooms shortlisted for White Rose Award



We're very pleased, and rather proud, to announce that West Winds is a finalist in the White Rose Awards for Tourism, run by Welcome to Yorkshire, the new name for the Yorkshire Tourist Board. In fact, West Winds is the only establishment to be shortlisted for a White Rose Award from the whole of the Dales.

The tearooms are one of six finalists in the Taste of Yorkshire category, which rewards use of local produce and recipes. This is one of 15 categories in this year's awards. A total of 71 hotels, attractions, restaurants and other tourism businesses are on the list of finalists. Awards will be presented in October at the Royal Armouries Museum in Leeds.

At West Winds we've tried hard to use as much produce from the Dales and wider Yorkshire area as we can. Lamb, beef, gammon, ham, venison and rabbit all come from named Yorkshire farms; cheeses are made at Hawes, Thirsk, Horton-in-Ribblesdale, Richmond and Teesdale (Teesdale used to be in Yorkshire!); free-range farm eggs come from Hubberholme and Rylstone; preserves are made at Semer Water or are home-made at West Winds; most vegetables and fruits are delivered by an organic supplier based at Richmond or grown in the garden at West Winds or picked locally; bread is specially baked for West Winds at Cracoe; ice cream is made at Jervaulx; and chocolates are made in Skipton. At the moment, salads at West Winds are being livened up with a range of fresh herbs from the garden. This year 19 different herbs are being grown. We're also picking cucumbers like mad and our own tomatoes will be appearing in our salads increasingly over the coming days.

But we don't just rely on local ingredients for an authentic taste of Yorkshire. West Winds is a traditional tearoom offering 'proper' Afternoon Tea with china cake stands and 'old fashioned' High Tea with a range of cooked dishes, including Yorkshire puddings and gammon and eggs. All cakes are home-made and pride of place is given to Yorkshire specialities like curd tart, ginger parkin and sticky brandy fruitcake with Wensleydale cheese. We've also 'rescued' old half forgotten recipes like haverbread, Yorkshire mint pasty and Dales cut-and-come-again cake. The West Winds Luxury Yorkshire Afternoon Tea, launched this year, is the very best of Yorkshire, fusing together as many tasty elements of the county as possible, finishing off with some of those chocolates from Whitaker's of Skipton.

Full details of the White Rose Tourism Awards can be found at www.whiteroseawards.com

Rooms still available for Bank Holiday weekend



You just wouldn't believe it... Our guest rooms have been booked out nearly every night for the past two months but we have *plenty of room* over the August Bank Holiday weekend! So, if you fancy a last-minute break and thought it was a waste of time trying to find somewhere to stay in the Dales, you might just strike lucky at West Winds. We have vacancies on Friday, Saturday, Sunday and Monday nights.

Yorkshire Dialect Week a reet real do



If you missed Yorkshire Dialect Week at West Winds – held to mark Yorkshire Day on 1 August – you missed a reet real do, nooa a reet bobby dazzler! Lynn and Stephen, who run West Winds, spent seven days and seven nights studying West, North and East Riding dialect, with Lynn drawing on her own memories and also the words used by her parents when they told her off when she was little.

On the menu were *reet gurt Yorksher puddin's wiv shives ov yam-coddled Whardill kye-meyt* (very large Yorkshire puddings with slices of home-roasted Wharfedale beef, expressed in North Riding dialect), *goosegog pie med wi' goosegogs fra Gerston* (gooseberry pie made with gooseberries from Grassington, in West Riding dialect), *Yorksher crud chissocks* (Yorkshire curd tart, in East Riding dialect), *Yorksher moggie* (ginger parkin; nothing at all to do with cats), *weyky brandy spicecake wi' shive o' Yoredill cheese* (sticky brandy fruitcake with a slice of Wensleydale cheese, in West Riding dialect), *fresh cutten butties i' carse cake* (freshly cut sandwiches in brown bread, in West Riding dialect) and *despert real an' strang tea* (really good and strong tea, in East Riding dialect).

Yorkshire dialect developed when the Angles, settlers from northern Germany, came to England after the Romans departed. Three distinct versions of Yorkshire dialect began to take shape – West Riding, North Riding and East Riding. In the ninth century Viking invaders added their influence to the language, as did the Normans after 1066, although to a lesser extent. Yorkshire dialect reflects its Germanic and Scandinavian origins in particular with words often similar to their counterparts in those languages. Other words are simply Old English versions of what appears in Modern English. Today the number of fluent dialect speakers is falling, despite the work of enthusiasts like the [Yorkshire Dialect Society](#).

The exercise in dialect was our way of celebrating Yorkshire Day. The first day of August marks Lammass, an old custom once held in the Yorkshire countryside when the first loaf of bread was made from the new harvest. It is also the anniversary of the Battle of Minden in 1759, in which an Anglo-German army defeated the French at Minden in Germany. Yorkshire soldiers in the King's Own Yorkshire Light Infantry made an important contribution to the victory. Yorkshire Day was instigated in 1975 by the [Yorkshire Ridings Society](#) as part of a campaign seeking the return of the three Yorkshire Ridings, which were demolished the previous year in the

name of local government efficiency. Yorkshire Day is also Hannah Hauxwell's birthday. Hannah is now in her 80s and lives in Cotherstone, just a few miles from her old farm in Baldersdale where she led a drab, meagre existence without electricity, gas, telephone, running water or, presumably, flush toilet.

You can download our menu written in Yorkshire dialect, or the factsheet that accompanied it, from the West Winds website at www.westwindsinyorkshire.co.uk/yorkshiredales.asp And we still have a few Yorkshire flags for sale at West Winds (the sort made of cloth, not stone)...

Autumn and winter opening times revealed



If you are planning your days out in Upper Wharfedale for the coming weeks, or even months, here are the opening times for the tearooms...

Now until Sunday 1 November: Open daily except Monday and Tuesday, 12.30pm-6pm. **Except Wednesday 16 to Sunday 20 September**, when we are closed for a rest. Maybe we'll even sit out in the garden and have a Luxury Yorkshire Afternoon Tea ourselves...

Monday 2 November to Friday 18 December: Closed for wet weather.

Saturday 19 December to Sunday 3 January: Open daily except Christmas Day and Boxing day, 12.30pm-5pm, for a special Christmas-time menu with traditional decorations, log fire and more...

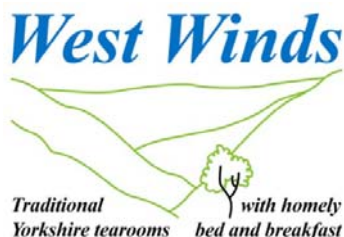
Sebastian makes the most of a West Winds summer



It's hard to believe it's now a whole year since Sebastian came down from Buckden Pike and moved in with us. He's now thoroughly at home and enjoying the occasional summer weather.

Incidentally, just to lay an old superstition to rest, this year it did actually rain on St Swithin's Day at West Winds. This should have meant rain for the next 40 days but this didn't happen. As far as we can tell, it rained on only 39 of the following days.

Anyway, here's to a fine autumn before the rain really starts in November!



West Winds Yorkshire Tearooms

Up the lane beside the Buck Inn...

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