

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

30 March 2011

Spring is declared as West Winds tearooms reopen



The tearooms at West Winds reopen for what is bound to be a long hot summer on Friday 1 April 2011 – **that's the day after tomorrow!** Although we're likely to have the log fire burning for a few more weeks yet, Buckden has officially thawed out enough for us to welcome you back for tea and cake, or a nice hot meal.

This year the tearooms will usually be open daily, except Monday and Tuesday, until Sunday 30 October from 12.30pm until 6pm. There will be a number of special events throughout the year and we'll keep you posted about arrangements for those.

For more information about the tearooms, visit www.westwindsinyorkshire.co.uk/tearooms.asp

Bed and breakfast is also now available at West Winds and we have one double room and two single rooms to offer, all of which now have televisions. You can look forward to tea and cake on arrival, bedroom chocolates and organic fruit and a wide range of breakfast options. And our prices remain attractive – usually £29 per person for the first night, falling to £24 for subsequent nights. Don't forget we have four special offers to tempt you – **Best of Yorkshire Special Breaks, Green Reward Special Breaks, Full Board** and **Group or Family Booking Discounts**.

For more details of bed and breakfast at West Winds, visit www.westwindsinyorkshire.co.uk/bedbreakfast.asp and for special offers, go to www.westwindsinyorkshire.co.uk/specialoffers.asp

New Yorkshire produce and recipes become part of menu



Over the winter we have not been idle. Well, not all the time, anyway. We've been out and about to food fairs, meeting farmers, growers and producers of authentic local produce.

The picture shows Anna Longthorp, who farms in East Yorkshire. Through Anna's Happy Trotters, she rears free-range pork and we're very pleased to be able to offer ham, gammon, sausages and bacon from her farm.

Gammon and eggs will also be made more tasty through the addition of two thoroughly Yorkshire condiments. You can now choose Henderson's Yorkshire Relish, made in Sheffield for over 100 years to a recipe devised by Henry Henderson, and Barjees Tomato Relish, a spicy treat from the spice capital of Yorkshire, Bradford, made by Barjees Dawood.

We've also secured a good quantity of rhubarb from the famous Yorkshire

Triangle south of Leeds. Over the coming weeks, East Ardsley rhubarb will be appearing in delicious pies home-made at West Winds.

On the drinks side, we have found a good supplier of Fentiman's botanically brewed soft drinks and will be able to offer you dandelion and burdock, ginger beer and rose lemonade. To say that these drinks are superior to normal bottles of pop is to greatly understate things, but try them and see for yourself. There are also a greater number of different teas and coffees for you to choose from, including Assam, Lapsang Souchon and Darjeling teas, and coffees from Tanzania and Indonesia as well as Latin America.

As well as searching for new produce, we've been digging around in old recipe books to come up with additional treats for the menu. One of these is liquorice cake, made from Pontefract Cakes supplied by Wilkinson's, now one of only two manufacturers of this ancient liquorice sweet in the Yorkshire town of Pontefract.

Our full list of Yorkshire cakes now reads as follows:

Yorkshire curd tart with currants and a hint of lemon
from an old family recipe from the West Riding

Brandy fruitcake, served with a wedge of
Traditional Wensleydale cheese

Yorkshire parkin, made with ginger, black treacle and
oatmeal from an old family recipe from the West Riding

Yorkshire brack, a rich but fat-free old fashioned teabread,
served on its own or spread with butter or delicious
Yorkshire heather honey (or both!)

Liquorice cake, made with Wilkinson's Pontefract Cakes
and black treacle, topped with chocolate buttercream

Dales cut-and-come-again cake, a deceptively more-ish light
fruitcake with a hint of chocolate made to a local recipe,
served with a generous dollop of fresh whipped double cream

Fat rascal, a delightful soft rock cake decorated with
cherries and almonds

Yorkshire mint pasty, packed with currants and
with a delightful 'zing' from garden mint

Not only have we more Yorkshire cakes for you to tuck into, but we also have a new pudding for you to try. West Riding Pudding is a rich almond, jam and sponge creation with roots that go back a long way into yesterday's Yorkshire. You can enjoy it with fresh double cream made from milk from cows that graze the pastures around Grassington, or Brymor ice cream from Jervaulx in Wensleydale.

West Winds joins Deliciously Yorkshire local food movement



To underline the importance we attach to buying produce locally, we've joined the **Deliciously Yorkshire movement**. It's a network of farmers, food producers, shops, eateries and places to stay where the emphasis is on Yorkshire. Wherever you see the logo on the left, you can be sure you're getting the best Yorkshire can provide.

As a result, you can now get a copy of the book **Yorkshire's Own Kitchen** from the tearooms here at West Winds. It gives Yorkshire recipes and details of where you can 'eat the view' in the area. We're selling the guide for £8.90, which is £1 less than the list price and even cheaper than you can get it on Amazon!

For details of Deliciously Yorkshire, visit www.deliciouslyyorkshire.co.uk

Nature re-awakens after stiff but 'proper' winter



We're not alone in having experienced a 'proper' winter twice in a row and in some ways, it's nice to have clearly defined seasons once again, but it's certainly been chilly in the Dales.

But that's all behind us now. The daffodils are shooting up in the garden and the fritillaries in our wet meadow area are on the verge of coming out. There are also some wood anemones in bloom and the primroses and lady's smock can't be far behind.

Outside the garden there are signs of life too, giving a walk from Buckden renewed pleasure and interest. The curlews are back and their unmistakable warbling song has reclaimed the fellsides. Something else you can hear during a walk in the hills is the chirruping of frogs. The little chap on the left was snapped only last weekend in a pond on the top of Buckden Pike. The pond was only the size of an average sitting room but seemed to be filled with absolutely dozens of the creatures.

Mother's Day looms near. Don't worry, West Winds isn't far away either...



If you're looking for a reason to come to West Winds this weekend, then look no further than the advent of Mother's Day on Sunday. Which mother could fail to be overwhelmed by a family lunch or Luxury Yorkshire Afternoon Tea at West Winds? We're expecting to be busy but we'd be very happy to reserve a table for you. Just give us a call on 01756 760883.

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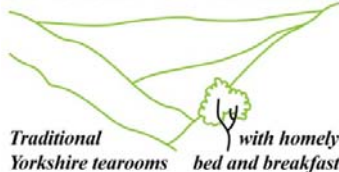


As a business with our e-mail address appearing on websites throughout Cyberspace, we get up to 100 unwanted e-mails a day. Luckily our computer puts most of them in the bin for us but we still get fake notifications from banks and parcel-deliverers, as well as news of cheap medicine for the bedroom and the occasional letter from widowed Nigerian women wanted to share millions of dollars with us in return for our bank details.

So, we know how annoying it is to get e-mails you don't really want.

It's springtime, so we are having a spring-clean of our address list. Therefore, if you no longer wish to receive this newsletter, please just return the message we sent you with the word **Unsubscribe** in the subject box. We won't take it personally, don't worry!

West Winds



West Winds Yorkshire Tearooms

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