News from West Winds in Buckden at the heart of the Yorkshire Dales Thursday 9 June 2011

Celebration of Herbs begins at West Winds on Sunday 19 June



Have you ever had those dinner-table blues where you chomp through your meal thinking there's got to be more to life? Quite likely you could benefit from using more herbs in your cooking. Come along to our **Celebration of Herbs** later this month and you could carry away some useful tips and ideas, giving you a whole new outlook on meal-times.

During the second half of June we'll be laying on a tasty, truly herbalicious menu of main dishes, desserts, sandwiches and cakes. There'll also be a display of around 30 kitchen garden herbs, including the garden mint modelled by Lynn on the left. Information on growing and using herbs will be available but we don't claim to be gardening experts, so expect more of an advice-swap than a lecture.

This year we're growing thyme, coriander, lovage, oregano, marjoram, garden mint, apple mint, chocolate mint, pineapple mint, grapefruit mint, basil mint, extra strong mint, spearmint, black peppermint, curry plant, lemon balm, lemon verbena, basil, cat nip, feverfew, salad burnet, chives, garlic chives, fennel, sage, camomile, carraway, rosemary, flat parsley and curly parsley. If you want to see how they are doing and experience their tastes and smells, do come and see us.

The tearooms are open for our Celebration of Herbs from **Sunday 19 to Thursday 30 June 2011** (except Mondays and Tuesdays) from 12.30pm to 6pm

For more details visit www.westwindsinyorkshire.co.uk/tearooms.asp

Tearooms open on day of Buckden Gala at 3pm



Saturday 18 June 2011

Buckden, Upper Wharfedale Gates open 12.30pm. Free admission Sheep judging 1pm. Fell race 2.30pm. Children's races 3pm Dog show 3.30pm. Raffle drawn 4pm Just before the Celebration of Herbs is the **Buckden Gala** on **Saturday 18 June 2011,** which offers a gentle day-out for all the family. Whether you have a pet dog that could brush up well for the dog show, or like traditional brass band music or want to put your children through their paces in the sack race, the day is sure to leave you with that rosy feeling of bonhomie that only village fetes can.

The Buckden Gala starts at 12.30pm and this year you can round off the afternoon properly with tea and cakes or a full meal at West Winds. We'll be open from 3pm onwards. Before that, you can find us at the coconut shy on the show field...

To find out more about the gala visit the Buckden village website at www.buckden.org

Buck Inn reported to be preparing to reopen



As many of you know, the **Buck Inn** in the village closed suddenly around a year ago. We have just heard that new landlords are due to take over the pub on 7 July 2011 and it should be **open again by the end of July.** Of course, we'll have to wait to see if the reports we have received turn into reality and ultimately pints of beer.

The picture here shows the Buck perhaps in the late 1890s when it was a full coaching inn with courtyard and stables. The coach outside is probably the mail coach.

In the early 1900s Tom Smith of Hartrigg House in Buckden used to drive the mail coach up from Grassington. Passengers could ride in the two-horse carriage with him and this would have been a well used means of travelling down to Grassington – the 'big city' – where there was a railway station.

In the early 1900s, Leeds tailor Thomas Ryder was one such mail coach passenger. He waited at the Buck Inn for the coach, where he attracted the attention of curious locals. He wrote: "The sound of horses' hoofs, and the rumbling of wheels on the hard limestone road, announces the approach of the mail. It is our signal to be off. Bidding good day to the villagers, we take our seat on the front alongside the driver. Daylight is fast fading and the drive down to Grassington changes its fashion altogether soon as dusk has fallen. The little villages are points of light upon the darkness. The coach lamps throw strange gleams and fluttering shadows on the road and limestone walls, and the night comes heavy-hearted down the fells."

It's not so different today on the No. 72 down to Skipton...

For more information about bygone Buckden and the characters who lived in it, visit http://www.westwindsinyorkshire.co.uk/dalespeoplehistory.asp

Tearoom visitors learn the secret of woodcraft – twigs and imagination



During the **demonstration of woodcraft** at West Winds in May, Richard Humpidge from Cray in Upper Wharfedale showed how he makes garden tables and chairs, bird boxes and feeders, fruit bowls and toys, and more besides. He collects discarded local green wood and turns it into something useful with a bit of help from his tools... and sometimes with a bit of help from passers-by too. The picture shows local have-a-go hero Sarah trying her hand at making a chair after careful tuition from the master himself. According to Richard, all you need to make things is "a pile of twigs and a bit of imagination". We're sure there's more to it than that but Sarah did turn out a very good chair by the end of the day, albeit a teddy bear-sized one...

Richard will be returning to West Winds over the August Bank Holiday weekend, so if you didn't see him in May, there will be another chance!

Coming soon... Venison and Old Peculier casserole, plus rabbit pie with juniper berries



If all goes to plan, next week there will be two tasty treats on the menu at West Winds. We have just taken delivery of a consignment of excellent, lean red deer venison from Round Green Farm in South Yorkshire. It will be cooked in Theakston's Old Peculier beer from Masham (left), with herbs from the garden, and served in giant Yorkshire puddings. Can your taste buds resist such temptation?

If that doesn't sound tasty enough, you could try one of our new rabbit and juniper pies, served with parsnip and carrot cakes. The rabbit comes from the Kilnsey Park Estate in Wharfedale and is cooked in redcurrant sauce with juniper berries and herbs.

Early summer closed period approaches



Even the most fearless of teashop owners need a rest now and again, so we'll be closing the tearooms from Friday 1 to Tuesday 12 July 2011 inclusive. We'll be open as normal on Thursday 30 June – the last day of our Celebration of Herbs – and then again on Wednesday 13 July onwards.

We're very sorry if this upsets your plans at all.

Win... win...



Yet again we have a fantabulous prize to give away. All you have to do to win is answer the following question...



When the Celebration of Herbs gets underway, if we were to prepare a herb omelette for Toffee or Sebastian, the West Winds cats (see left), which herb from the garden would they ask us to use?



The first correct answer pulled out of the bag will win tea and cakes at West Winds for up to two people during our upcoming Celebration of Herbs, a fabulous prize worth as much as £10! Bring a friend – or just come on your own if you want to guzzle the lot yourself!

To enter, send your answer to lynn@westwindsinyorkshire.co.uk or to West Winds Yorkshire Tearooms, Buckden, Skipton, North Yorkshire BD23 5JA to arrive by high noon on Friday 17 June 2011.

Terms and conditions

- 1. Only one entry can be accepted per person or per e-mail or postal address.
- 2. Staff at West Winds are not allowed to enter.
- 3. The prize will be allocated on Friday 17 June 2011.
- 4. The winner will be chosen at random from all correct answers received by the closing time.

- 5. The winner will be notified by e-mail, phone or post on Friday 17 June 2011.
- 6. The prize must be claimed in person between Sunday 19 and Thursday 30 June 2011 and there are no cash or other alternatives.
- 7. The winner's name will be available on application after Friday 17 June 2011.
- 8. The judges' decision is final and no discussion, arguments or fights will be entered into.
- 9. If no-one enters the correct answer, we will simply eat the cakes ourselves.



West Winds Yorkshire Tearooms

Behind the Buck Inn...

Buckden, Upper Wharfedale, Skipton, North Yorkshire BD23 5JA 01756 760883

<u>lynn@westwindsinyorkshire.co.uk</u> www.westwindsinyorkshire.co.uk