



Cleobury Country Farmers Market news letter

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Contact us for more information on becoming a stall holder, to receive our newsletter monthly via email or for any other enquiries.

Dates for your diary

Saturday 17th October:

Cleobury Farmers Market;
Apple Pressing Month

Saturday 21st November:

Cleobury Farmers Market

Saturday 19th December:

Cleobury Farmers Market;
Christmas Market

August saw us have to manage with NO Clare, despite this we had a fantastic 18 Stall holders including some returning faces and once again a new trader, Ella's Creations, as well as 185 visitors through the door. Once again a great market but we'll be glad to have Clare back with us for September!

Look out for Magpie Hill Soaps at Septembers Market, ANOTHER new trader joining the Cleobury Farmers Market Family that just keeps growing!

Returning Trader

Victorian Farm Butter returned this month which was fantastic, we've missed Mary a lot the last few months but we're glad that she is back with us bringing us beautiful traditional, hand churned butters, unfortunately Mary can't make it to Septembers Market but keep an eye out for her at future markets.





Courgette Tart

(taken from houseandgarden.co.uk)

INGREDIENTS:

- 5 small courgettes trimmed
- 2tbsp fresh pesto
- 1-2tbsp olive oil
- 1 pack ready-rolled fresh puff pastry
- 100g feta, crumbled

METHOD:

- 1) Heat the oven to 200°C/ gas mark 6. Slice 4 of the courgettes into rounds the thickness of a pound coin and place in a bowl. Add the pesto and 1tbsp olive oil and mix well. Season with salt and black pepper.
- 2) Line a baking sheet with baking paper. Divide the pastry into four rectangles of about 12x18cm and transfer the baking sheet.
- 3) Use a sharp knife to score a border of about 1cm around the inside edge of each pastry square, but don't cut right through the pastry. Top each pastry square with the courgette rings (keeping the slices inside the border). Bake in the oven for about 15minutes
- 4) While the tarts are cooking, make the garnish by slicing thin lengthways strips of the remaining courgette with a vegetable peeler. Brush these strips with a little oil.
- 5) After cooking for 15mins, remove and sprinkle each tart with crumbled feta. Top with a few courgette ribbons and return to the oven for another 5mins, or until the pastry is golden and the edges have risen. Serve hot with green salad.



New Trader: Ella's Creations

Once again we have had yet another NEW trader to the Cleobury Country Farmers Markets; Ella's Creations.

Hand made jewellery and gifts perfect for treating yourself with or as gifts, and dare I say it that time of year is not all that far away.

Looking forward....

As tradition stands October is Apple Pressing month!

Any one is welcome to bring down your own apples to be pressed, remember to bring a container for the juice though, we find that plastic milk containers work great!

We look forward to seeing you there!

