



Cleobury Country Farmers Market news letter

Contacting Us

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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 21st November:
Cleobury Farmers Market

Thursday 26th November:
Brewery night at Hobsons Brewery, £20. Includes tour, beer tasting and a beer infused hot buffet cooked by the FourCSons

Sunday 22nd November:
Stir Up Sunday at Hobsons Brewery. Details TBC

Saturday 19th December:
Cleobury Farmers Market;
Christmas Market

Saturday 16th January 2016:
Cleobury Farmers Market;

An AMAZING 25 stall holders joined us for our October Farmers Market attracting a fantastic 222 visitors! The Apple pressing was once again a success and we hope that all of you who came and pressed apples make good use of the juice!

Apple Pressing at the October Market!

Annually at each October market we offer free apple pressing to anyone who wants to press their home grown, collected, acquired apples and we did the same again this year with great success!

If you missed out on the apple pressing this year you can be sure to get in on the action next October!





Apple Crumble Loaf taken from bbegoodfood

Ingredients

- 140g butter, cut into small pieces
- 250g self raising flour
- 2tsp mixed spice
- 140g light muscovado sugar
- 100g raisins
- 3 large eggs, beaten
- 2 apples, peeled, cored & chopped
- 5tbsp milk

for the topping:

- 1 rounded tbsp plain flour
- 25g butter
- 25g light muscovado sugar
- 1 rounded tablespoon roughly chopped hazelnuts.

METHOD:

1) Heat oven to 160C/140Cfan/Gas3. Butter and line the base of a 2-litre loaf tin with baking parchment. Tip the flour and spice into a food processor and add the butter. whips to make fine crumbs, then mix in the sugar. Tip into a mixing bowl and stir in the raisins, eggs, apples and milk. Mix well until everything is evenly combined, then spoon into the prepared tin.

2) To make the topping rub the flour, butter and sugar through with your fingers to make a rough crumble, then stir in the nuts. Sprinkle evenly over the cake mixture and bake for 50-55minutes, until firm to the touch. Cool for 15 minutes and turn out onto a wire rack



New Trader; Beans & Leaves

One again we welcomed a new trader! Andy from Beans & Leaves brought to us this month freshly ground coffee and speciality teas!

Coffees are both free trade and fair trade from many of the countries that produce coffee beans. Some coffees are "Cup of Excellence" winners which means they are amongst the top coffees from that particular country.

Along with award winning coffees there was also a vast selection of teas including traditional teas, green teas and herbal and fruit infused teas!

For more information check out their website:
www.beansandleaveswolves.co.uk

Christmas Market Reminder!

It's nearly time to be thinking about Christmas, dare it be said! But to take the pressure off why not come down to our November and December Farmers Markets to get any last minute gifts! With more traders than ever before you are bound to be able to find something and better still its all local produce, and you'll be supporting local traders.

