



# 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 19th September:

Cleobury Farmers Market

### Saturday 17th October:

Cleobury Farmers Market

### Saturday 21st November:

Cleobury Farmers Market

## Crossword Competition

Last month we ran a crossword competition, however due to a severe lack of returned entries we have decided to award our two entrants with a prize. Congratulations to Evie Adams and Cath Evans and thank you for taking part!



The sun came out for July's market along with 19 local stall holders and a fantastic 193 visitors which is a massive increase in comparison with July 2014 where we had 104!



We welcomed a new trader too at Julys Market; Andiamo Caffè! Michael and Lisa Clarke brought with them their quirky little Piaggio Ape Coffee Van selling teas, Shropshire coffees, home

made gluten free products and more! We think they're absolutely fantastic and if you do too you might be interested to know that you can hire them for private functions, weddings, fetes, festivals & corporate events.

Follow them on twitter @AndiamoCaffe and like them on Facebook

We would like to say thanks to Alan Jenkins who took photographs at Julys market for us! They look fantastic!



## Venison Chilli

(taken from [houseandgarden.co.uk](http://houseandgarden.co.uk))

### INGREDIENTS:

- 3 tablespoons plain flour
- 1.1kg diced shoulder of venison
- 3 tablespoons rapeseed oil
- 2 onions, roughly chopped
- 2 sticks celery, finely chopped
- 4 garlic cloves, crushed
- 1 red chilli, de-seeded & chopped
- 1 teaspoon ground cumin
- 1teaspoon ground coriander
- 1/2 teaspoon hot chilli powder
- 1/4 teaspoon ground cinnamon
- 400g tinned chopped tomatoes
- 1 tablespoon tomato puree
- 500ml beef stock
- 400g tin kidney beans, drained

### TO SERVE:

Boiled rice, guacamole, sour cream and a green salad.

### METHOD:

1) Place the flour in a large freezer bag and season well with salt and ground black pepper. Add the diced venison and toss the meat around in the bag to coat the pieces with flour. Heat the oven to 170°C/fan oven 150°C/mark

2) Heat 2 tablespoons of the oil in a large flameproof casserole and brown the meat in batches for 2-3 minutes. Set the meat aside. Heat the remaining oil and add the onions, celery, garlic and chilli. Soften over a low heat for 5 minutes, stirring frequently. Return the meat to the casserole dish and stir in the cumin, coriander, and chilli powder, and cinnamon. Stir in the chopped tomatoes, tomato purée and stock. Bring to the boil, stirring. Cover with a lid and transfer to the oven.

3) Cook for 1 hour, then stir in the kidney beans and continue to cook for a further 30 minutes or until the meat is tender.

## Cleobury Mortimer Scouts

On our community table at July's market we were delighted to have had the Cleobury Mortimer Scouts group who raised £75 for the Cleobury First Responders! The Cleobury First Responders support scouting by providing all their First Aid Training, all current scouts are First Aid and Heart Start trained. The First Responders rely on donations and train the Scouts free of charge. The Basic Bric-a-Brac sale was organised by Sam Lloyd and other Year 8 Scouts who are using it as a part of their Year 8 Challenge at Lacon Childe School. All the bric-a-brac was donated by the Scouts and their families.

Cleobury has Beavers, Cubs, Scouts and Explorers groups and although there are children waiting to join they always welcome new children and parent helpers. The Group Leader is Ingrid Purslow. Contact details can be found on the Cleobury Country Website:

[www.cleoburycountry.com](http://www.cleoburycountry.com)



Pictured Left to Right: Sam Lloyd, Ailsa Smith & Aden Rouse

