

News letter

The May farmers market saw us welcome a new trader, get a great 195 visitors, 18 stall holders and sunshine!
We look forward to seeing you again next month!



Welcome to our New Trader

May saw us welcome an other new trader! Bennett & Dunn. Producers of locally grown and cold pressed rape seed oil! Rupert Bennett, the farmer, grows, presses & bottles our oil on the farm to create unique delicious cold pressed rapeseed oil. The rapeseed oil is cold pressed and triple filtered for extra purity. Rapeseed oil is rich in Omega 3, high in vitamin E and has half the saturated fat of olive oil giving you a healthier option. The cold pressed oil retains its essential antioxidants and flavour. For more information see their website; www.bennettanddunn.co.uk We hope they enjoy our markets and will be back soon!

Join our Market!

Are you a foody trader interested in joining our farmers markets or do you know of someone who might be? We are always on the look out to expand and welcome new traders. Currently we are trying to find a cheese trader so please get in touch if you can help us out!



Local Events

An Evening with Peter Williams, one of Britain's greatest motorcycling heroes!
Friday 3rd July, 7.30pm. Lacon Childe School.
See posters in the Library for more details.

Brewery Night at Hobsons Brewery.
Thursday 25th June. Guided tour, beer tasting & hot buffet. See www.hobsons-brewery.co.uk for more information.

Upcoming Markets

18th July
15th August
19th September

All markets held at
St Marys Church, CM
9.30am-12.30pm

To sign up to receive our newsletter via email please contact us on; business@cleoburycountry.com

Like us on Facebook & Follow us on Twitter too!



Seasonal Recipie

If you picked up some rhubarb from our local traders at Mays farmers and are stuck for what to do with it why not try Rhubarb Puffs Recipie. A bit different to a crumble but just as quick and easy!



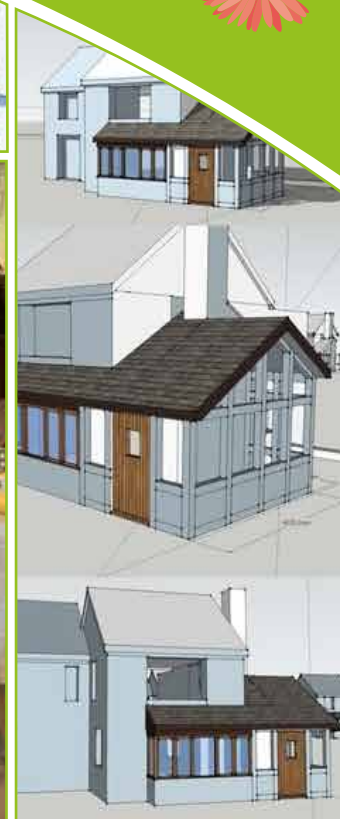
Ingredients ;

- 5 sticks rhubarb, cut into 3cm pieces
- 1 tsp cinnamon
- 3 tbsp plain flour, plus extra for dusting
- 5 tbsp soft brown sugar
- ½ a 500g block puff pastry
- 3 tbsp unsalted butter
- 50g rolled oats

Method;

- 1) Heat the oven to 200C/fan 180C/gas 6. In a bowl, toss the rhubarb with cinnamon, 1tbsp flour, 2tbsp sugar. Line a baking sheet with a piece of baking parchment. Roll out the pastry on a floured surface to approx. 20 x30cm, then cut into quarters and place on the sheet.
- 2) Rub together the remaining flour, sugar, butter and oats to make a crumble mixture. Divide the rhubarb between the pastry quarters, leaving a 1cm rim. Sprinkle the oat mixture over, then fold and pinch each corner to keep the filling in. Bake for 20-25mins.

recipie taken from; <http://www.bbcgoodfood.com/>



Featured Business:

Quercus Landscapes & Studio Severn Architects

If your thinking of a redesign for the summer get in touch with these local businesses:

Quercus Landscapes;

Small professional business based in Cleobury Mortimer providing Landscape Architectural services and Garden Design services.

Contact them for more information on;

Telephone; 07769 919197

Find them on Facebook

Studio Severn Architects;

Shropshire based Architectural Practice serving customers both locally and nationally. All types of projects large and small.

Contact them for more infromation on;

Telephone;01952 825829

Website; studiosevernarchitects.co.uk

Find them on Facebook