

Sheffield Country Market Newsletter - 10



We are at www.sycountrymarkets.co.uk

Welcome to our new Producers!

Well here we are heading into spring once again! The Market is as busy as ever and as our regular customers will have noticed, there are many new items on our tables, as well as plenty of regular favourites. This is because we have taken on a number of new Producers during the last few months.

Ria with her delicious Indonesian food and **Barbara** with her luscious meringues and cakes. We have also recently welcomed **Florence** who produces pickles and chutneys with a Caribbean theme.

In our crafts section we have welcomed **Christina** & **Magdalena** with their beautiful photo cards and jewellery. To extend our range even further, we have also welcomed **Judi**, who makes Lip Balms, Moisturisers and Hand Creams, along with **Sue** and her lavender gifts.

St Luke's Hospice Pie & Peas Up

During March we supported the St Luke's campaign and we agreed to donate 20p for every pie we sold during March. We also held a Tombola at the Market on Saturday 9th March and raised £144.32. With that and the proceeds from pies, we will be donating

£200 to St Luke's.

A big thank you to all who participated and generously contributed.

*The Market is held every Saturday at The Scout HQ
Spooner Rd, Broomhill between 9.00 am – noon
We are round the corner from the Manzi Balti House
and opposite the South Sea Pub*

Extra Markets

The Country Market hope to have a range of produce at the following events over the next few months:

Sharrow Vale Market Day
Sunday 21 April
12 noon to 4 pm

Ridgeway Farmers and
Craft Market
Sunday 28 April
11 am to 3pm



Nether Edge Summer
Farmers Market
Sunday 23 June
12 noon to 4pm

Sharrow Vale Market Day
Sunday 14 July
12 noon to 4 pm

Nether Edge Farmers'
Market & Autumn Fair
Sunday
22 September
12 noon to 4pm

For more details on all these events go to
<http://www.sycountrymarkets.co.uk/events/>



FROM MY KITCHEN WINDOW—the ramblings of a frustrated Country Market cook

A BIG THANK YOU TO ALL OF OUR CUSTOMERS WHO BRAVED THE WEATHER TO MAKE IT IN TO BUY FROM US DURING THE RECENT SNOWY SATURDAYS.

Here is the experience of one of our Producers as they saw it from the other side.



Thursday, the forecast was for two days of heavy snow!!

Shall I cook? Shall I not ?? If I do, will I be able to get there or not even make it off the drive??

If the snow is going to be THAT bad, will the customers make it to Market? So many ifs and buts.

Decision made! I shall cook orders only and maybe a few extra for the table.

Let other Producers know what I am doing - living 11 miles out of Sheffield might be difficult to get there! They may want to cook different or extra, or Gill (Saturday manager) may want to hatch a new design for table lay out etc. Quick all points email.

To summarize

03.30 - Friday morning only a light snow fall. Yipee!

05.45 - In the kitchen ready for action, still not much snow and nothing much falling. On with the cooking.

Why is the snow blowing horizontal out of one window, and fluttering about out of the other?

07.00 - Dave brushes snow off bird table, puts scraps out for them (the pigeon in my garden feed on pastry bits, etc. I call them inside out pies!!) and he feeds the dogs.

09.00 - Cooking finished, oven off! But I am usually still cooking at 2 or 3 o'clock!!!! What to do next??

Cars are going up and down the lane, someone has a supermarket delivery, and we have a huge parcel collected to be shipped to Jersey for our next grandchild (due May). At least cars vans etc. are still moving and getting on our drive.

10.00 - Washing up done! Labels printed! Invoices printed! What next? These are usually jobs for 5 o'clock in the afternoon. Snow is drifting up the garage door!! From my windows, the bird table is piling up with snow, but the mole hills are still visible.

11.00 - Resort to in depth cleaning of dish washer, microwave and oven!!! (jobs usually reserved for Sunday afternoons listening to Johnnie Walker)

12.00 - Early lunch. Still snowing, driving me mad watching it fall at different angles through different windows! And day time TV. What is this? Bargain Hunt, Under the Hammer. Hmmmm could get hooked on this!!

13.00 - I do think the snow is all melting. Sliding of roofs, roads slushy. Should I have cooked more after all?

14.00 - Walk the dogs. Never get chance to go with Dave and the dogs on a normal cook day. The lane is clear of snow. At least I should be able to get to Market.

15.30 - Start experiment with HUGE Yorkies and stuffing. I am still trying to convince Dave that I should be entitled to a Yorkshire passport!!! Feeling quite relieved that my



journey to Market should be fairly easy and customers will be able to get there.

16.30 - Hmmmm, snow has changed, lots of it and settling thick and fast. Even settling on the apple tree outside my window. Bird table totally covered, no mole hills, well just a smooth carpet of snow over the lawn.

17.30 - Worse. Dave fetched the wellies and snow shovels in!! Suddenly this is not looking good.

18.00 - It's dark, but snow still blowing against the windows. Time to reheat and try these Yorkies for our tea. Ahhhhhh no nice meat gravies because I haven't cooked any pies. Rummage through the cupboard to find an old tin of gravy granules. Yes it is still in date, just. I won't even start to tell you what happened in just making a jug of instant gravy, but between you and me there were lumps in the bottom and most of it got spilt!

20.00 - Footy on TV and I am not much into it, so thought I would share some on my 'cook day' with you.

It just remains to set the alarm for 05.00 so that we can get up and clear the snow, to hopefully get to Market with the meagre amount of savouries I decided to bake.

Went to sleep hoping for the best. I know there will be lots of lovely cake, preserves and crafts. It is just savouries that are so difficult because, as I am sure you all know, they can only be baked the day before the Market. They cannot be taken even to Sundays Nether Edge Market. Pity, unlike some cakes which are actually much better for being made a few days in advance. ZZZZZZ.....

Postscript – it snowed all Friday night and I was unable to make it to Market at all; and we had to call off Nether Edge!! Still it was nice to hear from others who live locally, that some customers did make it in!



CHOCOHOLICS!

Eunice & John, two of our resident cooks of gluten free produce, have introduced 100gm chocolate bars into the Market.

They have two types available - Dark Chocolate Orange and Dark Chocolate Mint. In the coming weeks they are also planning to produce Dark Chocolate Chilli & Lime and a bar with Dark Chocolate on the bottom and Milk Chocolate on the top.

Only high quality Belgian Chocolate is used. The Dark Chocolate is 53.8% cocoa solids and the Milk Chocolate is 33.6% cocoa solids.

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Gluten Free Pasta

Homemade pasta is so much more tasty than the bought variety, but it can be a very lengthy process.



Gluten free dried pasta is readily available now in most good supermarkets and health food shops, but why not have a go at the homemade variety. It is well worth the effort.

Try this recipe which serves 2 people

- 50g tapioca flour
- 2tbsp potato starch flour
- 65g cornstarch
- ½tsp salt
- 1tbsp xanthan gum
- 2 large eggs
- 1 tsp vegetable oil

Combine flours, cornstarch, salt and xanthan gum. Beat eggs and add oil. Pour into dry ingredients and stir.

Work into a ball and knead. Roll the ball on a cold surface and begin to roll out into long strips. Continue until the dough is almost transparent.

Pass through your Pasta machine then cook for in boiling salted water, with 1 tablespoon of oil.



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Sheffield Country Market – The One Stop Celebration Shop

Are you celebrating a Birthday, Anniversary or other event? Planning a party? Then come to Sheffield Country Market. We have everything you need under one roof.

There are plenty of sweet and savoury foods for the buffet/dinner/BBQ or whatever you might be planning. Lots of Pickles, Chutneys and sauces to choose from, plus foods for those with allergies, gluten free diets, etc. Orders taken.

Celebration cakes can also be ordered and you can even find the perfect gift amongst our unique handcrafted items and also an equally unique handcrafted card to go with it!



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Spring Word Search

There are 14 items that are all to do with the Spring and you will find some of them for sale at the Market!