



Ansty PYO & Farm Shop

June 2017 News



Picking News

ASPARAGUS, STRAWBERRIES, GOOSEBERRIES

The Asparagus season is in full swing! It is loving this warm weather! The season ends on the 21st June, so please snap up and enjoy now! The warm weather has also ripened the early strawberries. We have been picking in the polytunnel for several weeks and the field ones are now ready!! They are really delicious – a very easy and scrummy bank holiday pudding. The Gooseberry season has also begun. We had a really yummy gooseberry fool last night! There is also lots of lovely summer veg being picked. Baby Broad Beans were picked for the first time yesterday, bunched carrots, spring onions, spring cabbages, a small amount of spinach and chard. We are keeping an eye on the new potatoes!!

June Opening Times:

Tuesday – Saturday: 9.30am – 5.30pm
Opening Sunday and Monday soon!!!!

Forage & Feast

presents

Half Term Cookery Workshop

Wednesday 31st May, 10am to 3pm



Summer Pies & Pastries

Children will forage their own seasonal produce from the farm and learn how to create lunch for themselves as well as a tasty surprise to take home.



Cost: £35 per child, ages 8 to 12.

For more details and to make a booking, please contact:

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K and Katja's new venture!

Forage & Feast is a new joint venture with K and her good friend Katja. Katja is trained in the art of cooking, where as K just cooks lots!! We are going to do occasional cookery workshops during school holidays to start with and are thinking of all kinds of themes and ideas. We are open to any ideas and will cater for all ages and abilities! The idea being we combine the picking of the Farms fresh produce and then turn it into something scrummy. The first one is this Wednesday and is for children. So any Mums out there who would like your child to learn how things grow and then do some fun cooking please give us a call!

Helen's Lamb

For the past couple of weeks we have been lucky enough to have had local lamb from Alvediston in the Shop. It has been really popular and flown out! The feedback has been brilliant. Hopefully in a couple of weeks we will have more!



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Ansty Kitchens - Cooking News

The oven is permanently on at the mo! Fresh this weekend we have spinach & new potato soup, red onion & goats cheese quiche and the really delicious chocolate rum truffle torte. Cherry shortbread is really popular at the minute, as well as the individual Chelsea buns, Eccles and lemon cake. We have had some super comments about our lemon cheesecake and white chocolate & raspberry cheesecake! Back on the shop shelves this week is the very popular vanilla fudge.

Hens - New Girls!

The new girls are laying well. They are laying lots of medium eggs at the mo. So we have put the mediums on offer: £2.70/doz. They are making brilliant poached eggs and amazing coloured and flavoured cakes. Last years hens have all gone to new homes. The next batch for sale will be after Christmas.

Gardening Bits!



We have plenty of multipurpose compost and a good selection of Mr Fothergill's Vegetable and Flower Seeds. Plus local charcoal for those BBQ moments!



Canape Course at Tisbury Cookery School

Last week K had a fantastic day at the Tisbury Cookery school on a canapé making course. Fiona and Rich looked after us amazingly and we all had a brilliant day learning lots of new culinary skills. Definitely recommend this to everyone - for you or as a present idea!!!

Farm News

Robin and Gilbert have been working really hard on grass strimming and mowing. The Farm is looking quite smart at the mo! They are now busy working on the last 5 rows of the table top strawberries - replacing broken stakes and fixing pipes! The first lot of 60 day strawberry plants have been planted and the next lot will arrive in a couple of weeks.



The boys were very excited last week when Big Billy the tractor turned up! Chris Lodge and his team arrived and fenced out the water reservoir for us. They were very speedy and the whole job was done in a day! Unfortunately for them they were working behind the barn where the extractor fan for the kitchen is and had wafts of cake, bread and pudding making aromas all day!! Sorry Chris, but Thank you!!

Thank you for signing up to receive our monthly newsletter and hope you find it interesting. If, however, you do not wish to receive our newsy ramblings then please sadly delete us from the Mail Chimp list!