

**B Whiteley Farmshop & Nursery**  
**Newsletter January/February**

**Happy New Year**

Hope that you all had a great Christmas and that the New Year brings you all that you wished for.

**10 at 10 Customer Loyalty**  
**Scheme**

This year we are introducing a customer loyalty scheme. Although you already get great value by shopping with us we thought that we would like to say thank you and give a little back! Pick up a card the next time you are in. All you have to do is spend a minimum of £10 to receive a stamp on your card. Once you have a full card (10 stamps) hand the card over with your next spend and you will receive 10% off. Full Terms and Conditions will be posted in the Shop (once I have printed them off)

**Building Projects**

As you may have noticed we are currently undergoing some winter renovations in the nursery. We are extending the fencing down the field to create some new standing out areas. This is because we have had a severe lack of space to move out plants that are not quite ready

for sale but are too advanced to stay in the tunnels. The tunnels have then been backed up which meant that we have not been able to sow/pot on further plants. We will be planting up a new herb bed at the back of the tunnel which will hopefully get more light than where they are currently situated. Things should also be a bit brighter in the shop as well as Jeni and I will be giving it a lick of paint next week.

**Bee News**

My bees are currently still alive (way hay!) and have just had their winter treatment of oxalic acid. Sounds vicious but they are doused in this to get rid of any varroa mites that may be on them. It can only be done when there is no brood (babies) in the hive. Varroa is a parasite that lives on the bees sucking their blood, this weakens or can even destroy the colony. The oxalic acid (which I believe is quite high in rhubarb leaves) kills off the mites but does no damage to the adult bees so a cool winters day is the ideal time to do it. Keith, my mentor traditionally does it on boxing day (maybe to get away from the crap telly and chocolates) however this year it was too mild so he too has had to wait for the colder weather.

## Kings Seeds

Our new seeds for you to grow your own will be with us shortly so you better get your veg plot ready now. We have well rotted manure and topsoil available to give your plot that little bit of umph this season. Don't forget not to add any manure to the areas where you will be planting beans and peas as they do not like to be planted in freshly manured ground.

## Rhubarb Rhubarb Rhubarb

Our forced rhubarb is ready now and is truly delicious. We are currently harvesting Timperly Early but also have some later varieties in the forcing area for a continued supply. I know I have given the following recipe before but it is so nice I thought I would enclose it in this months newsletter again.

### Cake Mix

100g Dark (although I have used light as well) muscovado sugar  
175g self raising flour  
1 egg  
125ml milk (blue top)  
1/4 vanilla pod seeds or 1tsp vanilla extract  
50g unsalted melted butter  
400g chopped forced rhubarb

### For the sauce

200g dark (this one must be) muscavado sugar

25g unsalted butter cut into chunks  
500ml boiling water

### Method

Preheat oven to gas 5 190c then butter a 1 1/2 ltr pudding bowl or the largest cassarole dish from a set of 3

Mix together 100g sugar and flour in a large bowl. add milk to measuring jug then beat in the egg vanilla seeds/extract and melted butter.

Add to the flour mixture and stir. Fold in half the rhubarb.

Add the remaining rhubarb to the bottom of your pudding dish then place your cake mixture on top.

Finally sprinkle the 200g sugar and the 25g of butter chunks and pour over your boiling water.

Place in the oven just above the middle for 45-55 minutes and let the magic work.

Best sticky toffee pudding that there is!

## Slightly Quackers

Our ducks are doing well and are all laying well. The white eggs are from the Norwegian hybrids and the blue/green ones are from the Sliver appleyards. The eggs are much meatier than a hens egg and the yolks are larger and richer. They are lovely to eat on their own but also make the best (I think)Yorkshire puddings and give more depth to your baking. If you've never had them before then why not give them a try!

Well about done for now. See you soon Vicky, Bryn and The Team x