



Welcome to the March issue of the ebulletin.

After the harshest, longest winter in living memory – okay last 10 years! Spring is just around the corner with a promise of brighter, warmer days ahead. To keep you going till then, we have included our recipe for the best selling soup in our café over the past few weeks.

Looking forward, also read about the changes happening in our café which sees extended opening times and a new range of snacks to entice more customers through our doors.

Let us know what you think.

Marian.

REVAMP OF THE ENGINE SHED CAFE

Look out for a number of changes in our café over the next few weeks, many of them starting on 8th March 2010.

These include:

Extended Opening Hours

As from 8th March the café will open 10 till 4pm, with last orders taken up till 4pm. This will give the opportunity for customers to drop in for a coffee/tea and a light snack. Also why not try our new range of afternoon cakes, victoria sponge, empire biscuits, cherry cake, oat cookies and lots more.

Closing later means mothers can visit with friends after picking the children up from school, or if you have a small business meeting and don't want to hire a venue, the Engine Shed is a great place to meet business associates over coffee, a light snack & cake.

Hot food/snacks including **soup & freshly made toasties** will be available from 11am. (Toasties will be served all day).

New Food Menu

Feedback from customers has helped us revise our menu. Alongside the main organic vegetarian meals menu, we are now developing a range of light snacks including **toasties, vegetarian sausage rolls served with beans, pizza & various fillings for our organic baked potatoes.**

Aimed at kids & adults alike we want to give as much choice as possible. We want our snack menu to compliment our existing one and remain on the healthy side of eating out.

STOP PRESS!

Watch out for the new Engine Shed loyalty cards!
Coming April 2010.

FARMERS MARKET - 6th March Castle Terrace

Trading now for over a year, this has proven to be a great opportunity to successfully market our products and get instant feedback from customers. Our bread & tofu sell well, and Heather, a long standing member of the Engine Shed staff, comes into her own, selling and marketing our products.

This monthly event also lets people know we still exist (!) and Heather is great at sign posting new customers to our Engine Shed café which is open on Saturdays as well as throughout the week. Thanks to all our discerning customers we sell our high quality organic bread in large amounts – the bread you can't buy in supermarkets!

Dates for your diary

Sat 6th March & Sat 10th April

SCOTCH BROTH RECIPE



The Engine Shed prides it self on serving the very best dishes, using seasonal ingredients. Throughout the winter our Scotch Broth soup has been staple on everyone's menu, so we thought we'd share this popular recipe with you.

Ingredients – serves 6 people

- 1 vegetable stock cube
- 10mls olive oil
- 100g diced swede
- 100g diced onions
- 25g diced celery
- 100g diced carrots
- 100g diced leeks
- 2ltrs water
- 10g chopped parsley
- 75g barley (soaked over night)

Instructions

- Cook barley in a separate pan until tender
- Sweat vegetables in oil, add stock & cook for 1 hour, then add cooked barley
- Season to taste & add parsley.

Serve with Engine Shed bread or rolls