



allendale bakery café
Open every day from 10-4:30
except Tuesday

1st Anniversary: **NEWS!**

All day Sunday the 7th of February, we're offering lovely drinks and nibbles to all our friends and supporters who've kept us going through the past year. Do come out and enjoy a chat with us . . . offer advice, make comments, and help us look forward to the next year too!

Struggling thru the snow:

We did have quite a struggle with the snow, we have to admit it. We're ever so grateful to the friendly folks who fed us, housed us, and kept us baking when we couldn't get back up our home track in Sparty Lea. Thank you!

Wonderful wonderful bread:

Our bread is the real thing: no additives, emulsifiers, flour enhancers, preservatives – not an E number in sight! If you should be buying a loaf from the big industrial processors, check their label, and maybe you might want to think about what it is that goes into their bread, and then into you! At Allendale Bakery, we make bread in the traditional way, in which the yeast works all night long, the new dough goes through two proves, and the gluten is gently digested before the final bake. We believe that our bread is a real quality product, and that's why it's so very very good for us!

Wine-tasting evening:

Such a lovely evening we had last November, so as promised, we're bringing Michael Jobling and his excellent palate back for an evening of sheer food and wine delight, on Saturday the 6th of March. The price is the same, at £20 per person for a full sit-down meal with something like 5 wines to compare, and of course, the conversation will be fizzing too, as you'd expect. We sold out in 5 days last year!

Bread-making courses:

We're delighted to try to inspire even more bakers in March! On each of the 5 Tuesdays in March, we're offering a separate course: **Breadmaking for Beginners; Making Real Bread; Fancy Breads; Breads for Special Occasions; Sourdough Techniques;** each at £75 per person (£60 if booking more than 1 course) for an 8 hour training day with coffee, lunch and tea.

Upstairs room delights:

Our function room has hosted its first formal conference session, with all audiovisual equipment working well. It's a lovely room for a private party of up to 50 people, as well as being a super workshop space when the great bread smells waft heavenwards. Ring us to book.

New games & menus: We're always trying new things in our wonderful baker's ovens. Scintillating cookies & biscuits work well on the cooling oven stones; we now do lovely croissants, and of course our feature hot meals on weekends. We've got great new games in wood, too! Too!

traditional values today's tastes

Allen Mill, Allendale, Northumberland NE47 9EQ
01434 618879 Email: info@allendalebakery.com
www.AllendaleBakery.com



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