



## FARM NEWS AUTUMN '19

### PYO Pumpkins Start 5th October

The pumpkins at the farm got off to a bit of a shaky start this year... After worrying about the dry weather we were irrigating to keep them alive, but we then had over 3 inches of rain and they nearly drowned - talk about British weather at its finest!

Despite the tricky weather, our pumpkins are now looking great and will be available for Pick Your Own from 5th October every day until Thursday 31st October. Our pumpkins come in a range of shapes and sizes, including white pumpkins which proved very popular last year. You can be sure that we have a bigger selection than the supermarkets!



We'll have tractor and trailer rides on the following dates:

Sat 5th & Sun 6th October  
Sat 12th & Sun 13th October  
Sat 19th & Sun 20th October  
Sat 26th–Thurs 31st October

Face painting is available on 12th and 13th only and pumpkin carving is available on 12th, 13th, 19th & 26th only.

We can also accommodate large bookings for pumpkin picking so schools and playgroups can enjoy our PYO.

To book, call 01902 735 724.

### Why not try our Essington Pumpkin Pie recipe?

#### Ingredients

- 750g/1lb/10oz pumpkin or butternut squash, peeled, deseeded and cut into chunks
- 350g sweet shortcrust pastry
- plain flour for dusting
- 140g caster sugar
- ½ tsp salt
- ½ tsp fresh nutmeg (grated)
- 1 tsp cinnamon
- 2 eggs – beaten
- 25g melted butter
- 175ml milk
- 1tbsp icing sugar

#### Method

1. Place the pumpkin in a large saucepan, cover with water and bring to the boil. Cover with a lid and simmer for 15 mins or until tender. Drain pumpkin; let cool.
2. Heat oven to 180C/160C fan/gas 4. Roll out the pastry on a lightly floured

surface and use it to line a 22cm loose-bottomed tart tin. Chill for 15 mins. Line the pastry with the baking parchment and baking beans, then bake for 15 mins. Remove the beans and paper and cook for a further 10 mins until the base is pale and golden. Remove from the oven and allow to cool slightly.

3. Increase oven to 220C/200C fan/gas 7. Push the cooled pumpkin through a sieve into a large bowl. In a separate bowl, combine the sugar, salt, nutmeg and half the cinnamon. Mix in the beaten eggs and melted butter and milk, then add to the pumpkin puree and stir to combine. Pour in the tart shell and cook for 10 mins, then reduce the temperature to 130C/160C fan/gas 4. Continue to bake for 35-40 mins until the filling has just set.
4. Leave to cool, then remove the pie from the tin. Mix the remaining cinnamon with the icing sugar and dust over the pie. Served chilled.



### Share your snaps!

Whether it's a day out fruit picking or treating yourself to a luxurious afternoon tea, we love seeing your photographs from visits to the farm. Why not share your favourite snaps on Instagram, Facebook, and Twitter by tagging @essingtonfarm and using the hashtag #essingtonfarm for us to see?

Our favourite photographs will be shared on our social media channels. Happy snapping!

## Quiz - Guess the year of these photos...

Can you guess the years that these photographs were taken? Both pictures show everyone hard at work during potato picking, which used to take place in the field opposite the farm shop. The photographs show two different years – take a guess at when you think these were taken!

If you think you've correctly guessed the years, please email your entry to [info@essingtonfarm.co.uk](mailto:info@essingtonfarm.co.uk). The winner will be selected at random, and will win an Afternoon Tea for 2 at the farm. Good luck!



Photo 1



Photo 2

### Join us on social media



## Autumn events at the farm

We've got some fantastic events coming up at Essington Farm. We are pleased to announce that this year will see the return of our annual Craft Fair, which is going to be held on Sunday 29th September 10am-4pm.

To celebrate National Sausage Week, our popular Sausage and Mash evening will be taking place on Thursday 7th November, where guests can try a selection of our own award-winning, home-made, free-range sausages served with a variety of local mashed potato and seasonal farm fresh vegetables.

The event costs £14.95 per person and bookings can be made between 6pm-8pm. Prior booking for this event is essential, so to book your place for this fantastic evening please call the restaurant on 01902 735 724.

## Christmas parties

If you're looking for a venue for an upcoming Christmas party, why not take a look at our restaurant? You can choose between our two or three course festive menu and we're also fully licensed so you can enjoy a glass (or two!) with a meal if you wish.

Christmas party bookings are available for evenings throughout December and we require a minimum of 20 people per booking.

Please call 01902 735 724 or ask in the restaurant if you would like any more information (Please note that party bookings for special occasions are available all year round – please ask for more details)



## UK Sausage Week

This year, we'll be celebrating Great British Bangers during UK Sausage Week from 28th October to 3rd November.

We have a large variety of flavoured sausages on our butchery counter, including our Great Taste Award winning pork sausage. All of our sausages are made on site using our own free range pork and natural casings.

## We've done it again!

For the third year running we are finalists for the Butchers' Shop of the Year Awards (Farm Shop category).

This is a highly prestigious, national award and we are thrilled and honoured to be in the final three once again. We thank all our wonderful staff for their hard work and commitment in realising this fantastic achievement. We are so proud of them all!

The winners will be revealed at the awards ceremony on Monday 4th November.