

## Some Facts About Our Ice Cream Production

- We produce ice cream five times a week with a core team of three ice cream makers; Louise & Jeremy Holmes and Alison Barlow
- On average we produce 200 Litres of ice cream per day.
- Basic ice cream mix is cooked and cooled over 3.5 hour period and left to age at 4 degrees over night, ready for the next day.
- We have produced recipes for nearly 50 flavours...keep coming and work your way through the lot!

## Stop Press!

Camilla the Cow is coming ... keep a look out for her!



## Direct to Your Door

Currently we have roundsmen in the locality. If you require milk, cream or eggs delivered to your home, please give your details to staff in the ice cream parlour during your next visit or place an order from our website [www.yorkshiremilk.co.uk](http://www.yorkshiremilk.co.uk).

Our parlour is open every day from 11am to 5pm and we welcome you to visit us with family and friends.

Visit our website: [www.yorkshiremilk.co.uk](http://www.yorkshiremilk.co.uk)

Delph House Farm is on the A629 between High Flatts & Ingbirchworth

Full directions are available on the website

Tel: 01226 762551

[www.yorkshiremilk.co.uk](http://www.yorkshiremilk.co.uk)



Autumn / Winter 2009



# Yummy Yorkshire News

## Modern minds, traditional values

Welcome to our Autumn/Winter newsletter to let you know the latest developments about Yummy Yorkshire, our products, forthcoming events and news.

## Happy Birthday to Us!

We would like to thank you all for attending our Birthday event on Sunday 19th July to officially mark the first year of trading...our Ice Cream and Coffee Parlour is our little diamond and we are proud of its success so far!

In true British style we didn't let the rain deter from the fun and we hope you enjoyed the sweet chili chicken wraps, burgers, bouncy castle, face painting and new flavours of ice cream.

This success is down to your continued support over the last year (which has flown so quickly) so we hope that you enjoyed the festivities as much as we did, which was just a small token of our thanks and appreciation.



## Award Winning Products

We are pleased to announce that we are busy adding more award certificates to our parlour with the latest being a much coveted Three Gold Star Great Taste Award from the Guild of Fine Foods for our Liquorice Ice Cream. 4878 speciality food and drink lines entered by 1061 producers were blind tasted in six different locations over three months. For a one gold star, a minimum of 8 experts need to agree that a food was truly faultless (we achieved this rating for our cream last year). For two stars, a least 12 experts need to agree and finally for three stars, a minimum of 16 experts need to be convinced that it is not just exquisite, but offered that indefinable wow factor! Only 83 out of the 4878 were considered that good...we were one of them!!



## New Equipment

There have been many changes with our processes over the last year too. Our luxurious ice cream is in demand and that's exactly how we like it. To cater for this increase in demand, we have invested in larger ice cream equipment which enables us to produce much greater volumes (around 75% more) of delicious ice cream and gives the perfect infrastructure for us to cater for and satisfy higher volumes of trade customers too.

## Supporting Local Schools

We are in the process of partnering with local schools to offer guided tours around the farm to support the local Curriculum. Small and manageable groups of 15 will be guided round the Delph House Farm and informed about the day to day aspects of dairy farming to learn and appreciate where milk, cream and ice cream comes from.

The tour will include a viewing of the calves, a demonstration of the milking process in the milking parlour (by our herdsman), a viewing of fresh ice cream being made and also a yummy ice cream in the parlour at the end of it.

As parents we are keen to support local schools to encourage other young children to learn more about milk and where it comes from and the whole process involved, and we are proud to be supporting the community with this initiative.



## News and Developments

As you may know we were turned down for planning permission for a play area on the farm. We have now put together an appeal which has been presented by an independent consultant. We wait with baited breath but undoubtedly should we succeed this is a project for 2010.

From October we will be trialling warm food in the shop ranging from dry cured bacon sandwiches to pie 'n' peas. However, we are open to suggestions, but please keep it simple as our cooking area is very small.

## Soups You Sir!

In addition to our much loved ice cream, fresh ground coffees and scrumptious treats (I know they are difficult to resist), we are pleased to be serving delicious hot soups which have been added to our day time menu for you to enjoy this Autumn and Winter.



We are delighted to be working in association with 'The Good Soup Company' who are a local company based in Dewsbury making a wide range of recipes from wholesome and fresh ingredients that are rich in flavour and taste. But don't take our word for it; remember we are open every day from 11am to 5pm so please call in off the A629 and try the many flavours for yourself....Soup can also be purchased directly from our milk men. Please email us [sales@yorkshiremilk.co.uk](mailto:sales@yorkshiremilk.co.uk) or call if you would like to find out more information and delivery routes.

## Autumn & Winter Events

We are organising the following events at Delph House Farm during autumn and winter:

### • Bonfire & Firework Display - Thursday 5th November

For those of you that attended last year you will remember the spectacular firework display, hot winter food and our bonfire themed ice cream and treats which were all a great success. We welcome you again this year so please purchase your tickets well in advance (and also bring along your wellies too). Tickets will be available in the shop from early October. We promise to entertain you and we will also be restructuring the parking facilities and adding a new entrance from the car park which is gravel based to help with the mud, to accommodate this popular event.

### • Christmas Grotto - 5th/6th and 12th/13th December

To get into the festive spirit please come along to our Christmas family event at Delph House Farm, where kids can meet Santa Claus and also enjoy our much loved (and new) Christmas flavour ice cream (which is amongst those responsible for our many awards) in our very own Grotto. Come along and try our Rich Christmas pudding and White chocolate with cranberries for pure indulgence this winter.

Tickets will be available throughout November and December so please contact us for further information.

To receive regular information on events planned at Delph House Farm and promotional offers, please email us at [sales@yorkshiremilk.co.uk](mailto:sales@yorkshiremilk.co.uk).

