

WHAT'S NEW AT EARLAM'S?

FEBRUARY 2015 UPDATE on what's new at Earlams - Your community store, cafe and gallery



Many retail businesses have a lull after Christmas but that doesn't seem to have happened with us here at Earlams! The snow-in seems to have introduced us to new shoppers and visitors to the cafe and gallery and people are factoring in an Earlams visit with their Styal visit.

WE NEED *your* SUPPORT

We would very much welcome your suggestions as to what we could stock in the store that would make us more attractive as a shopping location for the villagers. This is a community store and, whilst Earlams can be relied on for the **everyday essentials**, we are stocking an increasing number of artisan foods to appeal to locals and visitors alike. Please do make an effort to use us for your everyday essential or that special treat, as we are **run by the village for the village** and we need to your support to maintain a sustainable business.

All this is in addition to our weekly deliveries of artisan bread from Nom Nom (every Thursday), daily deliveries of fresh bread from Mathers of Gatley and Mrs Meringue's famous meringues on Tuesdays and Fridays. All of these are available to order from the shop - **just call 01625 404713 if you need anything.**

THE Store

The store is restocking new lines this Winter to better meet the needs of our locals and visitors. Since Christmas we have introduced

Nonna Teresa - gourmet ravioli that cook in 6 minutes from frozen. Choose from Crab & Mascarpone, Goats Cheese & Sundried Tomato, Aberdeen Angus & Herbs and Mushroom & Truffle Oil. We also stock 3 of their jars of delicious pasta sauces and their fresh pesto.

Bongo's Rock & Roll Pickles - a startup artisan, Bongo was the original drummer with Tears For Fears. We are now stocking his range of relishes for those not of faint heart!

Happy Valley Honey from Bollington - we now stock local honey - set, blossom and heather - along with real beeswax candles.

Tree Frog Chocolate - sustainable and ethically sourced from Congleton-based Pure Origin. We're starting with the sea salt & caramel and Dark chocolate orange; if they prove popular, we will expand the range.

AlcoOlives - another start-up artisan producer, they launched their range of olives cured in alcohol at Manchester's Christmas Markets in December. They heard about us and have brought in some of their range, including their best seller - Olives in Martini Rosso.

Galore have supplied their Great Taste Award (Silver) winning Pink Grapefruit & Star Anise Marmalade and we're also trying some Mother's Ruin, a gin based tabasco style sauce made in Rugeley.

Staffordshire Savoury Eggs will be supplying us with their Scotch Eggs after they went down so well at Christmas. We will be stocking Original, Black Pudding, Caramelised Onion, Duck & Hoi Sin Sauce, Peppadew and Cream Cheese and the vegetarian options.



the CAFE

The cafe goes from strength to strength and is enjoyed by visitors, volunteers and locals. In March, it will be the base for our contributions to the Wilmslow Food Festival. Events are as follows:

FRIDAY 20 MARCH
1:30pm to 4pm

Festival Marquee at Earlams An afternoon of food tasting
FREE

Visit Earlams today to try some of the artisan food produce stocked in the store. Foodies can enjoy sampling Staffordshire Savoury Eggs, Nonna Teresa's gourmet ravioli and sauces, a range of artisan spirits and spiced goodies (including some rock & roll pickles!).

FRIDAY 20 MARCH
7:30pm to 9pm

Earlams 'Claire Burt - cheese and what's next: A food, wine and cheese making workshop'
£10 PER TICKET - Tickets can be obtained in person from the Store or by emailing esthermorrison@earlams.co.uk

Claire Burt, OFM Best Food Producer and award-winning cheese maker started making Burt's Blue cheese from her cellar in 2009. She is living proof that you can turn a passion into a successful business and she will be sharing that passion with you tonight. The evening includes sommelier-matched wines to accompany some of Claire's Observer-published recipes, cheese making demonstrations and Q&A sessions.

SATURDAY 21 MARCH
2:30 to 5pm

Earlams The Launch of 1914: Earlams Centenary Ale No 1.
FREE

Becoming a VOLUNTEER



We have started a recruitment campaign for volunteers - a copy of the flyer is attached - and we do hope that many of you will join our community endeavour. If you are interested in finding out more, please email our store manager esthermorrison@earlams.co.uk or pop in and have a chat with Esther and Denis or any of our happy band of volunteers. You will be buddied up in the store until you feel comfortable flying solo and you will be mentored through your first shifts in the cafe to learn the basics for safe food handling and customer service.

In addition, we now need to co-opt two people onto the management committee until the AGM in the Autumn, when the full committee will be up for re-election. Being a committee member would mean you having three hours every two weeks free to attend meetings (usually a Tuesday or a Thursday), plus extra time to carry out the support tasks that you have agreed to take on.

It isn't essential that you work as a volunteer at Earlams, but we would like you to be a customer. If you are interested, please email our Chair, Simon Poyser, on Simonpoyser@earlams.co.uk outlining the skills and experience that you would like to bring to the table.

The closing date for applications is Friday February 27th.

THE Gallery

The gallery had an amazing first Christmas and on Thursday February 12 opened the Hidden Talents exhibition. This features paintings, photography, textiles, slipwear and jewellery from local creatives who have not exhibited before.

The next exhibition, Homes and Garden will launch on Saturday 21 March, to coincide with the launch of our first in-house ale.

If you would like to exhibit at our gallery space, please contact Helen White to make an appointment to bring in some samples of your work whitetancroft2@hotmail.co.uk

Earlam's is an exciting project improving Styal Village and the wider community as a place to live, work and visit. The business a cooperative run by an enthusiastic team of volunteers is going from strength to strength. All surplus profits are reinvested in community projects.

The store, café and gallery are becoming very popular and regular destinations for both locals and visitors to the area. Please do come and visit and support us if you haven't already done so. Do let us know if you would like to be considered as a volunteer or considered as a supplier of local artisan produce to add to our unique and popular range.

We look forward to welcoming you to Earlams and thank you for your valued custom and support if you are already a customer.



For more information please do call in, or email info@earlams.co.uk or feel free to call us on 01625 404713