

## The Rasen Farmshop

6 Queen Street, Market Rasen

### NOW OPEN

We offer a large range of fresh local produce on a daily basis including fruit & vegetables.

We also sell: Jams / Chutneys / Herbs & Spices / Pastas / Biscuits / Free Range Eggs / Local Honey

**Open 6 days a week - Closed on Sundays**

Please call in today, telephone 01673 842111

## Simons of Spilsby

Quality meats & fine foods

Quality meats & fine foods

Great Taste Award Winners

Locally produced Beef, Pork & Lamb

Award winning meat pies & sausages

Our own make ready meals with that home cooked taste



14 Market Street, Spilsby PE23 5JT  
Tel 01790 754543

## The Peacock

### WEEKLY ENTERTAINMENT

Food served daily

Sunday carvery available

Poker Tuesday night 8pm

Wednesday night quiz

Snakes and Ladders 9pm

Friday Mr and Mrs quiz and

Christie's Karaoke 8pm

Saturday Christie's Karaoke

with Jason and Amanda 8pm

Just come along and join the fun

Corringham Road, Gainsborough

Tel: 01427 612113



### Award Winning

- Licensed coffee shop serving a range of Lavazza coffees
- Freshly prepared breakfast menu & extensive lunch menu
- Home-cooked soups, variety of cakes & irresistible cheesecakes
- Private catering service available
- Monthly Tapas and Greek nights
- Private room available for free hire

51 Burton Road, Lincoln LN1 3JY  
Tel: 01522 537013

greenhousecoffeeshop@gmail.com

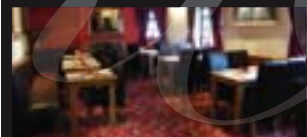
Open: Monday to Saturday 9am to 4pm

## The Royal Oak

Traditional quality food, good beer and a warm welcome are guaranteed at the Royal Oak.

The popular pub, situated in the centre of the attractive village of North Kelsey, is now open from 12.00 every day and serving food 12.00 - 2.00 Tuesday to Saturday and 5.30 - 8.30, with Sunday lunches available 12.00 - 3.00

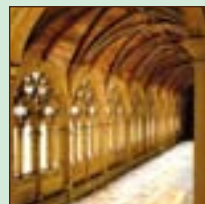
Why not come and try us?  
Christmas bookings being taken



The Royal Oak, North Kelsey, Market Rasen LN7 6EA

Tel: 01652 678534

## Lincoln Cathedral Cloister Refectory



Hot & cold snacks - Light lunches - Afternoon tea

Relax and enjoy freshly prepared refreshments with a local flavour

### Opening hours

Summer - Monday-Saturday - 10am-4.30pm

Winter - Monday-Saturday - 10am-4pm

Open Sundays in the peak season

01522 576464

Profits help to support the Cathedral's mission



MARC DE-HAVILAND

## Wines from Waitrose Lincoln

*Austria - A changed image*

No country has succeeded in changing its image around more than Austria. A series of wine scandals in 1985 left the country's reputation as a wine producer in tatters. However today their white wines are considered to be some of the most exciting in the world.

One of the biggest factors in Austria's recovery was introducing a series of new wine laws. The laws bear many resemblances to those introduced by Germany, however, despite these similarities in law the two sets of wines are very different in style. Because of the central European climate, Austrian wines have more body and alcohol, but with crisp acidity and primary fruit flavours in comparison to their German counterparts.

A third of all plantings are Grüner Veltliner, a grape that is capable of a wide variety of flavours such as green grape and pepper in youth developing notes of honey with age. It is also capable of expressing mineral notes when grown on the appropriate soil with low yields.

Here are two fantastic examples of Grüner Veltliner from my assortment:

### DOMAINE GOBELSBURG GRÜNER VELTLINER 2009 NIEDERÖSTERREICH, AUSTRIA £6.49

Schloss Gobelsburg's easy style of crisp, ripe fruit flavours and mineral acidity offers superb refreshment. Often served in good restaurants with oriental foods. On the palate expect to find Citrus zest, pears and a flinty note on the finish. Exclusive to Waitrose.

### FELSNER GRÜNER VELTLINER MOOSBURGERIN 2009 KREMSTAL, AUSTRIA £9.99

An exciting example with aromas similar to Pinot Gris. Expect to find more concentrated Almond and pear flavours.

The Felsner family have a small estate in one of the best dry wine regions - Kremstal - and they produce this generous white wine that is a versatile match to almost any sort of food. Try with cheese, pork casseroles or duck.

**DON'T MISS NEXT MONTH'S WINE COLUMN WHEN MARC WILL BE GIVING THE LATEST INFORMATION ON YOUR FAVOURITE WINES.**