



**AWARD WINNING
QUALITY BUTCHERS
AND GAME DEALERS**

Free Roam Pork, Venison, Veal,
Lincoln Red Beef, Local Lambs
and poultry.
Everything for your sizzling bbq.

**89 BAILGATE, LINCOLN
TELEPHONE: 523500**



**Willingham Fayre
Ice Cream Parlour**
Yummy luxury homemade "Lincolnshire
Wolds Dairy Ice Cream"
Delicious sundaes, snacks, light lunches,
afternoon teas etc.
Childrens play area, beautiful Wold views

**Open Tuesday to Sunday and
Bank Holidays 10am onwards, parking.**

Ashgrove Farm, North Willingham
(A631), Market Rasen
T: 01673 838123
www.willinghamfayre.co.uk

**ASTON ARMS, 18 MARKET PLACE, MARKET RASEN,
LINCOLNSHIRE LN8 3HL**

Tel: 01673 842313
We are open from 11am to 11pm Monday to
Thursday and from 11am to 11.30pm Friday,
Saturday and Sunday. Dining from 11am to
8pm Monday to Thursday and from 11am to
6pm Friday, Saturday and Sunday




**Visit our new Website:
www.thecheeseshoplouth.co.uk**

**Looking for a venue for your
Wedding?**
Look no further

The Hume Arms makes the ideal venue
for your wedding.
We can offer you a wedding to suit your
individual requirements that won't cost
you the earth.

- Menus to suit your taste & budget
- Wedding cakes • Balloons etc. • Free Toastmaster
- Floral arrangements to match your wedding colours
- Full range of wines and champagnes
- Chair covers also to match your wedding colours
- Free cake stand • No hire charge for the room*
- No hire charge for in-house disco*
- Digital viewing of your wedding photographs
on large screen

Some of the services we can offer you to ensure
your wedding day is a day to remember.

The Hume Arms
Main Street, Torksey, LN1 2EE
Tel. 01427 718700
e mail: info@humearmstorksey.co.uk

For more information please contact
Brian or Eileen Moffat who will be only
too pleased to arrange an appointment
with you to discuss your requirements.



**Wines from
Waitrose Lincoln**

*Barbecue beauties - essential
summer time wine.*

As summer time looms on the horizon, those long
sunny days offer us the ideal opportunity to strike up
those BBQ's and enjoy some splendid wines of the
world alongside them.

When considering wine and food matching we should
remember that with any barbecued meat the smoky,
charred flavours or even the extra sauces or marinades are
uppermost in deciding on the wine rather than just the type
of meat.

Charred barbecued chicken pieces are often smothered
in tangy, tomato-based sauces, and either way they require
robust, uncomplicated wines. Bold whites, like New World
Chardonnay pair well, as do reds with fruity intensity
like Australian or Chilean Cabernets and Merlots. For
barbecued pork, whether chops, sausages, or the classic
Greek kebab try fruity Portuguese reds and Spanish reds
like Tempranillo and Garnacha. Finally beef steaks, joints
or burgers work amazingly well with Australian Shiraz or
juicy jammy reds such as Californian Zinfandel.

Here are a red and a white off my assortment to enjoy
with your BBQ:

**RAVENSWOOD VINTNERS BLEND ZINFANDEL
2007 CALIFORNIA, USA - £8.79**

Rich, sweet, ripe fruit dominates the palate which is
perfectly matched to the soft oaky flavours imparted by
French and American wood. Great with steaks or burgers.

**WITHER HILLS CHARDONNAY 2008
MARLBOROUGH, NEW ZEALAND £8.99**

A deliciously fruity and rich New Zealand Chardonnay. This
is a rich and mouth-filling white showing flavours of lime
fruit with smoky oak, to complement the BBQ and hints
of butterscotch. A delicious summer wine that's barrel-
fermented and barrel-matured. Great with barbecued
chicken.

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