

TillerTalk

ALL THE LATEST NEWS FROM BARTON MARINA



MARINA AHOY



'It's like shopping in London,' mused Jack Kidd, man about town and international polo-playing brother of supermodel Jodie on a recent visit to Barton Marina. 'The goods for sale are top banana.' [Jack has spent much of his life in the Caribbean – Ed.]

Whilst staying locally with friends, Jack and his wife, Rosie, were treated to dinner at The Waterfront Pub, and were back again the following morning for breakfast at the Marina Café. To walk off a Full English, the couple had a quick spin around the lakes and woodland in time for the 10.00am opening of the shops.

Much impressed that the Red Carpet Cinema shows all the latest movies, they browsed the art in Gallery Three before being astounded by the array of goodies for sale in the farm shop and adjoining coffee lounge and delicatessen.

'A must place to visit when in the area' was Jack's conclusion, as he tried to

extricate Rosie from the stores offering gifts and top-end clothing brands and accessories.

Shops & Restaurants

Alyssa - Ladieswear and accessories
 Start & Tremayne - Designer leather goods
 Blue Water - Contemporary clothing
 The Apple Tree Coffee shop & delicatessen
 Butcher, Baker... Farm Shop
 Gallery 3 - An eclectic mix of fine art
 The Mug Tug - Paint-a-pot on board a narrowboat
 Thai Marina Restaurant - Authentic Thai cuisine
 Parker Hall - Estate Agents

Red Carpet Cinema & Café
 Bar Nero E Bianco - Exclusive ladies and menswear
 John Partridge - Elegant country wear
 Nero E Bianco - Maternity & Childrenswear
 Indulgence - Fine italian wine & chocolates
 The Waterfront - an independent pub serving fresh locally sourced food
 The Marina Café - Hot and cold drinks, breakfast & lunch and ice-cream
 Specialist Craft Markets and Monthly Grub Club



Barton Marina
 Barton-under-Needwood
 Burton Upon Trent DE13 8DZ
www.bartonmarina.co.uk



The Burton Mail's Secret Service checks out The Waterfront

When it comes to going out for a Sunday lunch where scenic views come as standard then Barton Marina is an ideal location.

The marina really does have it all with shops, restaurants, stunning walks and even a cinema.

The Waterfront restaurant is always a popular choice for diners, but how does the Sunday lunch stack up?

With an appetising menu and large selection of drinks to choose from - it means The Waterfront and Barton Marina is a must visit destination!

If you are looking for that something a bit special to eat while taking in a picturesque outlook, then The Waterfront is perfect, the staff were friendly and welcoming that it made the visit very pleasant.



Ay Up - a gold medal award winner

Ay Up - The Waterfront always tries to source great beers that every drinker should try at least once in their lifetime.



The Waterfront likes to support local businesses with great background stories and loved the history of Dancing Duck. Founder Rachel Matthews discovered real ale whilst out with her partner on one fateful afternoon's drinking session in a Derby hostelry. Rachel had never sampled real ale before but was immediately blown away by how flavours had moved on from the traditional style of bitters that she had tried back in her late teens.

Rachel set up her own business, became deeply passionate about real ales and it soon dawned on her that beer was something that she was so excited about that she would like to make it for a living.

Rachel says, 'Dancing Duck has slowly grown to where we are today, lots more beers, lots more awards, a great team of 9 people brewing 6 days a week producing almost a million pints a year!'

Ay Up recently won "Best Bitter in Britain" at the Great British Beer festival, to do this it had to go through various rounds of nominations at local level, judging at regional level then go up against the top 32 of it's class in the country in tastings from professional brewers, it beat thousands of other beer in it's style to win.

Since then it's been pretty manic and beer stocks are pretty low

Why not pop in for a pint of Ay Up at The Waterfront while stocks last!

P.S. "Ay/ Ey Up mi duck" is a phrase that is well used around the East Midlands area and was the inspiration for the name of the brewery. Back in 2010 when the pump clip was being designed Rachel was adamant that it was spelt "Ay Up" whereas her husband was firmly in the "Ey Up" camp.

Not wanting to upset anyone they designed pump clips with both options on and give the landlords and ladies the choice. The most popular spelling turned out to be "Ay Up" but both pump clips are kept in stock and you may spot the odd "Ey Up" every now and then.



MARINA CAFÉ

Nestled next to the Marina office you will find this warm and welcoming popular Café where you can sit inside or outside to enjoy the views of the boats on the marina. From the outside it's just a rather charming looking Café. But once inside, the menu and service prove it's more than just a place to go for breakfasts. Why not try some home-made cakes or delicious ice-creams. The menu, although not extensive, has some well-cooked dishes and if you want to pick up some fresh eggs then you will find them stacked on the counter next to the delicious packs of biscuits.

The constant presence of boaters, cyclist, walkers and tourists have turned this Café into a bustling enterprise well worth a visit.

THE APPLE TREE



As well as a good range of coffees and other drinks, the deli at The Apple Tree sources healthy foods locally.

Reservations are available for:

Afternoon Tea £15

Champagne Afternoon Tea £20

Look out for the next Live Music Event at www.appletreebartonmarina.co.uk



Bollywood comes to Barton Marina

Bollywood Director Bejoy Nambiar and 33 of his film crew used Barton Marina as a backdrop to his new film, revenge drama titled Taish, which means rage.

The star of the film Jim Sarbh took a break from filming to tell us how lovely the venue was and how much he had enjoyed being on site.

Events

Events have now become an important part of the cultural landscape of the UK. Barton Marina is no different, where events and festivals promise to become an integral part of the community culture and destination image.



Grub Club takes place on the first Wednesday of every month.

2019 dates:
2nd October
5th November
4th December



A packed promenade for the Grub Club

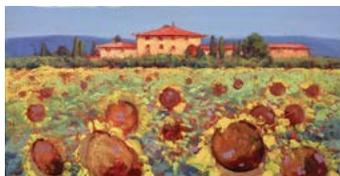
Lichfield Food festival brought the 1st Grub Club to Barton Marina and was declared a great event by all who attended. The street food traders loved the Marina and were very pleased with how the evening went.

We had amazing feedback

"Great night we'll be back"
 – Sherrie from Lichfield

"loved the Indian food and Blondie Crepes were divine" – Lesley from Barton

"it was great to see the Marina so busy on a Wednesday night and the food was delicious" – Lorraine from Barton



Last month at **Gallery Three** held an event with **Indulgence** by **Nero e Bianco**. On view was some amazing art by **Bruno Tinucci**, described as 'the artistic voice of Tuscany' and we tasted various elegant Italian wines from the same region.

EVENTS AT GALLERY THREE

SATURDAY 21ST SEPTEMBER

Come and Meet Mary Shaw

1:00pm - 3:00pm

Please join us as we celebrate the beauty of the British countryside. We are delighted to have established landscape artist Mary Shaw in attendance and we will also be featuring works from some of the UK's leading artists



DECEMBER EVENTS

SUNDAY 1ST

Xmas Lights Switch-on with Father Christmas and his Reindeer 5pm with Late Night Shopping until 7pm

WEDS 4th

Barton Marina Grub Club, 5pm - 9.30pm

SAT 14th & SUN 15th

Barton Marina Christmas Market, 10am - 5pm



DOWNTON ABBEY comes to Barton Marina

All your favourite stars from the television hit series Downton Abbey will be appearing on the big screen at the Red Carpet Cinema on release day Friday 13th September.

Details have been kept under wraps under now. Set in 1927, a year on from the TV episode, the storyline revolves around a royal visit from King George V and Queen Mary. The Great Depression is looming and the Crawley family are tightening their belts.

With the Abbey's team of servants depleted, Carson the Butler (Jim Carter) is called out of retirement and clashes with the militant visiting royal household.

Michelle Dockery is back as Lady Mary, Hugh Bonneville as the Earl of Downton, Joanne Froggatt as Anna Bates and Dame Maggie Smith as the ever-cutting Dowager Countess

The Red Carpet not only shows the latest movies, but the increasingly popular Events Cinema, streaming live shows from Opera to West End theatre and the full programme can be seen on the Red Carpet website.

COMING SOON!

The hilarious, award winning, one-woman show that inspired the BBC's hit series **Fleabag**. Broadcast to cinemas from London's West End. **Thursday 12th September and Saturday 28th at 8.30pm**

One Man, Two Guvnors (Encore)

A Tony Award-winning performance from host of the The Late Show, James Corden. The hilarious West End and Broadway hit One Man, Two Guvnors returns to mark National Theatre Live's 10th birthday. **Thursday 26th and Sunday 29th September at 7pm**

Billy Connolly – The Sex Life Of Bandages Showing on **Thursday 10th October at 8pm** and **Sunday 20th October at 7.45pm.**

Hailed as the UK's most influential comedian of all time, legendary Scot Billy Connolly is coming to cinemas with this brilliant show from his final stand-up tour.

Book now! Events sell out very quickly

www.redcarpetcinema.co.uk

In conversation with Steven McKendrick from The Butchers Bakers..... Farm Shop

As one of the first retail shops on site at Barton Marina how has your business evolved over the past 12 years?

We try to support the economy of our community. The Beef, Chicken, Pork and lamb has been reared/ produced within 15 miles of Barton Marina providing numerous benefits that you wouldn't get when purchasing similar products from large supermarkets. I think we are all becoming more aware that food we eat has many environmental impacts - from the distance in food miles to the way it is farmed. Sustainable food production is key in order to feed an ever-growing world.

Do you think by using large supermarkets we overbuy?

One of the big issues in recent times has been the issue of waste. The good thing about knowing a local butcher is that it is easier to talk to them and gauge how much you need as opposed to having to purchase the portions that are put in front of you.

You have now expanded to the upper floor – how is that going?

It's going really well and are really pleased. We had this amazing mezzanine space upstairs and wanted, as we said before to evolve the business and sell other product ranges. The first floor is now a small coffee shop where you can eat in or take-away drinks, cakes, sweets, fudge and snacks. We also have some lovely kitchen accessories such as storage jars, a colourful range of tea towels, mugs, teapots etc, whatever it is that your kitchen needs, our stylish selection is sure to please.

Oh! and of course, don't forget to mention our delicious Needwood ice-cream.....

The Waterfront head chef Scott Law gives his 5 top tips for: Baking

Everyone's favourite amateur baking show is back on our screens, so here are my tips for any budding bakers wanting to get the best out of their creations:

- 1 **Start simple:** We say in the kitchen that simplicity is the hardest thing to achieve, as there is nowhere to hide. So, start simple, like a Victoria sponge, perfect shortbread biscuits, or a wholemeal loaf. You can gain confidence, learn what works best in your home kitchen, and don't panic if it's not right first time. You will begin to learn the processes that will help you build up to amazing showstoppers.
 - 2 **Read the recipe!!!!:** Rule number one in the kitchen! Read the recipe. Read it again. Get your equipment ready, weigh the ingredients beforehand, pre heat that oven. Such a simple thing can be the difference between perfect pastry, or a soggy bottom.
 - 3 **Use the right tools for the right job:** if you really want to take your baking to the next level, invest in the right tools. Having a good set of cake tins will always help your sponges, and good hand equipment, like whisks and spatulas and palette knives will make the task easier. Then for the serious, standing mixers will do most of the hard work for you. Cheffy
 - 4 **Learn the jargon:** Don't know your crème Anglaise from your crème Chantilly? They are just fancy ways of say custard and sweetened whipped cream. The baking world is full of terms, mostly French, that can seem intimidating. But a quick internet search or a good cookbook can enlighten you to a whole range of sweet and savoury treats.
 - 5 **Once you have the basics, experiment, to a point....:** baking is great fun, but it is also a science. As I have mentioned, recipes need to be followed. But when you have mastered them, you can change it, up to a point. If adding or taking away ingredients, you are changing what makes the product what it is. But if you have enough confidence to make substitutes, while keeping the core of the dish the same, you can get spectacular results.
- On your marks, get set, Bake!