



Stop for a coffee or more ...

Enjoy Afternoon Tea for two... only £15

"Daring to be different"



Open 7 days a week
Mon-Sat 9am-5pm
Sun 10am-5pm

98 Main St. Haworth
BD22 8DP
01535 646 059

If you don't know your scuffler from a stottie or a bap from a bloomer, don't worry, we know a man who does!

One meeting with Andy Gascoigne will set you straight and start you wondering about the bread you buy and how it is baked.

"Passionate about food" is an understatement when it comes to Andy and his family. He and his wife, Mandy, and daughter, Kelly, own and run Gascoigne's, the delicatessen and café that sits proudly in a prominent position at the top of Main Street in Haworth.

It doesn't take long to discern that this café is much more than a watering hole for tourists. Andy operates an old fashioned smoke house in the cellars of the café and has invested in the latest and greatest oven to bake his handmade bread.



Daily bread making



handmade pies

When they say, "made fresh on the premises every day," they mean it. There is no dashing to Morrison's for the scones or pulling out a frozen pie to throw in the microwave.

While most shops on Main Street are still in slumber mode, Andy is baking the



photo courtesy of Chris McCarthy

day's bread provisions in the cellar or smoking fish, meat, and cheeses in the smokehouse. And then there are pies and pasties to be made, or potted meat to be prepared. In fact, one wonders if this chap ever sleeps!

Meanwhile Mandy and Kelly graft above ground in the café serving their customers, a mixture of locals, regulars and tourists, who come looking for refreshment. "It is lovely to see people return each week" Kelly affirms. "They stop for a chat and a meal, shop in the deli, and pick up their bread order at the same time." It becomes part of the fabric of their lives. When they leave



Freshly made sandwiches can be eaten in or taken away



The salmon is slowly cooked and then smoked

they say, "See you next week." Sure enough, seven days later, the Gascoigne's welcome them back.

It seems like Andy, Kelly and Mandy are on a mission to return to old-fashioned values and sustainable local living.

That doesn't mean technology doesn't have its place. Taking a further look at Gascoigne's online, you will discover even more about this dynamic family business and their devotion to raising the bar in Haworth and the surrounding valleys. You can follow them on Facebook or read Kelly's Blog to catch up on their latest happenings. Only recently, we discovered on Facebook, a young man proposed to his girl friend in



Kelly uses her blog and Facebook to post the latest news

Gascoigne's. (Happily, she said yes, according to Kelly!)

June marks Gascoigne's one year anniversary. It has been an eventful year punctuated by a few surprises, plenty of success, and lots of hard work. While much has been achieved in the first year of trading for this plucky Yorkshire family, the café is buzzing, the deli cabinet is brimming with innovative and delectable offerings; one nevertheless gets the distinct impression there will be little time to kick back and rest on their laurels.

With a glint in his eye and a wink, Andy confirms, "We have more things in the pipeline; another project." Somehow, we're not surprised.

To order freshly baked bread, pies or pasties contact Gascoignes daily or phone in advance to arrange for special occasion baskets or hampers.

Visit www.brontekiln.co.uk
01535 646 059

Gascoigne's are pleased to be associated with

