

Around Farnley



DAVID'S MARVELLOUS MACHINES

David Brook modestly describes himself as a Jack of all Arts. However, hearing the story of his career and hobbies, it is clear he is more of a Master than a Jack. After art college training, David worked at Storthes Hall where he set up and ran an arts and crafts programme for patients. He then moved into signwriting, something he really enjoyed, while painting for pleasure in a wide range of media. After retiring, David

began making ceramic models, using the skills he learnt at Storthes Hall. Today, his beautiful model tractors - many of which are bespoke commissions - are true works of art, featuring even the tinniest detail.

Did you know...

The carved stone milestone at Farnley Moor End was erected in 1738. By law, all major crossroads had to show distances to nearby market towns. The penalty for non-compliance was 10 shillings, no less! The milestone had a sun dial at one time, but that's long gone.



People born in Farnley Tyas are known as Robinettes. The reason is often laid at the door of James Rimington, a local man of dubious character who died in 1679. After an exorcism, his troublesome ghost changed into a robin which to this day, still haunts the holly trees at Woodsome Hall. Apparently!

Where the War Memorial now stands used to be the site of a fountain and water hydrant which provided water to the locals. These were just outside number 4 The Village which was the café.



CHARITY WINTER FIRE KINDLING - ORDER NOW!!

Order your quality kindling today by contacting Rosie on:

01484 306045

07582 173122

Delivery service available.

100% of all proceeds go to the **NSPCC**



FT School



Ofsted
Good
Provider

School is preparing for the return of children on 3rd September and would like to wish all new and returning pupils to the school the very best of luck for the forthcoming term. We'll update you on any news from school in the next issue, but in the meantime, if you are interested in becoming a Governor, please contact school: office@farnleytyasfirst.co.uk

Friends of Farnley

Can you help FOF? We are looking for volunteers and donors to help run events to raise extra funds for the children - please contact School on **01484 666714**.



FT Bowling Club

UPCOMING EVENTS

NYTEBEAT CHRISTMAS CONCERT - Tuesday 16th December - doors at 7pm for an 8pm start. Please support this event as it is for the whole village, not just members!

CHRISTMAS KARAOKE - TBC - please check the club noticeboard or Facebook for details.

AUTUMN OPENING: Sat 6pm till 11pm
Tue 7pm till 11pm Sun 12pm till 7pm
Fri 6pm till 11pm

[f Farnley Tyas Bowling Club](https://www.facebook.com/farnleytyasbowlingclub)



Recipe...

BLACKBERRY GIN

INGREDIENTS

350g blackberries (picked fresh from FT!)
150g sugar
700ml bottle of gin

METHOD

Step 1
Tip the blackberries and sugar into a 1.5-litre sterilised jar. Pour over the gin, seal the jar and swirl around to dissolve the sugar. Store in a cool, dark place and turn the jar once a day for the first week.

Step 2
After two-three weeks, strain the gin through a sieve into bottles, and label. The gin will keep its colour for a few months and will be drinkable for up to a year. Use the infused blackberries in a cocktail like a bramble!



FT WI

Farnley Tyas WI meet on the fourth Wednesday of every month at 7.30pm (except May and December) in St. Lucius Church Community Area.

Please contact them at: farnleytyaswi@hotmail.co.uk if you are interested in joining in.

[f /groups/231814710301567/](https://www.facebook.com/groups/231814710301567/)



What's on...

ARTS & CINEMA CLUB



GOLDEN COCK

Enjoy some new deals at the pub this Autumn with special menu options:

LUNCH MENU

Meal and a drink for just £12 - Mon - Fri, 12-5pm

EVENING MENU

Two courses for just £17, Three courses for £22 - Mon - Fri, from 5pm



BURNT HILL HERB CO.

Burnt Hill Herb Company are again collaborating with a few "hand-picked" artisan food producers based within a "25 mile" radius of the farm to create their popular Christmas boxes. All of the producers featured are on-board with Burnt Hill ethical, sustainable and #supportlocal ethos, that has become so important for you all.

There will be a single special "Christmas Collection Slot" on Friday 19th December 2025 (4-7pm) for local customers to come and pick up a box of extra-special locally produced food. It may be possible to deliver to local areas on 20 December, please enquire when you place your order.

To start your box add at least one Burnt Hill smoked trout item to your online order. They are producing an exclusive single-batch of their traditional cure, just for Christmas box customers, fillets are smoked over "Oak Whisky Barrel Chippings", for a luxurious and extra-special festive treat. Please place your orders by midnight on 1st December 2025.

www.burnthillherbs.com

Keeping it Local... THE GLUTEN FREE BAKE BOX



Based on Storthes Hall Lane, Ruth Sykes brings a touch of artistry and a passion for flavour to the world of baking, with over 4 years of culinary experience and a love of creating beautiful bakes. She specialises in gluten free baking: bespoke cakes, buttercream floral cupcakes, and indulgent treats that everyone can enjoy.

Ruth believes that dietary needs should never mean compromising on taste or presentation. Every cake is crafted with premium ingredients, a creative eye for design, and a dedication to making celebrations extra special. Her floral cupcakes are a signature favourite - each one a miniature work of edible art and you would never guess they were gluten free, which is why she has regular customers - whether they are gluten-free or not.

Sustainability and quality are also at the heart of TGFBB. Ruth focuses on small batch baking to ensure freshness and waste reduction.

Customers can order direct for birthdays, weddings, celebrations, or corporate events, and there's always something new and delicious featured on her Instagram page. Watch out for pop-up stalls and seasonal specials.

Contact Ruth via SM, email or phone. Her cakes can be purchased from The Cheese Shop Holmfirth, Field Farnley Tyas, MB Fresh Farmers Market Scissett, Nova Coffee Scissett, Liv's Bakes n Cakes Brighouse, or also collected by appt.

T: 07515 985336 E: thegfbb7@gmail.com SM: [@thegfbb7](https://www.instagram.com/thegfbb7) @theglutenfreebakebox

We are back in 2026...



SAVE THE DATE!

Saturday 16th May



One of the festival cheque hand-overs in July at Farnley Tyas CofE First School.

CHAIR PILATES

Whilst Pilates is usually practiced on a reformer or a mat, Chair Pilates is an excellent way for all adults to get more active. This gentle and fun exercise can tone your whole body, increase your core strength and help with many of the ailments associated with getting older. By challenging your body with your own weight this can improve with flexibility and at the same time improve your posture and balance.

A new class led by **Lynne Ellis** has recently started on **Mondays from 2.30pm to 3.15pm** in St Lucius Church, costing just £7 per session.

FIELD CAFE

Field is launching a brand new Autumn Specials Menu full of locally sourced quality produce - call in for breakfast, brunch or lunch.

Don't forget that customers can buy Rogers Sourdough Loaves and Darkwoods Coffee to enjoy at home!