



Welcome to the 8th edition of the Dog's Life. In this issue look back at our successful collaboration with The Eagle and Child / Eat Pennines, and we also look forward to our new partnership with Laineys Catering, who are going to be running the restaurant.



ANYONE FOR PAELLA?

LAINEYS @ THE DOG INN

Following on from the successful collaboration with Eat Pennines and The Eagle and Child, we are pleased to announce that we have come to an agreement with Laineys Catering, who will be running the restaurant on our behalf in the future.

Lorraine Corey of Laineys Catering has considerable experience in the catering industry having owned and managed a Lebanese restaurant in Australia, a gastro pub with rooms in the UK and The Tapas Crew an outside catering venture.

Laineys @ The Dog Inn is currently open Thursdays - Saturdays, 12-2.30pm and 6-9pm, and on Sundays from 12 noon-7pm, and will be

offering a selection of British and Mediterranean cuisine.

They intend to carry on from Eat Pennines by using locally sourced produce wherever possible. They also plan to offer an exciting three-course Christmas menu with interesting alternatives to the traditional turkey!

During the next few months as they are becoming established, they will be reliant on locals and shareholders to be loyal customers, and also to spread the word, so please come and try the new restaurant, and encourage friends and family to give it a try too.

Turn to page 2 where we have included their launch menu to tempt your tastebuds!



OPENING HOURS

PUB

MON: 2pm - 8pm
TUES - SUN: 12pm - 11pm
(Open until 11.30pm on Thursdays for Quiz Night)

COFFEE SHOP

MONDAY TO FRIDAY:
2pm - 5pm

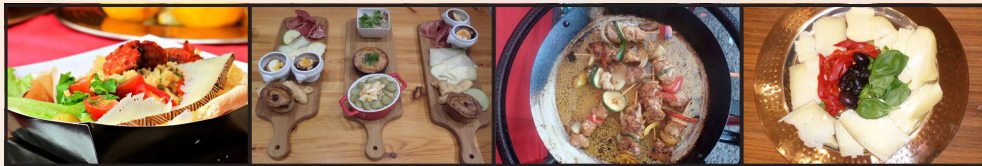
RESTAURANT

THURS, FRIDAY & SAT
12noon - 2.30pm
6pm - 9pm

SUNDAY

12 noon - 7pm

LAINES @ THE DOG INN



Our food is primarily a fusion of British and Mediterranean cuisine, with North African influence. Our menus will be children friendly and will be updated on a weekly basis and supplemented by daily specials. Any concerns about allergies may be discussed with Lorraine, our highly experienced chef.

MENU

STARTERS - £4.95

Sweet potato and squash soup spiced seasoned with cumin and coriander with warm roll and butter.

Mackerel pate with pickles and horseradish cream with crackers

Baked camembert marinated in honey and crushed nuts with homemade relish and flat bread for dipping.

Poached pears served with blue cheese and green leaves.

Chorizo scotch egg with mixed salad and homemade relish

...

SHARING PLATTERS - £11.95

Meat platter -

Chorizo in red wine, chicken and pepper skewer, jamon, pate and meatballs with alioli and spicy tomato sauce served with cous cous and coleslaw

Fish Platter -

Smoked salmon, spicy whitebait, garlic prawns mackerel pate served with aoli horseradish cream and artisan bread

Ploughmans Platter -

Chorizo scotch egg, local pork pie, chicken liver pate, mature Cheddar, pickles coleslaw homemade relish artisan bread and hand cooked crisps

...

MAINS - £9.95

Pie of the day with seasonal vegetables and potatoes of your choice.

Local sausages with champ and rich onion gravy.

Chicken and chorizo skewers with med cous cous

Caesar salad with lardons bacon and chicken dressed with anchovy dressing and garlic croutons.

Linguine with creamy garlic mushrooms with side salad.

Fish pie containing cod salmon and prawns with seasonal vegetables

...

DESSERT - £5.50

Berry and apple crumble with crème anglaise

Lemon posset with almond biscuits

Selection of locally sourced ice cream

Orange cardamom and semolina cake

Selection of cheese and biscuits with homemade relish crackers and frozen grapes

...

Meet our New Manager

As you will be aware, Emma left us as Bar Manager in May, and since then, following an extensive recruitment process, we are delighted to say that we have appointed Nick Brown as manager. Here's what Nick has to say about himself:

"I was born in Essex, where my parents took their first pub when I was just 6 months old - so I really did grow up in The Licensed Trade! I've been working in Pubs / Clubs / Hotels on and off since 1976.

I was educated at the same school as Oliver Cromwell and Samuel Pepys. I moved to Blackburn 25 years ago, and



am now living in Livesey area of Blackburn with my partner.

Since moving here have run pubs in Blackburn, Accrington,

Lancaster and Southport. I have been heavily involved in "Save The Napier" since day one, therefore I am already familiar with the workings of a community run pub, and remain a Director of the Napier.

I have two grown-up sons, Alexander and Nixon, who both live locally. I am also a Registered nurse, although I haven't practised for about 20 years, and I am a qualified Mortgage Adviser, having worked as a Broker until quite recently. Most importantly, I am a real ale and rum lover!"

A BIG Thankyou to Eat Pennines



As you will be aware, between May and August we collaborated with Eat Pennines and The Eagle and Child in Ramsbottom. During this successful partnership, Eat Pennines got our kitchen up and running, and used it as a training venue for their training courses with disadvantaged youngsters from the region.

They put on a wonderful food offering, and we are pleased to report that Jordan Barton is now working as an apprentice with The Eagle and Child, Jordan

Burns is busy applying for apprenticeships elsewhere and Leyla is returning to education, to study business management.

Overall, 2 out of 3 successful positive progressions (so far!) is absolutely fabulous! We are very grateful to Eat Pennines for involving us in this successful project, and we would encourage you to visit the Eagle and Child in Ramsbottom and return the support that they have offered us.

EAT Pennines would also like to thank The Dog Inn for their

support in this partnership and for allowing us to work with them on this project. Gillian, from EAT Pennines said: "It has been a learning curve for all and I truly hope that we have been able to positively contribute to the inspiring work that the community, staff and volunteers have all put in to make the pub and the restaurant viable for the village in the future to come! It has been a pleasure to be part of it and we wish you all the best success for the future! Many thanks Gillian, Glen and Jordan."

Dates for the Diary

Saturday 30th September, 11am - 1pm
Macmillan Coffee Morning: Join us in the Coffee Shop to raise funds for this extremely worthwhile cause. Donations of cakes and biscuits gratefully appreciated.

Saturday 30th September
Howard Haigh: Our first ever live performance upstairs returns, with his beautiful Spanish guitar and vocals. Tickets £7.50 (£6 concessions). Tapas and Sangria will be available to purchase on the night.

Tuesday 3rd October, 6 - 8pm
Family Games Night: Join us for a fun evening of family games – including Jenga, Scrabble, Dominoes, Connect 4, and lots, lots more. Bring your own games, or use ours. All children to be accompanied.

Saturday 7th October
Third Angel: Cape Wrath. Two shows – 12 noon, and 4pm. Third Angel presents a story of family, of fellow travellers, of whisky and chocolate, of the longest bus journey in Britain. Told to an audience of just 14 in a minibus. Heartfelt, moving, compellingly intimate, “Cape Wrath” takes you on a journey to the edge of the island. Suitable for ages 12+.
 Tickets £10 available from The Dog Inn

Sunday 8th October, 2 - 6.30pm
Open Mic: all welcome

Tuesday 10th October, 7 - 8pm:
Members’ Surgery: Your chance to meet Board members with your ideas, suggestions and comments.

Sunday 15th October, 2.30pm
Harvest Church Service: Outside with Brass Band (weather permitting)

Tuesday 17th October, 7.30pm:
History Society meeting: Escape from Tyranny

Saturday 28th October, 6 - 8pm: Children’s Fancy Dress Halloween Party.
 Prizes for the best fancy dress outfits. Hotdogs, drinks and games provided: tickets £1: all children to be accompanied by an adult. Free drink for any adults in Fancy Dress!

Monday 6th November (tbc)
Firework Display: Join us for our traditional firework display (weather permitting)

Friday 10th – Sunday 12th November 1940’s weekend - featuring 1940’s themed quiz on Thursday night, and 1940’s themed Open Mic on the Sunday. Other events to be confirmed.

Sunday 12th November, 2 - 6.30pm
Open Mic: all welcome - 1940’s theme

Tuesday 14th November, 7 - 8pm
Members’ Surgery: Your chance to meet Board members with your ideas, suggestions and comments.

Saturday 18th November, 8pm
Live music with Knotted.

Tuesday 21st November, 7.30
History Society meeting: The Birth of Moving Pictures

Saturday 1st December
Children’s Christmas Party - organised by the Village Committee

Saturday 9th December
Over 60s Christmas Party - organised by the Village Committee

Sunday 10th December, 2 - 6.30pm:
Open Mic: all welcome

Sunday 17th December, 8pm: Carols Round the Christmas Tree. Join us for our traditional Christmas celebration – mulled wine and mince pies available.

Tuesday 19th December, 7.30
History Society Christmas Party

Hounds, Sounds & Sun

On Sunday 27th August, the Dog Inn hosted "Hounds, Sounds and Bank Holiday BBQ".

We were lucky with the weather, and lots of dogs turned up with their owners. Amongst the winners were: Wizzle who was the unbeaten most obedient dog and Edgar Alun Pug who was the best puppy.

EAT Pennines had a delicious barbeque to celebrate their last weekend serving food at the Dog Inn.

After all that Stuart Hammond entertained us with live music including tracks such as "Up



the Junction", "Is She Really Going Out With Him?" and "Turning Japanese". Overall it

was a success and was enjoyed by many.

LAMB FOR YOUR FREEZER

WE WILL SHORTLY HAVE FRESH LAMB AVAILABLE TO PURCHASE

Our lambs are born and raised in Belthorn, and are a traditional British breed. Half lambs and whole lambs available soon – all butchered and bagged, ready to go in your freezer.



If you would like to order yours, Please contact Yvonne on 07711 848994 or e-mail: brown70yvonne@gmail.com

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could be the answer...**

Located down Bank Fold Lane in Belthorn, Midsummer Barn Holiday Cottage can sleep up to 7 people, plus 2 cots. Well-behaved pets are also welcome and there is an enclosed rear garden for children and pets to take advantage of. 10% discount when you mention Dog's Life when booking.

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Belthorn Academy Primary

Places still available in Reception, and also in the Pre-School for 3 & 4yr olds.

Please call in and see us,
or contact Mrs Banyard:
tel: 01254 55620

e-mail: sbm@belthornacademy.co.uk



Community Notice Board



There is a community notice board in the porch area of the pub, where locals can advertise items for sale, or services offered. Please take a look at this

board when you go into the pub, and don't forget to use it to advertise your unwanted items.

Vacancies

Bar Staff: We are currently looking for bar staff: you should be hard-working and reliable: experience and own transport would be an advantage. Please contact Nick at the Dog Inn for further information

Waiters and Kitchen Staff: Laineys Catering are looking for waiters and kitchen staff to work in the restaurant. You should be hard-working and reliable, and your own transport would be an advantage. Please contact Lorraine on 07572 751828 for further information.

Coffee Shop Volunteers



We are always looking for more volunteers to help out in the coffee shop, either on a regular or an ad-hoc basis. If you would like to be part of the team that serve

in the coffee shop, please get in touch. Full training on the tills and on the coffee machine will be provided. Teenagers over the age of 14 are also most welcome to volunteer in the coffee shop - and those under 16 who complete their induction in the coffee shop will receive a certificate of achievement to add to their CVs.

Mobile Library



The mobile library comes into Belthorn on Thursday afternoons every three weeks. It stops opposite Lower Fold at around 2.30pm, and again

on Rydal Mount at around 2.45pm. It's next scheduled visit will be 19th October.

WEB & SOCIAL MEDIA

Don't forget to check out our website

www.thedoginnatbelthorn.net for all the latest information on events, opening hours, and other developments. We also have a

facebook page,

[www.facebook.com/](http://www.facebook.com/dogcommunityactiongroup)

[dogcommunityactiongroup](http://www.facebook.com/dogcommunityactiongroup)

which is also regularly updated.

CALLING POTENTIAL ADVERTISERS

Do you have anything to sell, or would you like to advertise your business in the Dog's Life.

Produced three to four times per year, Dog's Life goes out to all Dog Inn shareholders, as well as all village residents.

Adverts cost £20 for a full page, £10 for half a page and £5 for a quarter page.

Please contact us for further details.

tel 01254 433188

admin@thedoginnatbelthorn.net



The Dog Inn at Belthorn Community Freehouse

Patrick's VILLAGE SHOP



When the last remaining shop in the village sadly closed many years ago, the ability to grab those small forgotten items has meant an out of village car or bus journey, not always easy in winter or indeed convenient at any time of the year. As part of the commitment to provide community services, our village shop is located inside The Dog Inn pub and our bar staff or coffee shop volunteers will be happy to serve you. It offers a range of convenience provisions, goods & gifts and the fresh dairy products are produced from Belthorn's very own animals!

OPENING HOURS:

Monday: 2 - 8pm, Tues - Sunday: 12 noon - 11pm

Anchor Butter (from Belthorn cows*)	£2.25	Tin of Bachelors Peas	60p
Anchor Cheese (from Belthorn cows*)	£2	Tin of Spaghetti / Spaghetti hoops	from 25p
Fresh Milk (local)	60p/pint	Tin of sweetcorn	75p
Fresh Free Range Eggs (local)	£1.50 - ½ doz	Tin of Tomatoes	40p
Carrots (locally grown)	45p/lb	Tin of Tomato Soup	79p
Onions (locally grown)	10p each	UHT Squirty Cream	£1.50
Potatoes (locally grown)	60p/lb	Carnation Evaporated Milk	99p
Broth Mix	£1	Sticky Chocolate Puddings	£1.50
Bisto Gravy Granules	£1.39	Packets of Oreo Biscuits	80p
Oxo Cubes	£1.35	Tea Bags (Tetley/Twinings)	from £1.79
Colemans Sauces	£1.49	Cadburys Cocoa Powder	£2.15
Hp Sauce	£1.50	Kenco Coffee Smooth/Decaf	£3.15
Hellman's Mayonnaise	£2.39	Small Cartons Apple/Orange Juice	60p
Heinz Tomato Ketchup	£1.20	Cans of Pop	60p
Kingsmill Bread	£1	Bottle of Water	40p
Selection of Hot or Cold Pies	£1.25 each	Cartons of Cranberry juice (1 litre)	60p
Fresh T-cakes (packet of 4)	£1.10	Lancashire Evening Telegraph	65p
Kitchen Rolls	75p each	Yoghurt treats for dogs	£1
Toilet Rolls	25p each	Wide range of Children's Sweets	5p-10p
McDougall's plain flour 1.5kg	£1.50	Ice Lollies Selection	from 25p
Tilda Rice (egg fried/brown/white)	£1.20	Holden's Ice Cream	from £1.75
Marmalade and Jam	£1.60	Bars of Chocolate	50p
Dried Pasta	from 75p	Pringles (small)	60p
Tin of Tuna (John west)	£1.20	Various Crisps	from 50p
Tin of Heinz Baked Beans	75p	Stamps - singles/books of 1st/2nd class	
		Elspeth Thomson	
		Locally Crafted Cards	£3.00

* Our local dairy farmer is part of a cooperative and contributes towards production of these products

tel 01254 433188

www.thedoginnatbelthorn.net

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