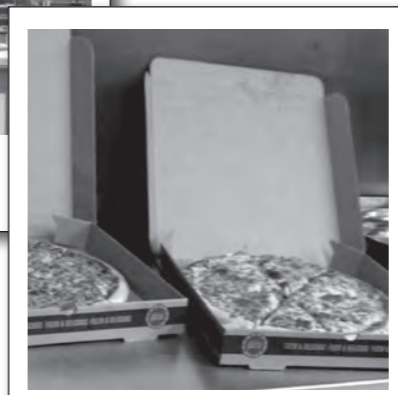


A Snapshot of food on sale in Stirchley.



San Marino Pizza



San Marino Pizza



The Golden Palace



The Golden Palace



Bournville Lane Fish Bar



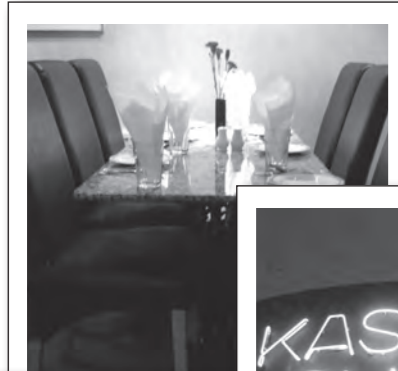
Bournville Lane Fish Bar



Wards Greengrocers



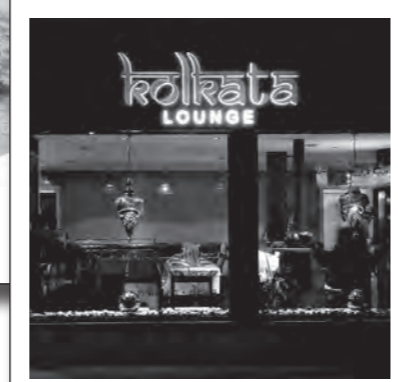
Wards Greengrocers



Akram's Kashmiri Cuisine



Kolkata Lounge



Kolkata Lounge



Akram's Kashmiri Cuisine

Did you KNOW?

It is well known that Stirchley and Ten Acres cooperative society played a leading role in servicing the food needs of the community of Stirchley Village - particularly as the village grew rapidly to accommodate workers at Cadburys. The collective trading of food was central to their philosophy.

In the early days many members kept pigs - one for the co-op and one for themselves- buying feed at wholesale prices. There was a pickle factory on Mayfield Road that processed beetroot and made fresh toffee apples.



Pigs for TASCOS



When you have finished reading the Stirchley Knows please pass it on to someone else so they can see what we are doing - especially if they are not a Prospector.

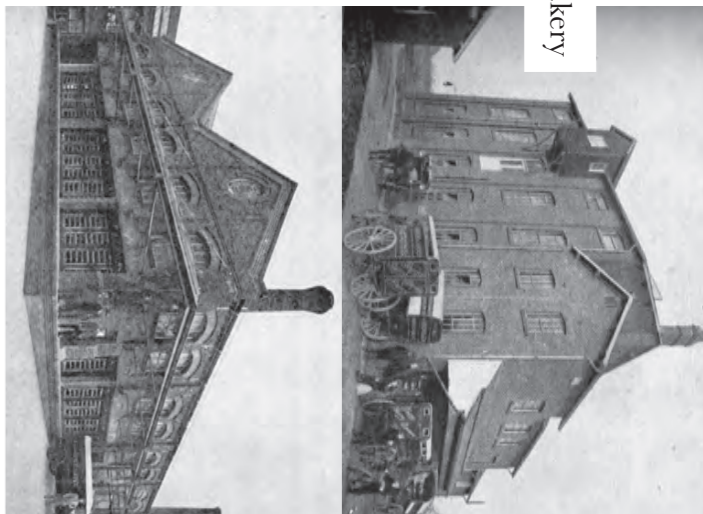
(reference: The Wheatsheaf, published by TASCOS)

LOST PROPERTY

The Co-operative Bakery

Making bread has taken place throughout Stirchley, from the Central Bakery on Pershore Road and on Hazelwell Street from 1905 (see pic, top). When production grew, land at Maryvale Road (see pic, bottom) was acquired from the Cadbury's and production started there in 1929. The new bakery could produce 2400 loaves and hour.

Now Stirchley is set to be the home of a bakery again with the soon to arrive Loaf - Community Bakery and Cookery School which will be located between the two old bakery sites.



readers' letter

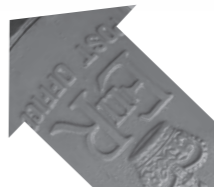
Send us your Stirchley letters: talktous@prospectors.org.uk

The 'edible park' is a key priority for the Friends of Hazelwell Park, making the park a useful source of food for local people. We can explore the hidden and not so hidden edible plants - and there is a lot there. New plants can be added which provide some sort of food product.

So far the Friends - and park ranger - have planted a wide range in: apple, cherry plum, hazel and pear. The aim is to plant more including soft fruits.

When you pick delicious fruit from our parks you truly appreciate the work of people who planted them years ago. We're sure that in the future, people will be thanking us.

There are a number of workdays planned for the next few months. To get involved email folparker@gmail.com or phone 07980 272 940.



Colour me in

Where is the best range of fresh fruit & veg available in Stirchley?

Answers to: talktous@prospectors.org.uk

DOMESTIKS
1450
0121-458 1516

THE WORLD'S BEST PORK PIE
AT THE
INTERNATIONAL EXHIBITION, LONDON, September 10th.
1st PRIZE AWARDED TO E. JEWELL.

Previously:
Pork Butchers

'Can Stirchley claim a new 'Worlds Best' and what would it be?'
talktous@prospectors.org.uk

Behind the shop front
- 1450 Pershore Road



Designed by:
Ellie Grey
Ryan Letheren
Kate Morris
Hannah Rose
with
Mark Murphy

Edited by:
Emma Larkinson
Jayne Murray

Previous issues of Knows available at www.prospectors.org.uk

Place Prospectors
community interest company



Stirchley KNOWS

Issue 5 | Free



We are celebrating eating and drinking in Stirchley – both old and new. The Wolsey sausage company is one of the few food producing companies left in the village - but there is a lot more going on than meets the eye. Keen food growers beaver away at

Hazelwell Allotments and reap the reward with an array of fresh produce - as do lots of gardeners in the village – even keeping chickens and bantams.

Jewell's Butchers (see behind the shop front) was noted for their Polony and Black Pudding as well as their pork pies - despite the unsettling sound of pigs being slaughtered in the yard accessed from Hazelwell Road! The pubs and beer retailers of Stirchley have served ales and wines for over 150 years – with many beer retailers closing but luckily we still have one of the best in Birmingham – Stirchley Wines.

Collective cooking at the British Restuarnt kept people fed during the war and now the lights of restaurants at night give Stirchley Village quite a different feel. Stirchley's food future looks set to remain diverse and we look forward to enjoying what's on offer!

The magazine is the face of Stirchley Prospects where it is designed and published, and is a slice of our activity. Keep in touch. talktous@prospectors.org.uk
Twitter: @PlaceProspectors www.prospectors.org.uk

nose of the month



We are accepting nominations for next month's nose, so please get in touch.