



Love Food

Love British Lamb. Love Hovingham Market

It's time to celebrate British Lamb. The Wall@Coulton are introducing Fair Price Lamb. Peter Stark explains "This is our usual top quality, tasty, tender lamb, but at a price that is fair. It's a price that is fair to you the consumer; you're paying the true value of what you are eating, no more, no less! You can make your purchase safe in the knowledge that a fair percentage of the price is going back to the primary producer. The person, who has kept the sheep, lambled it, sheared it, fed it, watered it and attended to all its needs throughout its entire life."

"All our lambs are born and reared on the farm here in Hovingham. Kept in a traditional manner to the highest farm assured welfare standards, fed on grass throughout the summer months, our sheep can be seen in the paddocks near the silage, all grown on the farm, is fed with some grain from a local Hovingham farm. When ready, our lambs go just three miles down the road to be slaughtered at Kirk's abattoir in Nunnington, where they are hung for the appropriate length of time to maximise taste and tenderness!"

"So in short what we are offering is a first class product at a price that is fair to both producer & consumer!" What a great way to enjoy British Lamb Week.



What makes Derwent Preserves special?
Owner Ruth and her husband grow their own fruit. Their secret is feeding the fruit



Family Kardamakis are celebrating 10 years in business. Yannis's Olive Oil is made from his own olive groves in Chania, Crete which he picks himself each year.

plants with organic compost and preserving the fruit as soon as it is harvested from the garden. Ruth has won the East Yorkshire Food Network awards for excellence in the smell, consistency and taste of her jams and is hoping to win again this year. Based on what Ruth's customers say, Derwent Preserves are simply the best.



Yiannis loves to cook and with some tips from his mum, he creates his own unique yet authentic recipes for his sundried tomatoes, hummous, tzatziki, tapenade and gigantes.



Ryedale Vineyards have had a phenomenal year so far with worldwide recognition winning two medals in the International Wine Challenge and three medals in the English and Welsh Wine of the Year Competition.

Did you know that Stuart is one of the major UK importers of vines for new vineyards? If you're interested in knowing about wines or vines, Stuart's your local expert.



Pretty Sweet of York is the creation of Natalie Harris whose passion is baking.

Natalie has been making gourmet specialised cakes purely as a hobby and has taken the plunge to make this a business starting out at the Hovingham Village Market.

The road to success is paved with buttercream!

Come and meet our new guest stall holder - Zoe Secrett. Zoe has developed a range of handmade products, all inspired by her love of nature, horticulture and family farming background and as a trained aromatherapist. Zoe combines her creative talents with interior design skills and aromatherapy. Items range from beautiful silks, tweed, and cotton poplin to scented pillows and to selected aromatherapy items and seasonal goods. All are made/crafted by Zoe in small batches using high quality materials.



Also new is Judy's Jewels with hand made jewellery using a variety of materials.

Judy says "this grew out of my love of freshwater pearls and semi precious stones. I also use glass beads and crystals to create designs."

"I like to make simple wearable pieces that show the beauty of the gems and beads. I love colour and have recently been making a range of pendants in polymer clay."

RACE NIGHT

A FUNDRAISING EVENT FOR
HOVINGHAM BOWLS CLUB
DOORS OPEN AT 7.00 p.m.



On **Saturday 5th September at 7.00pm**, Hovingham Village Hall opens its doors for Race Night. Buy your Race Card at the Market for £7.50 including a buffet supper. Bring your own bottle. There's a raffle too with exciting prizes to be won. All proceeds in aid of Hovingham Bowls Club.

Coming soon...Get ready for the funniest shaped vegetable or fruit competition. At our **Saturday 3rd October** market, bring along your funny shaped veg or fruit. Start looking now for your prize winner.



The Hovingham Village Market



Awards

Duke of York Community Initiative Award 2014
Best Yorkshire Farmer's Market 2012 awarded by the Yorkshire Life
Yorkshire Rural Oscars 2012 awarded by the Countryside Alliance
Most Improved Green Market 2011
UK's Greenest Market 2010 awarded by the National Market Traders Federation

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