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**Fill your shopping bags this Saturday** with produce from the creators of delicious cakes, Ryedale honey, beef & pies, locally grown vegetables, cut flowers and plants, eggs, lavender, heavenly bread, real butter, cheese, jams & preserves, Thai & pan Asian food, vegetarian pastries, apple juices, real roast coffee, sausages, burgers & bacon, fish, rape seed oils, delicatessen, pickles, and gluten free foods.

We've also **talented local artists** specializing in stained glass, photography, textiles, limited edition prints & fabrics and a blacksmith.

You can buy chopping boards and place mats, bags, jewellery, cushions, noticeboards, walking sticks, ladies fashion, greetings cards, lampshades, door stops, soap creations, gloves, scarves, children's clothes and much more. **Hovingham - A special community. An exceptional market.**



This month's Community Café is run by the **Hovingham Action Group**. The Action Group are volunteers who support the running of the:

- Hovingham **Village Website**
- local **Environment** including the maintenance of the church **clock** and **Wildlife**
- **Market** and website
- maintain and develop the **Playground**
- **Neighbourhood Watch**



**Try your hand at bowls** Have you ever wondered what it's like to play bowls? Hovingham Bowls Club are offering free coaching and taster sessions for all ages on their pristine bowling green adjacent to the Market. Come along and have an informal chat to members of the Bowls Club and flex your arm muscles too. Bowling takes just seconds to learn - and the rest of your bowling career to master. Hovingham Bowls Club play all year round.

Come along and learn more about **Healthwatch North Yorkshire**



Our new Guest stallholders this month are John and Alison Leith, who offer home delivery Oscar Pet Foods



Meet your local Police Community Support Officers





**At the Market, find out more** about the story behind Orkney's amazing Italian Chapel "The micro-cathedral in a Nissen hut".

- A brilliant U-boat attack;
- British naval complacency;
- a major tragedy;
- Churchillian cunning and incisiveness;
- a triumph of the human spirit;
- incredible, improvised craftsmanship;
- a lasting legacy of peace & friendship

described by Rob Thompson.

Tickets £12 including wine and canapés (pre-bookings only) available for this unique reception & illustrated talk on Thursday 13th October, 6:30 for 7pm Hovingham Hall. All proceeds to the Roof Fund at All Saints' Church.



**How do you start a business making pickles** when you have spent fifteen years of your working life managing Pret a Manger in the North of England, opening the first Pret a Manger in New York, enjoying the excitement and commitment of big business?

Well, you buy two jam pans and two wooden spoons and set off on an exciting adventure.

There must be an element of risk and adventure coursing through Sarah Puckett's veins. All her family were seafarers and sailed the seven seas and would often bring exotic spices home. Sarah's grandmother used them when she was making her pickles and her father made spiced pickled onions.

In the three years since Sarah began, she has appeared on television with Kirsty Allsop and the celebrated chef James Martin, and won five gold great taste awards. Recently she won the taste of Yorkshire white rose award.

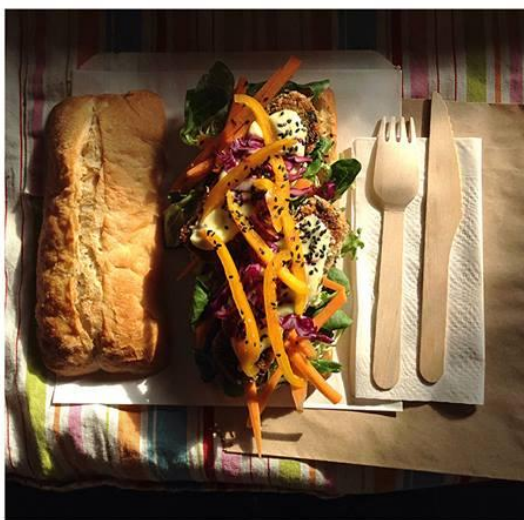
From very small beginnings and coming to Hovingham Market Sarah has increased her turnover 100% each year and now supplies outlets in London, Chipping Norton, Birmingham and Guernsey.

Sarah is very committed to sourcing British ingredients using British cider vinegar and British sugar and she uses less sugar because the vinegar is so good and her chutneys are lighter and very versatile.

From two jam pans and two wooden spoons she has now invested in a state of the art Italian jam pan

From small beginnings and a stall at Hovingham Market great pickle makers grow.

Graham Mason



*Thank you for organising such a great Market, it's a delight to be a part of it!*  
Kate, Mind for Cooking



# The Hovingham Village Market



## National & Local Awards achieved:

Finalist North Yorkshire's Best Community Project 2015

The Duke of York's Community Initiative 2014

Best Ryedale Rural Community Group 2012

Yorkshire Life - Farmers' Market of the Year 2012

Countryside Alliance - Yorkshire Enterprise Winner 2012

Best Ryedale Rural Community Group 2011

NMTF Britain's Most Improved Green Market 2011

Best Ryedale Rural Community Project 2011

NMTF Britain's Greenest Market 2010



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This month's **Market Manager** is Murray Stewart





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