



The Hovingham
Village Market

* Fresh * Local * Seasonal * Community * Market *



Market News

7th October 2017

Happy 8th Anniversary of the Hovingham Village Market



Our first market was in October 2009. A big thank you to all our visitors, stallholders, community and volunteers. Together you ensure the continued success of our special community market.



Autumn and the season for vitamin packed squash, gourds, marrow & kale

On Saturday 7th October, with the culmination of harvest, we present locally farmed, seasonal produce and wonderfully attractive food. One of the characteristics that makes the Hovingham Market special is that the provenance is known and visitors are often served by the farmer or maker in person.

Stallholder Doug Stark's favourite way to enjoy squash is to cut it into wedges, de-seed, bake in the oven and then drizzle with honey. Simple and delicious.



"My favourite market treat is the Pear & Apricot chutney from Puckett's Pickles. I could eat whole jar (but I stop myself). It is so delicious."

Martyn Boothroyd, regular Market visitor

Sugar and spice and all things nice at the Hovingham Market

www.hovingham-market.org.uk

In the news

If you missed the recent article about the Hovingham Bakery and the Hovingham Village Market, here's the link [Yorkshire Post](#)

This month's Community Café is operated by St George's Church, Scackleton. Rolls for our exceptional bacon butties are supplied by the Hovingham Bakery and bacon is from The Wall@Coulton.



Photos: Caroline Davis

Look out for this month's Community Stall:



Royal National Lifeboat Institution (RNLI)

selling charity Christmas cards, to delight our "Christmas early bird" shoppers

[**www.hovingham-market.org.uk**](http://www.hovingham-market.org.uk)



"Kale crisps are my favourite. Wash and dry the kale. Remove any thick stems. Tear the leaves into bite sized pieces. Coat well with oil (I use Yorkshire Oils) and salt. Spread onto a baking sheet and bake for 5-10 minutes until crisp, shaking to turn. Take care not to burn. Resist eating before you place them in a bowl. So e-a-s-y and delicious"

Caroline Davis, Hovingham Market Volunteer

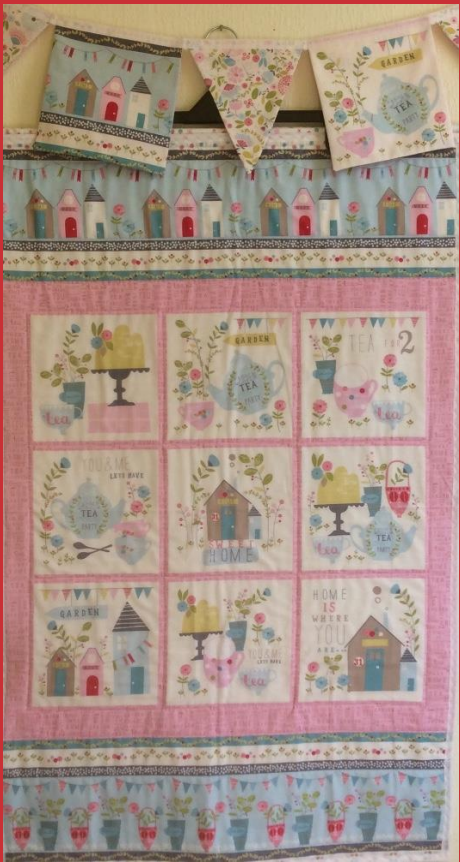


Our October Guests are:

- Hel's Bowls for quality soup using locally sourced ingredients
- Derek Jarman & Sue Jackson for handmade jigsaws & drawing templates

www.hovingham-market.org.uk

Bespoke Bunting, better known as "The Bunting Lady" loves the atmosphere of our special village market. For the October market The Bunting Lady will be introducing a number of her new designs for Christmas i.e. bunting, wall hangings, Advent calendars and table runners as well as a varied selection of bunting for the home and garden, children's bunting and soft furnishing including new lovely autumnal cushions made with Laura Ashley fabric.



Spotlight on TheWall@Coulton



Who would think of running a farm and selling from a wall? It takes a very special type of family to forgo the usual type of outlet and diversify.

Well, the Stark family fit into that category. Since the 1970's father Doug, mother Janet and their two sons Pete and Chris have run some 350 acres of rented land to produce pork, lamb, potatoes, kale, parsnips, very sweet carrots, onions, wonderful eggs (be careful not to run over the hens) and much more. In the spring Doug enters the fray with his bedding plants and flowers. Chris runs the vegetable side whilst Pete looks after the pigs and sheep.

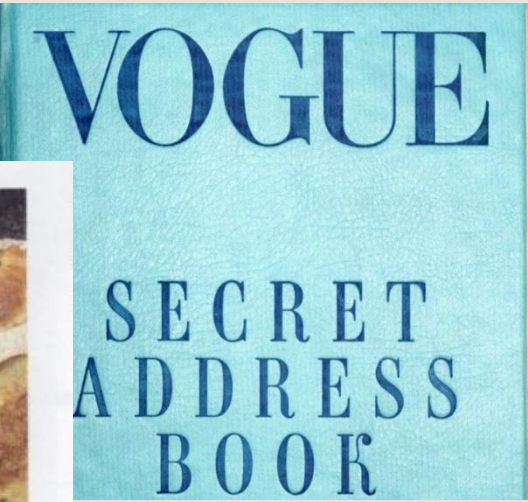
The Wall enterprise is a great example of family teamwork. They have a strong reputation locally for very good vegetables, full of flavour and excellent pork and lamb. All the bacon and the sausages in the butties at the Hovingham Village Market come from The Wall.

The family also plays a large part in running and supporting the market. They have had a stall since the market started and Janet, who was a schoolteacher in a previous life, has attended every market since its inception.

As Chairman of the Market Group, Pete Stark runs a tight ship aided by brother Chris as Vice Chairman. Behind the scenes Phil and Ann Chapman do a remarkable amount of work and together with a loyal band of volunteers, market managers, our community, stallholders and visitors, make Hovingham Village Market a great success.

Graham Mason

Congratulations to Haxby Bakehouse listed in Vogue's Secret Address Book, October 2017 (Who to know and where to go: an insider's guide to everything)



Bakeries



HAXBY BAKEHOUSE
Just outside York, Haxby Bakehouse sells delicious variations on traditional loaves: think sourdough with sunflower and malt. Visit the delicatessen on your way out to pair your selection with one of their local artisan cheeses. *Ryedale Court, Haxby, YO32 3SA (01904 765878)*

E5 BAKEHOUSE
Make the pilgrimage to this converted railway arch to try the Hackney Wild spread with goat's cheese and honey. You're guaranteed to bring at least another three loaves home. *395 Mentmore Terrace, E8 3PH (020 8525 2890)*

PÂTISSERIE SAINTE ANNE
Hammersmith's own French bakery has a pastel pink shopfront that wouldn't look out of place in a Wes Anderson film. So too their croissants, mini gateaux and eclairs. *204 King Street, W6 0RA (020 8563 2046)*

VOGUE SECRET ADDRESS BOOK

New designs for October by Kristel, Zebramingo:

- A3 sketchbook bag
- yoga bag (for men & ladies) with a deep zipped pocket inside
- bag-in-a-bag superhandy to have on standby



Welcome from our October Market Manager

Graham Mason



2017 Market Dates

Saturday 7th October

Saturday 4th November

Saturday 2nd December

Saturday 16th December

National & Local Awards

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

MARKET NEWS

You can receive your FREE copy of MARKET NEWS, prior to each Market, by subscribing on the website at www.hovingham-market.org.uk/subscribe

Thank You

www.hovingham-market.org.uk