

Creaton Village Shop & Post Office Newsletter



Issue 08

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Anyone for Squash?



Thanks to all hyper-local suppliers, the shop is now filling up with squashes, marrows and pumpkins of many sizes. As it is October, these jolly pumpkins may be the thing to put on your doorstep at the end of the month - or just dig out the flesh and make a lovely pie!

Getting a Taste for Christmas

The Editor knows that it is probably much too early to be thinking about Christmas, but one of the many things we are learning about running a shop is that of planning ahead. And in this case, it means that we need to start planning Christmas - and help you to plan as well.

Two important parts of Christmas are good drinks and good cheese, things that go naturally together. So, we thought it would be a great idea for you to come and try some cheese from our new supplier and to wash it down with a sample of wine from our independent supplier.

Interested? We thought you would be! At the Tasting you will be able to order your drinks for the festive period.

The tasting will take place in Creaton Village Shop and Post Office on **Thursday November 1**, starting at 6:15pm.

Opening Times

Shop & Post Office

Monday to Friday

07:30 - 18:00

Saturday & Sunday

08:00 - 12:00

New Cheese

Running a new shop is a tremendous guessing game. What will sell? What won't sell? How many will customers buy? Creaton Village Shop is still finding its feet and making changes as customers' needs become clearer.

For many cheese is something that has to be got right (Ed: me included) and here we have hit the nail on the head.



Our new supplier is **Fowlers** of Earlswood who have been making cheese since 1670 and have an extensive range of home-produced hard-pressed cheeses.

For local cheese aficionados, they also supply Hamm Tunn Dairy's Cobbler's Nibble, a cheese not easily found in Northampton's supermarkets, but it is in Creaton!

We are buying local - are you?

At Creaton Village Shop and Post Office we are really keen to promote local manufacturers and suppliers. We do this because we want to support local businesses. We do this because we care about the road and air miles that the produce travels to get to Creaton. And we do this because we want to bring you the best in food and drink. You will be surprised how much has travelled no further than 50 miles.



Most Marvellous Baking is a small company based in Northampton that produces tasty food and snacks that are gluten-free. These seed crackers were a hit at the 2016 Carlsberg Food & Drink Awards and are a hit with CCBS Chair Charles Matts as well as half of our customers judging by the speed they fly out of the shop.

In addition to these delicious snacks, (and the muesli and the granola), a bird tells me we could soon be stocking Miss Millie's Most Marvellous Pies. Hoorah!!

Gallone's have been supplying ice cream to Northampton residents since 1895. Their website says that they make over 32 different flavours of traditional ice cream and sorbets.

Here are three that we stock in Creaton Village Shop. If you have a favourite flavour, tell one of the staff and we'll see if we can get it for you. Why make that special trip when can have it delivered to Creaton Village Shop?



All the way from Bottom Farm in Hargrave, **Farrington's Oils** have been a great success story. Their bottles can be found on supermarket shelves all over the country, but for Creaton Village Shop, they only need travel 30 miles from the other side of Wellingborough.

Not only is the product local and outstanding but its environmental credentials are amongst the best. Like the crops grown by our local Brixworth Farming, Farrington's crops are rigorously assessed against the LEAF Marque Standards of sustainability and care of the environment. (For more information about the LEAF Marque, go to www.leafuk.org)

When it comes to alcoholic beverages, we are very spoiled in this part of the country. There are micro breweries popping up all over the place including Creaton's own **Creaton Grange Ales** and there are also wine producers and cider makers.

You may remember a company called Saxby's that used to make pork pies and sausages, apparently a favourite of James Bond actor Roger Moore.

When that business came to an end in 2008, the farm looked at ways of diversifying and in 2011 **Saxby's Cider** was created. Now the prancing pig, saved from the chop, happily leaps across their labels and into Creaton Village Shop.



A Note from Creaton Community Benefit Society:

At the AGM last month, the following people were elected to the CCBS Management Committee:

Charles Matts, Michael Rogerson, Bill Warden, Patsy Hollingum, Ben Hall, Simon Robinson, Jane Kimberlin, James Hill and Richard Hollingum.

If you would like to be part of the CCBS team, contact Charles on charles@creatonvillageshop.co.uk

Volunteers

We are always looking for people to extend our fantastic volunteer force. If you are able to give a few hours a week to work in the shop, or would like to help out in some other way, contact Patsy Hollingum for a chat on 07876 690348 or email volunteers@creatonvillageshop.co.uk