

On the first day of Christmas, my local deli gave to me: Yorkshire goodies to try for my tea

Hunters of Helmsley showcases local producers with a series of instore events

'Britain's Best Shop' Hunters of Helmsley has announced a series of local producer tasting events in the run up to Christmas, to help shoppers find some new ideas for the festive season.

With everything from Sloe Gin and Christmas Fancies to fine cheese and locally-produced preserves, shoppers will have the chance to ask questions of the experts and get recommendations of how to use the products, as well as having the opportunity to taste them. All of the products on show have been produced in Yorkshire, within a 60-mile radius of the shop, although most are within half that distance.

Christine Garnett, who owns the Hunters of Helmsley deli with husband Chris, said: "We work with so many wonderful local businesses, and it's a key part of the Hunters' philosophy to support local producers and suppliers when we can. Why would we not, when there's so much world-class food and drink made on our doorstep? So, these series of 11 tasting events will provide a great opportunity to let visitors and shoppers try out a wide variety of what the county of Yorkshire can offer!"

All Saturday tastings will run from 11am until 3pm, whilst Friday tastings will start at 10am.

DECEMBER

- **Saturday 2nd - The Fruity Kitchen (Sutton on Forest)**
Meet 'Hannah Jam', one half of the mother and daughter team responsible for creating Hunters' delicious range of marmalades, jams and chutneys. Taste several of the delicious preserves available – including some festive favourites!
- **Saturday 2nd – Ryedale Vineyards (Westow)**
Ryedale is the most northerly commercial vineyard in the country. From Strickland Red and Yorkshire's Lass to the Taste of Paradise Sparkling Blush, you won't be disappointed.
- **Friday 8th - Rosebud Preserves (Masham)**
Rosebud Preserves prides itself on the careful sourcing, generous quantities, simple balanced recipes, no additives, preservatives or pectin, unrefined cane sugars and skillful cooking which goes into every one of its products. Why not come and try for yourself?
- **Friday 8th - Ampleforth Abbey Cider (Ampleforth)**

For more than 200 years the Benedictine monks of Ampleforth Abbey have been growing apples in the Abbey Orchards. With that kind of heritage, it would be a shame not to try some of their most popular ciders and liqueurs, such as pear brandy.

- **Saturday 9th - YO Bakehouse (Malton)**

YO Bakehouse is an artisan bakery based in Ryedale, devoted to supplying the best brownies, tarts and meringues in 'Gods own county'. They've succeeded.

- **Friday 15th - Ampleforth Plus Chocolates (Ampleforth)**

The Ampleforth Plus chocolate factory is one of six social enterprise businesses run by Autism Plus. It trains and provides work experience to adults with autism, enabling them to better access full-time employment. The result is unbelievably beautiful chocolate truffles and delicious bon bons.

- **Friday 15th - Shepcote Marzipan Fruits and Christmas Fancies (Driffield)**

Made from a secret, traditional recipe and skillfully crafted by hand, each product is individually perfected and looks amazing. Come and see if the taste matches...

Hunters has been based on Helmsley's Market Place for 27-years. In 2015 it was revealed to be Britain's Best Small Shop at a House of Commons ceremony, having been selected from hundreds of entries by an independent panel of judges.

For more information about Hunters of Helmsley visit www.huntersofhelmsley.com or follow them on Facebook/Twitter.

Ends

For further media information or photography contact: Shona Nutter on 07714 953919 or shonanutter@googlemail.com

Notes to editors

Hunters is a renowned deli based in the picturesque village of Helmsley in North Yorkshire, awarded the accolade of Britain's Best Small Shop in 2015 at the House of Commons.

It stocks an extensive range of fresh and store cupboard foods, and a wide selection of alcoholic and soft beverages, attracting customers from well beyond the region keen to take advantage of the unusually wide range of products available. Proprietors Chris and Christine Garnett have run Hunters since 2008.

The ground floor of the store, which is on Helmsley's busy Market Place, sells fresh produce, including home-cooked beef, pork and ham, a wide range of cheeses, savoury pastries, homemade ready meals, bacon, sausages, freshly made sandwiches and selected seafood. The upstairs is an 'Aladdin's Cave' of jams, chutney, pickles, tea and coffee, spices, international delicacies, individual chocolates, unusual cookery ingredients, biscuits and cakes. In the unlikely event customers can't find what they're looking for, the staff are happy to order it in.

The majority of the products on offer are sourced from within the Yorkshire region, and supporting local suppliers is a key part of Hunters' philosophy.

Speciality hampers are available all year round via the website and can be delivered across the UK, along with Hunters' own label preserves, chutneys, relishes and pates, made just outside York.

Products can be bought in store (open 8am to 5.30pm, seven days a week) or ordered via the telephone for delivery across the UK.

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