



Slade Barton | Payhembury | Honiton | Devon | EX14 3HR  
Tel: 01404 841856

## Your Community Shop

Newsletter

November 2014

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### Christmas goodies

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Yes, it's that time of year again and we are delighted to be able to offer free-range turkeys and geese from the same local supplier we have used in previous years. We have received nothing but praise from our customers in the past and are very happy to recommend this top quality poultry, which we are selling at very competitive prices. Turkeys will cost £7.68 per kg up to 9kg in weight and £6.72 per kg over this weight, whilst goose is priced at £9.72 per kg.

Order forms will be available in the shop from Monday 24th November to be completed and returned no later than Friday 12th December please. Your order will then be ready for collection on Tuesday 23rd December in the Parish Hall from 9am until midday.

When ordering your poultry why not take advantage of the Christmas order form to request your vegetable, delicatessen, dairy and fruit items too? They'll be packed and ready for collection on Tuesday 23rd December along with your turkey or goose. What could be easier?



The shop is also stocking a range of foodie gifts and who doesn't like to receive a present of delicious biscuits, preserves, chutney, chocolates or wine? We have some tempting treats that would be perfect for the man (or woman!) who has everything. Don't miss out on the panettone, which is presented in a beautiful tin, so no wrapping required! Check out the award winning Figgy's Christmas puddings too.

We are also taking orders for Christmas cakes and mince pies to be made locally by Hoop Farmhouse Fayre. Please could we have your orders for these items by Sunday 30th November.

If you would like to make your own food gifts, what about trying the recipe below? It is perfect for children to make with just a small amount of help. We will be selling five cellophane bags plus gift tags for 75p, so this is an affordable way for all the family to give presents this year.

#### **Florentines** (all ingredients can be found in the shop)

50g butter  
50g demerara sugar  
50g golden syrup  
50g plain flour  
6 glace cherries, washed, dried and chopped  
50g chopped mixed nuts  
50g flaked almonds  
120g plain chocolate



Heat oven to 180°C/Fan 160°C/Gas 4. Line a baking sheet with non-stick parchment. Melt together butter, sugar and syrup. Remove from the heat and add the flour, cherries and nuts. Stir carefully until well coated. Make into small balls (or heaped teaspoonfuls) and arrange on the baking sheet allowing plenty of space for them to spread. Bake for ten minutes, or until flattened and golden. Allow to cool until firm and carefully place upside down on a rack. Melt the chocolate and generously coat the back of each florentine and allow to set. You might decide to test the odd one for quality control!

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## Shop news

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The committee were delighted to share amongst five village organisations, the £500 profit raised over the last year by the weekly shop raffle:

- Friends of Payhembury Primary School to help fund ground cover under the climbing frame
- The Parish Paper to pay towards printing costs
- Payhembury Church to go towards the purchasing of children's books
- Tea and Bingo Club to contribute to their monthly costs
- Payhembury Tennis Club to enable them to replace the damaged net

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Did you notice the article about the shop in the Express and Echo recently? Journalist Lucie Simic popped in one weekend to grab a few groceries and wrote: 'Wonderful local shop...stocks all the basics and so much more...what impressed us most was the friendly staff...I was amazed.' Thank you Lucie!

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We are now stocking a new range of meats that you might like to try:

Beef in puff pastry

Meatballs in Italian sauce

Roast chicken breasts

Venison burgers

Cubed venison for casseroles

Faggots

Meat is delivered every Thursday morning. If you would like a special order please phone Paula Nelson on 01404 841232.

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The new drinks machine is proving very popular so as the weather gets colder, and the days shorter, why not help yourself to a comforting hot chocolate, warming latte or reviving cup of tea all at £1.50?

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## Meet the committee

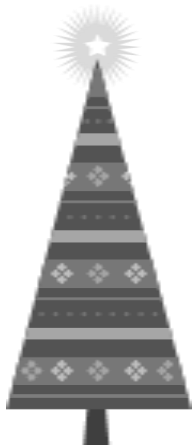
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Introducing himself this month is committee member Tim Woolgar, another stalwart of the village shop. Tim has lived in the village since 2005 and has yet to learn everyone's name. He has been involved in the shop since its start as an idea and took responsibility for the overall look and design of the store. He tried to make it feel like a village shop that has an identity and not any old convenience store - he hopes he's achieved that aim. Often seen in the shop in varying states of hairiness he will say hello and chat at any opportunity and he may even ask your name but please don't expect him to commit it to memory.

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## Opening hours

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Monday to Friday 8am – 7pm

Saturday 8am – 1pm

Sunday 8am – Noon

### Christmas

Wednesday 24 December 8am – Noon

Thursday 25 December Closed

Friday 26 December 10am – 11am

### New Year

Wednesday 31 December 8am – Noon

Thursday 1 January 8am – Noon



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## Thank you for your support

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