Providing employment opportunities for local, young people.

Here at Drewton’s Farm Shop, we pride ourselves on stocking food, drink and gifts from Yorkshire-based suppliers and producers. We extend this commitment to supporting the regional economy by doing all we can to create employment opportunities for local people. That’s why we’ve recently taken on three young apprentices – David Greenheld (19), who works in administration; Kristian Whitehand (17), who works as a chef; and Jack Griffiths (19), who works in our Butcher and Baker departments, and as a chef.

Katie Taylor, proprietor of Drewton’s Farm Shop, said: “David, Kris and Jack have come to us from different colleges, and we work closely with their managers to nurture and guide them. We try to encourage them in their work and give them a broad experience in a variety of different areas. We’re encouraging them to keep a diary of their tasks to show to their tutors.”

“It’s a great believer in giving young people hands-on, practical experience of the world of work to help them take their first step on the ladder towards their chosen careers. I believe that their time with us as apprentices will set David, Kris and Jack in good stead for the future. We hope to be able to offer further apprenticeship opportunities in the future.”

“It’s brilliant, educational and fun” ... Jack

“Each day at Drewton’s brings new challenges and responsibilities to embrace” ... David

“It’s given me great experience and an opportunity to go further in this career” ... Kris

“Drewton's has given David the opportunity to learn skills on the job and everyone has been really supportive. We could do with more employers like this!” ... Sara, East Riding Council ENQ Assessor

“It has been a fantastic opportunity for these apprentices to learn so many business skills which will help them in their future careers.” ... Emma, Shaw Trust

The company strives to invest in their staff by offering them opportunities to gain these qualifications and experience. Katie, the owner, played an active part in the induction and supported Jack in the choosing of suitable units for his NVQ aspect. It is clear to see that Katie wants her staff to acquire the relevant qualifications and ensure that all her staff work to the required standards of the organisation. My first assessment with Jack showed an excellent start to his apprenticeship.” ... Debbie, East Riding College Assessor

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Farm shop opening hours:
Monday to Friday - 9am to 5pm
Saturday - 10am to 5pm
Sunday - 10am to 4pm

Evening dining opening hours:
Friday - 4pm to 9pm (Children eat free)
Saturday - Supper Club 6.30pm to 10pm

*Please note that we will be open on Bank Holiday Mondays throughout the year.
Here’s a look at what’s coming up at Drewton’s:

**October**

**Monday 8th:** Drewton’s Farm Shop is two years old today! Happy Birthday to us!
And we’re celebrating by hosting a fantastic Introduction to Chocolate-Making demonstration to also mark British Chocolate Week. Celebration cocktails and canapés will be served from 6:30pm followed by a 2hr workshop, starting at 7pm, with specialist chocolatier and chocoholic Sophie, from York Cocoa House, who will guide you through a heavenly journey, teaching you the skills of ganache and truffle making, the professional art of tempering and other recipes. If you have a sweet tooth, or would like to impress your friends and family with handmade chocolate gifts for Christmas, then this is one not to be missed, for just £35. (NB … you also take your very own creations home with you!)

**Wednesday 31st:** Hallowe’en fun for children... We’re staging a spooky Hallowe’en tea party at 4pm for children aged 12 years and under. This is a fun, safe alternative to going out trick or treating and there will be prizes for the best costumes. There’s an admission fee of £10 per child, which includes a Hallowe’en-themed meal. Parents will receive a free tea or coffee. To book a place for your child, call 01430 425079.

**November**

**Friday 16th:** Christmas Shopping Extravaganza and ‘Fruits of the Forest’-themed dining and wine pairing event: The countdown to Christmas officially begins with a late night shopping experience that will mark the start of our Friday late night openings. A selection of our Yorkshire-based suppliers will attend to give demonstrations and tasting. They’ll be showcasing lots of scrummy treats for the festive season, including salmon, wines, Christmas puddings, cheeses, pork pies, chocolates and lots more. Our latest range of Christmas gift hampers will be on sale and we’ll be taking Christmas food orders too. There’ll be Christmas carols, as well as a Christmas raffle with the chance to win a hamper, wine tasting and lots of great offers.

**Please note:** From 16 November onwards, we’ll be open until 9pm every Friday until Christmas. The café will be closed from 6pm. A set, themed menu will be served in the restaurant at 7pm featuring seasonal ingredients from the Drewton Estate. Each course will be accompanied by a carefully chosen wine. The Fruits of the Forest dinner is priced at £30 per head and tables must be booked in advance by calling 01430 425079.

**Wednesday 21st:** Join us for our second Annual Ladies’ Day in aid of Yorkshire Scan Appeal, which is raising funds to buy equipment for research into the non-surgical treatment of certain types of cancers. This is a great opportunity to treat yourself or treat the whole family! With our Friday late night Christmas shopping events taking place from November 16 onwards, you can combine a meal out with a little Christmas shopping.

**Friday evenings at Drewton’s:** The last day of the working week is ‘Surf or Turf’ night at Drewton’s, when you can choose either fish and chips or steak and chips. What’s more, our child eats free for every adult meal purchased, which means that you can afford to treat the whole family!

**National Curry Week - October 8 to 14:**
There’s nothing more warming than a homemade curry on a chilly autumn evening. National Curry Week takes place from 8 to 14 October, so we thought it was the perfect time to put together a great value bundle deal. Look out in store for a bag containing all the ingredients you need to make a hearty curry at a discounted rate, along with a recipe card.

**Loyalty cards:** Due to popular demand, we are re-introducing our Loyalty Card award scheme. For every £20+ spent in-store or in our restaurant, you will receive a stamp. Collect five stamps to receive a £5 voucher. To coincide with our 2nd anniversary, this offer now includes Kitchen, Tearoom and Supper Club as well as the Farm Shop.

**New Autumn Menu:** Our new, autumn daytime menu is now available and, in response to feedback from some of our regular customers, it sees the return of some old favourites. To coincide with the new menu launch, we’re also introducing a new wine list and some interesting twists to our coffee options, including flavoured syrups and seasonal specialities.

**Holiday cottage winter offer**
We’re offering great deals on winter stays in our fabulous, five-star rated holiday cottages, which are located right here on the picturesque Drewton Estate. Book a stay in December 2012 or January, February and March 2013 at the following discounted rates:

- Two nights: £240
- Four nights: £295
- Seven nights: £350

Please note, the offer excludes New Year 2012 and the February half-term in 2013, and runs until 29 March. To find out more about our holiday cottages, visit: www.drewtons.co.uk/pages/cottages

Kath’s scarecrow wins the votes: We received a great response when we threw down the gauntlet and asked you all to create your own scarecrow for our Bank Holiday weekend festivities in August. We were overwhelmed with the number and quality of entries that we received. The overall winner - as voted for by visitors to the shop throughout the course of the weekend – was Kath Brown with her ‘Queen of Hearts’ scarecrow. The event proved so popular that we’ll be holding something similar next year.
Christmas gift hampers now on sale!

There’s no excuse for leaving your Christmas shopping until the last minute as we’ve got a great selection of gifts in store, everything from cushions and homeware to woodwork, paintings and photography. Plus, we’re already taking orders for gift hampers. Speak to Ann about your budget and requirements, and she’ll be happy to create a bespoke hamper for you. Alternatively, buy one of our DIY hamper kits, which include a tray, wrapping and ribbon, and fill it with the products of your choice to create your own, unique gift hamper. The last date for Christmas gift hamper orders to be placed is Friday December 14.

STOP PRESS!

• Drewton’s shortlisted for regional tourism award: Exciting news; we’ve been shortlisted for a prestigious accolade by regional tourism body Welcome to Yorkshire!

Drewton’s Farm Shop has been selected as a finalist in the ‘Taste’ category at this year’s White Rose Awards, which aim to recognise the very best of Yorkshire’s tourism offering.

Katie Taylor, proprietor of Drewton’s, said: “We’re really thrilled to be shortlisted for this award as it means that we’re among the very best in Yorkshire when it comes to championing local, seasonal produce, which is something that we’ve always been committed to. It’s a huge honour to reach the shortlist and we know that competition in this category will be fierce.”

The winners of the 2012 White Rose Awards will be announced in October.

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