

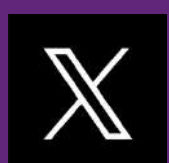
The Wren

Issue 69

August 2026



Together Everyone Achieves More



@JennyruthW



@jennyruthworkshops



@JennyruthWorkshop



www.jennyruth.co.uk



[jennyruth-workshop](https://www.linkedin.com/company/jennyruth-workshop)

Contents



Letter from the Deputy Editor

My name is Justine.

I'm really enjoying Jennyruth as it lets me be creative and be more independent.

I enjoy getting up every day and coming here, it feels so welcoming and everyone is so friendly.

You always leave with a smile on your face.

I am very excited to take part in some shows.

Enjoy the magazine!

Justine

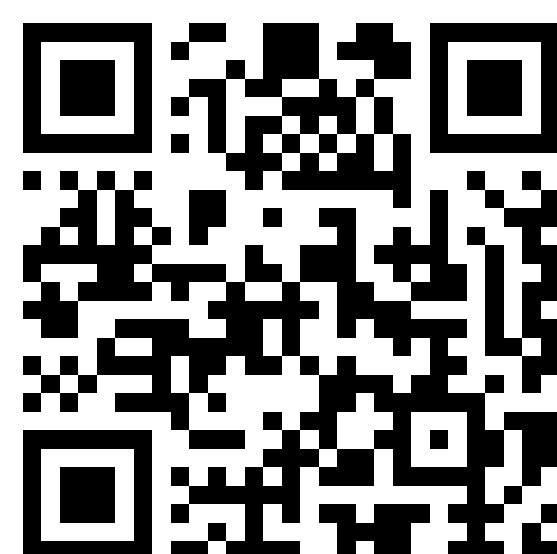


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This is a link to a short online survey about this magazine, The Wren.

Please give us honest answers with as much detail as possible. Your feedback will be anonymous and ensure that we create a magazine that you will enjoy.

[Click here to view the Survey](#)



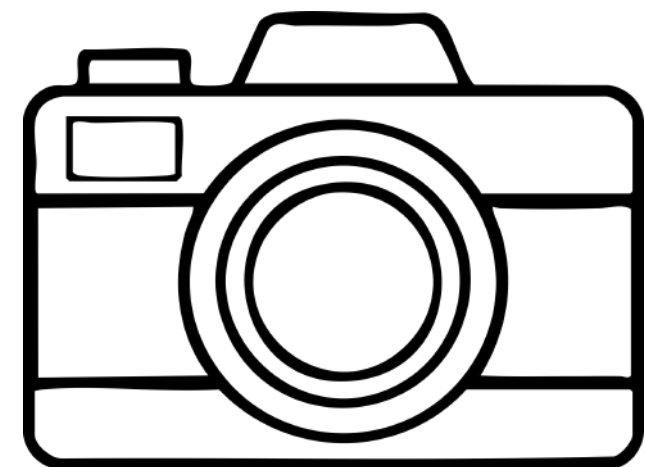
Meet the team

Editors Shelley Atkinson & Anna Smith

Chris Cehexe **Tremendous Typer and Reporter**



Sam Manning Photographer Extraordinaire and Quiz Master



Justine Pinder **Deputy Editor & another tremendous typer**



Ellen Hirst **Another tremendous typer**







Visits and Events



Forest School Summer Fair

I went to the Forest School and sold our amazing products. I went with Avril, Liam and Emma. I was chatting to delightful customers.

The job I was doing was using the Zettle.

The weather was a very hot and sunny day. I had a lovely time.

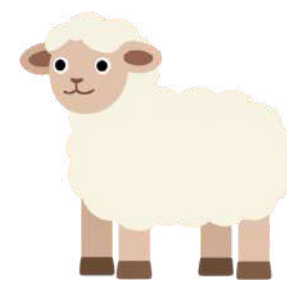
My favourite part was showing our products to customers.

By Chris



Great Yorkshire Show

Day 1



I went to help on the first day, we started by putting the price labels on the products. We spoke to lots of customers. My favourite bit was walking around and looking at the animals and trying on some funny hats. My favourite animals were the sheep.

By Ellen

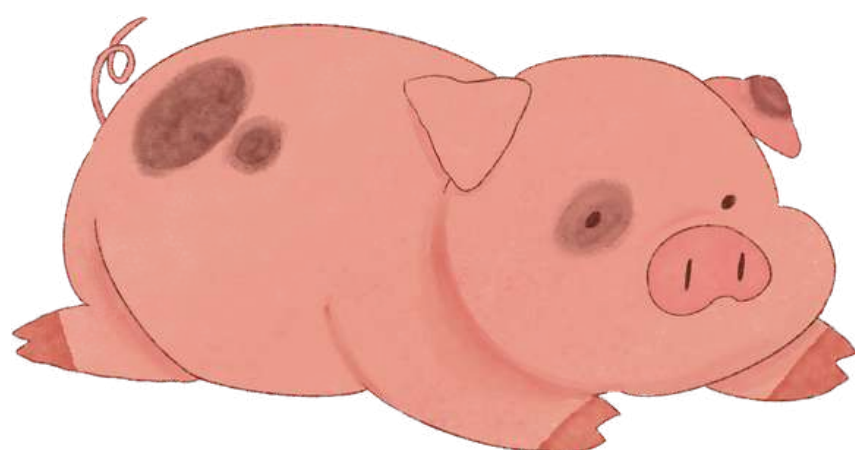


I talked to the customers about the different products that we make.

When I went for a walk I saw a celebrity from Emmerdale.

I loved looking at the animals – my favourite animal was the pigs.

By Tom H



I went to The Yorkshire Show with Shelley, Liam, Tom H and Ellen.

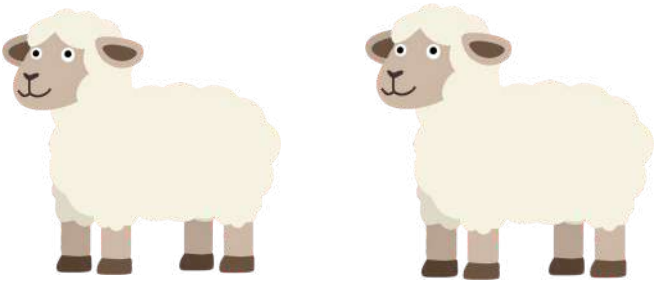
It was a lovely day. Lots of people came to look at our products. My favourite bit was wandering around looking at the other stalls. I went to the Yorkshire Air Ambulance stall.

I bought a cup and a slap band.

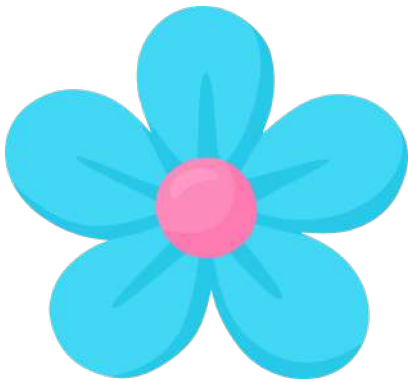
By Christopher

Great Yorkshire Show

Day 2



Jonathan was brilliant with customers, telling them all about the history of the workshops and he took some fantastic photos of flowers to show everyone in the photography group.



“I saw lots of baby animals. I loved seeing the baby goats and I bought some fudge,” said Ryan. He made sure every customer got a leaflet and was a wizz on the zettle.

Emma spotted a brilliant promotional opportunity by lending Jonathan Moseley (TV gardener) one of our trugs to create a flower display. This lead to several trug sales, so well done Emma.



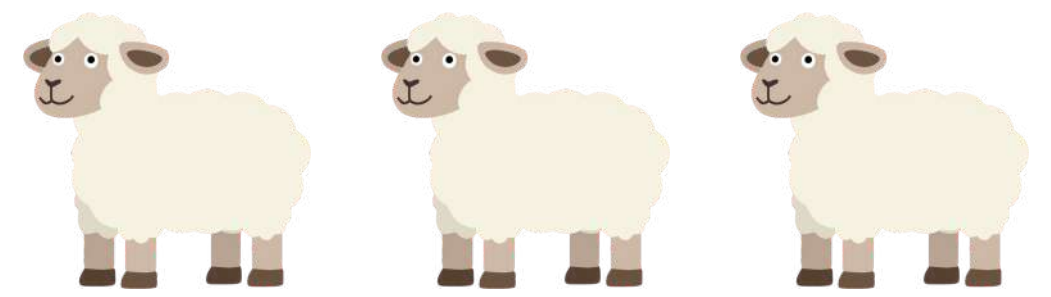
Alex loved exploring all the Yorkshire Show had to offer and was amazing on the zettle. She chatted to lots of customers and helped them with their purchases.

A brilliant day, finished off with a well deserved round of ice creams.
by Anna.



Great Yorkshire Show

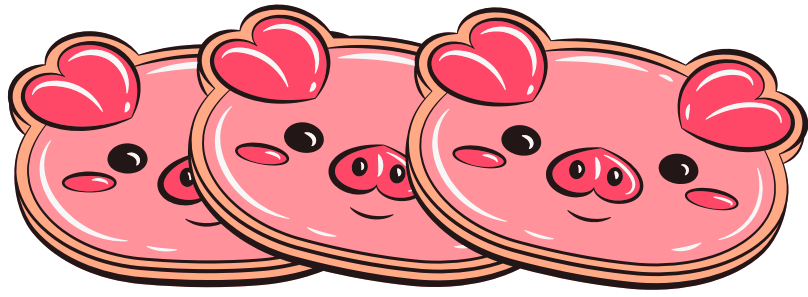
Day 3



I went to the Yorkshire Show with Harry, Darren, Mel and Shaun, Kimberley, Kelly and Ella. I enjoyed every minute of it. I used the Zettle and sold lots of cards. My favourite bit was working on the stall.

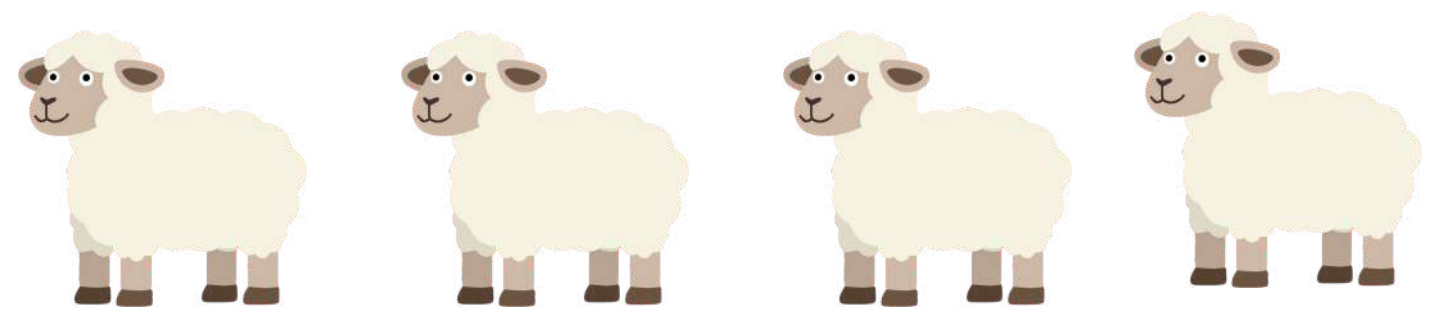
I bought a pig (cookie).

Chris



Great Yorkshire Show

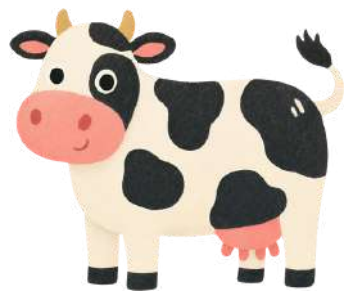
Day 4



I went to the Yorkshire Show with Richard, Tom O, Zoe, Rachael, Anna, and Katy-Sue.

I enjoyed using the Zettle and handing out leaflets to customers.

It was great to see Your Harrogate and Harrogate Bid. I loved seeing the animals and having a selfie with the cows! They looked so cute. It was so fun looking at the other stalls and getting some freebies. It was really hot so I got a double chocolate chip ice cream.



I would love to do it again next year.
by Hannah.



Little Bird Artisan Market in Ripon

On Sunday, Richard, Harry and I set up our stall on Ripon Market Square for the Little Bird Artisan Market. We didn't sell many products but the weather was lovely. My sister bought some wrapping paper, then Harry and I watched some of the Ripon Theatre Festival performances.

By Kimberley.



Ryedale Show

I went with Kelly, Sue, Richard, Adam, Kimberley and Jonathan to the Ryedale Show.

Lots of people had a look at our stall and bought our products. When it was quiet I went to look at the other stalls with Adam. I bought a fidget toy. There were things like Pottery Making and animals like alpacas.

I really enjoyed it!

By Christopher





News from the Workshop

Ripon Theatre Festival

What a blast we had collaborating with a wonderful group of creative individuals. We loved creating props with Sharon Hockin and coming together for rehearsals of the performance with Douglas Thompson, Amy Sparks, and Ripon Community Link. It was a joy to be part of this community project. What a happy day we had!

By Phe

Our performance at the Ripon Theatre Festival was on at 2pm so I got to watch all of the other entertainers before our play.

My mum and and dad watched me and they were so proud, I was shown the sound board and had to wear special head phones so I could hear the music.

My favourite part was when we all danced to Money Money Money. Even my mum and dad joined in. The weather was so lovely and sunny and I would love to do it again next year.

By Hannah



I was performing as part of the Ripon Theatre Festival with Hannah and Therese. I was a phone in the play The Big Red Shoe. My favourite part was singing and dancing in the Ripon Spa Gardens. The play was really funny and I enjoyed it.

By Chris





Made To Order

Hedgehog Home

- Place in a dry, quiet and shaded spot.
- Face away from prevailing winds.
- Place beneath thick vegetation or at the bottom corner of your garden.
- Place a handful of leaves or straw inside to give them a base for building a nest.
- Clean in the Springtime once hibernation is over. Use boiling water to kill any parasites and refill with leaves or straw.

£150
Painted



£130
Rustic



Tawny Owl Box

- Position the box 3 to 5 meters up a mature tree or fence post.
- Ensure there is a clear flight path, facing East, NE or SE, away from prevailing winds.
- Place the box at the edge of or inside a dense woodlands. Make sure there's lots of branches nearby for the fledgling to 'branch' safely.
- Clean your nest box out in Autumn/Winter to make it safe, secure and ready for the new season.

£160





Pendragon

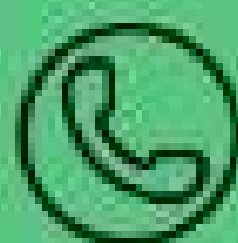
COMMUNITY TRUST

At our centre based in Northalleton, North Yorkshire. We offer sensory sessions for adults and children with additional needs.

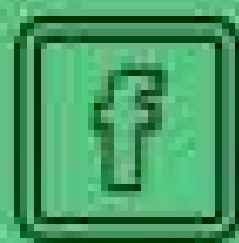
The centre is fully padded and includes a giant soft slide, interactive walls, ball pool, waterbed, bubble tubes and much more for you to explore!

We are fully hoisted and changing facilities located on site as well as a small café serving hot drinks and refreshments.

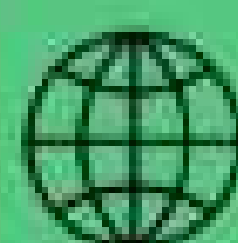
If you would like to speak to our friendly team, Please don't hesitate to contact them on the following.



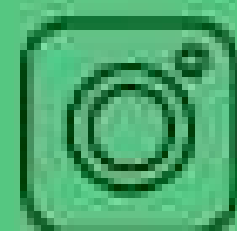
01609 760330



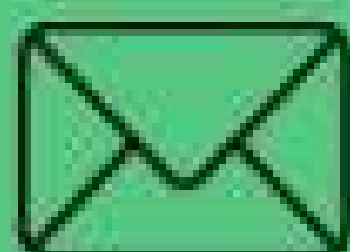
Pendragon Community Trust



www.pendragon-ct.org



Pendragonsensory



Julia.Downes@pendragon-ct.org



WONDERFUL WORKERS

A section dedicated to our fabulously fantastic workers!

Each month we will be putting different workers in the spotlight by interviewing them about their life!

This month it's all about Matthew.

How long have you been here at Jennyruth?

Since the workshops opened in 2003.



What do you like doing at Jennyruth?

Absolutely everything



What do you like doing in your spare time?

I enjoy watching TV, baking for charity and going to church.

Do you like you coming to Jennyruth to be with your friends?

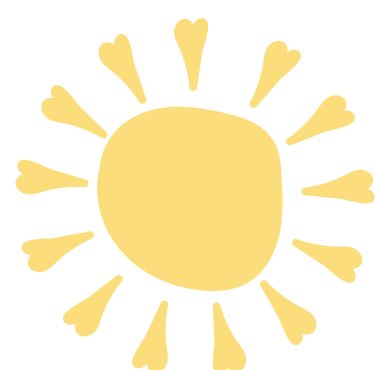
I love being with my friends and also my family.

What groups do you like to do at the workshops?

Wrapping group is my favourite. I like doing the details.

What's your favourite paint colour?

I like yellow and blue, I like yellow because it is beautiful like sunshine.



What events do you like selling at?

I love events at Ripon Cathedral.

Who is your favourite singer?

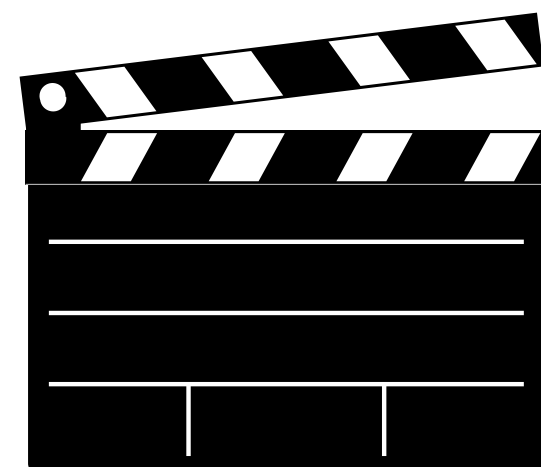
I love all the musicals.

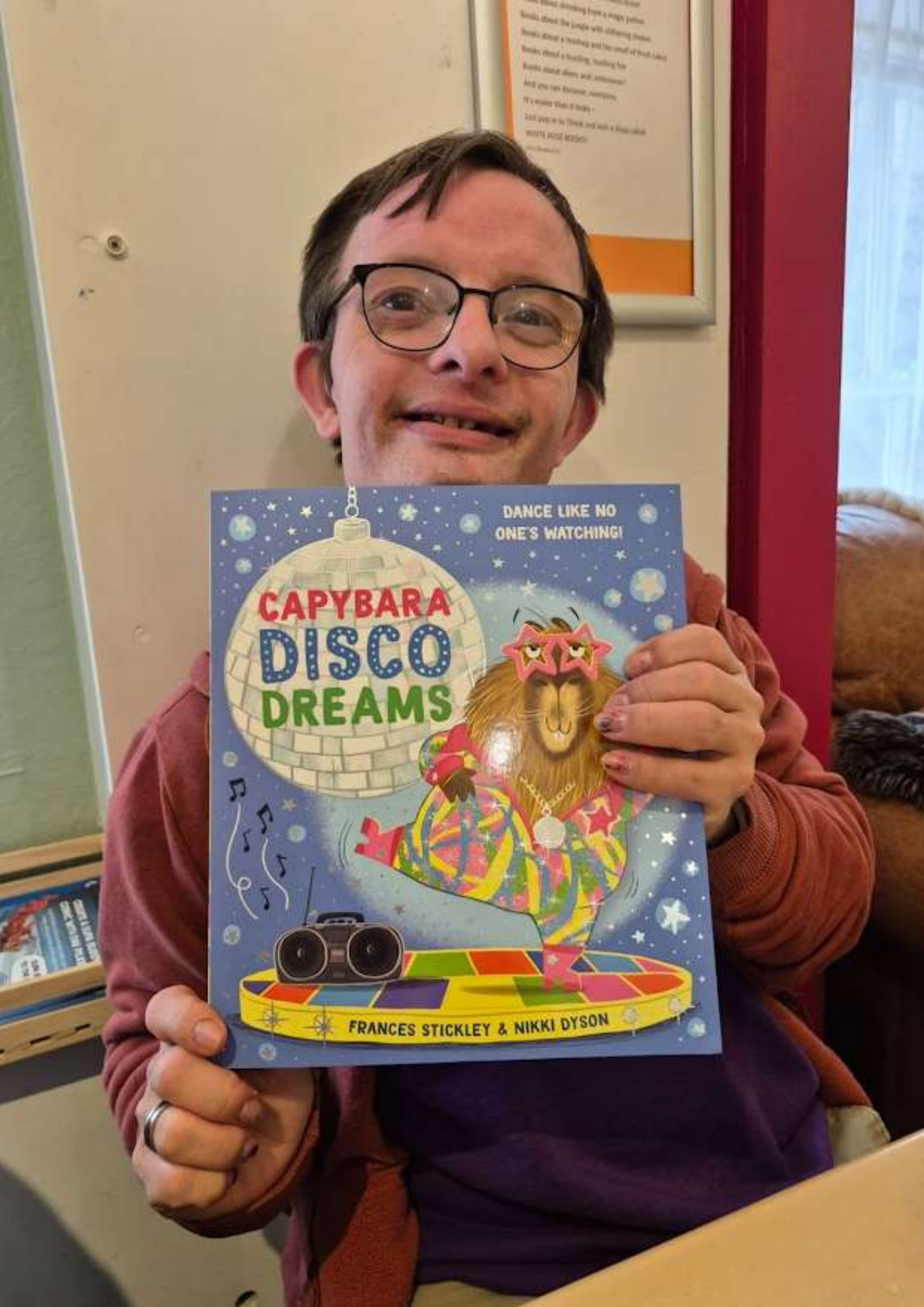
What is your favourite food?

My favourite food in the whole world is a salad banquet! I love soft canapes, trifle and strawberry and lemon cheesecake.

Do you like Disney and who is your favourite character?

I love Disney! My favourite characters are Aladdin, Sleeping Beauty and Cinderella!





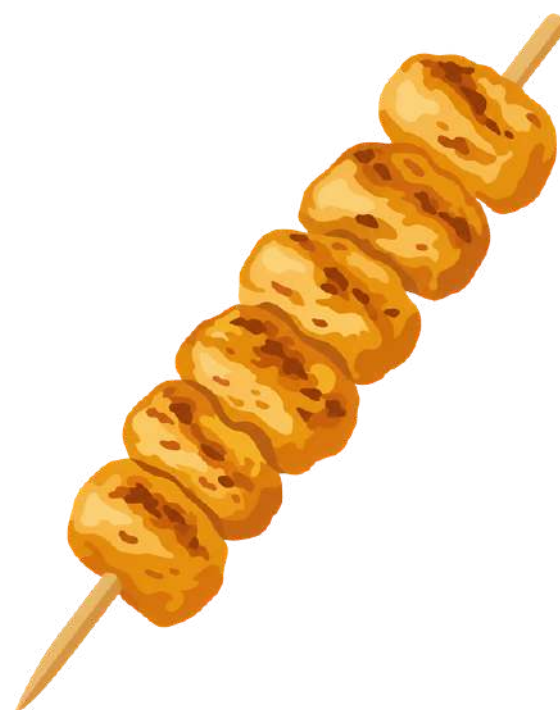
Cooks' Corner

Mixed Vegetable Kebabs with Aoili

Serves 8

Ingredients

- 2 Large courgettes
- 1 Red pepper
- 1 Yellow pepper
- 1 Green pepper
- 4 Small red onions
- 1 punnet baby plum tomatoes
- 2 TBSP olive oil
- 1-2 tbsp BBQ seasoning
- Salt and pepper
- 4 large cloves fresh garlic
- 250g full fat mayonnaise



Method

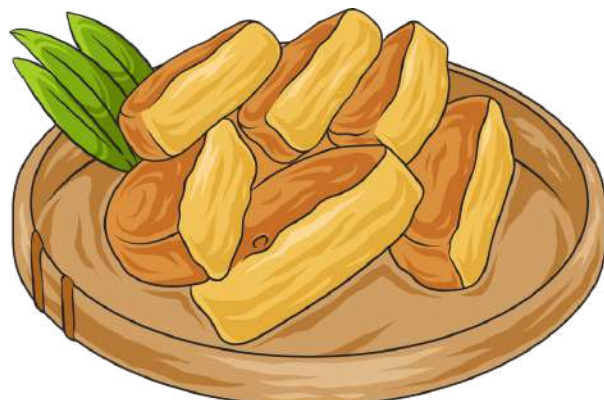
- Soak skewers in a tray of water.
- Peel four large cloves of garlic and wrap in foil with a little olive oil and roast in the oven for about 10-15 minutes until soft. Set aside to cool.
- Prepare the vegetables so that you can thread them onto a skewer.
- Place the vegetables into a large bowl with the oil and seasoning and marinate for 30 minutes.
- Thread the vegetables onto a skewer- 1 per person alternating as you go.
- Place on a baking tray in a pre heated oven and roast for 30-40 minutes or until cooked through.
- Meanwhile grate your cooked roasted garlic and mix with mayonnaise to serve with the cooked kebabs.

Cooks' Corner

Albondigas with Paprika Wedges

Ingredients

- 2x 500g beef mince
- 2 cloves crushed garlic
- 2 tsp smoked paprika
- 1 tsp cumin
- Salt and Black pepper
- fresh chopped parsley



Method

- Combine all the ingredients together.
- Divide the mixture to allow for two meatballs per person and with your hands shape into balls.
- Place the balls on a baking tray and place in a preheated oven 180C for 30-35 mins until cooked through and browned.
- When cooked drop them into your tomato sauce to keep warm.
- Serve with paprika wedges.

Tomato Sauce Ingredients

- 1 punnet cherry tomatoes
- 2 cans chopped tomatoes
- chopped fresh basil
- salt and pepper
- 1 tsp sugar
- 1 tsp olive oil

Method

Lightly saute the cherry tomatoes with the fresh garlic until soft.
Add the canned tomatoes, sugar and season with salt and pepper.
Add the fresh chopped basil just before serving with meatballs and wedges.

Paprika Wedges Ingredients

- 1.5g Potatoes
- Olive Oil
- Smoked paprika and garlic
- Salt and Pepper

Method

Chop the wedges into 2cm wide wedges – there is no need to peel.
Place them in a large bowl and toss lightly with seasoning, garlic oil and smoked paprika.
Place on a baking tray in the oven for 30-40 minutes turning half way until golden and cooked through. (If you place them skin down rather than cut side down they will not stick).

Cheese Topped Oven Baked Ratatouille (No Rats Involved!!)



Ingredients

- 2 Aubergines
- 8 Courgettes
- 2 Red or Yellow Peppers
- 2 x 454g Tinned Chopped Tomatoes
- 5 tbsp Olive Oil
- Fresh Basil, Bunched, Stalks Removed, Roughly Torn
- 2 Medium Onions, Sliced
- 6 Cloves Garlic, Crushed
- 1 tbsp Red Wine Vinegar
- 2 tsp Brown Sugar
- 250g Grated Gruyere Cheese



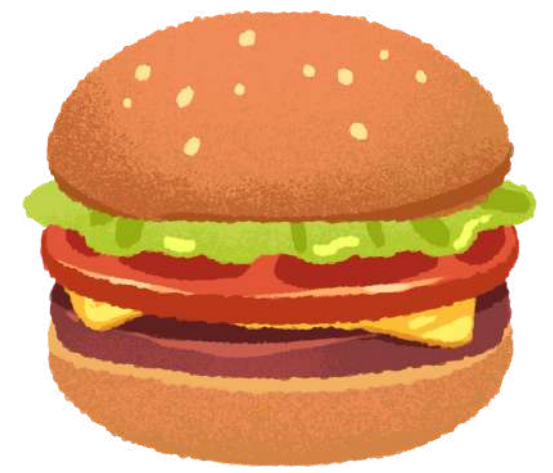
Method

1. Cut the aubergines in half lengthwise. Place them on a board flat side down, slice them in half again lengthwise and then across to make chunks.
2. Cut the ends off the courgettes and slice.
3. Dice the peppers.
4. Saute' the aubergines with 2 tbsp of olive oil over a medium heat for about 5 minutes until they have softened. Set them aside.
5. Fry the courgettes in another tbsp of oil on both side until golden – do not overcook the vegetables at this stage
6. Saute' the peppers
7. Saute' the onions with the crushed garlic. Stir in the red wine vinegar and sugar. Then add the chopped tomatoes and half the basil.
8. Combine the sauce with the vegetables and place in an oven proof dish and sprinkle over the grated cheese and place in a preheated oven for 15 minutes.
9. Serve in bowls with warm bread.

Beef Burgers (makes 8)

Ingredients

- 1 small onion very finely diced
- 2 Garlic cloves – crushed
- 2x500g beef steak mince 15% fat
- Salt and Pepper
- 125g Grated cheddar cheese
- Lettuce
- 1 Bread roll
- Tomato ketchup



Method

- Mix together the minced beef, garlic, diced onion and seasoning. Divide the mixture into eight equal sized balls and shape into 1cm thick patties. Place the patties onto a lined baking tray.
- Place the patties into the oven 180 degrees for 15–20 mins.
- When the burgers are cooked sprinkle with grated cheese and place back in the oven for 2–3 minutes until the cheese is melted.
- Serve in a lightly toasted bun with lettuce and ketchup.

Serve in homemade white bread rolls. Brush with beaten egg and sprinkle with sesame seeds (before baking).

Rosemary Wedges

- 1.5g Potatoes
- Olive Oil
- Dried rosemary and garlic
- Salt and pepper

Chop the wedges into 2cm wide wedges – there is no need to peel.

Place them into a large bowl and toss lightly with seasoning and garlic oil.

Place on a baking tray in the oven for 30–40 minutes turning half way until golden and cooked through.

Coleslaw

½ White cabbage finely shredded

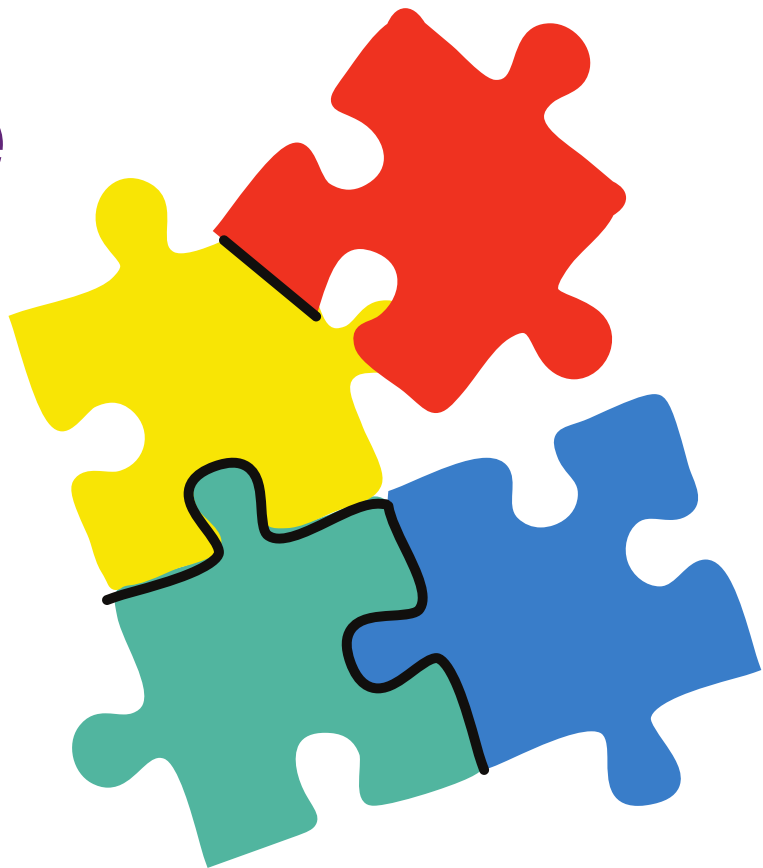
2 Carrots – peeled and grated

1 Small red onion finely sliced

½ jar mayonnaise

Remove the thick core from the cabbage and slice finely. Mix the cabbage, carrot, onion and mayonnaise, ready to serve with the burger and the wedges.

Sam's Puzzle Page



Wordsearch

yorkshire show

S	R	H	S	R	H	O	R	S	E	S	P	G	R
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N	A	E	R	V	H	O	H	I	W	S	N	E	A

COW
GOATS
HORSES
HAY
FIELDS
BARN
PLOUGH
HARVESTER
TRACTOR
PIG
SHEEP
CHICKEN

Play this puzzle online at : <https://thewordsearch.com/puzzle/9778791/>



Quiz

- 1.How long has The Great Yorkshire Show been around?
- 2.What animals are in the two national livestock shows?
- 3.What is the name of the team that are performing the motorbike stunts?
- 4.How many visitors does The Great Yorkshire Show have a day?
- 5.Where is The Great Yorkshire Show hosted?
- 6.Which Royal was the last to visit The Great Yorkshire Show in 2023?

Volunteering



**Would you like to be a part of a vibrant social enterprise?
Here you'll work with wonderful, friendly people and make a
difference!**

We offer a range of volunteering opportunities where you will be enabling and supporting our workers in:

- Sewing, baking, cooking and educational courses in The Mess Room
- Painting wooden products in the Paintshop
- Cutting out wooden items and assembling products in Woodwork
- Packaging and promoting products in The Other Room
- Stenciling, designing, gardening, and so much more in The Training Room
- Work experience and volunteering in the community
- Stalls at crafts fairs and shows, talks and fundraising events

We are also a popular choice for **'Employer Supported Volunteering'**.



**Please check the events list and if
you would like to help out at any of
these please email Emily & Kelly at
volunteers@jennyruith.co.uk**

Fundraising

There are numerous ways that you can support Jennyruth Workshops.

Fancy starting your own fundraiser? Click the link to create a Just Giving page and start raising money for Jennyruth Workshops!

<https://www.justgiving.com/fundraising-page/creation/?cid=3261823>



You can donate via our website:



Click the link to make a regular or one off donation!

Easy Fundraising gives people an easy and free way to raise donations for Jennyruth Workshops through online shopping

You can also add the Donation Reminder button to your browser so whenever you're shopping online – the Donation Reminder automatically lets you know when you're on any site that offers donations with #easyfundraising.

<https://www.easyfundraising.org.uk/donation-reminder/>

It's now been made even easier....just scan the QR Code to sign up or visit <https://www.easyfundraising.org.uk/> to find out more.



Support Jennyruth Workshops Ltd

Your donation helps us do more, every day!

Whether it's a one-off gift or a regular contribution, donations form a vital part of our revenue to enable us to keep doing what we do best.

Ways to Donate

- **Online via Our Website**

You can make **one-off or regular donations** directly through this page and enable Gift Aided donation(s).

Please email – **finance@jennyruth.co.uk** for forms

- **Set Up a Direct Debit or Standing Order**

Prefer to arrange it through your bank? Just ask for a form.

Once completed, **send it directly to your bank** – not back to us.

- **Gift Aid It**

If you're a UK taxpayer, your donation could be worth 25% more at no extra cost.

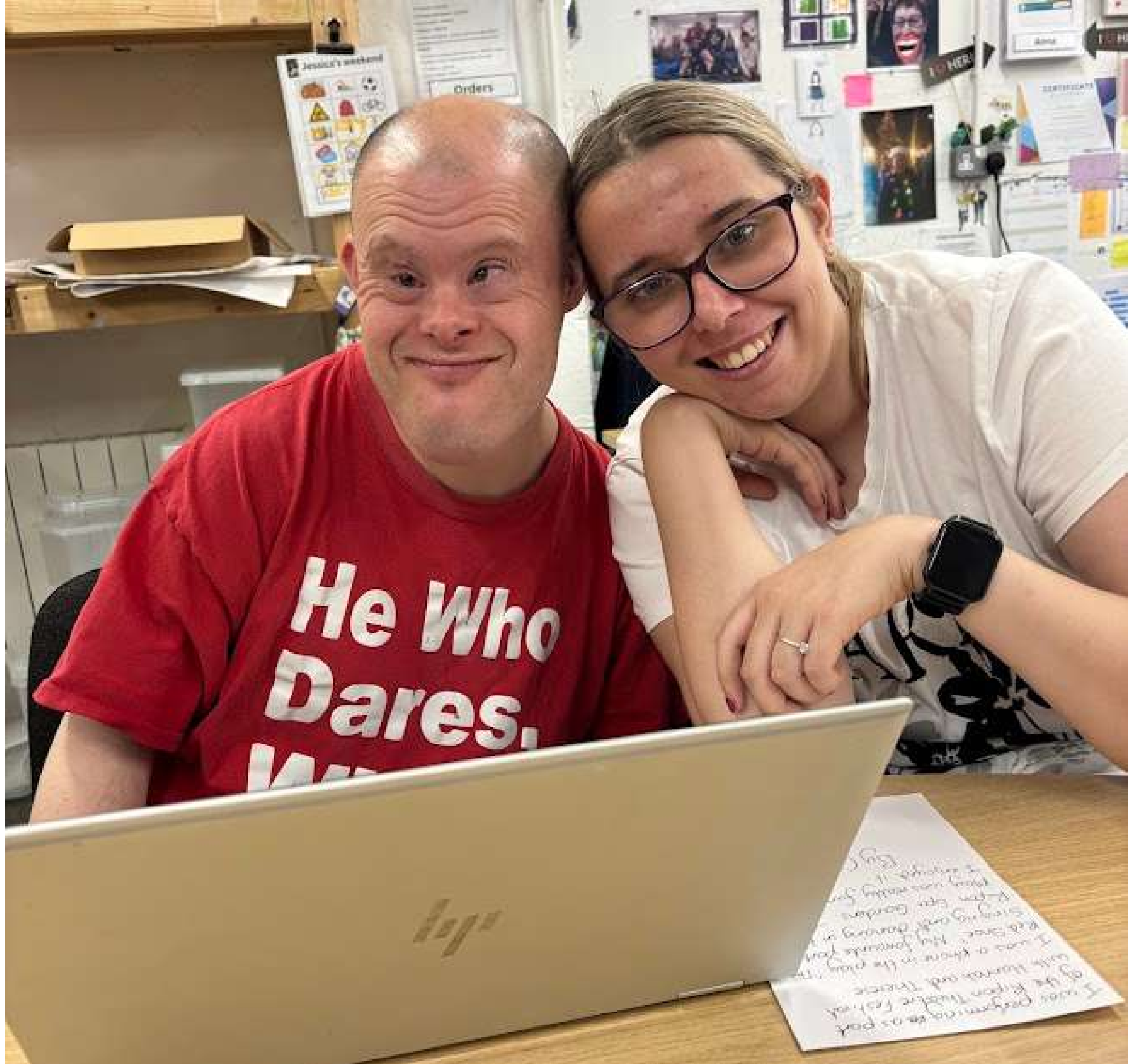
Fill in a quick **Gift Aid Form** and we'll do the rest.

Every penny makes a difference.

Thank you for supporting Jennyruth Workshops Ltd.

Registered Charity No. 1093957





Happy Birthday

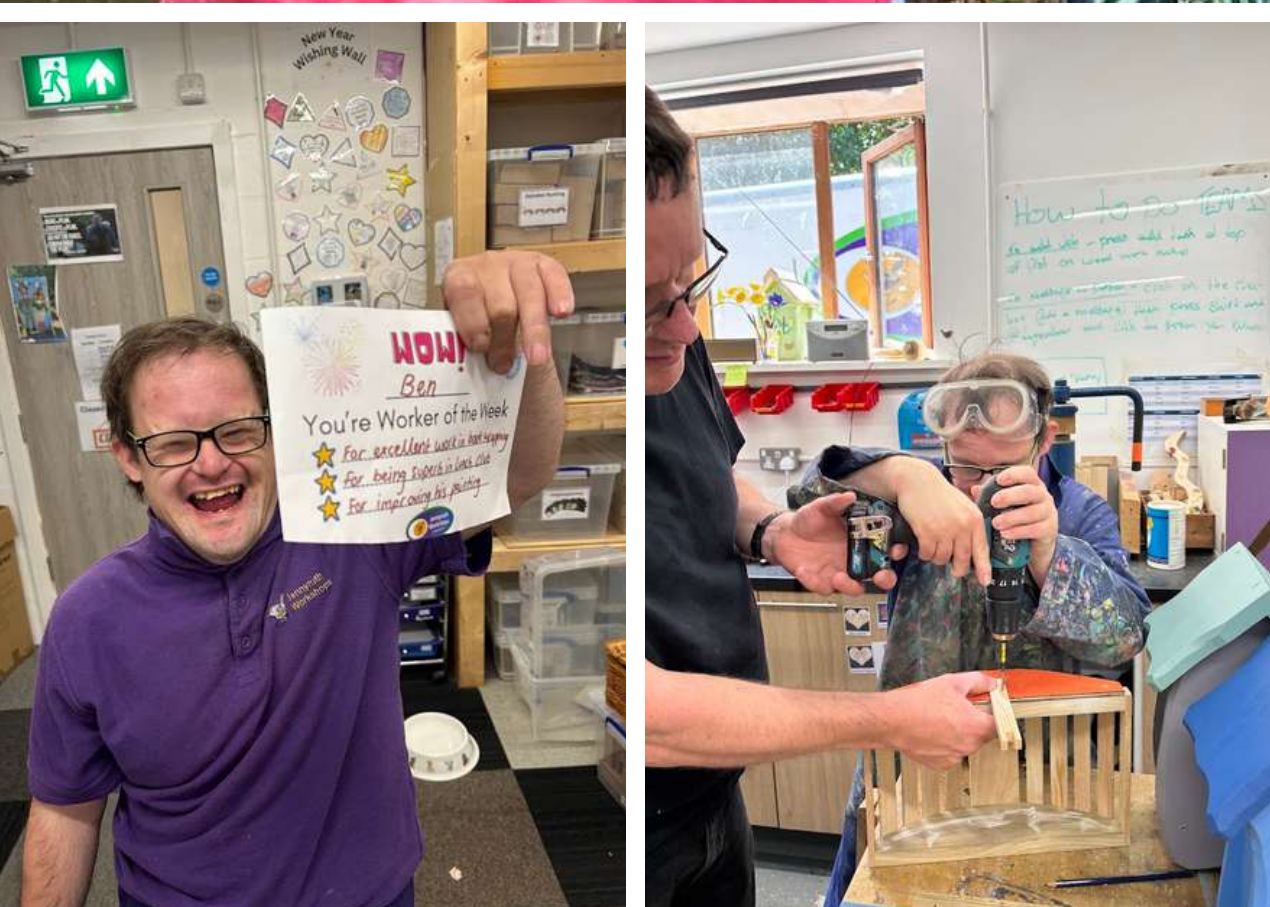


August



Bethany Evason
Rachael Addison
Anna Mitchell
Pippa Holland
Jessica Lewis
Victoria Thomis







Dates for the Diary

September



Nunnington Hall Autumn Market
Nunnington Hall, York
Saturday 12th - Sunday 13th September
10:30am - 5pm

Autumn Flower Show
Newby Hall
Friday 18th - Sunday 20th September
8:30am - 5:30pm



Derbyshire Life Home & Gift Fair
The County Ground, Nottingham Road, Derby, DE21 6DA
Saturday 26th - Sunday 27th September



October

Cumbria Life Home & Gift Fair
The Pencil Factory, Carding Mill Lane, Keswick, CA12 5FD
Friday 16th - Sunday 18th October

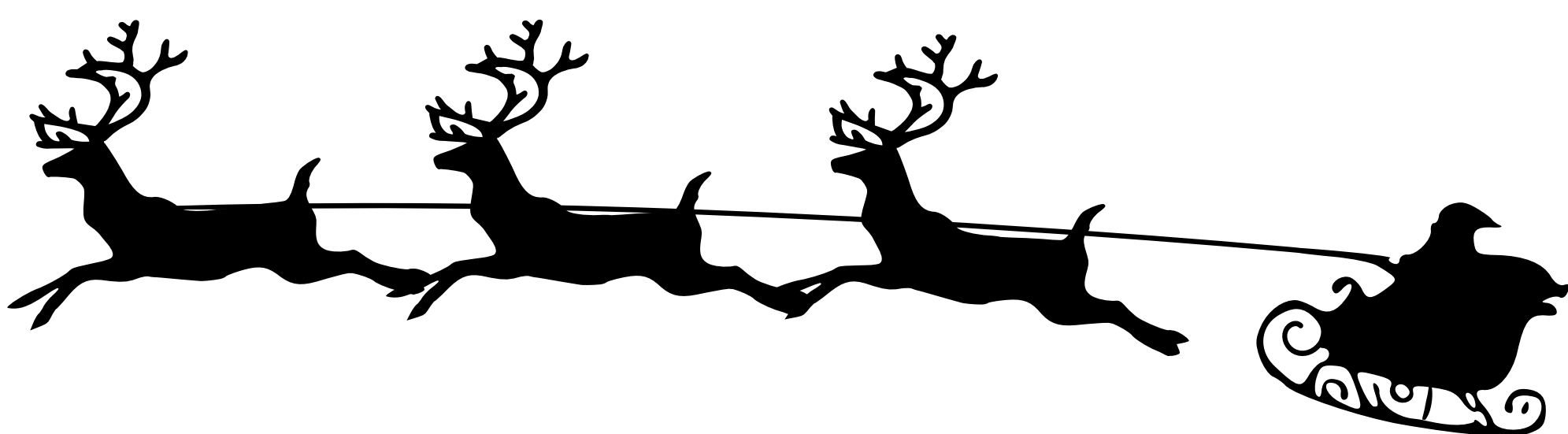


November

Little Bird Harewood House Christmas Fair
Harewood House
Friday 6th - Sunday 8th November



Yarm Christmas Fair
Yarm School, The Friarage, Yarm, TS15 9EJ
Saturday 14th November
10am - 4pm



Christmas Fair
Ripon Cathedral
Friday 20th - Saturday 21st November
9:30am - 4:30pm



Little Bird Market
Ripon Market Square
Sunday 22nd November
10am - 4pm

The Great Yorkshire Christmas Fair
Great Yorkshire Pavillions
Thursday 26th - Sunday 29th November



Dunesforde Vineyard Christmas Fair
Upper Dunsforth, York
Sunday 29th November
10am - 4pm



December

Thirsk Lodge Barns Christmas Fair

Thirsk YO7 4DB

Thursday 3rd December

10am - 4pm



Coffee Morning

Marton Cum Grafton Village Hall

Saturday 5th December

10am - 12pm



A Message from



Jennyruth Workshops
Unit 5, Red House Farm,
Bridge Hewick
Ripon
North Yorkshire
HG4 5AY

01765 606620

