

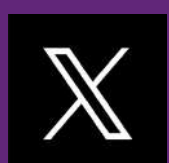
The Wren

Issue 68

July 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 Hannah my role is Deputy Editor. I am so looking forward to the events coming up including:

Ripon Theatre Festival

Ripon Spa Gardens

Great Yorkshire Show

Ripon Old Car Classic Show

Ryedale Show

I am looking forward to selling our amazing products.

Please read our July Wren, we have got some amazing news in it.

Thank you for supporting our amazing charity!

From Hannah the Deputy Editor!



- 3. Meet the Team
- 6. Visits and Events
- 12. News from the Workshops
- 18. Wonderful Workers
- 20. Cooks' Corner
- 23. Volunteering
- 26. Fundraising
- 30. Happy Birthday
- 32. Dates for the Diary
- 36. A Message from Andrew



Meet the team

Editors Shelley Atkinson & Anna Smith

Jessica Lewis **Tremendous Typer and Reporter**

I enjoy doing my write ups and typing them on the computer .



Photographer Extraordinaire Sam Manning



I enjoy taking photographs, I'm a good photographer.
I like going on trips out.

Hannah Rollings **Deputy Editor & Selfie Co-Ordinator**

I like being in the magazine because we work as a team.







Visits and Events

Talk to Forest Moor WI

I help set up the stall so it was ready for the WI to start at 7pm. I used a microphone to do the talk all about the history of Jennyruth Workshops, then I answered questions about what we do there. I used the Zettle so customers could buy our amazing products. I had a water and chocolate cake then I said thank you. Before we packed up at 9pm we had a group photo. My mum picked me up. Anna said I did really well and my mum was so proud of me. Thank you WI for supporting us. I would love to do it again soon.

By Hannah





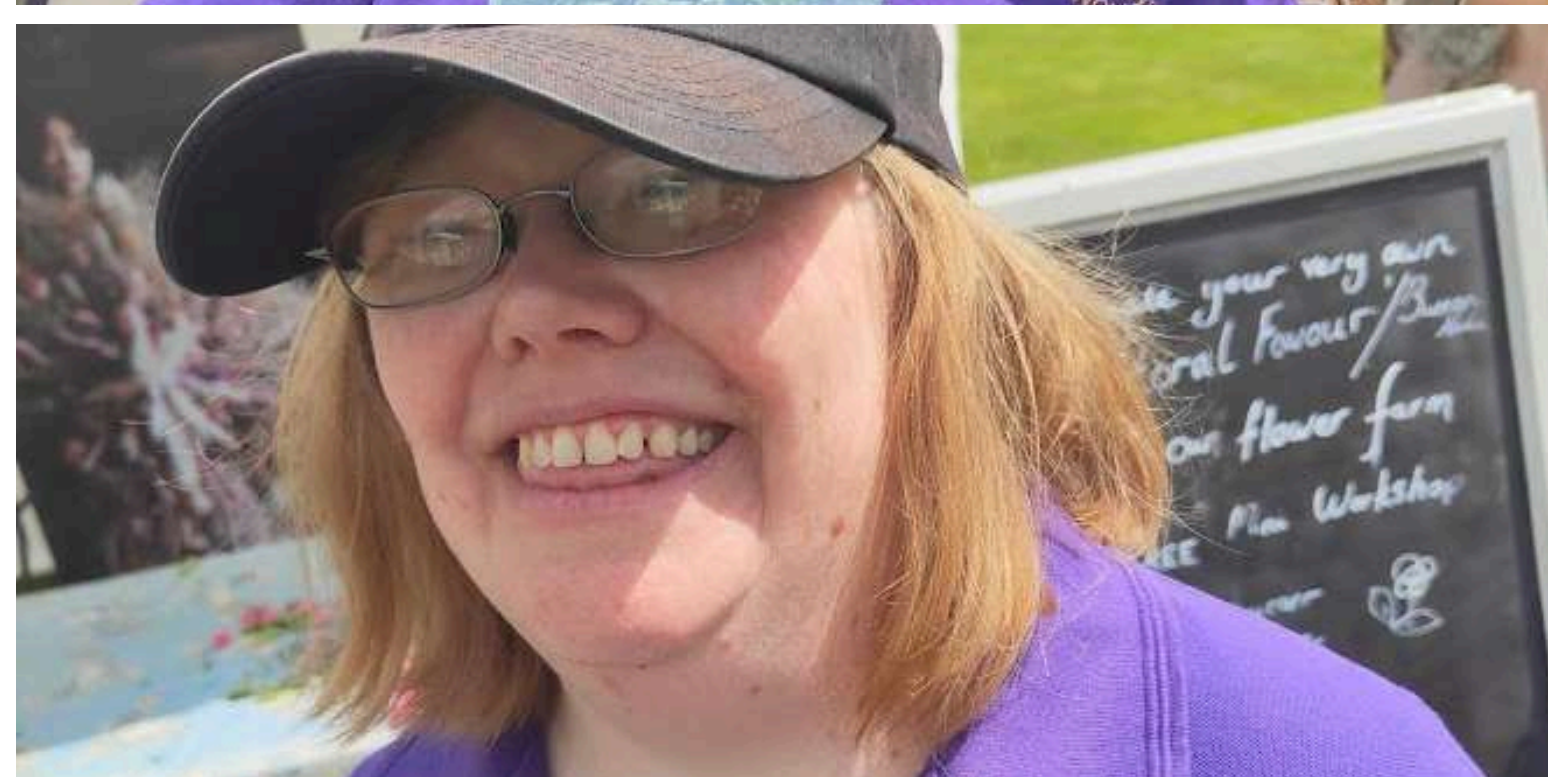
RHS Flower Show



We had a successful 3 days at the Summer Gardens Weekend at Harlow Carr. Emma loved watching Jonathan Moseley turn one of our handcrafted trugs into a floral masterpiece!

Setting Up



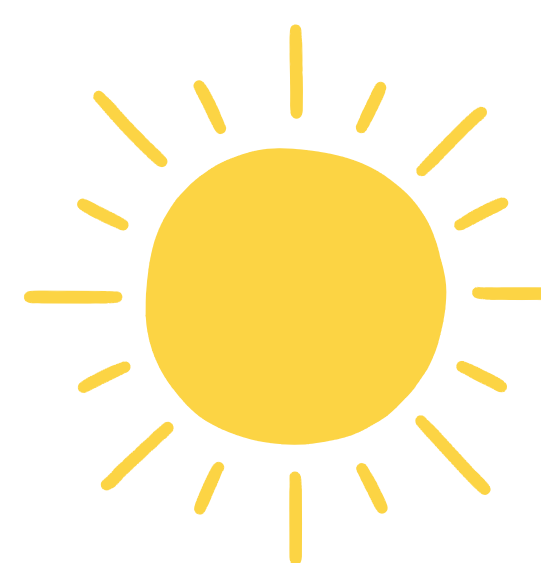


I met Richard, Martyn and Carole. I saw Jonathan Moseley, Martin & Jill Fish who were giving talks about flowers and gardening. I sold a lot of our amazing products and we had a lot of customers. It was very hot day so I put a lot of sun cream on.

I looked around all of the other stalls and I watched a demonstration. I had my lunch, saw Holly Greenwood Designs and I made a flower button hole to wear. I got a salted caramel ice cream with a flake, it was so nice and tasty.

I would love to do it again soon !!!

By Hannah



ITV Studios Wellbeing and Garden fair



Vee, Tom, Avril and Anna went to the ITV Studios in Leeds to run a stall as part of their Wellbeing and a Garden fair for the Staff.

“When we got there we set up the stall. We sold lots of our products. My favourite part was seeing the sets. I liked talking to the customers. I really enjoyed it!”

by Tom H



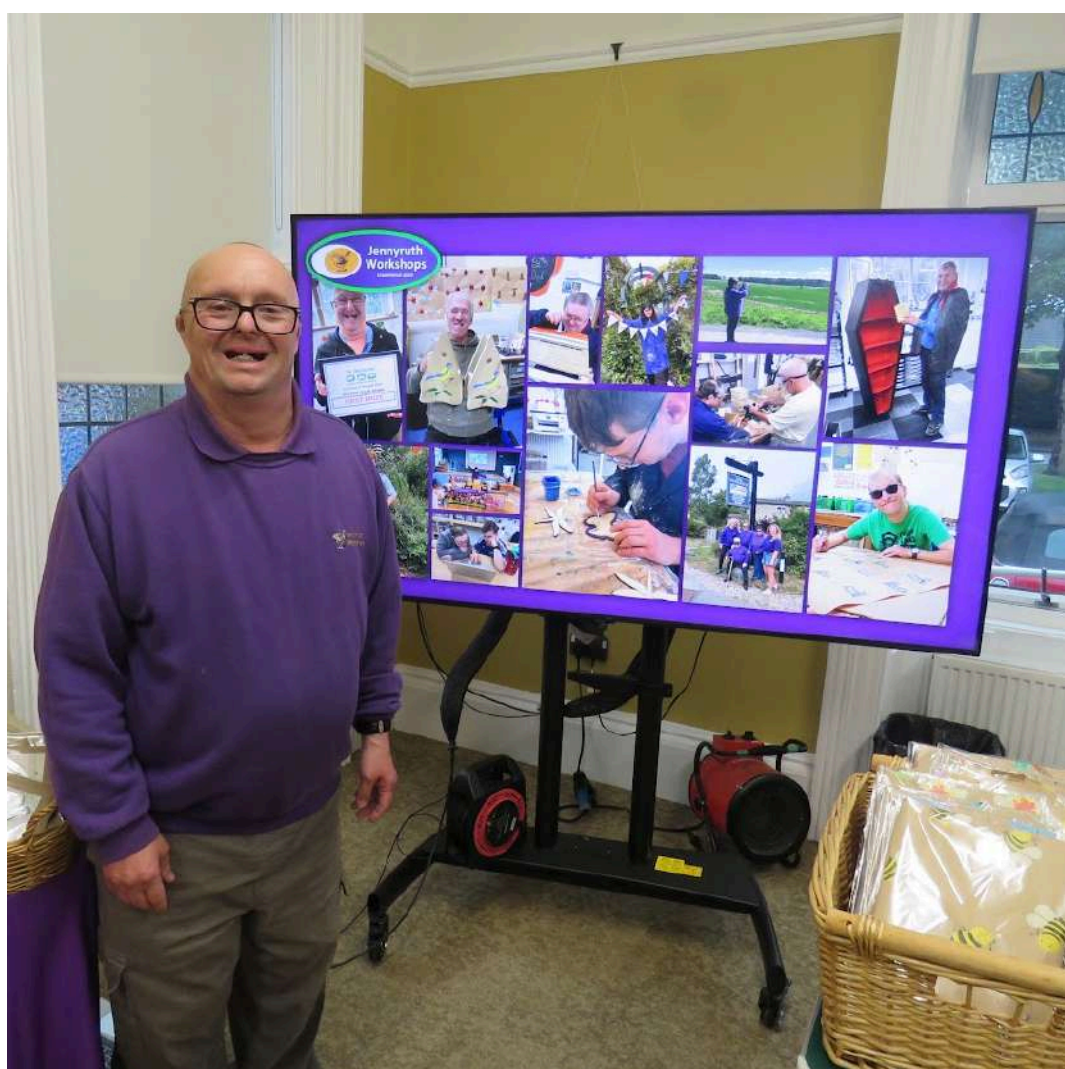
Wharfedale WI Talk

Jonathan and I made the long journey to the other side of Otley to give a talk to the Wharfedale WI. Jonathan particularly enjoyed the Scottish music we had on in the minibus enroute.

Upon arrival, we set up our mini stall and got the talk ready when Jonathan's face lit up as he spotted Andrea who he's known for many many years. What a star Jonathan was! He regaled his audience with tales from when he lived on the Isle of Skye and how Jennyruth Workshops was founded.

After the talk, Jonathan made a beeline for a well deserved cup of coffee and a slice of cake while I dealt with a very long queue of ladies wanting to purchase our products. It was very busy but an incredibly successful & joyous evening.

By Anna



Marton Cum Grafton Open Gardens



A lovely sunny day in Marton Cum Grafton. It was very quiet but I made a few sales and told lots of people and the history of Jennyruth Workshops.

By Anna



Boroughbridge Lions Gala

Avril and I ran a stall at Boroughbridge Lions Gala.

We were very lucky with the weather although it did get very windy at one point. We spoke to lots of customers including a potential volunteer and a couple of companies who we could work with.

My highlight was having a cuddle from a bearded dragon called Sheila, who was on the stall next to ours.

By Anna



Choose Your Future Event

We got there in a good time and got a good parking spot!

Adam, Janet, Emma, Chris and I went to The Hall of Life Church for the "Choose Your Future Event". We talked to lots of parents about Jennyruth Workshops.

I enjoyed it!

By Rachael

News from the Workshop



Saltburn



On Tuesday 23rd June, we all had an exciting drive to Saltburn. Hannah was buzzing with excitement and chatted lots about it on the coach while Tom H and Victoria were very loud playing car games with Anna and Katy-Sue at the front of the coach.

We got ourselves into little groups to walk around, then we all got on the train that was lovely, calm, peaceful and relaxing. After the train ride we had a spot of lunch before heading to the beach.

I dipped my feet in the sea with Janet and Rachel's help. It was a bit pebbly so I found it was difficult to walk on but everyone had so much fun splashing about in the sea.

Kelly, Janet and I went for a walk on the pier but it was very high. Kelly asked "are you afraid of heights?", I said "yes, I am very scared of heights!" We then gained a Chris and went to get some ice-cream.

I sat next to Kimberley on the way back and fell fast asleep because the sea air had made me tired!

The weather was spectacular! It made me very happy to see the sun shining on us all and everyone being so happy! I enjoyed my day with everybody and I would love to go again next year!

By Jessica











Pendragon

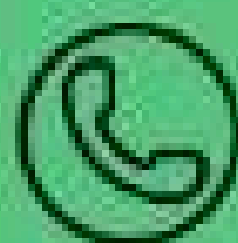
COMMUNITY TRUST

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

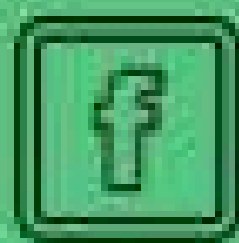
The centre is fully padded and includes a giant soft slide, interactive walls, ball pool, waterbed, bubble tubes and much more for you to explore!

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

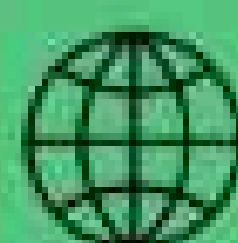
If you would like to speak to our friendly team, Please don't hesitate to contact them on the following.



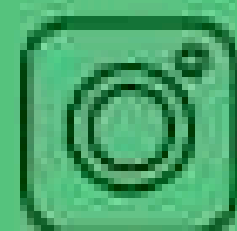
01609 760330



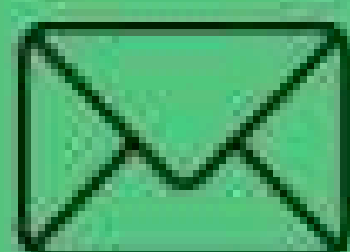
Pendragon Community Trust



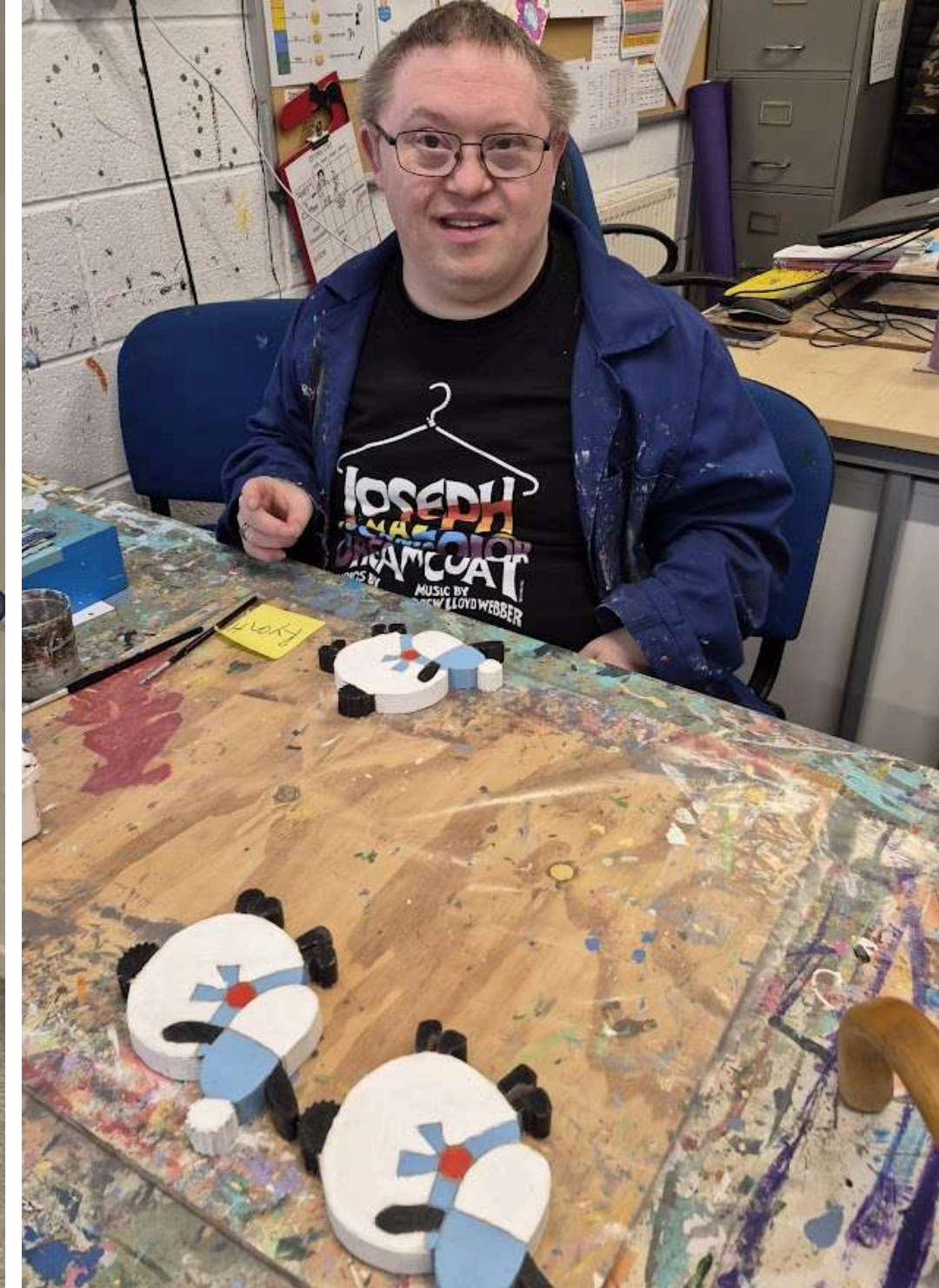
www.pendragon-ct.org



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 Emma.



What do you like to do in the workshops?

Woodwork. I like doing all the different jobs.

How many years have you been coming to Jennyruth workshops?

I was here from the beginning when the workshops opened in 2004.

What hobbies do you get up to at home?

I like colouring, relaxing and crafting.



Do you have any pet and animals?

Not at home, but I do on my sister farm, my favourite animals are horses and cats.



What is your favourite show to watch?

I watch the news and Emmerdale.

What is your favourite food to eat?

Scampi, chips and chocolate cake

Have you been on holiday?

No, I would like to go to Sandsends.



Have you got any sibling and family?

I have 4 sisters, 2 foster brothers and 1 foster sister

What is your favourite memory from when you started at Jennyruth?

I enjoyed being part of the opening of the workshops with Sophie the countess of Wessex. I was welcoming her on the door.



What is your favourite place to go for a walk?

I like walking in the woods and looking at the bluebells.





Cooks' Corner

Delicious Pasta Bake (Serves 8 people)

Ingredients

Pasta shells or as we like too say
'Conchiglie' 500g
1 red onion
1 peppers
1 green pepper
2 Courgette
1 jar sundried tomatoes
Selection of fresh tomatoes - about 750g for roasting baby plum are ideal.
1 small jar pesto rosso
4 garlic bulbs
Seasoning
Fresh basil to finish
Mozzarella pearls
Grated mozzarella
Bread
salad

Method

- Chop the vegetables any how you like and place into a baking tray with crushed garlic and chopped sundried tomatoes, add whole plum tomatoes.
- Use the oil from the sundried tomatoes to coat the vegetables and season with salt and pepper.
- Roast them in the oven at 180'c for 30 minutes or until cook through, stirring occasionally.
- Cook the pasta and cool ready for use later.
- When cooked take out the roasted vegetable and gently crush the tomatoes and stir together with pesto.
- Layer the vegetables with the cooked pasta and mozzarella pearl, finishing with a layer of pasta. Top with grated mozzarella and place back in the oven for around 25 minutes.
- serve topped with freshly torn basil leaves and serve with bread and salad leaves .

Lentil Dahl and spiced Chicken

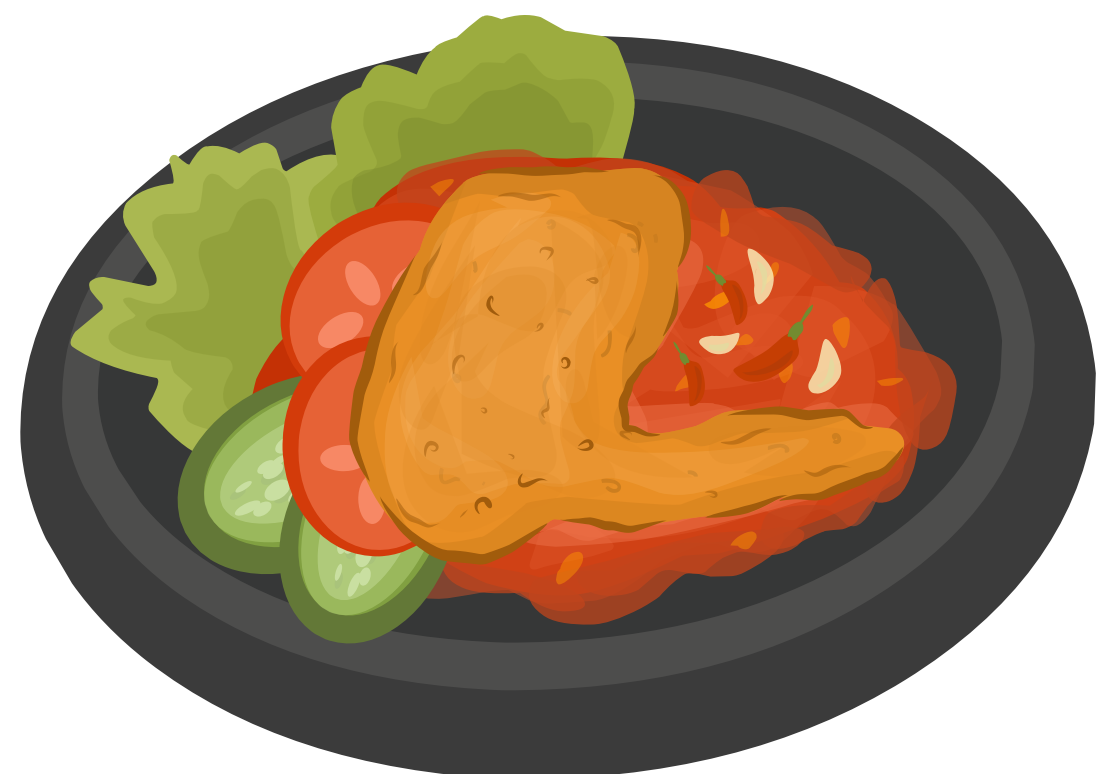
- 400g Red split lentils
- 1" Ginger root- crushed
- 2 onions finely chopped
- 6 cloves of garlic crushed
- 2tbsp oil
- 2 cans Coconut milk
- 1 can Chickpeas
- 1 Bunch fresh coriander finely chopped including the stalks.
- 2 TBsp mediam curry powder
- Salt and pepper
- Extra water - 2 cans (empty coconut milk cans)



1. Using a food processor whizz together the onions, garlic and ginger.
2. Place the onion mix into a warm pan with the oil and saute together until cooked though.
3. Add the curry powder and lentiles and stir together.
4. Empty in the contents of the cans and bring to the boil then allow to simmer until the lentils are cooked though, aboutn 40 mins . The mixture should be fairly runny, so you may need to add a little water.
5. Add the freshly chopped coriander 5 minutes before serving . Check seasoning . Serve in a bowl topped with the spiced chicken.

Spiced Chicken

Dice the chicken breast into 1"chunks and marinate in tbsp oil and 2 tbsp medium curry powder. Spread the pieces into a baking sheet and roast in the Oven 180"c for twenty minutes until cooked though and golden.



Tagliatelle Carbonara

Ingredients

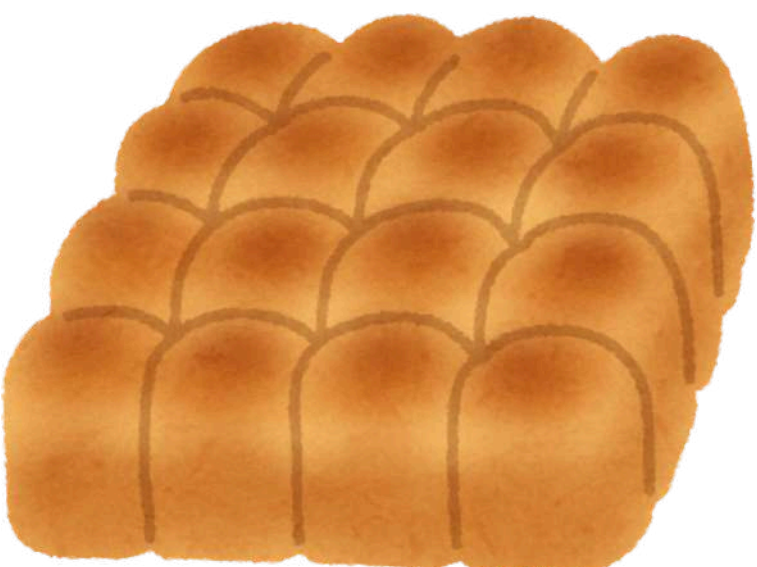
- 2 tbsp Olive oil
- 300g Pancetta
- 800g Tagliatelle - dried
- 8 Free range eggs
- 400g Parmesan cheese finely grated
- Salt and pepper



Method

1. Heat the oil in a frying pan and add the pancetta and fry until crisp.
2. Bring a large pan of salted water to the boil . Add the pasta and cook for 8-10 minutes until its firm but chewy (al dente.)
3. While the pasta is cooking , beat together the eggs and Parmesan. if its a little thick add a little bit of milk, season with salt if needed and plenty of black pepper.
4. Once the pasta is cooked, drain over a bowl and reserve some of the cooking water.
5. Place the frying pan with the pancetta in back over over a medium heat, Add the drained pasta and egg mixture stir quickly and thoroughly to coat all the pasta. Add some of the reserved water to loosen the mix if necessary.
6. Serve immediately.

Serve with a fresh green salad and a homemade bread rolls of your choice.



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, Blue Peter Badge Group 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@jennyruth.co.uk**

**For Volunteers Week we celebrated all the
hardwork, time and support our incredible
volunteers give us!**

Thank you for everything! You are amazing!!!



Wonderful Volunteers from Wolseley, Ripon, have de-nettled the garden and giving our kitchen a fresh coat of paint. So we want to say a huge thank you for all your hardwork 🙌!



Partnering with local businesses gives our workers an opportunity to experience the working world outside of Jennyruth Workshops. So whether it's volunteering your time to help us complete a project or running an event to raise funds for us - get in touch (info@jennyruth.co.uk) to find out more about how you can support Jennyruth Workshops!



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:



Donate

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/>

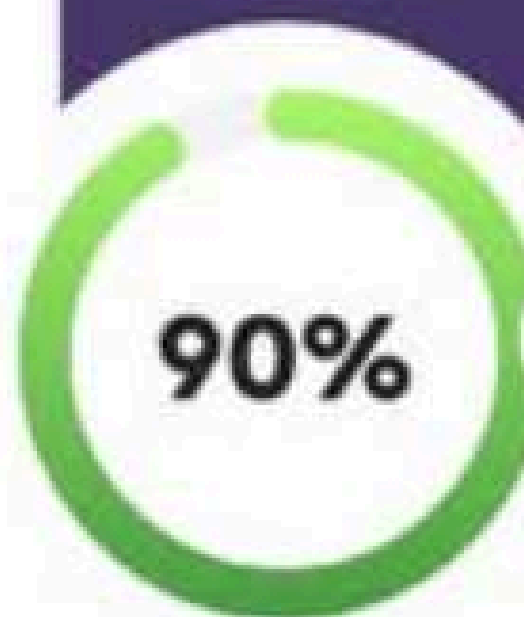
It's now been made even easier....just scan the QR Code to sign up or visit <https://www.easyfundraising.org.uk/> to find out more.





The Great Knaresborough Bed Race for Jennyruth...

Organized by
Molli Tozer



90%

£1,000 raised

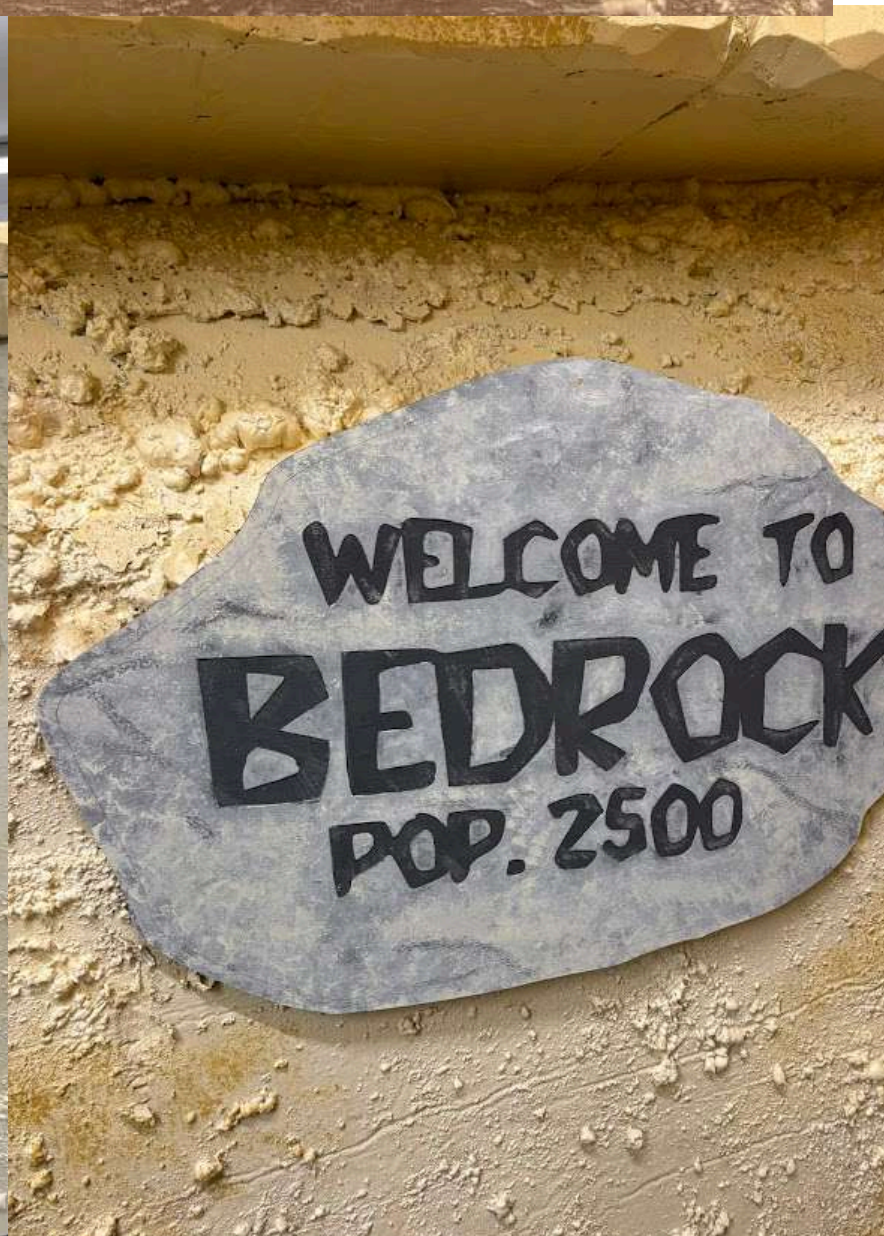
Donate now!



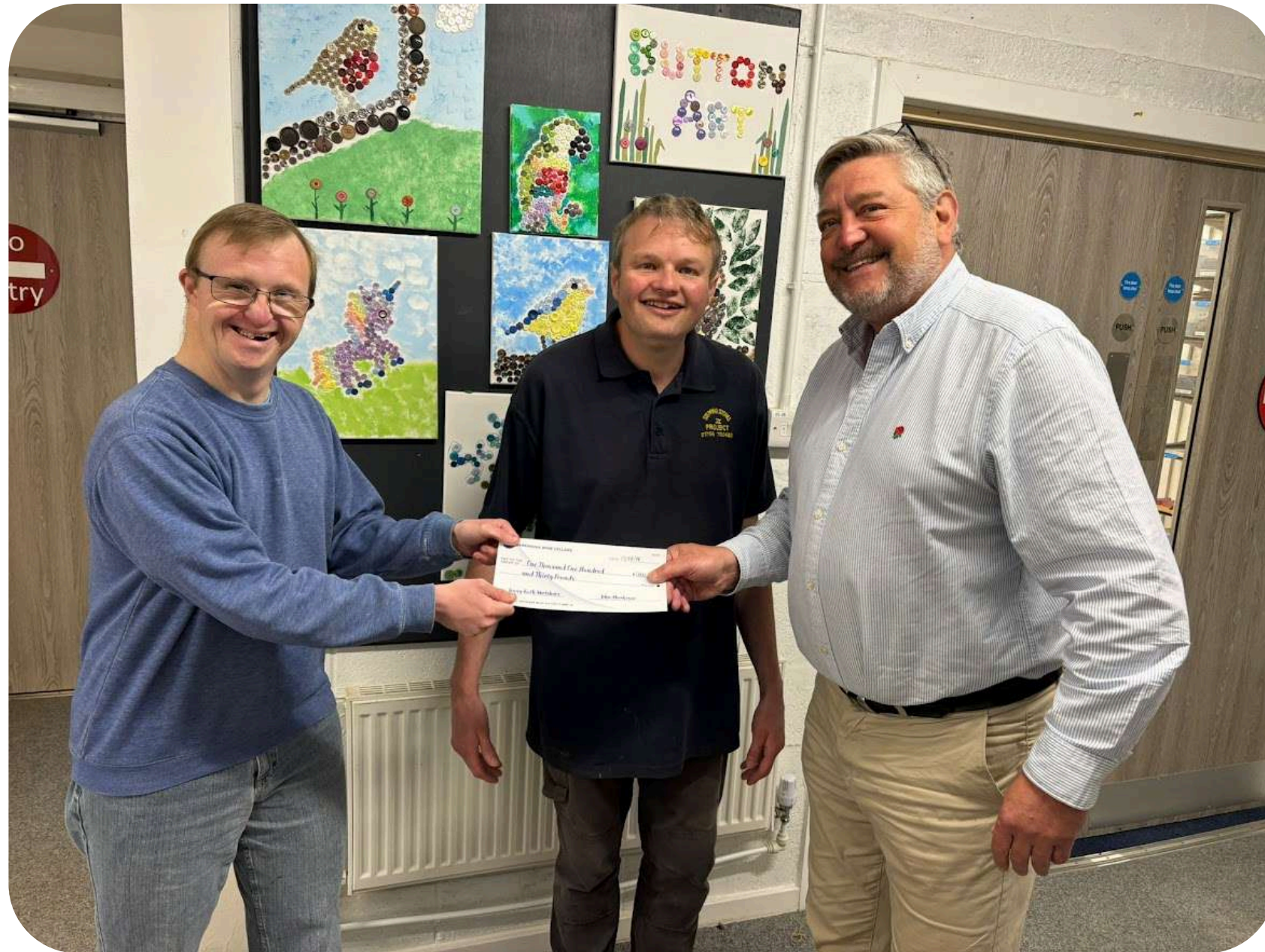
Yabba Dabba Doooo!

A huge thank you to the amazing team at Barker and Stonehouse (Knaresborough Store) for taking part in The Great Knaresborough Bed Race in support of Jennyruth Workshops 😊

This years theme was the 60s and we loved being tasked with helping turn their 'bed' into 'The Flintstones' 🪨



Huge thanks to Berkmann Wine Cellars – they raised an amazing £1,130 for us at their annual Golf Day! We're so grateful for your generosity and support



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



July

Jamie Allen

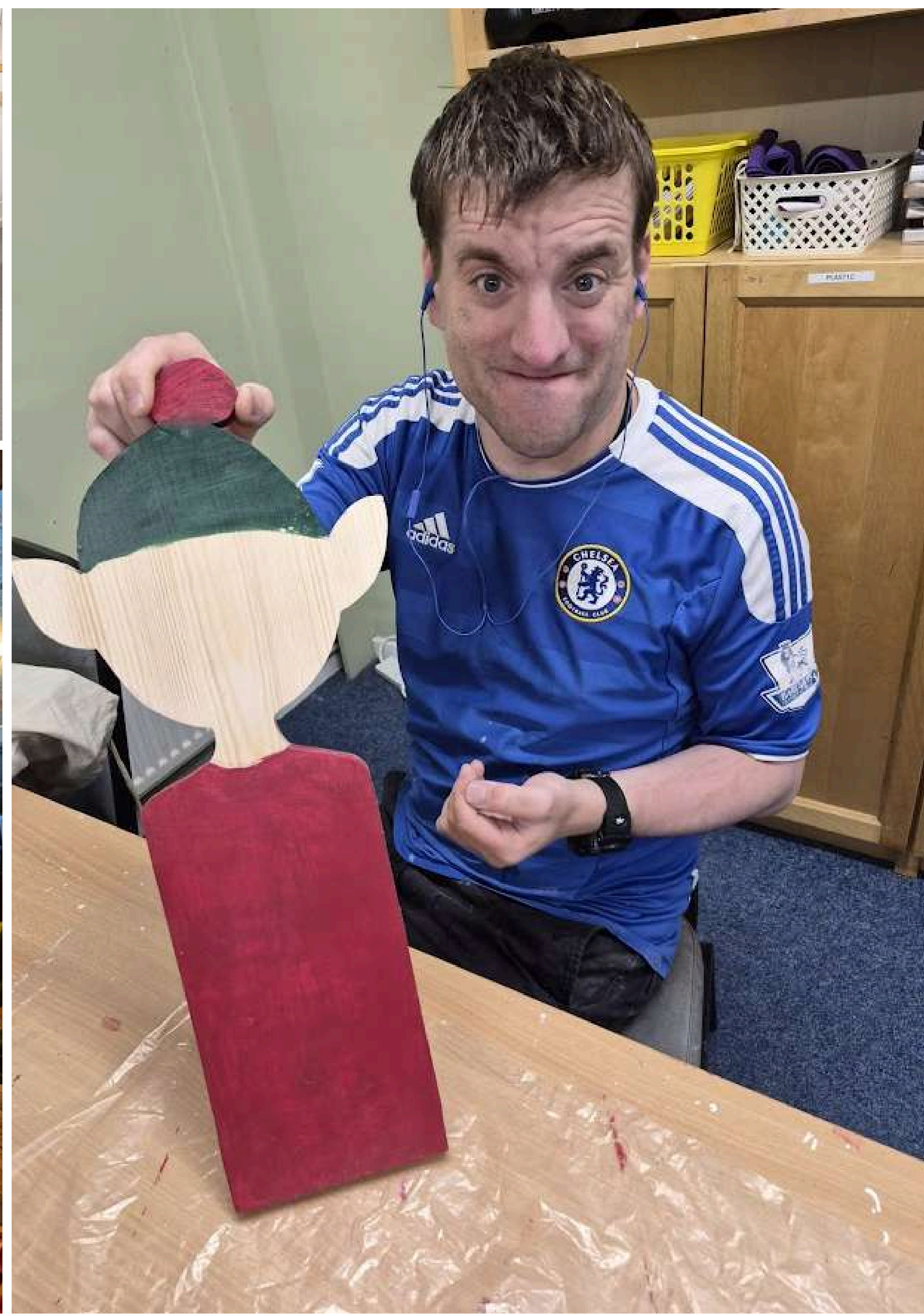
Phoebe Dawber

Kimberley Batley

Ainslee Goddard

Sam Manning





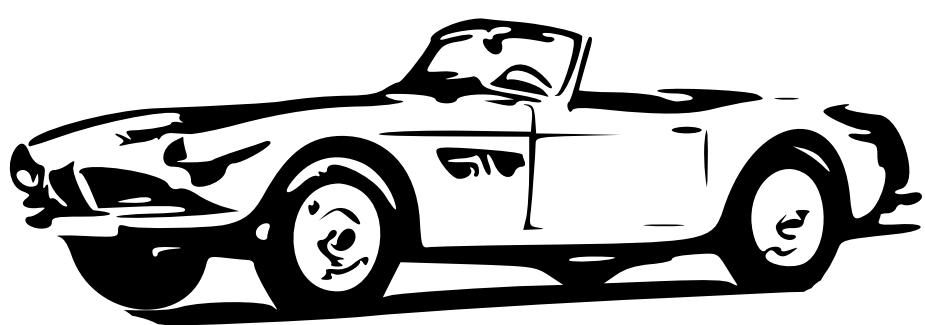
Dates for the Diary

A note for volunteers

If you would like to help out at any of our events then please get in touch by emailing Avril at events@jennyruth.co.uk.

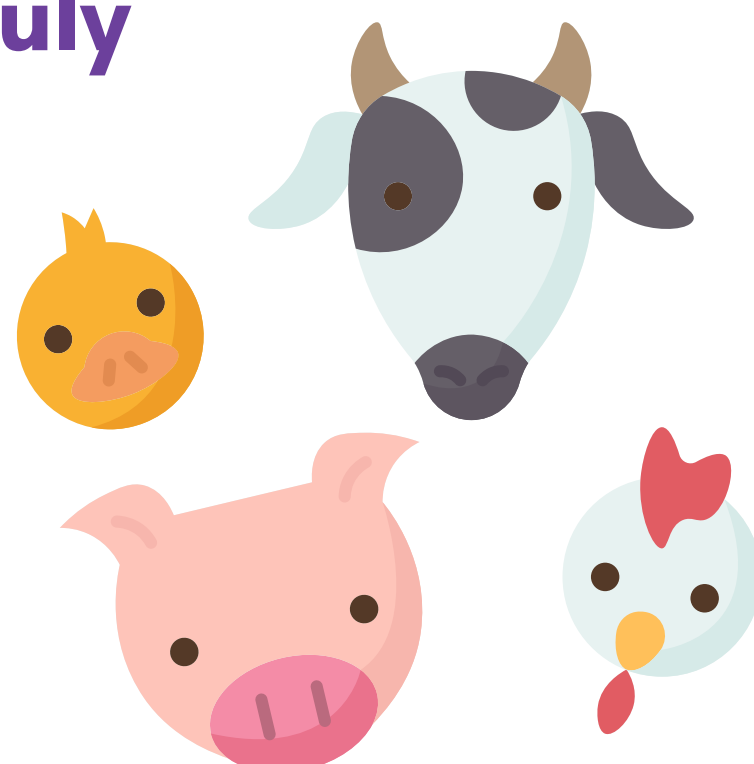
July

Great Yorkshire Show
Harrogate Showground
Tuesday 14th - Friday 17th July
8am - 6pm



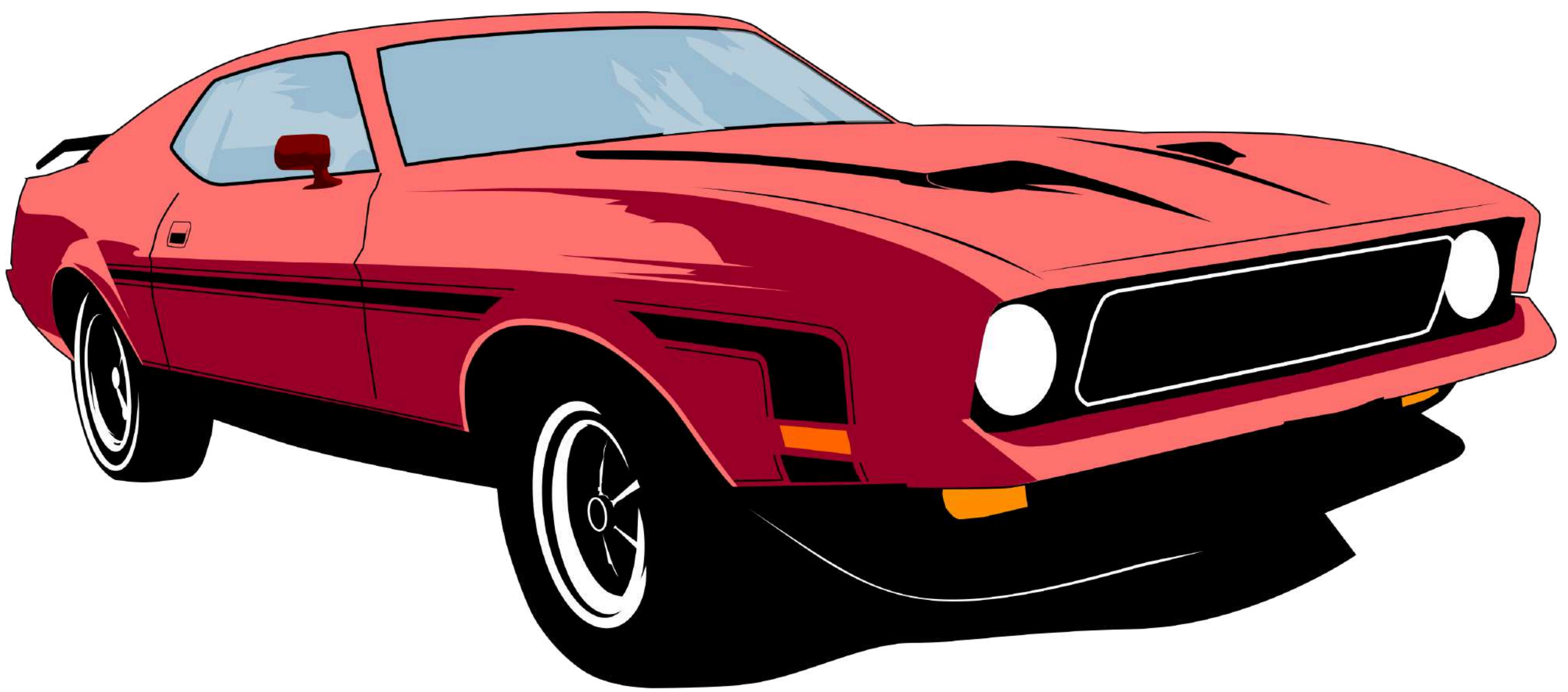
Ripon Old Car Classic Gathering
Ripon Race Course
Sunday 26th July
8:30am

Ryedale Show
Duncombe Park, Helmsley
Tuesday 28th July



August

Harrogate MG Rally
Bewerley Park, Pateley Bridge
Sunday 2nd August
9am - 3:30pm



Superhero Day
Thirsk Racecourse
Friday 7th August



September

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



November

Christmas Fair

Ripon Cathedral

Friday 20th - Saturday 21st November

9:30am - 4:30pm



The Great Yorkshire Christmas Fair

Great Yorkshire Pavillions

Thursday 26th - Sunday 29th November

December

Coffee Morning

Marton Cum Grafton Village Hall

Saturday 5th December

10am - 12pm



A Message from



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

01765 606620

