

*“In the spring I have counted one hundred and thirty-six different kinds of weather inside of four and twenty hours” - Mark Twain*

2018 was an excellent year for the shop with turnover up by over 20% thanks to all our loyal customers, so a big thank you to you all! It has been a busy and exciting start to the year both in events and new products. The shop was smartened up with a new awning in early February and in the near future a further table with an umbrella will be arriving in time for fairer weather. We were delighted to receive the 5 star highest accolade for hygiene and cleanliness from the Food Standards Agency, then at the end of March the shop came third in the Wiltshire Life “Best Farm/ Village Shop 2019” award. Lal and Anne Overall represented the shop at the award ceremony in Messum’s magnificent tithe barn in Tisbury.

It always amazes people what an enormous variety of products are on display in the shop and especially as it is of modest proportions. Lievito bread continues to be popular and they now deliver 4 times a week. Every Friday morning stunning individual quiches are delivered by Yummy Days with the best sausage roll you can find! We feature two of our favoured suppliers in each newsletter and in this edition we are highlighting The Tomato Stall on the Isle of Wight and Seggiano based in London.



### 1. The Tomato Stall

Tomatoes have been grown in the Arreton Valley for over 30 years, where the Island’s unique maritime climate provides the ideal growing conditions. The Tomato Stall was founded in 2007 to showcase the speciality organic and conventional tomato varieties grown on the Isle of Wight, and take them direct to farmers’ markets on the mainland. Growing a wide range of tomatoes and utilise a number of sustainable farming methods throughout the nursery are used, including biological pest control, rainwater harvesting and biodegradable growing systems. Their tomatoes are totally delicious and are extremely popular as are their other tomato based products including ketchup, tomato juice, balsamic and passata.

### 2. Seggiano

Seggiano was founded by Peri Eagleton and David Harrison over 20 years ago, both of whom have farmed for over 30 years in southern Tuscany. Over the years they have expanded their collaboration beyond a core of neighbouring producers, to work with some of Italy’s best artisanal food companies. The Seggiano range has been created with a commitment to quality of ingredients, dedicated to transforming ingredients in to the tastiest, healthiest food, without any industrial additives. The shop carries a wonderful range of savoury flatbreads and bread sticks and exciting pestos. The classic mini lingue are simply the best biscuits for cheese!



On behalf of Lal and all the volunteers who work in the shop we wish all our customers a very Happy Easter.