

Community Kitchen for Hovingham and Slingsby

Community Kitchens are running successfully in Malton/Norton and Pickering providing a free, freshly prepared meal **once a week** to residents who are particularly impacted by the current challenges with the corona virus. At the end of this email you'll find some frequently asked questions for your info.

From next Tuesday, a "Community Kitchen" will prepare a fresh meal once a week, free of charge, for those in need in Slingsby and Hovingham and the surrounding villages. Please spread the word. The kitchens are supported via donations and funding from NYCC. With the support and thanks to our very own Tony (Finn), The Worsley Arms will provide their kitchens for use by the Community Kitchen chef and Fiona Farnell from Slingsby is co-ordinating the Community Kitchen.

With your knowledge of those you are currently supporting (and anyone else you think would appreciate this service), could you give some thought to:

1. **Need** - is there anyone either in Hovingham or the surrounding villages, you think would benefit from having a freshly prepared meal delivered once a week? See eligibility below. If so, please contact Fiona fiona@beechtreefarm.net 07523 044447 by Saturday 9th May by 12noon with a name(s), address(es) and ideally a contact number(s) for the person/people receiving the meal(s). Alternatively the individuals can contact Fiona themselves.
2. **Delivery** - would you or anyone you know, be interested in delivering the meals once a week on a Tuesday mid morning (pick up from The Worsley Arms)? If yes, please contact Fiona fiona@beechtreefarm.net 07523 044447

Frequently Asked Questions

1. *Who is eligible?* Typically the elderly, the vulnerable, and increasingly families and others impacted by the current challenges experienced due to the corona virus.
2. *What kind of meals are they?* The meal is a main course and typical "British food" e.g., shepherd's pie, fish pie, sausage casserole etc. A vegetarian option is available if this need is known in advance. The meals are distributed chilled to the recipient for them to either heat and eat the same day, or freeze.
3. *What about environmental health/health and safety?* All meals are prepared in compliance with the relevant legal and best practice standards and are supplied in containers with clear labelling including allergens.
4. *How are the meals funded?* The meals are funded by [donations](#).
5. *How are the meals delivered?* The meals are delivered by local volunteers.
6. *How many meals are provided?* It depends on demand. Typically up to 50 per week.