

## The Good Life just got better

Next Market  
THIS SATURDAY

Felicity Kendal and Richard Briers would feel so at home!

The stars of *The Good Life*, the 70s sitcom set in leafy Surbiton, would have been first in the queue to shop at the monthly farmers' market in Maple Road.

A unique community initiative which has brought the countryside into the town, the market was set up at the end of 2009 when a group of residents and traders joined forces to organise a monthly Farmers' Market. The aim was to bring people together and encourage them to shop locally while raising money for good causes.

On the third Saturday of the month, up to 26 farmers and producers offer a wonderful selection of fresh seasonal produce and speciality foods. The market also runs a programme of events to attract visitors, and support stallholders and local businesses.

Maple Road Surbiton Farmers' Market is a community interest company run by and for the community by volunteers. Since it began, residents, traders, stallholders and customers have helped raise more than £24,000 for community causes, benefiting everyone from



senior citizens to young carers.

The past year has been crucial as its future was secured and its activities expanded.

In October 2010, the organisers ran a successful campaign against the imposition of extra council charges and the designation of Maple Road as a trading zone that would have prevented it from continuing to fulfil its aims.

Kingston Council received more than 350 messages backing the

campaign, and supporters packed a lively public meeting to argue successfully for the market's valuable place in the community.

Over the past two years, Surbiton's Farmers' Market has been established as an essential meeting point for the community.

It launched a Meet the Producer event featuring talks and tastings by stallholders, free cookery demonstrations using fresh ingredients from the market's stalls

and themed Christmas, spring and Easter markets promoting seasonal produce have been held.

The market has brought groups together, creating a strong feeling of community and connection. Schools, churches, residents' associations, the WI, scouts, charities and arts groups enjoy swapping ideas and working together.

Family events have included a mobile farm for children to learn about farm animals - supporting local schools with prizes of produce - and a competition for children to design a poster for the market.

Extra funds and publicity have been generated by producing Christmas cards and a calendar.

Among the largest donations in the past year have been £1,921 to fund a hoist for an organisation working with families of children with disabilities, and £920 towards a garden project for adults with mental health problems and learning disabilities.

A raffle and collection at one market in 2011 helped the local Japanese community raise more than £5,000 for the British Red Cross Japan Tsunami Appeal.

Visit [mapleroadsurbiton.co.uk](http://mapleroadsurbiton.co.uk)



## Just loafing about

Breads made by Igor of Ruben's Bakehouse include Hamlands Sourdough, which is organic, low-salt, made using at least 20 per cent locally produced flour and is made in one continuous process, without freezing the dough.

It is also fermented for at least four hours and contains stoneground flour.

Igor is a full-time breadmaker who studied at Emmanuel Hadjiandreou's School of Artisan Food in Nottinghamshire. He also sells his bread through From the Ground Up, the organic veg collective which has collection points in Kingston and at the Lamb pub, Surbiton. Ruben's Bakehouse is at 68 Broughton Avenue, Ham TW10 7UR.

## Maple Road makes final of top UK market competition

Surbiton Farmers' Market has recently been recognised by national and local awards, winning the Kingston Business Award for Commitment to the Community and reaching the final of the 2012 Farmers' Market of the Year Awards organised by the National Farmers' Retail & Markets Association. It represents 250 of the estimated 750 farmers' markets around the UK.



Filled with interest, rich in colour, packed with goodies...

The launch of any newspaper is an event, but this one is special as it's helping promote a community project which has captured the public's imagination.

We are celebrating the Maple Road Farmers' Market, which began in 2009 when a group of pioneers set up tables outside The Antelope.

The fact that it has become a monthly diary date for hundreds of Surbiton residents is tribute to the hard work of the organisers and stallholders.

The quality and variety of stalls keeps improving, and Maple Road has a market which can hold its head high in the capital.

It feels established. In fact, at the last one, one woman (buying a dressed crab from Kevin) was overheard telling someone: 'Oh, it's been here for ages... it's a local tradition!'

Surbiton-run, filled with interest, rich in colour, packed with goodies, entertaining... and crammed into a quirky shape.

And the market is much the same!

Welcome to issue 1 of your new newspaper. We'd love to know your views on the market, plus any other community events that help make Surbiton the place it is.

Tim Harrison, Editor  
[timharrison@therichmind.co.uk](mailto:timharrison@therichmind.co.uk)

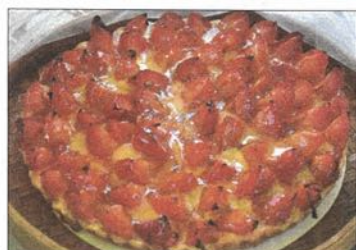




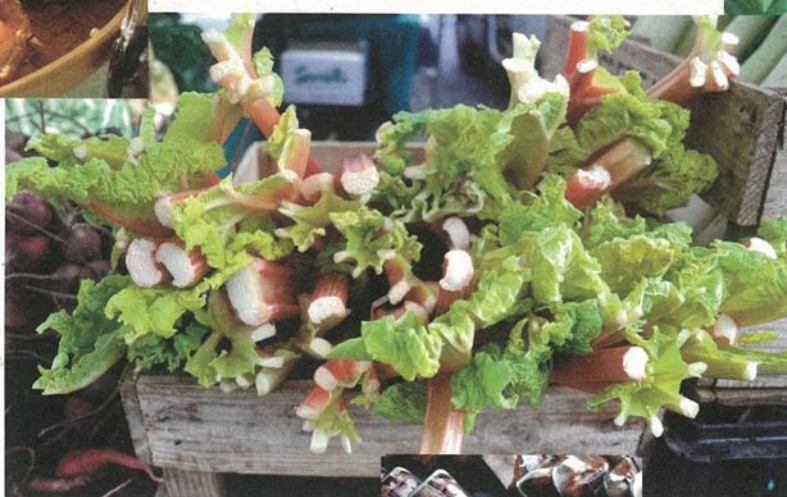
*cakes*



*vegetables*



*pies*



*meat*

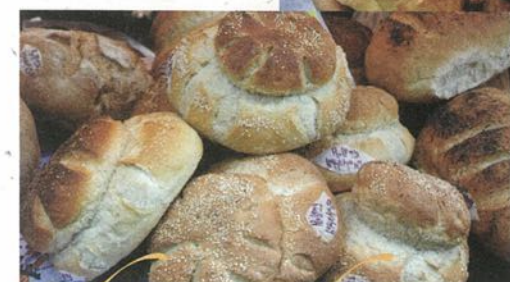


## Just look at what you missed in February

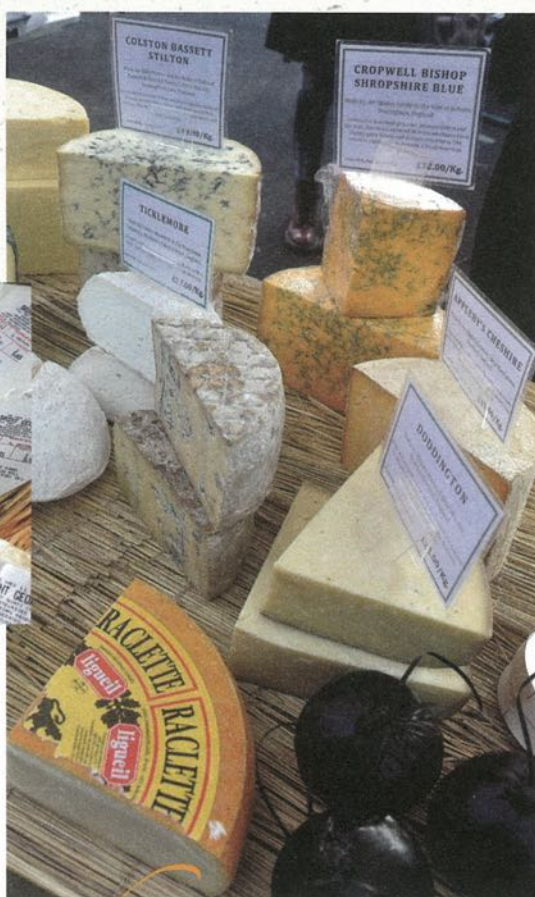
But don't worry, come along on Saturday March 17 between 9am and 1pm and there will be plenty more.



*fish*



*bread*



*cheese*





# How the Maple Road Farmers' Market works

**M**aple Road Surbiton Farmers' Market is a community interest company (CIC) organised by and for the community.

CICs were launched six years ago as easy-to-run companies which plough their profits back into benefiting the community in which they are based.

The market is run by a small team of volunteers made up of residents and traders. The aim is to bring people together, encourage them to shop within walking distance of their homes, and raise money for charities and good causes.

It started on a small scale, but now 26 farmers and producers set up their stalls along the west side of Maple Road, between Westfield Road and St Leonard's Road, on the third Saturday of each month, selling everything from sausages to marmalade, cup cakes to lobsters.

The market also runs other events to attract visitors, and support stallholders and the Maple Road shops.

Surplus proceeds from stall fees and fundraising are returned to the community and every market sets aside free stall spaces to help good causes carry out fundraising activities or raise awareness.

## Strong ties

At February's market, there were stalls for the 1st Surbiton Sealion sea scouts, the Hampton Court-based Horse Rangers Association, and the Kingston Community Furniture charity, which repairs and restores tables, chairs and sofas in New Malden to give to needy families in the Royal borough.

## Take a Leith out of Prue's book

Food queen Prue Leith is in Surbiton this week to plug her autobiography.

The event, organised by the **Regency Bookshop**, is being staged at Glenmore House in The Crescent (a three-minute stroll from the station) on Thursday March 15 from 6.30pm.

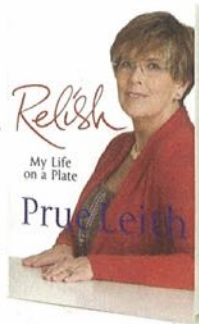
Prue will be talking about her new book, **Relish: My Life on a Plate**, and signing copies.

High-class canapés are included in the £10 ticket price.

Prue Leith founded Leiths School of Food and Wine in 1975, six years after opening Leith's restaurant which won her a Michelin star.

Tickets are available from Regency Bookshop (opposite the YMCA in Victoria Road) or by calling 020 8399 2188.

Glenmore House is at 6 The Crescent, KT6 4BN



The market has also forged strong ties with other community and arts groups as well as local schools, churches and residents' associations.

Fifteen organisations are now a total of more than £24,000 better off thanks to the fundraising efforts of the farmers' market.

The initiative is unique in the Royal borough, and is now being used as a model by others in neighbouring boroughs.

In just two and a half years, Surbiton's farmers' market has established a different shopping environment and contributed to the local economy.

It has also succeeded in bringing together local people of all ages while providing a popular central meeting-point for the community – just like a traditional market square used to do.

## One-man bands

What is significant is that it has succeeded in a suburban setting where so many people leave the area every weekday morning and commute to London for work.

The market has benefited the local economy in several ways.

It has a policy of encouraging local farmers and producers to take stalls. The majority of stallholders come from the surrounding area, while some are one-man bands creating speciality foods which would otherwise struggle to compete with the commercial giants. The market has enabled the establishment of four new businesses, and there is a database of more than 65 stallholders, and a waiting list for those wanting to join the market.

There is also a commitment to attract more discerning, environmentally aware shoppers by encouraging stallholders to discuss the provenance of their produce through initiatives such as Meet the Producer events.

Another positive impact is on traders and businesses in Surbiton is that the market brings an estimated 2,000 visitors to the town each month.

While many are able to stroll to the market from their homes, customers are also drawn from a wider area, and often bring along friends and family to show them the community atmosphere that market day creates. Visitors have come from as far afield as Australia and the USA.



Photograph courtesy of David Jacobson

## Café culture

Maple Road's bars, restaurants and shops clearly benefit from increased business on market days and from raised awareness throughout the year, with a café culture being created on market Saturdays that has spilled over into every other weekend as well.

Several of these businesses have taken on new staff at a time when job opportunities are scarce.

But the market has also had a positive impact on Surbiton town centre and the Royal borough as a whole, encouraging people to shop locally and giving the

area a real sense of community pride and cohesion.

The market has created an environment which visitors enjoy and where they may ultimately want to live and work.

The market supports many groups in the community, providing them with free stall space and promotion through leaflets, e-newsletters and other initiatives.

The policy is to support locally based charities where possible, or local branches of national charities, often with an emphasis on children and vulnerable members of the community. These organisations have included The Fircroft Trust, Yorda Adventures, Kingston Young Carers, The Stud Nursery, Samaritans, Kingston Street Pastors, Kingston Hospital Radio, The Poppy Factory, Action for Children, Homestart and The Children's Society.

Young enterprise groups have also been supported by providing free stalls for schoolchildren to sell their products.



# Seething parade is a giant success



The 2012 Seething Festival and parade saw more than 200 people join a fancy-dress procession around Surbiton, watched by hundreds more, leaning out of windows, emerging from pubs and lining the streets.

Led by the landlord of the Lamb pub in Brighton Road, Adam Lewis, operating the 20ft model of the evil giant Thamas Deeton, the parade took in Victoria Road, St Andrews Road, North Road, St James Road and Maple Road.

With the afternoon of Sunday February 26 turning out to be mild and sunny, it ensured the biggest attendance yet for this, the third parade.

Banners proclaimed membership of ancient guilds, including cheesemakers, talcum miners, water bearers and sardine fishers, while Morris dancers

pranced behind, and half a dozen models of the festival's real star – the half-boy, half-goat Lefi Ganderson – were carried triumphantly at shoulder-height.

At Maple Road the parade made its noisy way past all the shops before doing a U-turn and winding back towards Jewsons Yard, opposite the Lamb.

Organiser Robin Hutchinson was delighted with the turnout. "It's more than Brentford get at home these days," he quipped. "Everyone has done Seething Wells proud, and we look forward to the next event, the sardine festival on April 22."

People gathered on balconies and rooftops to get good views of the parade, and pubs on the route emptied to watch the procession.



Lloyd Edwards, 35, had just finished his Sunday roast at Gordon Bennett when the parade passed by. "It was fantastic," he said. "It's a day I'll never forget. Everyone put so much effort into the fancy-dress costumes."



## Have you ever tasted a Madagascan platypus egg?

**W**ould you spread marmalade on your toast if the label attributes its flavour to fossils? Hold a pot of Lord Bentworthy's Famous Trilobite Preserve up to the light and it does look as if ancient organisms have wriggled into the fruity mix.

It enchanted the judges of a competition at a show near Penrith, Cumbria, to find the world's top marmalade from 1,000 entrants.

In 2011, a jar of Lord Bentworthy's won a bronze medal, suggesting that creator Peter Short of



bagpipes to get the Madagascan platypus to lay! I can assure you, madam, they put hairs on your chest!"

At the February market he was supported by his missus, Jasmine, who was unexpectedly available to assist as their 13-year-old daughter wasn't doing sports that day.

They met in Paraguay, where Peter was teaching English during a South American expedition of his own.

Peter has lived in the area for 15 years, having done a degree in education and drama at Kingston Uni's Gipsy Hill site on Kingston Hill, ↓

## Have you ever sampled Patagonian squirrel fish organs?

# In a pickle

By Tim Harrison

How would you feel about spooning out marmalade from a jar that claims its flavour comes from fossils dating back 250 million years? Don't cringe! You'll offend the maker of Surbiton's oddest range of chutneys

→ Chessington must be doing something right. Peter, who takes as much delight in creating unusual names and labels as he does his jars of tasty food, is the driving force behind Quack's Amazing Pickles and Preserves – one of the more eccentric and memorable stalls at Maple Road.

Take that marmalade – in truth a mix of lemon and grapefruit, created in steaming pots in the kitchen of his home near Chessington's Ace of Spades roundabout.

According to the label, it owes its origins to Lord Archibald Bentworthy, a polar explorer who instructed marmalade makers to create a product using the pulverised remains of the Welsh freshwater trilobite for his 1846 expedition.

Whatever the tale, it still tastes terrific today – a worthy winner at the international marmalade show.

Then there's Lady Pugilist Unguent (an altogether better name for dear old piccalilli), and Preserved Patagonian Squirrel Fish Organs (a mixed veg pickle ideal with cold meat or pies).

The mango chutney (made with fresh mangoes) which you should try scooping out to accompany your chicken tikka masala is labelled Bangalore Gentlemen's Club Epicurean Delight, while the spicy tomato

chutney is branded Uncle Finbar's Potent Jungle Paste.

Which brings us to another extraordinary label, Madagascan Platypus Eggs.

"They look like pickled onions," one Maple Road shopper told Peter, bending forward to scrutinise the contents of the jar at February's market.

"Onions?" shrieked Peter in horror. "Those are pickled shallots!"

Quack's has been running for two years, and Maple Road was Peter's first market experience. "They squeezed me in, and were very supportive and helpful," he said, in an unsolicited tribute to the organisers of Maple Road. "This is my home."

Now, having used Surbiton as his springboard, Peter also sells his wares at the Camberwell Green urban farmers' market, the Sutton farmers' market and the Alton craft market in Hampshire.

He also runs a comprehensive mail order operation via his website [quackspickles.com](http://quackspickles.com), where there is free shipping on orders over eight jars, and free shipping on his popular hamper gift range. "I post all round the UK, with recent orders going as far afield as Sunderland and Glasgow," he said.

In addition, you can buy Peter's intriguing jars from shops in Thames Ditton, Hinchley Wood and Stoke d'Abernon, where the fact that the pickles are made in Chessington is a great local selling point.

The theatrical way in which Peter greets his customers, and fields their concerns about the advisability of eating platypus eggs, is explained by the stallholder's alternative occupation; drama teacher.

"Yes, in the summer I'm in costume," he admitted.

Peter's market patter is something to behold. "Miracle cures!" he shouts at startled shoppers. "The perfect answer if you've got the collywobblers! What do you mean you've never heard of platypus eggs? You have to play



and then a Masters at Exeter.

"I really enjoy inventing my pickles," he said of his home-based production centre. "I have such a fantastic time."

The whole house is filled with cooking and pickling aromas as he experiments with different recipes and tweaks his mixtures to achieve the right results.

"I get people interested via the label... and then they try it," he said, holding out samples of his marmalade and chutney for Maple Road's discerning shoppers to taste. "Once they try it, I usually get a sale."

Pickles and preserves sell for a flat-rate £3.50 for a pound jar. He initially tried different pricing levels, but it was infinitely simpler to have a standard charge.

In addition to individual jars he also does £10 gift bags (the ideal quirky present) and mini hampers of products for £29.

At home, Peter is king of the preserving kitchen, although Jasmine does assist. "Sometimes I help prepare the jars – they have to be sterilised," she said. "I've also helped a bit with the labelling."

For Peter, a dream day involves putting his apron on and getting down to business in the kitchen while listening to the cricket on the radio.

"I blend my own pickling spices," he said. "When I do that, our little dog sneezes! The smell is strong. The fun is creating new pickles; I'm working on new ones now. It's all about getting the mix right. I've done four or five batches of my latest one, and it just needs a little bit more of this or that."

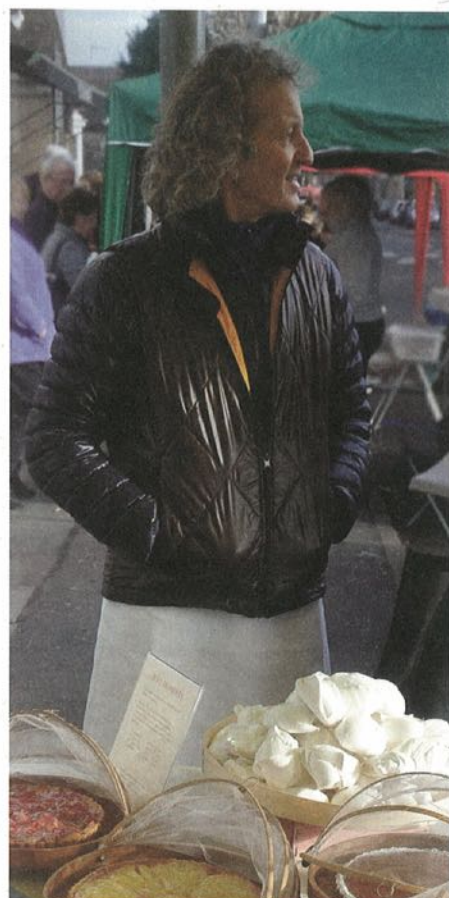
Peter let me try a small spoonful of one possible future product, a spicy apricot jam. Delicious.

Marmalade is the best-seller, followed by the piccalilli... and all those eccentric labels do meet legal requirements! "Shop piccalilli varies so much," he said. "So I learnt how to make it. I first salt the vegetables, then wash them so that the salt goes. It means they stay crunchy and not too mustardy. I'm proud of my products!"

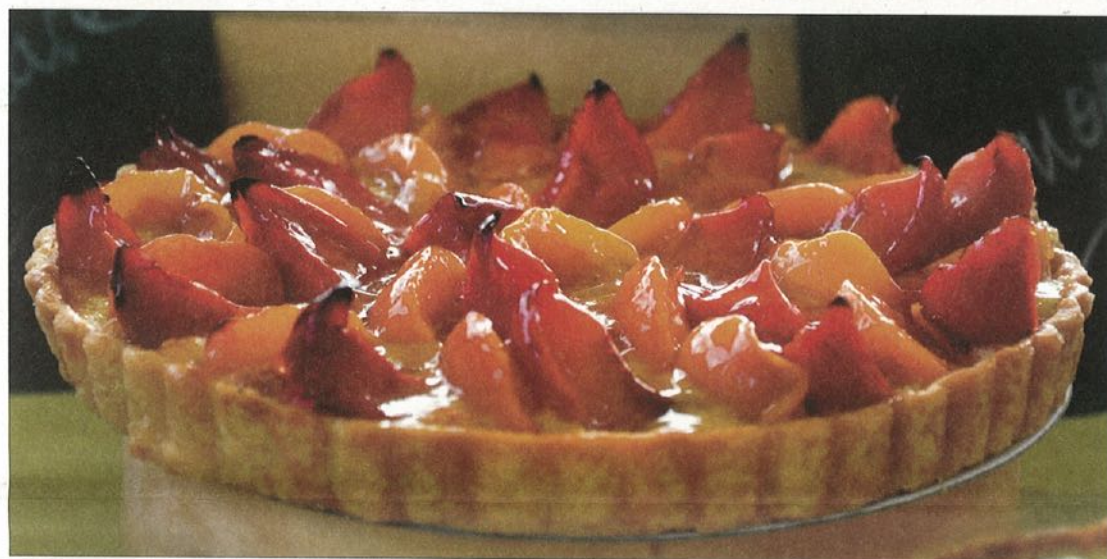
And, of course, you can't get preserved Patagonian squirrel fish organs in Sainsbury's – although it might be fun asking for them ■







Peter Beck is a skilled patissier, conjuring up exquisite glazed fruit tarts and baked delights in his kitchen before bringing them to Maple Road to sell on his stall... Just Desserts



# rolling, rolling, rolling

By Tim Harrison

**T**he week leading up to market day requires careful planning as Just Desserts' one-man operation swings into action. Ingredients are assembled at Peter Beck's home on the Barnes-Roehampton boundary.

There's only one oven in the kitchen, so everything works to a tight schedule – although with careful co-ordination he is able to bake half a dozen of his larger tarts together.

"I make everything," he said, looking with pride at the glorious array of fruit-topped pastry tarts on his tabletop under the canopy near The Antelope.

"The pastry, the fillings... everything. These were all made fresh this morning; it means you can keep control of everything."

February's Maple Road appearance was Peter's first in Surbiton, although he's a regular at Richmond's Saturday market and Chiswick's Sunday market. "Obviously the markets are all different," he said, when asked for his thoughts on the Maple Road event. Richmond's market starts at 11am. That's because people in Richmond don't get up until 10am!

Just Desserts is as seasonal as Peter can make it, with the fruits on his tarts chiming with the time of year, and comfort foods such as treacle tart prepared for winter eating. "It's also dictated by my customers' requests," he said, adding that he was always happy to take orders in advance of market day. "I have regulars, and I get to know what they like."

So how does his pre-market week pan out?

"Monday and Tuesday are my weekend, so on Wednesday I do the shopping," he said. "Then on Thursday I start making the pastry and poach the fruits. I also begin to make the tarte au citron mix."

Now no top pastry chef is going to reveal his prized recipe, but it's fair to speculate that the lemony mixture which sits inside a classic tarte au citron includes the zest and juice of lemons, sugar, cream and eggs... plus a delicate dusting of icing sugar.

"On Friday I start the light baking," he said. "I work

until 11pm, then I'm up again at 4am!"

The final baking run continues until everything is carefully packed, ready for the drive to Surbiton. "Tonight, after the market here, I'll be baking for tomorrow's market at Chiswick."

Peter launched Just Desserts four years ago, having jointly run Botticelli – a catering and patisserie company – for the previous 11 years from Church Road, Barnes.

"We were getting on a bit," he laughed. "The rates and rents went up, and we decided to give it up. It's hard work to maintain the standard, and we were very hands-on."

The Just Desserts market stall allows Peter to produce mouth-watering tarts on his own terms, which includes free-range eggs and all-butter pastry – not mixed with any other fats at all. He doesn't specifically use organic products, but he does use unrefined sugar. "Everything is as good as I can get, and it is all things I'd be happy to eat," he added.

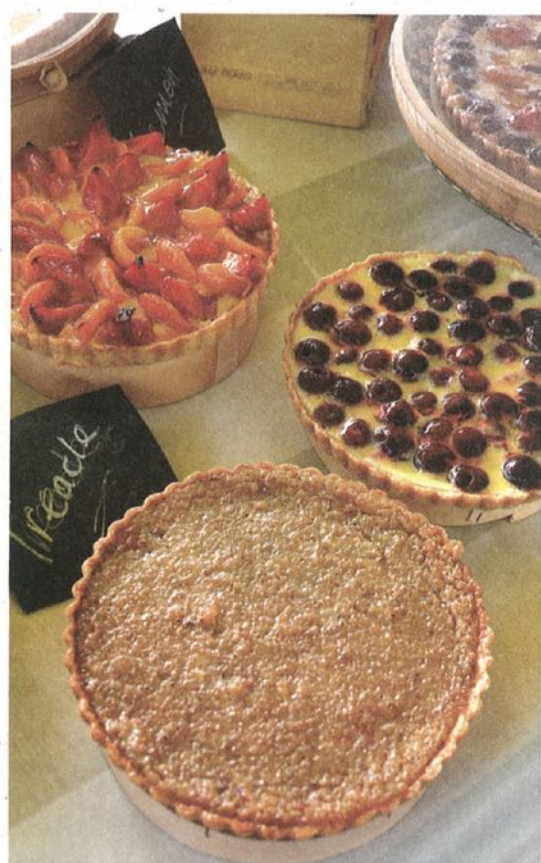
Just Desserts has also revived his love of hosting dinner parties; something that had fallen by the wayside with the intense daily pressure of running the Botticelli catering operation.

"We loved having people round, but I was so exhausted that the last thing I wanted was to see any more food," he said. "And I just love food!"

The array on his market stall is impressive. As well as classic tarts au citron you'll find traditional treacle tarts, flavoured with a hint of lemon to add a distinctive tang. Other varieties include chocolate, pear with chocolate, plum and apricot and cherry clafoutis (a French dessert in which cherries are suspended in a custard-like base with almond flavours). He also makes meringues. Descriptions of each tart are artily chalked on little slate squares – cunningly adapted from garden centre markers.

Prices start at £11 for the larger fruit tarts which serve up to a dozen. There are also smaller individual tarts at a competitive £3 apiece.

■ If you have particular orders for Peter, email [justdesserts@onetel.com](mailto:justdesserts@onetel.com)





### Those who have benefited

*'Thank you so much for buying us a rest bed and laptop costing £818.99. People now work through the night helping others'*

Surbiton Branch of Samaritans

*(Based just across the road from the market)*

*'Thank you for supporting the circus workshop activity; it provided a respite, new skills and increased confidence and self-esteem to the lives of Kingston's young carers'*

Kingston Young Carers

*'Many thanks for letting us attend the market. We raised £255 which we can double through Barclays Bank to £510. Thoroughly worthwhile'*

Kingston Street Pastors

*'We had the best day ever! We raised an astonishing £350! We also had lots of our different families come down and visit us'*

Yorda Adventures



### Farmers' Market Fan Adele White

*It's close to home, so I can walk there. It's got a good mix of stalls, and it's a nice place to meet friends.*

*Also the prices are good, and everyone seems friendly.*

*What would I change?*

*Well, I'd prefer it if it went on a bit longer into the afternoon.*

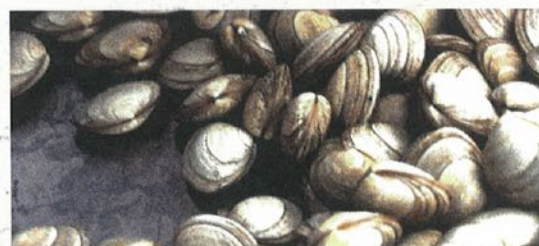
*Sometimes it seems that it's packing up when it's just got into its stride. There's a nice buzz and a great atmosphere around the streets when it's on.*

*It's also good for the shops there, and I do regularly go to the pizza place (Da Lucio) and Gordon Bennett – especially for Sunday lunch.*

*The market brings more people into Surbiton, so it's been a really good thing for the town.*

### You have your say

*'My partner and I are currently in the process of making the move from central London to Surbiton. One of the things that came as a great surprise and most appealed to us was the atmosphere and quality of product at the Farmers' Market. There was a real buzz and it did feel very special because there was the sense that local people were engaged in real activities that were bringing the community together in a way that simply doesn't happen on normal street markets'*



*'Wonderful atmosphere, great way to spend a Saturday morning'*

*'I love where I live. And, most importantly, I love our community. It is quite unique in my experience. I have lived in many places, both in the UK and abroad, and never have I had such a sense of belonging and involvement and ... well, community - where people care. A sad indictment of modern society is that this is in such short supply these days. 'Our' market is central to this well-being'*

*'Wonderful initiative'*

*'Brilliant. A real treat for Surbiton'*

Since the market was established an email database of more than 1,000 regular customers has been built up, each receiving monthly emailed newsletters on the market and its produce, as well as updates on charity donations and other events

## shoes at last

women's shoes  
women's ankle boots  
women's shoeboots  
women's boots

Kingston Business Awards 2011  
BEST Independent Retailer

NEW Spring 2012 collection



men's shoes  
men's boots  
men's bespoke suits  
muck boots  
accessories



81 MAPLE ROAD, SURBITON KT6 4AW  
020 8390 5673

for further information and details of opening times

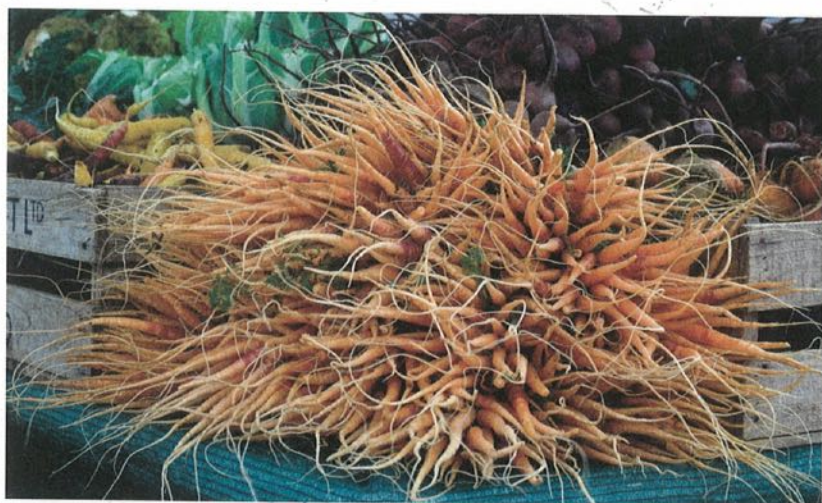
[www.shoesatlast.com](http://www.shoesatlast.com)



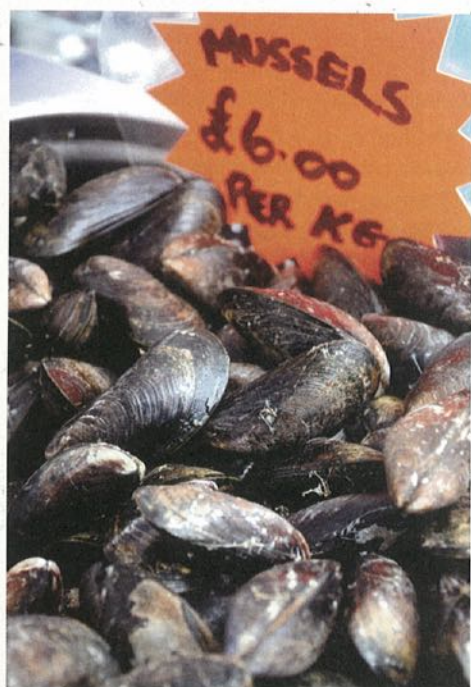
# what's on offer?

MAPLE ROAD  
KT6 SURBITON

## Farmers' Market



In a 2011 survey...  
**99.5%**  
of customers believed  
that the Farmers' Market  
had created a positive  
effect on Surbiton  
**95.3%**  
of customers said they  
would be making a return  
visit to the market



A 200-year-old idea, the  
farmers' market is really  
taking off. In the USA,  
farmers' markets grew  
by a colossal  
17 per cent between  
2010 and 2011.



A recent report by retail guru Mary Portas suggests that markets can help rejuvenate the high street, while the Government's new campaign will tell us to "Love your local market". Save your money Dave, we already do!

Borough Market is London's oldest market, with a history going back to Roman times. More recently, it's appeared on the big screen in Lock, Stock and Two Smoking Barrels, Bridget Jones' Diary and the Harry Potter movies.



The  
Children's  
Society



action for  
children



Yorda  
Adventures

**SAMARITANS**



the fircroft trust  
Positive action for mind and body

**STREET  
PASTORS**

**Home  
Start**

Support and friendship  
for families

**KAG  
ADVOCACY**



**THE  
POPPY  
FACTORY**

**AGE  
Concern**

Kingston Young Carers  
Kingston Hospital Radio

Stud Nursery in  
Home Park

Just some of the good causes that have benefited  
form Maple Road Farmers' Market



## Charities represented this month



### Age Concern Kingston

Age Concern Kingston is the most successful and largest independent organisation supporting and working with older people in south west London. It is also one of the first local independent organisations to work with such a large number of schools and young people. It wants to make a real difference to those who use its services, and help improve their quality of life.

It offers a variety of services, projects and activities including:

#### Advice, advocacy and support service

Supporting and empowering older people by providing timely, accurate and independent advice and information

#### First contact

Telephone helpline providing first point of contact for enquiries for older people, their relatives and carers in the borough of Kingston upon Thames.

#### Health and well-being services

A range of services provided both within centres and in the community, designed to enhance physical and mental well-being in later life.

#### Projects

A range of targeted initiatives delivered in innovative ways.

#### Centres and lunch clubs

A range of social activities, including exercise and adult learning, in a variety of lively, friendly and accessible settings.



### Kingston Advocacy Group (KAG)

Everyone should have a say in how their lives are run, whatever their abilities and circumstances. However, not everyone is able to express their views and make clear their needs.

KAG is a not-for-profit charity which helps vulnerable people have a say in decisions that affect them and how they live their lives.

It does this by providing independent advocacy support at no direct cost to individuals. Advocacy is provided by its specialist employed staff and trained volunteers.

Everything it does is governed by its core beliefs of social justice, self-determination and commitment to the individual. KAG listens to its clients, understand their needs, ensure they are aware of their rights and provide relevant information.

Then it supports them in speaking up for themselves or, where this is not possible, it speaks for them.

KAG is able to help in a variety of ways.

For further information contact:

KAG Advocacy  
Siddeley House  
50 Canbury Park Road  
Kingston upon Thames  
Surrey KT2 6LX  
Tel: 020 8549 1028  
kag.org.uk

Or why not visit KAG at the farmers' market this Saturday in Maple Road?

## Stalls for March

(List correct at time of going to press)

### Saturday 17th

#### Anila Sauces

Sauces / Bhajis / Samosas

#### Tiger Spring Tea

High-quality loose teas

#### Simon's Free Range Eggs

Free range eggs

#### Sussex Smokers

Smoked Meats / Fish

#### The Sussex Pie Company

Freshly made pies for home baking

#### Pimpinel Fisheries

Fresh fish

#### Sussex Way Meat

Meat

#### Wrights Original

Ginger / Fruit drinks and food products

#### Olive & Things

Olives

#### Nut Knowle Farm

Goats cheese

#### Just Desserts

French patisserie

#### Allingham Farm

Lamb and rare breed pork

#### The Giggly Pig Company

Rare breed pork sausages

#### Corte dei Signori -

Olive oil

#### The Parsnipship

Vegetarian pies

#### Ruben's Bakehouse

Organic breads

#### Norbiton Fine Cheese

Cheese

#### FA Secretts

Vegetables

#### Quack's

Pickles

#### Rosie Home Preserves

Jams / Jellies / Marmalades / Chutney

#### Pantry Cupcakes

Cup cakes

#### The Gourmet Game Company

Game

#### Lallapolosa Baking Company

Baked goods

#### Ringden Farm

Organic fruit and fruit products

## Diary dates

### SATURDAY, MARCH 17

Farmers' Market Maple Road  
Surbiton

### SATURDAY, APRIL 7

Old London Road Street Party  
Kingston

### MONDAY, MAY 7

Kingston May Merrie  
Kingston Town Centre

### SATURDAY, JUNE 2 - TUESDAY, JUNE 5

Kingston Aviation Centenary Celebration  
Locations throughout Kingston

### MONDAY, JUNE 4 - SUNDAY, SEPTEMBER 9

Kingston's Cultural Olympiad  
Locations throughout Kingston

### SUNDAY, JULY 15

Dragon Boat Challenge  
River Thames at Canbury Gardens

### SATURDAY, SEPTEMBER 22

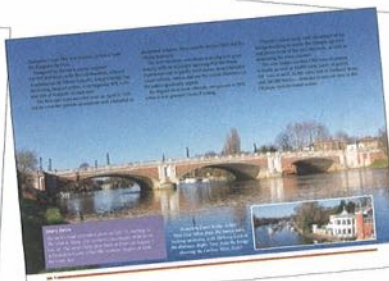
Surbiton Festival Regatta  
Ravens Ait, Queens Promenade

### SATURDAY, SEPTEMBER 29

Surbiton Festival Carnival  
Victoria Road, Surbiton

## Love life along the river between Hampton Court and Kew?

Packed full of interesting local stories, local history and local personalities, Moor UK magazine is the perfect companion for those who love life by the River Thames



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