



## **First Farmers' Market of the year kick starts growing season in Kineton**

**Saturday 13 March 2010, 10am to 1pm, Market Square**

The first Farmers' Market of the year in Kineton will take place on Saturday 13 March in Market Square from 10 – 1pm. Featuring hot food, organic fresh meat, artisan breads, cheeses, homemade cakes, local beer, pickles and preserves, as well as live music and the ever-popular Bicycle Doctor, the market promises to be a great morning out for the whole family.

Getting Kineton Growing, an initiative that supports the local community to grow more of its own food, will be on hand as usual with free seeds and advice to help villagers kick start their growing year. The market will be the first in a whole series of activities planned for 2010 that aim to bring the community together over the growing, harvesting and eating of local fresh food.

“The first market of the year is always an exciting time,” says organiser Chris Rowles. “It’s a great opportunity to get outside, catch up with friends, listen to some music and indulge yourself in some of the finest produce from our local area. Support for the market last year was fantastic, and I really hope visitors will once again come out in force to support our local farmers and producers.”

Three more markets are planned for the year: 8 May, 10 July and 9 October.

Ends.

**Notes to editors**

## **About Getting Kineton Growing**

Getting Kineton Growing is a new initiative which aims to encourage the local community to grow more of its own food.

### **Why?**

- Home/community grown food is far cheaper than supermarket alternatives
- Locally grown food helps to reduce food miles and tackle rising fuel costs
- Increasing access to fresh food is a vital part of reducing obesity levels among children
- Learning to use and manage the natural resources around us is key to a more sustainable way of living
- Growing food brings communities together and ensures that the skills of an older generation are passed to the next

### **For further information, please contact:**

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