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Monday, July 14 - Topsham Slow Food Market

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IT'S back to school for the monthly Slow Food Devon market at Topsham with young pupils from Topsham School selling some of the produce from their sensory garden and allotment patch for the first time.

As part of their curriculum they have been growing beans, courgettes, potatoes, lettuce, carrots, radishes and peas, which they will sell on a regular basis from their own stall at the market.

Fred Dudbridge, Slow Food Devon leader and one of the market organisers, said: "What a great way to learn that there is more than just peas and beans in the vegetable world

"This is inspirational stuff, and a great way to learn not only where food comes from but also about the economics of growing food, selling it and reinvesting the profits."

All the money earned by the pupils will go towards the next stage of the school's Allotment Patch scheme.

Also at the market will be a new summer wheat beer, Summer Haze, from Red Rock Brewery and traditional Devonshire splits from artisan bakery Emma's Bread begging to be split and served with clotted cream and jam.

Market visitors will be able to find out more about what goes into creating one of the most traditional elements of Britain's culinary heritage - the perfect pint of real ale. John Parkes of Red Rock Brewery will be leading a Taste Workshop on Slow Brews, a talk and tasting about brewing traditional ales.

Organiser Freddie Dudbridge said: "We've had over a thousand visitors attending each market and it's undoubtedly the quality and range of produce on offer that's been the key attraction.

"However Slow Food, as an international movement, has a strong message to give people about celebrating and respecting the way in which our food is produced."

In addition to more than 20 different food and drink producers market has taste workshops, a book stall, and a café area where visitors can buy snacks created from produce on sale at the market, drink a glass of wine or enjoy a cup of tea or coffee.

The Slow Food Market will take place on Sunday, July 20, from 11am to 3pm.

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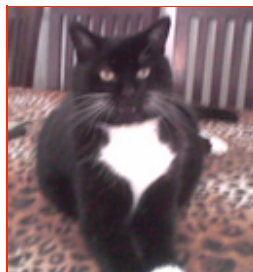
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