



## FARMERS' MARKETS RETURN TO FIFTEEN CORNWALL

Following on from their highly successful farmers' market last autumn, Fifteen Cornwall will once again be flying the flag for local and seasonal produce with dates announced for a spring farmers' market followed by two further markets later on in the year.

On **Saturday 15th March** the Extreme Academy car park in front of Fifteen Cornwall will be transformed into a bustling farmers' market from **9.00 am until 3.30 pm**.

Throughout the day there will be cooking demonstrations from well known local chefs, including the restaurant's own Executive Chef Neil Haydock with the Fifteen Cornwall apprentices.

Meet the talented people who rear, grow, catch or make the fantastic food used in the restaurant at Fifteen Cornwall and stock up on ingredients to knock up a locally sourced feast in your kitchen at home.

Fifteen Cornwall's Chief Executive, Dave Meneer said: *"Our first farmers' market last autumn was an amazing day and brought hundreds of people into Watergate Bay to find out more about some of the unsung heroes who have helped to put the restaurant on the map - the producers and suppliers of the fantastic foods we use to create the Italian inspired menu with a Cornish twist.*

*"Although we can't promise the same beautiful sunshine that we enjoyed at our last farmers' market, we can ensure that food lovers will be in their element with a wide variety of stall holders and lively cooking demonstrations to learn top tips to try out at home."*

Look out for details of further farmers' markets on 11th October & 6th December.

**Ends**

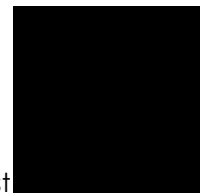
**29 February 2008**

### **Notes to editors**

#### **Photography**

An image to accompany this release is attached and shows the apprentice chefs working on the bakery stall at the first Fifteen Cornwall Farmers' Market last autumn.

# Media Release



**Fifteen Cornwall** opened on 18th May 2006 with an innovative menu of the best local produce, a relaxed atmosphere, talented chefs and an incredible view over a beautiful two-mile beach.

The restaurant is dedicated to the same inspirational social enterprise goals as set out by Jamie Oliver and the team at Fifteen London. Each year the restaurant gives up to 20 trainee-chefs the once in a lifetime opportunity to turn their lives around.

All profits from Fifteen Cornwall go to the registered charity, The Cornwall Foundation of Promise. The charity's purpose is the creation of fantastic career opportunities for disadvantaged, local, young people, helping them every step of the way to achieve their potential. The restaurant also provides a valuable boost to Cornwall's tourism industry and makes use of the abundance of high quality local food producers in the region.

The project has received more than £1 million in grants from Objective One and the South West Regional Development Agency (SWRDA), with additional support from Jobcentre Plus, the Learning and Skills Council (LSC), Cornwall College, Cornwall County Council, Restormel Borough Council, St Austell Brewery, HSBC Bank, Barclays Bank and The Hotel and Extreme Academy, Watergate Bay.

For Fifteen Cornwall reservations and menu information visit [www.fifteencornwall.co.uk](http://www.fifteencornwall.co.uk) or call 01637 861000 (lines open between 9.00am and 7.00pm seven days a week).

**For further details, please contact:**

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