



## **NEWS RELEASE**

**Tuesday, August 26, 2008**

### **Festival Will Be The Ultimate Food and Drink Experience**

The very best produce from across Kent and the continent will be on display at a special three-day festival of food and drink, which is taking place in Canterbury in September.

Euro Fair with the Kent Food and Drink Festival will treat visitors to a wealth of displays, demonstrations and opportunities to try and buy a vast range of home grown, made and produced food and drink as well as delicacies from Europe.

The event takes place at the Dane John Gardens from Friday, September 26, to Sunday, September 28, and is being run by the champions of food and drink in the county Produced in Kent, in partnership with Canterbury City Council.

The centerpiece of the festival will be a magnificent food market, featuring up to 100 stalls many of them showcasing the goods of Produced in Kent members including game, seafood, beer, cider, cheese, meat as well as fresh fruit and vegetables.

Alongside the homegrown offerings will be a French market, produce from Certaldo, Italy, which has strong links to Canterbury, and other continental markets.

A series of demonstrations and displays will also take place throughout the festival showing visitors how to use different produce. These will include cookery demonstrations using game, fish, chocolate as well as beer and wine tastings. Mark Rossi, the Executive Chef, at the Abode Hotel, Canterbury, will also be showing how to cook snails bred in Kent.

Produced in Kent Manager Julie Monkman said the festival will be a wonderful opportunity to see the vast array of goods grown and crafted in the county.

She said: "Kent is a wonderful region for food and drink and its reputation stretches across the UK, Europe and beyond. Visitors to this event will be able to enjoy the very best of Kentish produce as well as a very fine selection from our European neighbours. With a range of cookery demonstrations and tastings this is the ultimate food experience and one I would urge everyone to get along to."

The food markets in the Dane John Gardens will be open from 10am to 5pm on Friday, September 26 and Saturday, September 27 and 10am to 4pm on Sunday, September 28.

As well as the festival, visitors will be able to follow food trails through Canterbury, taking in a range of gastronomic delights on offer.

To find out more about the festival visit [www.canterburyeurofair.co.uk](http://www.canterburyeurofair.co.uk) or [www.producedinkent.co.uk](http://www.producedinkent.co.uk).

**ENDS**

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**Notes to editors****Produced in Kent**

Produced in Kent is a not-for-profit organisation, which works with food, drink and craft producers within the county to promote fresh produce, local sourcing and a reduction in food miles. Its ethos also aims to reduce food packaging and protect the rural landscape of Kent. It is jointly funded by Kent County Council and Hadlow College.

**Kent County Council**

KCC is responsible for providing a wide range of services that affect the daily lives of people living, visiting or working in Kent. These include roads, schools, social services, libraries, adult education centres, trading standards and planning

**Hadlow College**

As Kent's premier land-based College, and one of the top three such institutions in the UK, Hadlow has an established international reputation in this important sector and welcomes students from around the world. With over 40 years experience in this sector, Hadlow actively develops links with employers to ensure courses provide the skills which they need. Hadlow College is situated on a 256-hectare estate which encompasses a range of wildlife and flora. The working farm, garden centre and national plant collections are all there to enable students to develop skills in the land-based sector. □□ Commencing in Spring 2009, a £55m capital redevelopment project will update the student amenity, teaching, learning and leisure facilities to ensure that they remain of a high calibre and among the best in the country.