

Market



The fresh produce is of a very high standard.



Hundreds of gala pies are sold each week here.



Having a one year guarantee gives customer confidence.



Over one hundred different bagged sweets are available from this stall.

from all over the south of England to take advantage of the vast range of commodities on offer.

There are several levels of trading and on one of the lower levels, close to where I parked were a concentration of produce stalls, selling everything from bread, fruit and vegetables, cooked meats and cheeses and seafood.

One of the first traders I met was Mark who has been selling high quality fruit and vegetables to Kempton customers for seven years. He has traded all round the area and was very positive about the footfall, commenting, 'Over all the markets I've been at, this is definitely one of the best, particularly for mid week. We have thousands of customers coming here every week.

Just round the corner from him, is Taran Cately of Cately chilled foods, selling wholesale sized packed produce, such as gammons, gala pies, bacon

and cheese. Demand often outstrips supply and he sells hundreds of catering sized Gala Pies every week. He told me that sometimes his suppliers can't make them quickly enough.

There were a number of catering outlets throughout the market, in addition to the racecourse's indoor concessions, many of which had large and sometimes covered seating areas which soon filled up during their busy periods. One of which was Polly's, whose distinct dark green and gold branding added a touch of class to what would ordinarily be seen as just another fast food trailer. Owned now by Tom Pollard, his father has been trading at Kempton for almost 25 years and has a very loyal customer base, including fellow traders, for whom they make special dishes for as a break from the standard fare of bacon rolls and burgers. They are very proud of their five star food

hygiene certificate and they have been nominated for an award of excellence.

Royal Chef, on the other hand, have only been on the market for two months selling their range of Chinese dishes and have already built up a good trade. They have been catering at other markets in the area for around eighteen months and are really pleased with the footfall at Kempton.

I've mentioned before that I enjoy a bit of showmanship and this was abundant from E&J Meats. The huge meat trailer was permanently surrounded by customers as he enticed them, with the help of his radio mic, into buying bags full of meat.

Meanwhile, Paddy Harrington's style was much more traditional. With 46 years trading, and around twenty at Kempton, he's one of the longest serving. It was good to see more unusual products such as heart, oxtail and white pudding among