

Anna Wilson

01437 775855

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LOCAL PRODUCE MARKETS ADAPT TO PANDEMIC

Four local produce markets in Pembrokeshire have adopted new measures as a result of the coronavirus pandemic in order to continue to sell a restricted number of food items to its regular customers and other shoppers - under strict social distancing and health guidelines.

Stallholder numbers have been reduced to three or four producers per market who wherever possible have introduced a pre-order and collection system, where customers can order and pay for their goods directly from the producers beforehand and collect in person at the market.

The weekly markets are held at Tenby, Fishguard, Pembroke Dock and Haverfordwest and provide fresh produce such as bread, fruit and vegetables, cheese and meat.

“The measures are designed to ensure that customers spend as little time at the market as possible, and they are required to observe strict social distancing from other customers as in other food outlets such as supermarkets,” said Cllr Paul Miller, Cabinet Member for Economy, Leisure, Culture and Tourism.

“Traders are taking all the necessary precautions to ensure their customers can collect their orders safely, and also to protect themselves.

“Each stall has a restriction marker in front of their stall and we ask all customers to please respect this

“If payment does have to be made at the market, contactless payment is encouraged.”

Cllr Miller added that it was important that it was also important to support the local producers in the fragile economic climate.

“It is vital not only to continue supplying essential fresh food items to local communities, but also to support local businesses to continue operating where it is safe to do so.”

The markets are held as follows:

Tenby Market

When: Monday to Saturday (from 6 April to 11 April). Wednesday to Saturday (from 15th April onwards)

Location: Old Market Hall, Tenby

Time: 9am to 4pm

Further details: Tenby Indoor Market facebook page

<https://www.facebook.com/pages/Tenby-Indoor-Market/177809098952891>

Producers currently attending:

- Little Pantry (pantry staples including dried goods and fresh vegetables)
- Brauns Butchers
- Jam Pot (conserves)
- Pet Shop

Fishguard Farmers Market

When: Thursdays (weekly)

Location: Fishguard Town Hall

Time: 8am to 1.30pm

Further details: Fishguard Farmers Market facebook page

<https://www.facebook.com/pages/category/Farmers-Market/Fishguard-Farmers-Market-2018515051707421/>

Producers currently attending:

- Daisy Mays (fruit & veg)
- A J Meats (butchers)
- J Rees (butchers)
- Bataks (Syrian food)

Pembroke Dock Market

When: Fridays (weekly, including Good Friday)

Location: Market Hall, Pembroke Dock

Time: 7.15 am – 12.15 pm

Producers currently attending:

- Chris Rees (butcher): to pre-order for collection from the market, contact on 01267 231204 by 3pm on Thursdays
- Kathy McCrow (fruit & veg)
- Ahmed Batak (Syrian foods)

Haverfordwest Farmers Market

When: Fridays (weekly, including Good Friday)

Location: Castle Square

Time: 9am to 12noon

Further details: Haverfordwest Farmers Market facebook page

<https://www.facebook.com/search/top/?q=haverfordwest%20farmers%20market%20>

Producers currently attending:

- Anuna Craft Bakery
- Blaencamel Farm (fruit and veg)
- Caws Teifi Cheese

Ends

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