



## PRESS RELEASE

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(FOR IMMEDIATE RELEASE)

### Maple Village WI at the Surbiton Food Festival 2016

Maple Village WI, based at The Copper Kettle in Surbiton, are to host the Competition and Demonstration tent again this year at the 2016 Surbiton Food Festival. This will take place during the Surbiton Village Fete on the 7<sup>th</sup> and 8<sup>th</sup> May in St Andrew's Square, Surbiton.

A full schedule of speakers and demonstrations will be released shortly on the Surbiton Food Festival website - <http://surbitonfoodfestival.org/>. Various local food producers and small businesses will be showing off their skills, including members of Maple Village WI, at a series of free talks and demos. Alongside the demonstrations, a number of competitions will be open for entrants to prove their own culinary skills. Categories include the famous Seething Pasty, cakes, bread and vegetable vehicles. Open to all ages, full details are available on the Surbiton Food Festival website.

Kelly Woods, President of Maple Village WI says 'Maple Village WI are delighted to host this area of the Festival again. Each WI is an integral part of their community and we are proud to be able to support such a fun, community building event as this. It also supports the WI ethos of 'buying local' and sharing skills with others - and gives us an opportunity to raise awareness of the WI and what we can offer women who join us'.

Maple Village WI are growing a reputation for producing unusual flavoured jam and chutney and last year introduced Surbiton to Strawberry & Pimms jam, Carrot & Cointreau jam and Toffee Apple Vodka jam amongst others. 'Everyone expects the WI to make jam! We wanted to keep the tradition but also wanted to add our own twist. Our jams are made from locally grown fruit and vegetables and we want to inspire others to use their jams in lots of different ways – not just on toast. Preserving is also a fantastic way to reduce food wastage. This year we'll be offering taster size jars and some new flavours alongside our already popular ones' says Kelly. 'We'll be demonstrating homemade cordials too as an alternative way to preserve fresh ingredients – and as a way of adding extra layers of flavour to your jam'.

Jam and chutney will be available to buy on both days in the Competition and Demonstration tent as well as homemade cake and sweets while stocks last.

-ENDS-

### NOTES TO EDITOR

The Women's Institute (WI) was formed in 1915 to revitalise rural communities and encourage women to become more involved in producing food during the First World War. Since then the organisation's aims have broadened and the WI is now the largest voluntary women's organisation in the UK. The WI celebrated its centenary in 2015 and currently has 215,000 members in over 6,500 WIs. The WI plays a unique role in providing women with educational opportunities and the chance to build new skills, to take part in a wide variety of activities and to campaign on issues that matter to them and their communities. - See more at: <https://www.thewi.org.uk/>

Maple Village WI was formed in 2009 to meet the needs of the women of Surbiton. A busy group with an average membership of more than 80 women, meetings are held at The Copper Kettle on Brighton Road, Surbiton. A varied programme appeals to the women of all ages who join us for fun and friendship and to learn new skills and share their skills with others. Maple Village WI also run a wide range of interest groups which provide outlets for many hobbies including craft, cooking, gardening, reading, dancing, walking, mindfulness and meditation and many others. In addition to the Surbiton Food Festival, the group is involved in many community events such as the Surbiton Festival and organise fundraising events for the group and another nominated local charity. In 2016 we are proud to support Kingston Young Carers. More details are available on our website at <http://maplevillagewi.ning.com>.

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