BOSTON WEST ACADEMY, LINCOLNSHIRE : RUNNING A SUCCESSFUL SCHOOL FARMERS' MARKET

How were the children involved in the preparation for the market?

Our School Council managed our School Farmers' Market. They visited producers at the local market and invited them to take a stall, as well as promoting it to parents and the local community. Our Eco Warriors designed gifts to sell and parents helped on the day, moving tables, ticketing tombola and raffle prizes and greeting producers on arrival.

What types of stallholders did you have at the market?

There were butchers, bakers and even a candlestick-maker! There was also goats' cheese, jam and chutney, homemade cakes and pies, fresh vegetables, eggs and honey.

What does the school plan to do with the money generated from the market?

We intend to use the money raised to help us build our allotment area and part-fund a visit to a local farm for our children in the summer term. Our last market raised an amazing £1,200.*

What did the children sell on their market stalls?

As it was near Christmas, there was a craft element to the market, with products available including mince pies, salt dough magnets, key-rings, gingerbread Christmas decorations, placemats and coasters, seed kits, recycled tea light holders, candy cane reindeers and glove puppets.

Marie Curie Cancer Care had a charity stall and pupils made and sold daffodil planters to raise money for them. The children also successfully ran a café with the help of TA's and lunchtime supervisors. By 4.30pm we were sold out and over the moon with the success of our first School Farmers' Market.

*On average, schools raise between £300- £400 when they hold a School Farmers' Market.

One per year has the potential to cover the cost for your FFL Award Package subscription - so why not start planning yours now?

How did the markets help you deliver on your curriculum and Food for Life objectives?

Staff at Boston West used many elements of the curriculum in the build up to the market. These included:

- **DT/ART:** Designing, making and creating products to sell and posters for advertising and cookery.
- **Maths:** Measuring, weighing, costing, percentages, problem solving, counting and number skills.
- **English:** Reading, writing and so much speaking and listening.
- **PSHE:** Teamwork.
- **Science:** Cookery, changes in materials, and growing plants.
- **Geography:** Finding out where our producers travelled from.

"I loved it all, it was so exciting meeting people, making and selling things. Can we do it again?"

Boston West Academy Pupil

> "Wow, what an amazing journey this has been from start to finish. The children's enthusiasm has been infectious."
>
> **Emma Schofield**
> Teacher
> Boston West Academy

Linking to your award

- Planning, prepping, and delivering a school farmers' market will ensure that you to complete a large chunk of your bronze award.
- It is a fantastic opportunity to create relationships with local suppliers, to get parents involved with cooking and growing, and to raise funds for your Food for Life project by celebrating local produce.
- Our 'School Farmers' Market Enterprise Project (8 weeks to Bronze)' resource has a step-by-step guide to running a School Farmers' Market, and is available as a free download on our website.