

NAILSEA ELECTRICAL

PRESS RELEASE **for immediate release**

THE High Street is fighting back – or at least the traders in Gloucester Road are.

Nailsea Electrical is bringing food and drink retailers together to showcase what independent stores can offer.

The company is staging an open day and wants to make it a day out for visitors and locals alike.

And customers will be in with a chance of walking away with a £4,000 range cooker with a cooking competition in-store.

The Rangecooker open day will give shoppers the chance to sample what the independent stores can offer from cheese to olives, from breads to soups and from juices to wines.

Peter Gilks, Nailsea Electrical founder, said: “We want to play our part in keeping the High Street alive.

“Gloucester Road is renowned for its independent traders but only last week a survey showed that a fifth of Bristol shops were standing empty.

“Over the last two years we have seen many famous High Street names leave towns and city centres.

“But here in Gloucester Road we have a vibrant trading community and we want to show off the range of talent and quality products which are here.”

There will be a large marquee in Nailsea Electrical’s car park where traders will be offering samples of food.

Local produce will be cooked in the marquee and in the cooking demo area in the new built-in appliance showroom at Nailsea Electrical.

Peter and his son Ben have created a built-in showroom in the converted loft of a Methodist Chapel in Gloucester Road and there will be cooking demonstrations by Michelin chefs during the open day on October 8.

Ben said: “It will bring cooking alive as well as being a great community event – as well as a must-see attraction for visitors to the area.

“We are putting a marquee in the car park and have invited our neighbours to come and join us by having a stand featuring their products.

“We have a baker, butcher, olive specialist, cheese seller and much more. Customers will be able to try the different types of food our neighbours sell and try out new cooking technology with appliances they may not yet have at home such as induction hobs or steam ovens.

“It will also give people the chance to find out what the independent retailers have to offer in Gloucester Road as well as being fun.”

The built-in showroom which is above the main shop will also be used for a pioneering cookery school.

The traders taking part in the open day are: Spice Route with soups and juices; Grape and Grind with wine, beer and cider; Olive Shop with paella oils and olives; Bristanbul , Turkish Patisserie and bakery and mostly Vegetarian and halal meat; The Fish Shop; The Flower Shop; The Gardeners Patch with fresh fruit and veg; Murrays Butchers; Robin Hood Retreat; The Bread Store and Samsung Cookery School UK Premier Academy where you can come and meet the chefs

The open day takes place on October 8 throughout the day.

For more information on the open day and details on how to win the Range cooker visit www.nailseaelectricalonline.co.uk

Not for publication

For more information or to organise photographs of all the traders together of all the please contact Wendy Best on 01225 764767 or 07715 770242.