

Ted's Market Planning Application

Subject: A monthly food market in Teddington, located outside The King's Head, on the last Saturday of each month.



Introduction

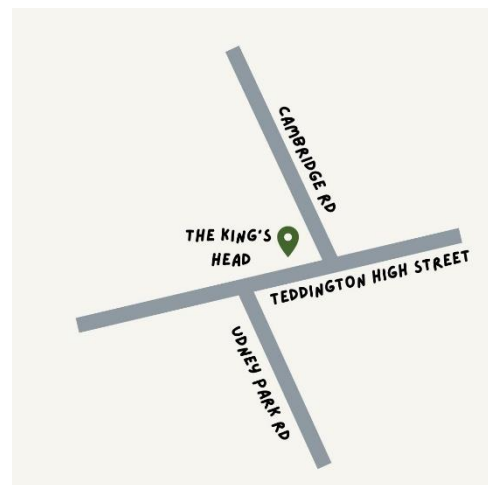
This planning statement is submitted in support of a **temporary** change of use (for a 5-year period) of a public house car park to provide a food market on the last Saturday of each month between the hours of 9 - 2pm with traders on site from 8am to 3pm for set-up and close down.

Location

The market will take place in the carpark of The King's Head. This is located at 123 Tedding High Street, TW11 8HG.

The King's Head will allow traders to use this carpark for the duration of the market (9am – 2pm) with set up allowed from 8am and pack down by 3pm.

Any clients of the pub that usually use this carpark during the pub opening hours of 12 – 3pm will need to find alternative parking, on the last Saturday of each month.



Hours of Market

Ted's Market will open at 9am and run until 2pm, on the last Saturday of each month. If planning permission is granted, we will pick the first date (either September 28th or October 26th). The remaining dates for 2024 are November 30th and December 21st.

From 2025 onwards, the market dates will be published at the start of the year.

The opening time of The King's Head is from 12 - 11pm, and holds around 6 car parking spaces. With the market duration of 9am - 2pm (with an hour either side to allow for traders setting up and packing down), we will be using the car park from 8am - 3pm, once per month.

Noise

The timings of the market are designed to be user-friendly for the local community and restrict any noise to daytime only. We have instructed all traders that they are not allowed to play any music, as signed in their trader agreement form. We are very limited on space, so with 6 traders only, we should not see a huge noise increase to the high street.

Management Plan

As form of a management plan, a member of Ted's Market will always be on site for the setting up, and working in conjunction with the General Manager of the pub to oversee the running of the market. It is very hard to anticipate the number of visitors to the market without having put

this event together before, but we should be expecting in the region of 500 local residents over the course of the day. We can update this number accordingly.

Traders and Type of Food

We will have regular traders and a few guest traders throughout the year, depending on space available. The regular traders consist of Olivier's Bakery (French bread, pastries, brownies, cakes), Wild Fish Project (fish and shellfish from Dorset), Wild Country Organics (organic fruit and vegetables from an organic farm in Cambridge), Lorna's Indian Kitchen ('finish at home' curries and samosas), Ralphs (deli and tapenade items), and French Comte (cheeses and charcuterie). Some guest traders will include food such as olive oils, soups, olives, coffee, and cakes, amongst others.

Continuity of the Market

As the organiser of this market, we want to build something sustainable and popular for the local community, as well as successful for our traders. We have set a 5-year period for this market to run, but hopefully can extend this. We will review the market success each year with The King's Head and ensure that all parties are happy with the results, including the local council.

Rubbish and Waste

We will be using First Mile, and bags supplied by The King's Head at mutually agreed cost. Any rubbish from the day will be taken away, or put into rubbish bins provided.