



While the national headlines are painting a bleak picture of the property market, in Exeter and the heart of Devon houses are still in demand, as our daily column demonstrates. Turn to page 10 of the Echo each day to see where homes are selling in your area



**Underhill: 01392 477775**

SITUATED in Haldon Road, Exeter, this flat has been sold off a guide price of £115,000. This well-presented first floor apartment is located close to the heart of Exeter's city centre. The apartment includes UPVC double glazing throughout and occupies the first floor of a converted, period three-storey townhouse. The accommodation comprises an entrance hall leading to a spacious bay fronted lounge/dining room, fitted kitchen, bathroom and double bedroom.



**Fulfords: 01395 263355**

THIS detached bungalow with a double garage and driveway in the seaside town of Exmouth has been sold by Fulfords off a guide price of £240,000. The accommodation comprises three bedrooms, one with an en suite WC, family bathroom, modern kitchen/breakfast room and good-sized sitting room with a door leading to a conservatory.



**Stags: 01392 255202**

OLDWELL Barn, just outside Exeter, has been sold by Stags estate agents off a guide price of £750,000. The property was originally built with local Pinhoe and Exeter bricks in 1866, and was subsequently converted in 1977 to create a family-size, five-bedroom home with a self-contained annexe, set in large gardens and with paddock.

Tomorrow: More homes sold in Exeter, Salcombe Regis and Colyford

sell your home fast with your local estate agent and the Find a Property supplement, free inside your Echo every Thursday

# Show hailed a success as visitors and exhibitors make light

BY ROB FLEMMING

THE final day of the Devon County Show on Saturday saw thousands more people flocking to Westpoint to enjoy the sights, sounds and tastes of rural England.

This was despite the day initially promising to be wet and muddy. Traffic to the site was thin during the early morning rain, but as the wet weather died down, the numbers through the turnstiles rose steadily.

In contrast to the previous two days, the livestock arena was an empty space, while the lanes among the trade stands were thick with 'window shoppers' and some actual purchasers.

Traditionally, the food and drink marquee has always been busy and this year was no exception.

Among stalls laden with meat, fish, vegetables, fruit, spices and much more, Paul Smith, from Old Walls Vineyard, near Bishopsteignton, was promoting its red, white and rosé wines.

"It has been a really good show," said Paul.

"It's a bit slower today, but there are more families around and they want to do stuff with their children. Our aim is to promote locally grown and produced food and drink, like our wine. That's why we're here."

In light of this year's food and farming theme, Celia Highland, the steward responsible for the cookery demonstrations, talked of the importance of education. As an example, she mentioned one child who had asked where milk came from!

"The demonstrations are very important, because they allow people to see things really being done rather than see it on television," she said.

"We encourage people to ask questions and so we have that interaction between chefs and audience."

"Mark Streeter, the executive chef of Dart Marina Hotel, did a wonderful lamb dish," she continued.

"The lamb came from a farm in South Devon owned by Phil Bond. Mark picked the sheep and collected it from the slaughterhouse afterwards."

"He's one of our stars and has been supporting us for many years. Another is Des Turland, chief executive chef for the Brend Hotel group. He came with two young members of staff and they did a fabulous demonstration with several dishes using local foods."

"Today we had the Young Farmers' competitions, dairy competitions for butter and junket making," added Celia. "This is the only county show that still does them as part of the programme. Altogether, it's been very good despite the weather. People have been coming in and supporting the local traders, which we are all about."



Roz Partridge working at the Ryders Bread stall

LAURENCE UNDERHILL EE170508\_LU01\_42



Lucas Wintercrane, left, Andrei Burton, centre, and Kie McKeever-Willis in the Devon County Council marquee

LAURENCE UNDERHILL EE170508\_LU01\_32



Watch a clip of this story at the South West Website of the Year

www.thisisexeter.co.uk

to see all the food and wine. We've been here a couple of hours and it's very good.

"It's a shame about the weather, but even if it's dull, there's a lot to do and see."

Claudia nodded her approval as she stroked the nose of a shire horse.

Jonathan added: "It's terrific. We're local, so we see a lot of people that we know and friends come along."

Precise visitor figures for this year's show will not be known until ticket sales information has been collated, but although numbers are thought to have been down on last year, the consensus of opinion says that the show has been a success. This year the aim was to promote local farmers, producers and traders, who were duly supported by the public.

FOR MORE ON THE COUNTY SHOW: www.thisisexeter.co.uk/countyshow



Abi Swinford, 10, proudly carrying her Echo green bag

LAURENCE UNDERHILL EE170508\_LU01\_44



Andrew Bowyer, left, and Andrew Nichols in the horse-shoeing competition

LAURENCE UNDERHILL EE170508\_LU01\_35

# as visitors and exhibitors make light of bad weather



Simon Weston signs a copy of his new children's book for Joyce Williams

LAURENCE UNDERHILL EE170508\_LU01\_19



Neil Weston, son of William Weston, with their prize-winning heifer and calf. The two Red Ruby Devon cattle won second prize in their class

LAURENCE UNDERHILL EE170508\_LU01\_04

## Beef farmers say show is 'their best shop window'

WITH Devon rightly regarded as being one of the best beef-producing counties in England, Sally Martin, President of the Red Ruby Devon Cattle Society, said she was delighted with the way the show had gone.

"The show has been fantastic," she said. "We've had a tremendous turnout of Red Ruby cattle, probably the largest breed at the show. There's been very strong competition and wonderful quality cattle. The Devon County Show is our shop window and it is where we let Exeter and other towns see the animals and what farming is about.

"We talk to as many people as we can and answer their questions, because often they don't know what goes on in farms."

"They see what's in the press and what's on TV but it's not always the true picture."

"We want to carry on farming," she continued. "The belt is getting tighter all the time, so we do diversify, but we do that to enable us to continue to do what we want to do."

Angus Cottey, from Witheridge, has some 102 head of cattle and was keen to point out the importance of locally bred meat.

"I retail to the general public," he said. "It's right from the farm. I know where it's come from and know what has gone into the animals. Devon beef is the best that you can put on your fork."

"We're all trying to get people interested in the countryside and make sure that they understand what they're eating and where it comes from."

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