

Order your Taste Workshop tickets now!

ORDER YOUR TICKETS NOW

Many of the Taste Workshops sell out, and you are advised to buy your tickets in advance to avoid disappointment.

Please complete the order form overleaf and return with your cheque to

**Slow Food Ludlow Marches**  
**130 Corve Street**  
**Ludlow**  
**Shropshire**  
**SY8 2PG**

Enquiries: [rosemarie@slowfoodludlow.org.uk](mailto:rosemarie@slowfoodludlow.org.uk)  
Telephone: 01584 875548 (evenings only)

We regret that we are unable to accept credit card payments, and also we cannot take telephone bookings.

**Please note that the Slow Food marquee and workshops are accessed via entry into the Festival in Ludlow Castle, where many of the Festival events are taking place.**

**LUDLOW FOOD FESTIVAL ADMISSION PRICES**

(including entry to Ludlow Castle):

Friday: Adults £5.00, children £1.50

Saturday: Adults £6.00, children £1.50

Sunday: Adults £5.50, children £1.50

Full details (and online booking) available at [www.foodfestival.co.uk](http://www.foodfestival.co.uk)

**THANKS**

Thanks to Ludlow Marches Food and Drink Festival for their valuable support, and to the producers and suppliers involved in the taste workshops who have generously donated their time, and often materials.

**ABOUT SLOW FOOD**

Slow Food Ludlow Marches is the local group, operated entirely by volunteers, of Slow Food, an international not-for-profit association. Full information about Slow Food, both locally, nationally and worldwide, can be found at [www.slowfoodludlow.org.uk](http://www.slowfoodludlow.org.uk)

# Slow Food

## inside Ludlow Food Festival

Friday to Sunday, 7–9 September 2007

Full details of Ludlow Marches Food & Drink Festival, including admission costs, from [www.foodfestival.co.uk](http://www.foodfestival.co.uk)

### Inside the Slow Food marquee

The Slow Food marquee in the castle gardens (inside the grounds of Ludlow Castle) contains information stands where you will be able to find out all you want to know about the Slow Food movement and its activities – and you will be able to join Slow Food on the spot. There will be stands selling *Slow Food Presidium* produce including Three Counties Perry and Cornish Sardines, plus information from our friends in Slow Food Colmbières, France.

### Taste Workshops

Adjacent to the marquee, in the splendid newly renovated Castle Hall, there will be taste workshops where producers and other experts guide you through the tasting of some seriously good food and drink. Tastings are generous in size, feature rare or unusual produce, and it would be hard to find such expert knowledge anywhere else.

Some of the workshops will feature *Presidium products*: Slow Food Presidia are international projects featuring groups of artisan producers of regional specialities working together to maintain high standards of quality using traditional methods.

# Slow Food

## at Ludlow Food Festival

Friday to Sunday  
7–9 September 2007

# Taste Workshops and Slow Food marquee

Slow Food® Ludlow Marches

[www.slowfoodludlow.org.uk](http://www.slowfoodludlow.org.uk)

TASTE WORKSHOPS  
NOW INDOORS

# Taste Workshops inside Castle House – access through the Slow Food marquee, which is situated in the garden area *inside* the castle.

## TASTE WORKSHOPS SCHEDULE

Workshop duration approximately 50 minutes

Slow Food Taste Workshops feature an in-depth study of the food or drink product, presented by a knowledgeable producer or other expert. Taste portions are generous.

### Friday 7th September

11.30

**RARE CHOCOLATE** – *Janette Rowlett* from Chocolate Gourmet presents exquisite chocolate from artisan producers and sustainable plantations

**Ref. W1** Cost: £6.50 (SF members £5.50)

1.30

**PRESIDIUM CORNISH SARDINES** – Enjoy a rare opportunity to savour the taste of a Presidium product fresh from our shores. *Nick Howell* of Pilchard Works, Newlyn will share the story of how this small business has become sustainable.

Accompanied by local bread and a glass of local wine and perry.

**Ref. W2** Cost: £7.50 (SF members £6.50)

3.30

**CHANGING WITH THE WEATHER** – *David Millington* of Wroxeter Roman Vineyard, plus a Presidium Perry producer, will present a selection of wine and perry and share with you their experience of the impact of climate change on their produce and production methods.

**Ref. W3** Cost: £6 (SF members £5)

### Saturday 8th September

10.45 – *Children's Event*

**FUTURE FOODIES** – *Lesley Mackley* introduces young people to the enjoyment of good food, focusing on different varieties of apple to make delicious dishes and drinks. Recommended for ages 7-13 accompanied by an adult.

**Ref. W4** Cost: £4.50 (SF members £3.50)

12.30

**SNOUT TO TAIL** – *Mark Lloyd*, the head chef of the famous local food lover's inn The Talbot at Knightwick, will be presenting the pig in all its parts for you to enjoy, accompanied by local beer.

**Ref. W5** Cost: £8.50 (SF members £7.50)

3.00

**ALL OF THE GOAT** – *John Jenkin* of Mar Goats takes you from goats milk to kid meat – with his artisan cheeses too.

These cheeses are in limited production and not available elsewhere in the festival. Accompanied by English wines.

**Ref. W6** Cost: £7.50 (SF members £6.50)

5.00

**WINES UNFURLED** – A tutored tasting of the range of wines from one estate in Valpolicella, introduced by the producer, one of the *Aldrighetti brothers*. The wines, which include Amarone and Passito, will be accompanied by local 'finger foods'.

**Ref. W7** Cost: £10 (SF members £9)

### Sunday 9th September

11.30

**NEW SHROPSHIRE CHEESES** – The resurgence of cheese making in the Shropshire Hills is producing some exciting new cheeses. Join *Martin* of 'Mr Moydens' and *Mark Rogers* and *Nigel Law* of *The Caradoc Cheese Company* to help you to discover them. Accompanied by local bread and cider.

**Ref. W8** Cost: £5 (SF members £4)

1.30

**CHALLENGING COMBINATIONS** – *Will Bentley* of Bentley's Wine Merchants of Ludlow takes on the challenge of matching wine or other alcoholic beverage to a variety of exciting 'extreme' food flavours. Six food and wine combinations you may not have considered are presented menu style with six 'courses' of tasters.

**Ref. W9** Cost: £9 (SF members £8)

3.15

**ALL THINGS GLOUCESTER** – Join us to taste some of the finest produce in the UK showcased in this workshop including the very rare Old Gloucester beef, and Single Gloucester cheese and Three Counties Perry. These are three Slow Food Presidium projects.

**Ref. W10** Cost – £6 (SF members £5)

## TICKET ORDER FORM

(Please send with your cheque to the address shown overleaf)

I wish to order Taste Workshop tickets as follows:

Day	Workshop	Quantity non-members tickets	Quantity SF Members tickets	Cost	
				£	p
Friday	W1 Rare Chocolate £6.50 (SF members £5.50)				
Friday	W2 Cornish Sardines £7.50 (SF members £6.50)				
Friday	W3 Changing with the Weather £6 (SF members £5)				
Saturday	W4 Future Foodies £4.50 (SF members £3.50)				
Saturday	W5 Snout to Tail £8.50 (SF members £7.50)				
Saturday	W6 All of the Goat £7.50 (SF members £6.50)				
Saturday	W7 Wines Unfurled £10 (SF members £9)				
Sunday	W8 New Shropshire Cheeses £5 (SF members £4)				
Sunday	W9 Challenging Combinations £9 (SF members £8)				
Sunday	W10 All Things Gloucester £6 (SF members £5)				

### TOTAL CHEQUE ENCLOSED

Please make cheque payable to *Slow Food Ludlow Marches*

FROM: Name

Address

Postcode

Telephone (in case of query) (day/evening)

E-mail

Slow Food membership number (if applicable)

Please put me on your mailing list for future events: Yes  No   
Your personal data will not be passed on to anyone outside Slow Food.