



Slow Food® Ludlow Marches

Taste Workshops

at

Ludlow Food Festival
September 10th – 12th 2010

Slow Food Taste Workshops are led by expert producers or chefs who will guide you through a tutored tasting of selected food and drink. They last about an hour and take place in the splendid surroundings of Ludlow Castle's Beacon Room, which you enter via the Castle Gardens.

FRIDAY 10th

12.00 Chocolate Heaven

Let Melanie Fallon from Bonbonniere take you on a heavenly journey of tastings from her own collection of hand made chocolates. Find out about how she sources from ethical growers who provide top quality ingredients, and try her sumptuous hot chocolate with a twist!

Ref W1 Cost £7 (members £5)

2.00 Welsh Food – Land & Sea

Wales produces an abundance of good food. Tucked away on the far South-Western corner of the Welsh coast, Hurst House on the Marsh in Laugharne overlooks acres of marshland. Chef Dave Watts uses ingredients from their organic kitchen garden, plus local fish, meat and cheese to introduce you to an authentic taste of Wales with a contemporary twist. Served with a glass of wine.

Ref W2 Cost £12 (members £10)

5.00 Cheese and Whisky?!

The Balvenie, creators of single malt Scotch Whisky and Applebys, long established Shropshire cheese makers, explore the taste sensation of matching their fine products. Come and enjoy the experience!

Ref W3 Cost £10 (members £8)

SATURDAY 11th

12.30 Celebrating the Goat

Chef Gareth Johns of the Wynnstay Arms in Machynlleth believes that 'knowledge not shared is wasted' Join him and Tim Dobson from Chestnut Meats on a delicious journey from starters to puddings and including cheeses. Served with a glass of local Perry.

Ref W4 Cost £12 (members £10)

2.30 Will the Barbarian

We threw La Bécasse chef Will Holland a challenge. Show us what you can do with a Barbary duck! Not one to duck the issue, Will follows up his appearance on 'The Great British Menu' with a Michelin star performance. Specialist local producers Bakewell Ducks provide the essential ingredient. Served with a glass of wine.

Ref W5 Cost £20 (members £15)

4.30 Dazzling Damsons

Dazzling Damsons: Delicious ways with the Shropshire Prune damson. A new generation of talented chefs and producers takes an ancient product with local resonance and heritage and shares delightful ways with starters, mains and puds.
Ref W6 Cost £7 (members £5)

6.30 A New Take on Old Port

An opportunity to appreciate the diverse styles of port. This is the first tasting in the UK of Maynard's port which comes from the World's oldest and most protected wine producing regions. A range produced by the Van Zeller family, one of the oldest family companies in port, and presented by Tiago Trigo formerly of Taylor's port, gives the opportunity to taste white, ruby and tawny ports with accompanying delicacies.
Ref W7 Cost £15 (members £13)

SUNDAY 12th

10.30 The Slow Breakfast

There is no better way to start a day at the festival than with a special Slow Food breakfast. Prepared by Chef Gareth Johns who, according to the Good Food Guide 'clearly has a little black book of local suppliers' the breakfast of carefully sourced produce with a hint of Wales will be served with a cup of tea.
Ref W8 Cost £10 (members £8)

12.30 The Wonderful World of Wild Food

Sheila Spence, Chairman of Marches Fungi leads us through a variety of seasonal wild food options. Looking at the forthcoming months, Sheila will show you what to look out for and how best to utilise them in the kitchen either fresh or by preserving for future use. A fantastic opportunity for fans of foraged foods! Served with a glass of local cider.
Ref W9 Cost £12 (members £10)

2.30 Charcuterie and Bread

We've teamed up James Swift from Trealy Farm Charcuterie and Peter Cook, from Ludlow's Prices Bakery, both award winning in their own fields. They will jointly present a Taste Workshop making matches between their produce, touching on taste combinations, complementary ingredients and similarities in their production techniques. Savour the wonderful flavours of these distinguished artisan products.
Ref W10 Cost £10 (members £8)

Some events get booked up quickly so to avoid disappointment call 01584 878398 or e-mail slowludlow@googlemail.com to book. Tickets will also be on sale during the Food Festival , please look out for our ticket tent in the Castle Gardens.

For evening events after the Festival has closed please use the entrance to Castle House, this is to the right of the Castle's main entrance

Ludlow Marches Slow Food are proud sponsors of 'Easy Peasy', a mobile cookery facility for young children that provides exciting hands-on cooking experiences using fresh, local, seasonal produce. See them at the festival!