**Cookery Demonstrations**

**SATURDAY 23rd SEPTEMBER – Waterside Cookery Theatre *– just turn up! FREE***

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| **11-11:30** | **Try the Good Loaf!**  Real bread making with Bread For Life! Let your yeast rise with artisan bread making. Dip It, Sandwich it, Dunk It, Toast It, Butter It, Tear it, Share it! | Jessica Mooney, Founder & Baker | **FREE** |
| **12–12:30 pm** | **Super Sausages and Cute Cures**  Following the growing interest in home-curing and sausage-making learn from Stratford’s own Barry The Butchers how to make sausages, and cure bacon!  Watch while the master butcher creates Bards Bangers, and even enjoy a taste. | Adam Lucock - Master Butcher | **FREE** |
| **1-1:30 pm** | Mike Robinson – Executive Chef of Woodlands | Hotel Indigo (The Falcon) Stratford-upon-Avon | **FREE** |
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| **3–3:30 pm** | **Salt Restaurant**  Paul Foster, chef owner of Salt in Stratford will be cooking Seasonal dishes from the menu. Paul is a former Great British menu contestant and a regular on Saturday Kitchen! | **Paul Foster,**  **Chef Owner** | **FREE** |
| **4- 4:30 pm** | **Food & Wine Pairing**  **Veeno Wine Bar** |  | **FREE** |
| **5– 5:30 pm** | **Cocktail Masterdemo**  Learn how to make delicious cocktails with **Union Bar**. You might already be an expert in drinking cocktails... but wouldn't it be great if you could craft some fine concoctions of your own? Then enjoy Union Bar’s 2 for 1 happy hour! | Union Bar Team | **FREE** |

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| **11-11:30** | **Fudge –** The time on Sunday is to be determined – he will fit in with us  **Fudge Glorious Fudge** – all welcome – no need to book!  Learn how to make the creamiest, crumbliest fudge from real ingredients with Roly’s Fudge. Plenty to taste too including sticky toffee pudding fudge |  | **FREE** |
| **12–12:30 pm** | Fresh Pasta and Sauces *?*  Make tasty meals in minutes with **Stratford College** | Stratford College | **FREE** |
| **1-1:30 pm** | **Tips n Tricks with Local Produce**  Roast rump of Lighthorne lamb with a confit shoulder hash, fried quails egg and garlic pistou.  Blueberry Soufflé Omelette for a bit of funby **Townhouse** | Matthew Hiscoe - Area Head Chef | **FREE** |
| **2-2:30 pm** | **Slice of Slim**  Using produce from the festival, watch and learn how to make slimming vibrant food with Stratford’s Slice of Slim blogger on a budget | **Janey Green, Blogger** | **FREE** |
| **3-3:30 pm** | **Food & Wine Pairing**  **Veeno Wine Bar** | **Alex Griffiths** | **FREE** |

**Food Festival Workshops**

**SUNDAY 24th September –***– book in advance or try on the day*

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| **10-1030** | Kids Hands On Class: Eat Your Art Out *– just turn up!*  Help recreate a famous artwork in the medium of food! Involves icing biscuits, creating the image and finally eating the results. Suitable for children age 2-14. By **Escape** **Arts** | Escape Team | **FREE** |
| **11-11:30** | **Hoorays** |  |  |
| **12- 12:30** | Possible….  Bread Making Hands On Class– open to adults and children - shape & mould bread with **Blackmans Bakery**. Learn how to make sour dough | Craig Blackman, Master Baker of Blackmans Bakery | **FREE** |
| **1-1:30** | **Fudge Glorious Fudge** – all welcome – no need to book!  Learn how to make the creamiest, crumbliest fudge from real ingredients with **Roly’s Fudge**. Plenty to taste too including sticky toffee pudding fudge | Andy Irvine - Proprietor |  |
| **2-2:30** | Your local wine shop **Vin Neuf** of Union Street, will be your guide. | James Richards - Proprietor | **FREE** |
| **3-3:30** | Kids Hands On Class - Canapes & Bite Sized Sweet Treats  Impress the family and create bite sized savoury and sweet treats that always hit the spot with **Stratford College**. | Stratford College | **FREE** |