



**British Food Fortnight.  
20<sup>th</sup> September – 5<sup>th</sup> October  
2014 Events Diary**

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## 1. BRITISH FOOD FORTNIGHT SUPPORTERS:

- *Tesco's Harvest Celebration Weekend*

27<sup>th</sup> -28<sup>th</sup> Sept

Over the weekend of a number of Tesco stores across the country will be holding FREE family fun events with local suppliers to celebrate the Harvest. Stores will include Wisebeach Extra, Cambridge; Dundee Riverside Extra; Liverpool Old Swan Superstore; Berwick Upon Tweed, Northumberland; Inverness Extra; Milton Superstore, Cambridgeshire; Ipswich Extra, Suffolk; Knocknagoney Road Extra, Belfast. More detail will be available at the relevant store.

- *Tesco's Farm to Fork Trails for Children*

Tesco are taking primary school pupils in the UK on a journey of exploration from farm to fork, helping them to connect with where food comes from, so that they can enjoy an informed and healthy relationship with British produce. The trails explain where their food comes from, what it tastes like, what to do with it and the journey it takes to get to their plate. Youngsters will have the opportunity to bake bread in stores or go out to meet our growers in farm, or even have Tesco visit their school. Further information can be found at [www.eathappyproject.com/farm-to-fork/farm-to-fork-trails](http://www.eathappyproject.com/farm-to-fork/farm-to-fork-trails)

- *Cucina's British Classics' school food*

20<sup>th</sup> Sept - 5<sup>th</sup> Oct

Two Michelin Star and Great British Menu judge, Phil Howard, will be producing a school food range for the annual harvest celebration of British food. Phil Howard is teaming with school catering firm Cucina Restaurants to produce a special 'British Classics' school food range for British Food Fortnight. The new menu, to be prepared and offered at all 47 of Cucina's school restaurants during the Fortnight.

<http://www.cucina.co.uk/home>

- *Hallmark Care Homes celebrates British Food Fortnight*

20<sup>th</sup> Sept – 5<sup>th</sup> Oct

British seasonal food is an important part of daily life for older people. This is now the 4th year that Hallmark Care Homes have been taking part. Hallmark Care homes now have 18 homes and we continue to take part in British Food Fortnight as it is an excellent way to celebrate the excellent produce that can be sourced locally. Traditional meals utilising seasonal British produce is what older people remember and the smells from cooking these foods will often trigger happy memories from their past. The fortnight also helps engage residents in numerous food related activities that take place in Hallmark Care Homes. (See Wales section for further details).

<http://www.hallmarkcarehomes.co.uk/>

- *Centreplate*

20<sup>th</sup> Sept – 5<sup>th</sup> Oct

With roots in North Staffordshire, Centreplate specialises in exceptional venue and event catering. They strive to raise the bar in terms of food quality and have a proven track record in serving great, fresh food at stadiums, arenas, racecourses, museums, visitor attractions and theatres. This year they will be offering a 'Bring Home the Harvest Menu' at Sage Gateshead over British Food Fortnight and will be hosting a special Northumbrian Harvest Supper with traditional food and music on Sat 27<sup>th</sup> Sept. (See Northumbrian section for further details.)

<http://www.centerplate.co.uk/>

- *Whiting & Hammond*

20<sup>th</sup> Sept – 5<sup>th</sup> Oct

Whiting and Hammond are a small, family-run, South-East based pub company. They will be offering special menus at a number of their pubs, including Stanmer House (Brighton), The Mark Cross Inn (Mark Cross), The Little Brown Jug (Chiddingstone Causeway), The Cricketers Inn (Meopham), The Chaser Inn (Shipbourne), The Kings Head (Bessels Green), The Farm at Friday Street (Eastbourne). (See Kent and Sussex sections for further details.)

[www.whitingandhammond.co.uk](http://www.whitingandhammond.co.uk)

- Emsworth British Food Fortnight*  
*20th Sept - 5th Oct*

Our pretty coastal town of Emsworth, with its array of independent shops and renowned restaurants and pubs, has long been a destination for food lovers. In the main the fishing boats and its once famous oyster industry may have gone, but Emsworth, unlike so many similar communities has still managed to maintain its sense of place. There are very few small towns left on the south coast that can still offer two family owned butchers, a greengrocers and a fishmongers as well as a monthly Market Day. Add into the mix some of the area's finest restaurants and some wonderful traditional pubs and you can see why Emsworth is cherished both by its residents and visitors alike. Emsworth is proud to be a part of British Food Fortnight, bringing our community closer together and celebrating so much that our wonderful town has to offer. (See Hampshire section for further details.)  
 See more at <http://ow.ly/ArGzy>
- Oakleigh Fairs at Rockingham Castle Country Show*  
*20<sup>th</sup> & 21<sup>st</sup> Sept, 10:00 – 17:00*

Set in the beautiful grounds of Rockingham Castle this Family Country and Game Show with all day entertainment including birds of prey, working dogs, have a go gun dog scurry, dog agility, children's entertainment as well as arts, crafts, gifts and food marquees. (See East Midland section for further details.)  
[www.oakleighfairs.co.uk/rockinghamgame](http://www.oakleighfairs.co.uk/rockinghamgame)
- Oakleigh Fairs at Old Spitalfields Market*  
*4<sup>th</sup> Oct*

Head over to Old Spitalfields Market for the first Saturday in October, November and December to sample and buy from some of the most delightful arts, crafts, food, drink and gifts stands to have hit the capital; brought to you by Oakleigh Fairs one of the most prolific organisers of Craft Fairs, Food Festivals and Country shows across the UK. (See London section for further details.)  
[www.oldspitalfieldsmarket.com/the-market/saturday-market/oakleigh-fairs-produce-craft-market](http://www.oldspitalfieldsmarket.com/the-market/saturday-market/oakleigh-fairs-produce-craft-market)
- Peverills celebrates British Food Fortnight*  
*20<sup>th</sup> Sept – 5<sup>th</sup> Oct*

Peverills, a Londis store near Uxbridge, will be celebrating British Food Fortnight in-store.  
<http://supermarket.londis.co.uk/42868-peverills>
- Horsham District Food & Drink Festival*  
*6th Sept - 5th Oct*

If you're passionate about local food and drink, you're in for a real treat this September with some of the Horsham Districts finest produce showcased as part of the 12th District-wide Food and Drink Festival. Organised by Horsham District Council, this year's Festival offers four weeks of fantastic special offers, events and promotions are put together in a booklet and housed within a year-round Local Food and Drink Guide containing all the contact details for every business taking part and a handy map. (See Sussex section for further details.)  
[www.horshamlocalproduce.co.uk](http://www.horshamlocalproduce.co.uk)
- Stone Food and Drink Festival*  
*3<sup>rd</sup> – 5th Oct*

Now in its 10th year, Staffordshire's biggest gastronomic gathering offers three days of foodie shopping, chef demonstrations, talks, tastings, live music - and much more. Over the 'big weekend', Westbridge Park is bustling with stalls from over 100 artisan producers in the Gourmet Marquee, with local food heroes celebrated in the Taste of Staffordshire area. (See Heart of England section for further details.)  
[www.stonefooddrink.org.uk](http://www.stonefooddrink.org.uk)
- Goddard's Pies celebrate British Food Fortnight*  
*20<sup>th</sup> Sept – 5<sup>th</sup> Oct*

Goddard's Pies in Kent will be celebrating British Food Fortnight in-store. For info visit  
<http://www.goddardspies.com/>

- *Enterprise Inns celebrates British Food Fortnight*  
 20<sup>th</sup> Sept – 5<sup>th</sup> Oct  
 Enterprise Inns is a long-standing supporter of British Food Fortnight and as a Member of Love British Food, they are encouraging 600 of its leading foodie pubs to take part in this year's British Food Fortnight.
- *Webb Hotels and Travel celebrates British Food Fortnight*  
 20<sup>th</sup> Sept - 5<sup>th</sup> Oct  
 The beautiful retreats of The Gables Hotel, The George Hotel and Moor Hall Hotel are getting into the spirit of British Food Fortnight with various activities. As well as fantastic British Menus on offer in the restaurants, two of the hotels have invited local school children into the kitchen! They will be preparing a 3 course meal with the chefs which they will serve to their friends and families in the evening. (See Heart of England and South West sections for further details.)  
<http://www.webbhotelsandtravel.co.uk/>
- *Chalcroft Farm Shop celebrates British Food Fortnight*  
 20<sup>th</sup> Sept - 5<sup>th</sup> Oct  
 Chalcroft Farm Shop in Southampton will be celebrating British Food Fortnight in-store.  
 For info about the farm shop visit:  
<http://www.owtons.com/chalcroft-farm/>
- *Casual Restaurants*  
 20<sup>th</sup> Sept - 5<sup>th</sup> Oct  
 The Casual Restaurants group comprises of The Fish & Chip Shop, Q Grill and the Holborn Dining Room - all based in London, they will be celebrating the best of British during British Food Fortnight.  
[www.thefishandchipshop.uk.com](http://www.thefishandchipshop.uk.com)  
[www.q-grill.co.uk](http://www.q-grill.co.uk)  
[www.holborndiningroom.com](http://www.holborndiningroom.com)
- *Summer Lodge Country House Hotel celebrates British Food Fortnight*  
 20<sup>th</sup> Sept - 5<sup>th</sup> Oct  
 Summer Lodge will be celebrating British Food Fortnight at their beautiful and intimate country house hotel. Situated in four acres of perfectly manicured grounds and with just 24 superbly appointed rooms, Summer Lodge is a rarity in providing all the country house hotel character and comforts; whilst on a desirable small scale. They will be offering a 100% Dorset Menu during British Food Fortnight...and that includes the wasabi...over British Food Fortnight and will also be hosting their Funghi Foray on 20<sup>th</sup> Sept. (See South West section for further details.)  
<http://www.summerlodgehotel.co.uk/>
- *Great British Meat Co.*  
 20<sup>th</sup> Sept - 5<sup>th</sup> Oct  
 The Great British Meat Co will be celebrating great British meat during British Food Fortnight!  
<http://www.greatbritishmeat.com/>
- *The Wellbeing Farm Harvest Festival*  
 21<sup>st</sup> Sept, 11:00 – 16:00  
 To celebrate the start of British Food Fortnight, The Wellbeing Farm will be hosting our annual Harvest Festival. Activities will include an under-cover artisan market, cookery demonstrations showcasing the best of farm to fork cookery, a heap of children's activities to enable them to understand where food comes from, live entertainment and much more. (See North West section for more details.)
- *Ownsworth*  
 20<sup>th</sup> Sept – 5<sup>th</sup> Oct  
 Ownsworth's Home Grown Rapeseed Oil will be celebrating British Food Fortnight on their farm in Fullbeck.  
<http://www.ownsworths.co.uk/>

- Harvest Festival, Whetstone Pastures Farm*  
 28th Sep 2014, 15:00

On behalf of the Royal Agricultural Benevolent Institution across Leicestershire, we would like to invite you to attend our Harvest Festival on Sunday 28th September at Whetstone Pastures Farm (LE8 6LX) at 3pm. The service is very special as it is hosted on the farm, rather than in a religious building, to celebrate the harvest and we will illustrate within the surroundings how the farming community have brought in the crops to feed us all. (See East Midlands section for further details.)
- Country Markets*  
 20<sup>th</sup> Sept – 5<sup>th</sup> Oct

Country Markets are held throughout the country, every week of the year. During British Food Fortnight, some will be celebrating British food and the harvest.  
<http://country-markets.co.uk>
- Church of England*  
 20<sup>th</sup> Sept – 5<sup>th</sup> Oct

Churches across the country are being encouraged to support Bring Home the Harvest as part of British Food Fortnight by adding their events to the newly created database, 'A Harvest Near You', to publishing and share celebrations including harvest suppers and church services.  
<http://www.achurchnearyou.com/special-events/harvest/>
- The National Trust*  
 20<sup>th</sup> Sept – 5<sup>th</sup> Oct

The National Trust are supporting Bring Home the Harvest as part of British Food Fortnight with numerous food and harvest orientated events happening at properties across the country. (See all sections below for further details).
- Hospital Caterers Association*  
 20<sup>th</sup> Sept – 5<sup>th</sup> Oct

The Hospital Caterers Association are encouraging British promotions and harvest themed activities amongst their members.  
<http://www.hospitalcaterers.org/>
- National Federation of Young Farmers Clubs*  
 20<sup>th</sup> Sept – 5<sup>th</sup> Oct

The National Federation of Young Farmers Clubs are encouraging harvest themed activities and celebrations amongst their members.  
<http://www.nfyfc.org.uk/>
- Fortnum & Mason*  
 26<sup>th</sup> & 27<sup>th</sup> Sept, 12:00 – 19:00 & 10:00 – 16:00

Every month, Fortnum's gives the floor to our wonderful suppliers at the Food Market on the Lower Ground Floors. The watchword is seasonal produce, which is beautifully grown, prepared and presented. Come and talk to the men and women who spend their lives producing some of the best food in Britain, and taste and try before you buy. Demonstrations are held at 12noon, 2pm and 4pm over the weekend – learn from the experts everything from preparing to cooking seasonal dishes.

## 2. SCOTLAND:

- *Chilli Festival, Scone Palace*  
*20<sup>th</sup> & 21<sup>st</sup> Sept, 10:00 – 17:00*  
Back for a second year - the Scone Palace Chilli Festival. Join us for a weekend of all things hot and spicy! Set within a tented village on the Kitchen Lawn within the Palace Gardens, there will be a selection of chilli produce from all over Scotland and the UK. There will be Chilli Chocolates from Wicked Chocolate, Chilli Jams and Preserves from Chilliicious, Hot Sauces and Dips from Alans Chilli, a selection of home-grown Chilli plants from our own Kitchen Garden together with Chilli Beer, Cider, Cocktails, BBQ Food and Hot, Hot Curry! And not forgetting the 'CHILLI EATING COMPETITION' - 15 of the world's hottest chillies - are you brave enough?  
<http://scone-palace.co.uk/whats-on/chilli-festival-0>
- *Living Food Festival, Cawdor Castle*  
*20<sup>th</sup> Sept, 10:00 – 17:00*  
Fun for all the family at Cawdor Castle. Join us for a day of gastronomic delight and fun! Living Food at Cawdor Castle is the Highland's original food and drink festival with an emphasis on artisan, organic, local produce and a fun-filled day for all the family. Building on the success of 8 previous Living Food Festivals, this year we are determined to deliver a food festival that not only showcases some of the best producers in the Highlands, but educates our palate and taste. We hope for sunshine, but our tented village means we can enjoy the day whatever the weather.  
<http://cawdorcastle.com/LivingFood.aspx>
- *Harvest Festival, Royal Botanic Garden, Edinburgh*  
*20<sup>th</sup> & 21<sup>st</sup> Sept, 13:00 – 16:00*  
Our exciting annual Harvest Festival is a celebration of the vegetable growing year. On Saturday and Sunday in the Demonstration Garden and John Hope Gateway there will be the community garden produce show, fun activities, edible gardening advice, information about harvesting, cooking and storing crops, seasonal recipes tasters and more.  
<http://rbge.org.uk/whats-on/event-details/3403>
- *Funghi Foray*  
*20<sup>th</sup> Sept 7:30 – 16:00 & 4<sup>th</sup> Oct 7:30 – 15:00*  
A tutored expedition led by mycologist Neville Kilkenny. We will travel about 1.5hrs to a secret location within a Caledonian Pine forest. After a morning foray a light packed lunch of food and wine from Valvona & Crolla will be provided. Neville will then identify mushrooms found and give an educated and insightful talk about the pleasures and perils of cooking with wild mushrooms. Ticket price includes morning coffee, coach travel, a light lunch with wine and expert advice. Arrive at Elm Row at 7.30am for coffee. Depart 8am. Foragers must wear sturdy walking shoes and bring waterproof clothing.  
<http://valvonacrolla.co.uk/search?ss=funghi+foray>

## 3. NORTHERN IRELAND:

- *Harvest and Country Fair, Springhill, Co. Londonderry*  
*4<sup>th</sup> Oct, 12:00 - 17:00*  
Join us for a weekend of harvest fun, craft and local produce stalls, rare breeds, country demonstrations and music from the Armagh Rhymers. Enjoy autumnal activities for the children and our fantastic

Scarecrow Trail. Price: £3.50 (Normal admission fee applies). For more information, please call 028 8674 8210.

<http://www.nationaltrust.org.uk/springhill/>

#### 4. NORTHUMBRIA:

- *Fungal Foray Workshop, Allen Banks and Staward Gorge*  
*25th Sept, 10:00 – 15:15 & 5th Oct, morning session 10:00 – 12:00/afternoon session 13:30 - 15:30*  
A perfect opportunity to learn about wild food foraging from a real expert! Led by Dr Gordon Beakes, a lecturer of Mycology at Newcastle University, during the workshop you will spend some time exploring Allen Banks for fungi, with a chance to get outdoors and collect specimens on a guided walk. Enjoy lunch at Ridley Hall and then learn all about the species - some are rare and unusual - you have found. Price: £30 (Normal admission fee applies).  
<http://www.nationaltrust.org.uk/allen-banks-and-staward-gorge/>
  - *Victorian Baking Days, Cragside, Northumberland*  
*24th Sept & 5th Oct, 13:00 – 16:00*  
Imagine visiting Cragside House to be greeted by the smell of freshly baked cakes as you step through the door. On Wednesdays between 1pm and 4pm our volunteer cooks will be in costume recreating authentic Victorian recipes in our magnificent kitchen. Each week there will be a different recipe. Free, normal admission charges apply, subject to availability of volunteers. <http://www.nationaltrust.org.uk/cragside>
  - *Alnwick Food Festival*  
*20th & 21st Sept*  
Alnwick Food Festival just keeps on getting better while still keeping the same ethos of locally produced and sourced food! Visitors will have the chance to sample foods, see cookery demonstrations and talks, take part in food trails and other exciting offers and surprises throughout the weekend.  
<http://alnwickfoodfestival.co.uk>
- Durham's Tasty Trails in the Durham Dales will be launched during the Festival as well! The Durham Dales is home to a number of award-winning food and drink businesses and passionate local producers. From farm shops and micro-breweries, to restaurants that champion local produce and tearooms that take pride in their homemade fare, the Tasty Trails in the Durham Dales are a great way to discover some delicious highlights and eat your way around the county.  
<http://thisisdurham.com/eat/food-trails>
- *Sage Gateshead's British Food Fortnight "Bring Home the Harvest Menu"*  
*20th Sept – 5th Oct*  
The Brasserie at Sage Gatehead will be offering a "Bring Home the Harvest Menu" during British Food Fortnight. To start you can chose from: Parsnip, Celery & Apple Soup with Parsnip Crisps & Crème Fraiche, South Shields Kipper Pate with Soft Egg & Water Cress, Twice-baked "Northumberland Original" Cheese Soufflé or Pork & Apricot Terrine with Spiced Apple & Plum chutney. To follow you can chose from: Slow Braised Feather Blade of Beef, Horseradish Mash & Buttered Beans, Wylam Ale Gravy, Butternut Squash & Sage Risotto with Char Grilled Fennel, Blue Cheese, Red Wine Syrup and Little Leaves or Seared Wood Pigeon Breasts, Roast Sweet Potato, Chorizo Picante, Cabbage, Lentil & Thyme Jus or Baked Fillet of South Shields Plaice topped with Wylam Ale Rarebit, Rocket & Tomatoes. To finish you can chose from Bramley Apple & Oat Crumble Tart with Vanilla Speckled Custard, Chocolate Fruit & Nut Slice Pears Poached in Mulled Wine with Lindisfarne Mead Ice Cream or Artisanal Northumberland Cheese with Oatcakes & Blackberry Apple Chutney.  
<http://www.sagegateshead.com/your-visit/eat-and-drink/the-brasserie/>
  - *Centreplate's Northumbrian Harvest Supper*  
*27th Sept, 19:00 – 19:30 start*  
Northumbrian Harvest Supper with traditional food and music at the Northern Rock Foundation Hall. Locally sourced food combined beautifully with locally sourced music. Northumbrian singer Kat Davidson and the Nathan Armstrong Ceilidh Band provide songs and tunes between the three courses of our

seasonal menu and when supper is over, we'll push aside the tables aside to let the dancing begin in typical Northumbrian village hall style! Three course set menu with vegetarian option. Bookings close midnight Wed 24 September (£30). Book by phone 0191 443 4661 or in person at Sage Gateshead Ticket office.  
<http://www.sagegateshead.com>

## 5. NORTH WEST:

- *Isle of Man Food & Drink Festival*  
*20<sup>th</sup> Sept, 10:00 – 17:00*  
There will be cooking demonstrations, over 40 local food and drink producers and plenty to entertain young visitors including farm animals, a milking demonstration, have a go at milling wheat into flour, storytelling and much more. There's a bar and restaurant marquee plus a lively programme of music and dance so have a great day out at the Isle of Man Food & Drink Festival.  
<http://www.gov.im/categories/leisure-and-entertainment/manx-food-and-produce/isle-of-man-food-and-drink-festival/>
- *Cheshire Food Festival*  
*20<sup>th</sup> & 21<sup>st</sup> Sept, 10:30 – 17:30*  
The Cheshire Food Festival takes place at Arley Hall, near Northwich in September. There is always lots going on. Tuck into one of our Men vs. Food challenges, or get baking for the hugely popular cake-off. We're the perfect day out for the whole family with lots of child-friendly activities. Adults - £6.50, Children - £2.50, Family Ticket - £15.00 (2 adults & 2 children).  
<http://www.cheshirefoodfestival.com/>
- *Taste Cumbria*  
*26th - 28th Sept*  
Cumbria's landscape is rich in produce and we're here to show off our best. We'll tell you where and when to find it, eat it, drink it and celebrate it!  
[www.tastecumbria.com](http://www.tastecumbria.com)
- *A Taste of Townend, Townend, Cumbria*  
*2nd Oct, 13:00 - 16:00*  
The Brownes family recipe book is full of great recipes, from meaty mince pies and macaroons to medicines dating back to the 17th century. Pop in for an afternoon of cooking where we'll recreate some of the recipes. Normal admission fee applies. For more information, please call 015394 32628.  
<http://www.nationaltrust.org.uk/townend/>
- *Best of British Fundraising Evening*  
*3rd Oct, 19.30*  
St John with St Michael CE Primary School and Berni Inn Steak House & Pizzeria (Shawforth, Lancashire) presents Best of British. Scrumptious starters include: Chunky Vegetable Soup served with crusty bread & butter, Black Pudding & Bacon Salad and Honey Roasted Ham Hock Terrine with homemade Piccalilli. Mouth-watering main dishes include: Traditional Lancashire Hot Pot, Beef & Ale Casserole with Stilton & Herb Dumplings and Mushroom & Crumbly Cheese Omelette with Watercress Salad. Delightful desserts include: Apple Pie & Cream, Sticky Toffee Pudding & Custard and Fudge Factory Fudge Cake & Ice Cream. The menu is homemade with locally sourced fresh produce. £15 per person, telephone 01706 852614 for info.
- *Victorian Kitchen, Gawthorpe Hall, Lancashire*  
*3rd Oct 2014*  
Discover how the Victorian servants lived and worked in the 'below stairs' part of the Hall. Normal admission fee applies. For more information, please call 01282 771004.  
<http://www.nationaltrust.org.uk/gawthorpe-hall/>



- *Manchester Food & Drink Festival*

*18<sup>th</sup> – 29<sup>th</sup> Sept*

It is an urban food and drink festival, there is no single location, rather the Festival takes over as much of the City Centre and surrounding districts of Greater Manchester as possible, with a huge programme of events taking place, both indoor and outdoor. The Festival highlights a number of 'Festival themes', issues which affect the food and drink industry in the region.

<http://foodanddrinkfestival.com/>

- *Liverpool Food & Drink Festival*

*19<sup>th</sup> – 21<sup>st</sup> Sept*

Liverpool Food & Drink Festival is an annual celebration of the city's fantastic restaurants, bars, and cafes, as well as some of the finest regional food producers. This year's festival will launch in September 2014 transforming Sefton Park into a weekend 'food heaven', bringing together more than 160 talented local chefs and producers to serve up a giant feast for the public. Come and join us for a weekend of great food, cooking demonstrations and master classes. Enjoy our themed dining areas, beer festival, champagne bar and music stages. There will be plenty on offer for families with an interactive children's zone and Junior Chef's Academy. Celebrations continue for a whole week with special food and drink events at venues across the city, including the Liverpool Food & Drink Awards, designed to recognise talent within the local hospitality industry.

<http://liverpoolfoodanddrinkfestival.co.uk/>

- *The Wellbeing Farm Harvest Festival*

*21<sup>st</sup> Sept, 11:00 – 16:00*

To celebrate the start of British Food Fortnight Love British Food we will be hosting our annual Harvest Festival. Activities will include an under-cover artisan market, cookery demonstrations showcasing the best of farm to fork cookery, a heap of children's activities to enable them to understand where food comes from, live entertainment and much more.

<http://facebook.com/events/332096936954356/>

- *Bring Home the Harvest at Bolton Market*

*20<sup>th</sup> Sept – 5<sup>th</sup> Oct*

Bring Home the Harvest and get hooked on eating the best of British. Britain's got some of the best food and drink in the world so celebrate British Food Fortnight with us. Our award winning Bolton Market is the best place to buy locally sourced meats, fish, cheeses and vegetables. Simply ask our friendly stall holders what food is in season and they'll be only too glad to help. Buying the best of British food in season can save you money too – come and see for yourself!

Bolton Market is open every Tuesday, Thursday, Friday and Saturday 9am-5pm. Follow us on Twitter @BoltonMarkets or call us on 01204 336825.

<http://www.bolton.gov.uk/boltonmarkets>

## **6. YORKSHIRE & HUMBERSIDE:**

- *York Food Festival*

*19<sup>th</sup> – 28<sup>th</sup> Sept*

Follow the Festival across the city. Join Oz Clarke of the 3 Wine Men beside the Minster. Follow a taste trail offering samples from delis and restaurants. The activity spills out through York from the daily specialist market on St Sampson's square. In the evening, join an intimate dinner offered by locals in their homes. Or have supper in some of the city's historic buildings such as the Guildhall, Treasurer's House and Bar Convent. There are food tastings; cookery demonstrations and hands on workshops for both adults and children. You could learn to forage with an expert, or visit Yorkshire food and drink producers. For Real Ale lovers, follow the Festival's Ale Trail or enjoy the annual York CAMRA Beer and Cider Festival.

<http://www.yorkfoodfestival.com/>

- *Gibside Farmers' Market, Gibside, Tyne & Wear*

*20th Sept & 4<sup>th</sup> Oct, 10:00 - 16:00*

Buy fresh seasonal foods and high quality crafts direct from local producers, plus tasting and cooking demos. First and third Saturday every month. Free entry to Market, however, normal admission charges apply to the rest of the Estate. For more information, please call 01207 541820.

<http://www.nationaltrust.org.uk/gibside/>

- *Mirkron Theatre Co. presents Till the Cows Come Home*

*4th Oct, 19:30*

In aid of the Welcome Centre in Huddersfield, a charity which provides food and support for people in crisis, the Mikron Theatre presents a special production of 'Till the Cows Come Home': Harvey Granelli is fed up working for Thistledown Council. He followed his miserable mother into local government, but he has more in common with his Italian father - part-time playboy and one-time ice-cream maker, Romeo. Inspired by a dream, Harvey finds the courage to follow his heart. But when he whips up a gelato from Papa Granelli's recipe book it doesn't taste the same. Times have changed; the way our food is produced has changed... Harvey now has a choice. He can make an inferior product, or he can source the very best British ingredients and make the finest ice-cream in the world, based on principles of good, clean and fair. His quest will take him to the corners of the earth and back home to Blighty - from Thistledown to Tuscany: from Bridlington to Brazil. Join Mikron for a farm-fresh, full-fat, fair-trade fable about the nation's favourite food!

The LBT, Queen's Street, Huddersfield - Tickets from between £6 and £12.

<http://ow.ly/zwN8g>

## 7. EAST MIDLANDS:

- *Festival of Food & Drink, Clumber Park*

*20<sup>th</sup> & 21<sup>st</sup> Sept, 10:00 – 17:00*

We will be bringing back the Cookery Theatre with a fantastic line up of Celebrity Chefs, The Food marquee where you can buy lots of artisan food and get to try some tasty samples! Lots of food and drink to have at the festival so you don't go hungry or thirsty! Some great entertainment for all ages from the kid's area to live music to get you in the festival vibe! And lots more and new exciting features to make sure you all have a great day out! Adult - £8 (Book in advance - £6), Child (9yrs - 16yrs) - £6 (Book in advance - £4), Family - £22 (Book in advance - £16), Children aged 8 and under FREE.

<http://www.festivaloffoodanddrink.co.uk/>

- *Harvest Weekends, Moseley Old Hall, Staffordshire*

*20<sup>th</sup> & 21<sup>st</sup> Sept and 27<sup>th</sup> & 28<sup>th</sup> Sept and 4<sup>th</sup> & 5<sup>th</sup> Oct, 11:30 - 16:00*

Harvest nature's bounty with us. From bee-keeping to bread-making there will be demonstrations and the chance to have-a-go. Firstly you can see bread-making and corn dollies, next there is honey and preserves and finally we have Apple Weekend, where you can discover our heritage varieties and even press your own apple juice if you bring your own apples. Normal admission fee applies. For more information, please call 01902 782808.

<http://www.nationaltrust.org.uk/moseley-old-hall/>

- *The Belgrave Hall Good Food Fair*

*27<sup>th</sup> & 28<sup>th</sup> Sept, 11:00 – 16:00*

Join us for the 9th year of this popular food fair. Part of British Food Fortnight, the event offers organic food, drinks, preserves, bakery and a range of tasty treats. Enjoy eating on-site or take home. Meet some of our local producers and take part in our talks.

Free parking nearby. Disabled parking outside Belgrave Hall. Adults £2.50 / Under 16s Free.

Address: Belgrave Hall & Gardens, Church Road, Leicester, LE4 5PE. Telephone: 0116 229 8181

<http://leicester.gov.uk/foodfair>

- *Melton Mowbray Food Festival*

*4<sup>th</sup> & 5<sup>th</sup> Oct, Sat 10:00 – 17:00/Sun 10:00 – 16:00*

The 11th annual Melton Mowbray Food Festival will be held again in the town's Cattle Market. The Melton Mowbray Food Festival is one of the largest regional food festivals in the country, set in the heart of the town known as the UK's Rural Capital of Food. Over 150 exhibitors will be showcasing their produce at the

Festival and this year, visitors can sample not only the local, traditional Melton Mowbray Pork Pies and Stilton Cheese, but also a range of delicious foods such as stunning new alcoholic ice creams, artisan cheeses, gold-infused bubbly, steamed puddings, chocolate kebabs, gourmet British game, locally-brewed ales and many more, from the region and beyond. Celebrity chefs, regional cooks, bakers and bread makers including Rachel Green, Linda Hewitt, Joe Hunt, Stephen Hallam and Jo Pratt will be demonstrating a range of recipes in the Festival theatre. Uniquely this year, to commemorate the start of WW1 in 1914, the Women's Institute will be organising displays on a WW1 theme. A family food and fun area will keep the kids entertained as well as teaching them about food in a fun and interactive way.

Tickets - £6.00 (Book in advance - £5.00 at [www.goleicestershire.com/foodfestival](http://www.goleicestershire.com/foodfestival) online or in person from Ye Olde Pork Pie Shoppe in Melton Mowbray)

[www.meltonmowbrayfoodfestival.co.uk](http://www.meltonmowbrayfoodfestival.co.uk)

- *Harvest Festival, Whetstone Pastures Farm*  
28th Sep 2014, 15:00

On behalf of the Royal Agricultural Benevolent Institution across Leicestershire, we would like to invite you to attend our Harvest Festival on Sunday 28th September at Whetstone Pastures Farm, Whetstone (between Lutterworth and Leicester) LE8 6LX, 3pm by kind permission of Anthony and Sandra Herbert. The service is very special as it is hosted on the farm, rather than in a religious building, to celebrate the harvest and we will illustrate within the surroundings how the farming community have brought in the crops to feed us all. The service will be family friendly and you are welcome to bring guests along too. After the service, tea, coffee and cakes will be served and an opportunity to meet the local farming community and R.A.B.I. supporters too.

- *Rugby Food & Drink Festival*  
25<sup>th</sup> -28<sup>th</sup> Sept

A four day festival celebrating the amazing variety of high quality food, drink and 'Real Ales' that Rugby has to offer!...Farmers Market – Food Fayres – Pop-Up Kitchen – Real Ale Trail – Special Food Events – Kids Kitchen.

<http://rugbyfoodanddrinkfestival.co.uk/>

- *Oakleigh Fairs at Rockingham Castle Country Show*  
20<sup>th</sup> & 21<sup>st</sup> Sept, 10:00 – 17:00

Set in the beautiful grounds of Rockingham Castle this Family Country and Game Show with all day entertainment including birds of prey, working dogs, have a go gun dog scurry, dog agility, children's entertainment as well as arts, crafts, gifts and food marquees. Also on Sunday at this event, we're proud to host the Companion Dog Show - so bring along a canine friend and have a go! (And all proceeds from entries will go to Marie Curie Cancer Care). Admission on the gate: £7, concessions £6, Children age 5-16 £3, Family Ticket: £18 (2 adults and 2 children), accompanied children under 5 - absolutely FREE

[www.oakleighfairs.co.uk/rockinghamgame](http://www.oakleighfairs.co.uk/rockinghamgame)

## 8. HEART OF ENGLAND:

- *Best Western Premier Moor Hall Hotel celebrates British Food Fortnight*  
20<sup>th</sup> Sept - 5<sup>th</sup> Oct

Best Western Premier Moor Hall Hotel & Spa in Sutton Coldfield is inviting customers to join in a celebration of British food and drink as part of British Food Fortnight, which runs from this Saturday, 20th

September to 5th October. Moor Hall's menus already show the hotel's commitment to sourcing locally, but for British Food Fortnight, the menus at the two restaurants will feature dishes with a particularly British flavour. Starters such as a mini full English breakfast and main courses such as a trio of fish (mini beer battered Pollock, seared salmon and smoked fish pie) will feature in a Taste of Britain menu in the Oak Room fine dining restaurant, while in the carvery, the Chef's Specials will include British classics such as liver and onions, bangers and mash and steak & ale pie. As part of the celebrations 12 year 10 pupils from Arthur Terry School will be spending the day at Moor Hall on Wednesday 1st October when they will be preparing a 3 course meal with the chefs which they will serve to their friends and families in the evening.  
<http://www.moorhallhotel.co.uk/>

- *The George Hotel celebrates British Food Fortnight*

*20<sup>th</sup> Sept - 5<sup>th</sup> Oct*

The George in Bird Street, Lichfield is inviting customers to join in a celebration of British food and drink as part of British Food Fortnight which runs from 20th September to 5th October. The menus at The George's welcoming lunchtime carvery and lounge bar change every day, but over the fortnight they will feature British inspired seasonal dishes such as award winning Black Country Faggots with bubble and squeak cake and a Hereford cider and Bramley apple cream sauce and favourites such as treacle tart with clotted cream and Eve's pudding and custard. There's also an innovative "Taste of Britain" menu in Darwin's modern British restaurant.

As part of the celebrations 12 year 10 pupils from the Friary School will visit The George on Wednesday 1st October when they will be preparing a 3 course meal with the chefs which they will serve to their friends and families in the evening.

<http://www.thegeorgelichfield.co.uk/>

- *Apley Harvest Festival*

*27<sup>th</sup> Sept, 9:30 – 17:30*

The summer is over, the autumn is setting in, the leaves are turning orange, all the animals are stocking up for the cold months ahead – it's the time of year to celebrate the changing of the seasons with a big Harvest Festival! Just south of Telford and west of Wolverhampton, you can find the Apley Farm Shop, who will be welcoming all visitors to their own special brand of Harvest Festival this September. With a fantastic selection of local fruit and veg on show, ready for you to try before you buy (or just browse the lovely produce), and including food grown in the Apley Walled Garden itself, this is a great opportunity for you to see and sample the wonderful range of local food and drink that the region produces.

<https://www.facebook.com/pages/Apley-Farm-Shop/172803522844563>

- *Tenbury Apple Festival*

*4<sup>th</sup> Oct, 10:00 – 17:00*

Each year Tenbury Wells, The Town in the Orchard, celebrates the Mighty Apple with a one day event held on the Town's Burgage Recreational Area. This year's Celebration of the Mighty Apple is being held on October 4th from 10.00 a.m. until 5.00 p.m. The Festival hosts: Blacksmith and Willow Craft Demonstrations, Apple husbandry demonstrations, an Apple identification area, a Craft & food market area and a Village Green entertainment area.

<http://www.tenburyapplefest.co.uk/>

- *Fungal Foray, Brockhampton Estate, Herefordshire*

*4th Oct, 14:00 - 16:00*

Join local expert Sheila Spence from Marches Fungi on this fantastic walk. Lumpy Bracket or Wrinkled Crust, these are some of the weird and wonderful fungi that can be found on a guided tour around Brockhampton Estate. Meet outside the Old Apple Store tearoom. Sturdy footwear suitable for walking and

warm/waterproof clothing. Price: £4.76 (Normal admission fee does not apply. For more information, please call 01885 482077.

<http://www.nationaltrust.org.uk/brockhampton-estate/>

- *Farmers' Market, Brockhampton Estate, Herefordshire*  
4th Oct, 12:00 - 15:00

We're celebrating our local producers with a monthly farmers' market in the courtyard at Lower Brockhampton. Meet our tenant farmers as well as other local producers and crafts people.

Price: £3.50 (Normal admission fee applies). For more information, please call 01885 482077/488099.

<http://www.nationaltrust.org.uk/brockhampton-estate/>

- *Apple Weekend, Hanbury Hall and Gardens, Worcestershire*  
4th & 5th Oct, 10:30 - 16:00

Delicious home-grown apples from Hanbury's orchards and talk to the experts. Also see the Worcestershire Woodturners and Handmade in Harborne by Lizzie Knight in the Long Gallery with their beautiful crafts.

Normal admission fee applies. For more information, please call 01527 821214.

<http://www.nationaltrust.org.uk/hanbury-hall/>

- *Cider weekend, Berrington Hall, Herefordshire*  
4th & 5th Oct, 10:00 - 16:00

This established event is a treat for everyone. Berrington's extensive range of apples will be on display, as well as cider making demonstrations and good food stalls. Organised children's activities ensure that this is a day for all of the family. Normal admission fee applies. For more information, please call 01568 615721.

<http://www.nationaltrust.org.uk/berrington-hall/>

- *Stone Food and Drink Festival*  
3<sup>rd</sup> - 5th Oct

Now in its 10th year, Staffordshire's biggest gastronomic gathering offers three days of foodie shopping, chef demonstrations, talks, tastings, live music - and much more. Over the 'big weekend', Westbridge Park is bustling with stalls from over 100 artisan producers in the Gourmet Marquee, with local food heroes celebrated in the Taste of Staffordshire area. Top local chefs give demonstrations on the hour, every hour, while exhibitors share their passion for their produce - not to mention samples of their wares - in a packed Talks & Tastings Tent programme. Local brewers will be out in force, with the Titanic beer festival becoming 'party central' with a line-up of great live bands. Meanwhile gourmet dining, luscious lunches and afternoon teas are on offer in the site's pop-up restaurants; champagne, fine wines and cocktails will be available by the glass - as well as plenty of street food 'on the go'. This year visitors will also have the opportunity to roll up their sleeves and take part in cookery classes, and Stone's famous Farmers' Market will once again grace the High Street on festival Saturday and Sunday.

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

- *Solihull Big Taste Festival*  
3<sup>rd</sup> & 4th Oct 2014

A feast for all five senses! Make a date for dinner and live music in Mell Square this October as Solihull's Big Taste Food Festival returns, on 3-4 October, filling the town with sizzling smells and fabulous flavours to tempt and tease the taste buds. (High Street, Solihull, B91 3SX and call 0121 285 1370.)

<http://solihullbid.co.uk/events/its-nearly-ready>

- *Harvest Fair, Attingham Park, Shropshire*  
27<sup>th</sup> & 28th Sept, 10:00 - 16:00

Visit the Walled Garden and celebrate the apple harvest at our Harvest Fair, with apple pressing, live music and a display of farming equipment. Normal admission fee applies. For more information, please call 01743 708123.

<http://www.nationaltrust.org.uk/attingham-park/>

- *Saturday Lecture: Hedgerow Harvest, Sheila Spence - Brockhampton Estate, Herefordshire*  
27th Sept, 10:00 - 13:30  
Great lectures at great prices: this lecture will explore traditional recipe ideas for making the best of wild foods. Price: £18.09. For more information, please call 01885 482077.  
<http://www.nationaltrust.org.uk/brockhampton-estate/>
- *Warren Farm Milling & Bread Making - Brockhampton Estate, Herefordshire*  
27<sup>th</sup> & 28th Sept, 09:00 - 17:00  
Milling wheat from our farm in our mobile mill followed by bread making in the farm kitchen. Understand the farming process to produce good milling wheat and how it can make the perfect loaf. Price: £90. For more information, please call 01885 482409.  
<http://www.nationaltrust.org.uk/brockhampton-estate/>
- *Malvern Autumn Show*  
27<sup>th</sup> & 28th Sept  
Taste It, Harvest It, Relive It, Grow It, Enjoy It! The Malvern Autumn Show is a true celebration of food, the countryside, gardening and nostalgia. After a long year there's nothing better than enjoying the fruits of the wonderful season. A show for food and gardening lovers, the event hosts a range of cookery demonstrations, gardening talks, vegetable displays, vintage tractors, crafts and more. Families and Friends can enjoy a day out to remember.  
[www.threecounties.co.uk/malvernautumn](http://www.threecounties.co.uk/malvernautumn)
- *Rangers' Lunchbox Walk, Attingham Park, Shropshire*  
21st Sept, 14:00 - 16:00  
What could we eat if the supermarkets disappeared? Find out on this short walk. Normal admission fee applies. For more information, please call 01743 708123  
<http://www.nationaltrust.org.uk/attingham-park/>
- *Childrens Gardening Club, Biddulph Grange Garden, Staffordshire*  
21st Sept, 13:00 - 14:30  
Are you aged between 8 and 12 years old? Do you love growing your own fruit and vegetables? Or simply want to find out more? Then why not join our gardening club! Learn to grow an array of different fruit and vegetables from seed. Find out how to care for them and then take all of the produce you grow home!  
Price: £3.  
<http://www.nationaltrust.org.uk/biddulph-grange-garden/>
- *Cheese and Pickle Festival 2014, Coughton Court, Warwickshire*  
20<sup>th</sup> & 21<sup>st</sup> Sept, 11:00 - 17:00  
Our annual celebration of local produce, with food stalls, tasters, demonstrations, country crafts and live music. Normal admission fee applies. For more information, please call 01789 400777  
<http://www.nationaltrust.org.uk/coughton-court/>
- *Tetbury Food and Drink Festival*  
17<sup>th</sup> – 21<sup>st</sup> Sept  
A five-day celebration of food and drink as part of the Tetbury Food and Drink Festival in the heart of the Cotswolds, when fabulous artisans will be visiting with a wide range of food and drink and hotels and restaurants will be offering the best of local, seasonal produce. Whether you fancy a tasty Vegetarian Treat

at Café 53; want to check out the newly restored Royal Oak in Tetbury or join The Priory Inn in their newly landscaped gardens. Perhaps raise a fork in celebration with the Glos Old Spot Sausage Appreciation Society at The Close Hotel, check out fabulous foodie destinations with local travel company or learn about wonderful wines; take a tour of a real working Mill or local Vineyard - we have it all. Each September, in and around the historic town of Tetbury, hotels and restaurants will be offering all the best of local, seasonal produce to tantalise your taste buds. The Market on the Sunday is the culmination of the Festival, showcasing fabulous artisans, bringing together great produce, samples, tastings and so much more. Meet the people who champion the best the Cotswolds has to offer; indulge your appreciation of good food and drink, watch demonstrations by top local chefs.

[www.tetburyfooddrinkfestival.com/](http://www.tetburyfooddrinkfestival.com/)

- *Midlands Whisky Festival*  
27<sup>th</sup> Sept

The increasingly popular Midlands Whisky Festival is back at Stourbridge Town Hall. This amazing event attracts visitors from all over the UK, and is the largest Whisky festival in England outside of London! At the festival you will be able to find over 200 drams with a first class selection of exceptional "Dream Drams". You can learn all about Whisky from the masters by watching one of their fascinating master classes.

<http://whiskyfest.co.uk/>

## 9. WALES:

- *Cardiff Country Fair*  
27<sup>th</sup> & 28<sup>th</sup> Sept, 10:00 – 18:00

Cardiff Country Fair supported by Brace's Bread takes place in Cardiff Castle and surrounding Parklands. Bringing the countryside to the heart of the city - join us for a great day out at Cardiff Castle and surrounding parkland as we showcase the essence of rural Wales, celebrating the best of farming, food and the countryside. With farm animals, talks and cookery demonstrations, produce and handcraft competitions, a Best of British produce market, country games and crafts, great food and drink it's a great day out for all the whole family to enjoy. For tickets see website or call 02920 230 130.

<http://cardiffcountryfair.com>

- *Narberth Food Festival*  
27<sup>th</sup> & 28<sup>th</sup> Sept, Sat 10:00 – 18:00/Sun 10:00 – 16:00

Food stalls - Live music - Street Theatre - Talks & Tastes - Chef Demos - Children's activities.  
Saturday - £3.50, Sunday - £2.50, Weekend - £5.00, Under 18s FREE.

<http://www.narberthfoodfestival.com>

- *Mold Food & Drink Festival*  
20<sup>th</sup> & 21<sup>st</sup> Sept, 10:00 – 17:00

There will be inspirational cookery demonstrations, interactive foodie workshops, live music and children's entertainment – the perfect recipe for a fabulous foodie weekend the whole family will enjoy! Adult - £5, Child (3-12 years) - £2, Family (2 adults & 2 children) - £10.

<http://www.moldfoodfestival.co.uk>

- *Abergavenny Food Festival*  
20<sup>th</sup> & 21<sup>st</sup> Sept, Sat 9:30 – 18:00/Sun 9:30 – 17:00

The five market venues in the centre of town and within these venues (outdoor and indoor) are over 200 carefully selected top-notch exhibitors, showcasing the best of Wales, The Marches and further afield. There's also a rolling programme of chef demonstrations in the Market Hall, a children's Food Academy at

the Castle (sponsored by Organic Centre Wales), and plenty of other entertainment too. Saturday only 'Early Bird' Stroller - £8.00, Sunday only Early Bird Stroller - £6.50, Weekend Early Bird Stroller – £12.00, Child Stroller ticket(s) for Sat/Sun/Weekend – free.

<http://www.abergavennyfoodfestival.com/index.htm>

- *Neath Food & Drink Festival*

*3<sup>rd</sup> & 4<sup>th</sup> Oct*

Celebrating its sixth year, the Neath Food & Drink Festival will host around 75 exhibitors at the two day event on Friday 3<sup>rd</sup> and Saturday 4<sup>th</sup> October including award winning suppliers from Neath's famous Indoor Victorian Market. The festival is a celebration of local produce and Neath's historic market town atmosphere.

<http://www.npt.gov.uk/default.aspx?page=5442>

- *Newport Food Festival*

*4<sup>th</sup> Oct*

Lots going on with chef demonstrations, master classes, talks and more. The main focus of the festival is of course the 70 stalls brimming with oodles of fresh food and drink from across south Wales and beyond. From wonderful welsh cheeses, locally produced cider and cakes, savouries and meats, the festival prides itself on its diversity of flavour.

<http://www.newportfoodfestival.co.uk/blog/>

- *Hallmark Care Homes celebrates British Food Fortnight*

*20<sup>th</sup> Sep – 5<sup>th</sup> Oct*

All 18 Hallmark Care Homes will be taking part in British Food Fortnight. Activities will range from picnics to fine dining evenings and specialist lunches. Greenhill Manor in Wales is having themed dinners throughout the Fortnight:

Monday 22/09/2014 – Welsh Themed Meal at Lunch Time

Tuesday 23/09/2014 – English Themed Meal at Lunch Time

Wednesday 24/09/14 – Irish Themed Meal at Lunch Time

Thursday 25/09/14 – Scottish Themed Meal at Lunch Time

Friday 26/09/2014 - British Isles Buffet Celebration & Singer

They are also organising a Great British Pie Bake Off! - each community will be drawing a country and have to make a pie based on that particular country, but using only British ingredients!

<http://www.hallmarkcarehomes.co.uk/>

## **10. EAST OF ENGLAND:**

- *Soham Pumpkin Fair*

*27<sup>th</sup> Sept*

The fair has been running since 1975 and is held annually on the last Saturday in September. Every year we raise money for local charities, while providing the community with an enjoyable day out. In the morning, we are busy booking in entries for our various competitions; then in the afternoon we open to the general public for viewing. Other attractions include Vintage Vehicles, Bygones, Charity Stalls, Arena Displays by local groups, a Funfair, BBQ, Refreshments, Raffle and Prize Giving Ceremony.

<http://www.sohampumpkinfair.co.uk/>

- *Aldeburgh Food & Drink Festival*

*27<sup>th</sup> & 28<sup>th</sup> Sept, Sat 9:30 – 17:00/Sun 9:30 – 16:00*

Join over 90 local producers, celebrity chefs and food and drink experts for a celebration of Suffolk's thriving food scene. Adult Sat or Sun - £8.00, Adult Weekend - £14.00.

<http://www.aldeburghfoodanddrink.co.uk/>

- *Apple Day, Oxburgh Hall, Norfolk*

*5<sup>th</sup> Oct, 11:00 - 16:00*

Join us for a day dedicated to all things apple with expert guidance from the East of England Apples and Orchards Group. Learn about the different regional varieties and find out about orchard management and



pruning courses. Buy heritage varieties of East of England apple trees, and bring apples from your own garden to be identified. Normal admission fee applies. For more information, please call 01366 328258. <http://www.nationaltrust.org.uk/oxburgh-hall/>

- *Scone Baking Day, Houghton Mill, Cambridgeshire*  
4th Oct, 11:00 - 16:00  
Find out how we make our delicious scones using Houghton Mill stoneground wholemeal flour and have a go at making one yourself. Normal admission fee applies. For more information, please call 01480 301494. <http://www.nationaltrust.org.uk/houghton-mill/>
- *Afternoon Tea, Blickling Estate, Norfolk*  
28th Sept, 15:00 - 17:00  
Enjoy a tasty afternoon tea in the lovely surroundings of Lord Lothian's Study Treat yourself or someone special to a relaxing tea, with a view over the lake. Price: £19.95. For more information, please call 01263 738030. <http://www.nationaltrust.org.uk/blickling-estate/>
- *Festival of Farming, Food & Wildlife*  
28th Sept, 11:00 – 16:00  
The Festival of Food and Farming, organised by the Countryside Restoration Trust, will take place at Bird's Farm, Haslingfield Rd, Barton, Cambridge, CB23 7AG. This year with a harvest theme, the event will include pick your own hedgerow fruits, seasonal recipe demos and a crumble competition! As per last year the event will also include various local food and craft stalls, sheep dog demos, children's activities, tractor and trailer rides and much more!
- *Produce Fair, Wimpole Estate, Cambridgeshire*  
27<sup>th</sup> & 28th Sept, 10:30 - 17:00  
Browse stalls selling good quality local produce in the attractive setting of Wimpole's Walled Garden. There will also be the chance to buy produce from Wimpole Estate. Normal admission fee applies. For more information, please call 01223 206302 <http://www.nationaltrust.org.uk/wimpole-estate/>

## **11. BUCKINGHAMSHIRE:**

- *Afternoon Tea with Live Music, Waddesdon Manor, Buckinghamshire*  
5th Oct, 16:00 - 18:00  
Enjoy the Afternoon Tea experience with live music from Gary Mullins. Join us for exquisite open sandwiches, heavenly fancies and shamelessly indulgent homemade cakes accompanied by live music. Gary has been working as a professional performer for 10 years and does a wide variety of performing work in London, all over the country, and internationally. He is a seasoned solo player, covering Classical, Jazz and Traditional styles. Price: £16.50 (Normal admission fee applies). For more information, please call 01296 653226. <http://www.nationaltrust.org.uk/waddesdon-manor/>
- *A Celebration of Autumn, Waddesdon Manor, Buckinghamshire*  
27th Sept, 19:30 - 23:00  
Celebrate the finest seasonal produce with our talented team of chefs by joining us for a rare opportunity to dine at night at Waddesdon. The evening begins with a glass of champagne followed by a four course dinner inspired by the autumn months. Price: £40 (Normal admission fee applies). For more information, please call 01296 653226. <http://www.nationaltrust.org.uk/waddesdon-manor/>
- *St Albans Food and Drink Festival*  
24th Sept - 6th Oct  
For more information please see [www.enjoystalbans.com/whats-on/major-events/index.html](http://www.enjoystalbans.com/whats-on/major-events/index.html) or contact: [foodanddrinkfestival@stalbans.gov.uk](mailto:foodanddrinkfestival@stalbans.gov.uk)

## 12. OXFORDSHIRE & BERKSHIRE:

- *Thame Food Festival*

27<sup>th</sup> Sept

The Festival was introduced in the town in 2008 to promote and celebrate the wealth of wonderful food producers, food retailers, chefs, food and drink experts, restaurants and cafes in the local area. This remains the 'raison d'être' of the event. The event also showcases the town, which is a beautiful historic market town in Oxfordshire.

<http://www.thamefoodfestival.co.uk/>

- *Hungerford Food & Drink Festival*

5th Oct

Organised by HEAT (Hungerford Environmental Action Team) to support our wonderful local food producers. Enter our Cookery & Produce Classes, learn how to salt beans, press apples, hot-smoke fish and make your own wine. Or simply let your inner child make a vegetable sculpture! Contact: 01488 647025.

<http://hungerfordfoodfestival.co.uk/>

- *Day, Chastleton House, Oxfordshire*

4th Oct, 12:30 - 16:00

From baking and cooking, to chutneys and cheeses, find out all about our favourite fruit! With family activities, local suppliers and a cooking demonstration. Normal admission fee applies. For more information, please call 01608 674981.

<http://www.nationaltrust.org.uk/chastleton-house/>

- *Royal County of Berkshire Show*

20<sup>th</sup> & 21<sup>st</sup> Sept

Come along to this thriving county show and see the whole food chain brought to life With a host of livestock, a large Food Tent, cookery theatre, farm machinery and harvest centre the show is a fun and educational day out. It's the 'have a go' show - a whole range of hands-on experiences with expert guidance... you can build a den, learn to thatch... milk a cow... ride a skateboard!

<http://www.berkshireshow.co.uk/Show/index>

## 13. LONDON:

- *Apple Day, Red House, London*

5<sup>th</sup> & 6<sup>th</sup> Oct, 11:00 - 17:00

Celebrate our heritage apples with children's activities, tastings and a mini food fair. A great day out in the Red House garden. Taste some of our heritage apples, join in with the children's activities and take home something delicious from our locally produced food fair.

Price: £2 (Normal admission fee applies). For more information, please call 0208 303 6359.

<http://www.nationaltrust.org.uk/red-house/>

- *Apple Weekend, Fenton House and Garden, London*

4<sup>th</sup> & 5<sup>th</sup> Oct, 11:00 - 17:00

The acclaimed Apple Weekend is back again. Join us for our annual celebration of all things apple in Fenton's beguiling walled gardens and 300 year-old orchard. Taste old English varieties of apples and juice from our trees. Sit back and relax with an alcoholic, apple beverage or two. There will be all the usual favourites including local produce, cake stalls, and the kids' activities like badge making and apple juicing.

Price: £8.50. For more information, please call 02074330913.

<http://www.nationaltrust.org.uk/fenton-house/>

- *British food fortnight Menu at Mimosa Delicatessen*

20<sup>th</sup> Sept - 5<sup>th</sup> Oct

Mimosa Foods - a delicatessen and caterer with two shops in London - are celebrating British Food Fortnight this year with a fantastic selection of British goodies and prepared meals. Lunch specials include:

Homemade Scotch Eggs, Pumpkin, Sage & Stilton Parcels and Steak & Ale Toms Pies. Prepared Foods include: Beef & Guinness Pie, Pork & Apple Cider Stew, Classic Cottage Pie, Toad in the Hole and Kedgeree. Soups include: Smoked Haddock Chowder, Classic Oxtail, Broccoli & Cheddar and Ham Hock & Pea. Cheeses include: Stilton, a selection of Cheddars, Gloucester and British Brie  
<http://mimosafoods.com>

- *Oakleigh Fairs at Old Spitalfields Market*  
4<sup>th</sup> Oct

Head over to Old Spitalfields Market for the first Saturday in October, November and December to sample and buy from some of the most delightful arts, crafts, food, drink and gifts stands to have hit the capital; brought to you by Oakleigh Fairs one of the most prolific organisers of Craft Fairs, Food Festivals and Country shows across the UK. You will find a large range of goodies to entice you – and whether you are looking for presents for friends, family and loved ones or yourself of course, you will find something for everyone – especially as the Fair builds towards Christmas when you will find everything you need for the Festive Season. Oakleigh organises around 30 events per year across the UK and has been at the forefront of the business for the past twenty-five years.

[www.oldspitalfieldsmarket.com/the-market/saturday-market/oakleigh-fairs-produce-craft-market](http://www.oldspitalfieldsmarket.com/the-market/saturday-market/oakleigh-fairs-produce-craft-market)

- *Peeverills celebrates British Food Fortnight*  
20<sup>th</sup> Sept – 5<sup>th</sup> Oct

Peeverills, a Londis store near Uxbridge, will be celebrating British Food Fortnight in-store.

<http://supermarket.londis.co.uk/42868-peverills>

- *London Love Wine - British Charcuterie & Wine Evening*  
22<sup>nd</sup> Sept, 19:00

Back by popular demand! In an exciting collaboration with Cannon & Cannon we bring you an evening full of meat and wine and a bit of cheese. Cannon & Cannon source their products exclusively from the British Isles from dedicated, talented producers who use particular breeds of animals perfectly suited to each product. In some cases rare breeds of pig have been rescued from near extinction due to a lack of understanding of their potential and the pressure of large scale farming to only rear animals for weight. Although we know and enjoy charcuterie from our European cousins we now make ethical, sustainable and delicious versions here. From chorizo, wild boar salami, air-dried alpaca, wild venison chilli chorizo, Cornish beef and venison bresaola, cold-smoked mutton from Dorset, Welsh air-dried ham, Suffolk salami and lots more. Through the course of the evening you will be able to taste 8 different wines perfectly paired with a different cured meat. You will learn about the curing methods and why they match with a particular wine. The wines will complement and enhance the experience. And it will be jolly good fun. It all starts at 7pm and cost £45 per head.

<http://londonlovewine.com/event/british-charcuterie-wine/>

- *Mews of Mayfair's Field to Fork Menu*  
20<sup>th</sup> - 28<sup>th</sup> Sept

Mews of Mayfair Head Chef Michael Lecouteur is creating a three course menu with all ingredients sourced, grown and produced from London's Doorstep. To reserve a table please call 020 7518 9388 or book online at <http://www.mewsofmayfair.com> - Quote Urban Food Fortnight.

- *Harvest Festival & Planting Workshop at Crystal Palace*  
20<sup>th</sup> Sept

Crystal Palace is hosting a special harvest & tasting session, preceded by a perennial planting workshop. No need to book. Everyone is welcome to come!

<http://www.crystalpalacetransition.org.uk>

- *Harvest Celebration Day, East Ham*  
20<sup>th</sup> Sept, 12:00 – 16:00

Join us for an afternoon in our blooming community garden! There will be fun activities for families, produce for sale, food to be eaten and music to be danced to. We will be open from 12-4 and will post

more information soon! Please let us know if you are coming so that we can get an idea of how many people to expect. (Address: Flanders Field, Wellington Road, East Ham, E6 6EB).

- *Sunday Supper Club @ The Brook Green Hotel, Hammersmith*  
28th Sept, from 18:00

To celebrate British Food Fortnight, you are cordially invited to partake in a series of Sunday Supper Clubs. A banquet of sumptuous Sunday fare and good company await you at The Brook Green Hotel on the last weekend of September. The extravagant feast will include the likes of 'Salmon three ways' – applewoods smoked salmon with a quail's egg, salmon mousse blini and slow-cooked extra-virgin olive oil-poached salmon with caramelised fennel – served with a glass of grande reserve Malbec. A main of roasted sirloin of British beef and eight-hour roasted belly of pork, with all the trimmings, will be brought straight to your table, along with a Tall, Dark & Handsome concoction of Young's Double Chocolate stout, Havana Club seven-year-old rum and Pedro Ximénez. On top of all this, a live acoustic performance will set the scene for an easy-going evening, and diners can battle it out in a quiz at the end of the night. Ticket price: £39.95pp.  
<http://brookgreenhotel.co.uk>

- *Sunday Supper Club @ The Spread Eagle, Camden*  
21<sup>st</sup> Sept, from 17:00

To celebrate British Food Fortnight, you are cordially invited to partake in a series of Sunday Supper Clubs! For an evening of quintessential Britishness, why not get yourself to the beloved Spread Eagle pub in Camden for a laid-back Sunday evening of food and fun. Before you begin your fabulous four-course dinner, you'll be treated to a signature Young's Perfect Bloody Mary – delicious! Your meal will kick off with a selection of tasty starters – take your pick from Scotch quail's eggs, Cullen Skink and Welsh rarebit, which will be followed by (you guessed it) a suitably British roast. Feast on sirloin of beef with beef-dripping potatoes, Yorkshire puddings, winter root mash and roast beetroot, but make sure you leave room for dessert as a tasty trio of sherry trifle, damson fool and treacle tart will follow. To round it all off, there's some scrumptious cheese to nibble on, and, of course, a Young's wine ambassador will be on hand to pair a perfect glass of wine with each course. As an added bonus, an acoustic musician will provide live music throughout the evening, and fun-filled board games make the perfect after-dinner entertainment. What more could you possibly want? Ticket price: £35pp.  
<http://spreadeaglecamden.co.uk>

- *Pumpkin Festival, Bakers Row*  
27<sup>th</sup> Sept, 13:00 – 16:00

The big event of the year, this Harvest Festival will be PUMPKIN FEST 2014! – celebrating all things pumpkin, the most expressive of the vegetables. Vegan Peasant are confirmed as the official chefs of the event. Event is from 1-4pm and its free so just turn up at Bakers Row, London E15 3NF.  
<http://www.abbeygardens.org>

#### **14. SURREY:**

- *Haslemere Food Festival*  
27<sup>th</sup> Sept, 10:00 – 17:00

Following on from the success over the previous eight festivals we are delighted to repeat the Haslemere Food Festival. To celebrate our local food and food producers, we will be holding a festival on Lion Green with stalls, tastings, demonstrations and a competition for local schoolchildren. Also, the Haslemere Beer Festival returns to Haslemere Hall on Friday 5<sup>th</sup> & Saturday 6<sup>th</sup> September.  
<http://www.haslemere.com/foodfestival/>

- *Surrey Food & Farm Week*  
21<sup>st</sup> – 28<sup>th</sup> Sept

Surrey Farm and Food Week, held at Harvest Festival time in late September, is a programme of farm walks and events designed to help bridge the gulf of understanding between farmers and the public. The week,

organised by Surrey County Agricultural Society, has become a successful and established feature of the autumn farming calendar. Since its launch in 2001, hundreds of people gone on the walks, met the farmers and discovered how they manage the land and produce wonderful food.

[http://www.surreycountyshow.co.uk/index.php?option=com\\_content&view=article&id=53&Itemid=68](http://www.surreycountyshow.co.uk/index.php?option=com_content&view=article&id=53&Itemid=68)

- *Ham supper club, Ham House and Garden, Surrey*

*26th Sept, 18:30 - 23:00*

Exclusive supper club in our Orangery café; includes 3 courses, welcome drink and a talk or tour by a member our team. A bar will also be available. Each supper club is based around the season and, depending on time of year, we aim to use as much produce from our 17th century walled kitchen garden as possible. Price: £40.

<http://www.nationaltrust.org.uk/ham-house/>

## 15. KENT:

- *Broadstairs Food Festival*

*3rd – 5<sup>th</sup> Oct*

Fantastic food and drink from Kent, enthusiastic producers, stallholders and chefs all come together to support local traders and tourism. Includes 100 stalls, a kitchen theatre and children's workshops.

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

- *Apple and Orchard Weekend, Ightham Mote, Kent*

*27<sup>th</sup> & 28th Sept, 11:00 - 16:00*

A weekend dedicated to celebrating the bounty from the garden of England. Normal admission fee applies. For more information, please call 01732 810378 ext 100. <http://www.nationaltrust.org.uk/ightham-mote/>

- *The Kings Head, Bessels Green*

*20th Sept – 5<sup>th</sup> Oct*

Kings Head is the latest addition to the Whiting and Hammond family. Standing proudly on Bessels Green, just a moment away from Sevenoaks, this delight promises dining experiences galore with breakfast, lunch, dinner and even afternoon tea on offer. Continuing the W&H ethos of offering a delicious menu using locally sourced, fresh produce, there's plenty to enjoy here in the summer. The beautiful garden also houses three huts which can be booked for any occasion. Open seven days a week, The Kings Head welcomes one and all, to soak up the sun in the garden over lunch. The Kings Head will have an "earlybird" set menu introducing dishes from their local suppliers. Westerham Road, Bessels Green, Sevenoaks, Kent TN13 2QA. Tel: 01732 452 081. [www.kingsheadbesselsgreen.co.uk](http://www.kingsheadbesselsgreen.co.uk)

- *The Chaser Inn, Shipbourne*

*20th Sept – 5<sup>th</sup> Oct*

As an award winning W&H gastro pub, the Chaser Inn is renowned for its cracking Sunday lunch so if you'd like to try it out for yourself, book early to avoid disappointment! Legend has it that iconic film stars Elizabeth Burton and Richard Taylor enjoyed a tippie here, but that's not the pub's greatest claim to fame – it takes its name from the nearby Fairlawn Estate where steeplechase horses were trained. Her Majesty the Queen Mother secured 250 winners trained there, under the watchful eye of Peter Cazalet from 1949 to 1973. So this is a fantastic spot to enjoy some summer refreshment. The Shipbourne Farmers market takes place next door to The Chaser every Thursday and during Love British Food Fortnight The Chaser will have their own stall selling homemade delights from their kitchen which demonstrate delicious bites that illustrate how humble local ingredients can create tasty dishes. Visitors will also be encouraged to frequent The Chaser where their daily menu will have some specialities for their customers to try. Stumble Hill, Shipbourne, Tonbridge, Kent TN11 9PE. Tel: 01732 810 360.

[www.thechaser.co.uk](http://www.thechaser.co.uk)

- *Goddard's Pies celebrate British Food Fortnight*

*20<sup>th</sup> Sept – 5<sup>th</sup> Oct*

Goddard's Pies in Kent will be celebrating British Food Fortnight in-store. For info visit

<http://www.goddardspies.com/>

- *The Little Brown Jug, Chiddingstone Causeway*

*20th Sept – 5<sup>th</sup> Oct*

Another W&H establishment, this pub was formerly known as The Station on account of its close proximity to Penshurst railway station, directly opposite. Now the pub boasts unique 'hut' facilities for outside dining and a play area for children, so adults can relax in the sunshine with something refreshing while the youngsters work up an appetite for a delicious meal. The Little Brown Jug embodies everything that 'the Great British pub should be', from the warm welcome and relaxed atmosphere to the home-cooked food, excellent ales and fantastic wine. What better way to spend a pleasant hour or two with family or friends? This year's Love British Food Fortnight will see The Little Brown Jug bring together dishes from the four corners of the UK. Integrated into their daily menu, the speciality delights will showcase the cuisine this country has to offer and the wondrous produce that suppliers cultivate.

Chiddingstone Causeway, Tonbridge, Kent TN11 8JJ

01892 870 318

[www.thelittlebrownjug.co.uk](http://www.thelittlebrownjug.co.uk)

- *The Cricketers Inn, Meopham*

*20th Sept - 5th Oct*

With a large York stone patio area to the rear and additional patio overlooking the cricket pitch at the front, this W&H pub makes the perfect spot to enjoy a quintessential English summer afternoon. In fact, the Cricketers Inn even played a significant role in the birth of cricket in the 1700s – the sport's founding fathers were known to have visited the pub before, during and after matches. Low level outdoor lighting means you can continue to enjoy alfresco dining on those balmy summer evenings, even after the sun has gone down. Wrotham Road, Meopham, Kent DA13 0QA, 01474 812 163.

<http://thecricketersinn.co.uk>

## **16. SUSSEX:**

- *Lewes Octoberfest*

*20<sup>th</sup> Sept – 5<sup>th</sup> Oct*

We're excited to say that with extended dates from Sat 20th September to Sun 5th October, our fifth OctoberFeast will be bigger and broader than before. Our hugely popular Street Food Feast will return to Harveys Back Yard and the Diversity Lewes Soup Festival to All Saints. Our ever-popular collection of pop-up suppers will be back, as will the OctoberFeast apple press and the Snowdrop's annual Beer Festival will ensure our closing weekend will be anything but dry. This is just a taste of what OctoberFeast 2014 has to offer!

<http://lewesoctoberfeast.com/>

- *The Farm at Friday Street*

*22nd Sept - 5th Oct*

The Farm at Friday Street Eastbourne For the duration of Love British Food Fortnight The Farm at Friday Street will have a gourmet set menu showcasing dishes from the British Isles with specialities from Scotland, Ireland, Wales and England, even local dishes locally from Sussex with such as the Sussex Smokie. The menu will also detail information about the local producers the kitchen uses to prepare these dishes championing everything that is great about British cuisine.

Menu is available from Monday 22nd September: Two Courses at £16.95 and Three Courses at £20.95.

Friday Street, Langney, Eastbourne, BN23 8AP. Tel: 01323 766049.

[www.farmfridaystreet.com](http://www.farmfridaystreet.com)

- *Summer Garden Tours and Tea, Bateman's, East Sussex*

*20th Sept, 11:00 - 12:30*

Join our Head Gardener for a tour of the garden and gain an insight into how Kipling transformed this quiet corner of Sussex into a garden for his family, his writing and a retreat from celebrity. With a cream tea afterwards. Price: £10 (Normal admission fee applies). For more information, please call 01435 882302. <http://www.nationaltrust.org.uk/batemans/>

- *Bramble-berry Ramble, Birling Gap and the Seven Sisters, East Sussex*

*20th Sept, 10:00 - 12:00*

A peaceful easy 2 mile walk from Alfriston Clergy House with a little foraging on the way around Frog Firle Farm. A circular walk in the Cuckmere Valley on the hunt for blackberries returning to Alfriston Clergy House for tea and scones. Price: £4. For more information, please call 01323 423197.

<http://www.nationaltrust.org.uk/birling-gap-and-the-seven-sisters/visitor-information/>

- *The Mark Cross Inn, Mark Cross*

*20th Sept - 5th Oct*

If you like a dining experience with a view, this W&H hostelry boasts an extraordinary outlook across the beautiful Sussex countryside. There's also an outdoor play area to keep the children safely entertained in the south-facing, fenced garden. Easy to reach by bus, car, bike or on foot, the Mark Cross Inn is the perfect wayside stop for any intrepid explorer. Visitors might like to keep an eye open for the pub's extra staff member – George the spider. He frequently resides on the cellar stairs, but his job title is so far unknown. Mark Cross, Crowborough, East Sussex TN6 3NP. Tel: 01892 852 423.

[www.themarkcross.co.uk](http://www.themarkcross.co.uk)

- *Stanmer House, Brighton*

*20th Sept - 5th Oct*

A beautiful 18th Century Manor set in acres of stunning parkland in the heart of Sussex, nestled between the sea and the Downs just 10 minutes from Brighton. Steeped in history, the house has been beautifully restored and encompasses stylish and contemporary designs. The restaurant spreads across three decorative rooms with views of the garden and park. Open 7 days a week from 9am to 11pm for coffee, lunch, afternoon tea and dinner, guests are also welcome to come and relax by one of the open fires. For Love British Food Fortnight Stanmer House will be running a special North/South divide menu. Stanmer Park, Brighton, East Sussex, BN1 9QA. Tel: 01273 680400.

[www.stanmerhouse.co.uk](http://www.stanmerhouse.co.uk)

- *Horsham District Food & Drink Festival*

*6th Sept - 5th Oct*

If you're passionate about local food and drink, you're in for a real treat this September with some of the Horsham Districts finest produce showcased as part of the 12th District-wide Food and Drink Festival. Organised by Horsham District Council, this year's Festival runs between Saturday 6 September and Sunday 5 October with confirmed sponsorship from West Sussex County Council, Crates Local Produce, Foundry Press, West Sussex County Times, Weekend Herald, West Sussex Gazette, etc. and The District Post. Four weeks of fantastic special offers, events and promotions are put together in a booklet and housed within a year-round Local Food and Drink Guide containing all the contact details for every business taking part and a handy map. The Festival takes place right across the District and there's plenty of choice for everyone, making it an excellent opportunity to explore what the District's local producers have to offer. The beautiful market town of Steyning organise their own 'Festival within the Festival' with business owners putting together a programme of events and a selection of special offers to complement the District Festival offer. For further details about the Horsham District Food & Drink Festival or Local Food & Drink Guide: 01403 215264 / 215529.

[www.horshamlocalproduce.co.uk](http://www.horshamlocalproduce.co.uk)

- *Hastings Seafood & Wine Festival*

*20<sup>th</sup> & 21<sup>st</sup> Sept*

Taking place on Saturday, 20 and Sunday, 21 September, Hastings Seafood and Wine Festival is now in its 9th year and celebrates the best in local produce. Admission Wristbands are on sale from Weds 27 August - Adults: £1 in advance from Hastings Tourist Information Centre OR £2 on the day/s - Under 18's free - Wristbands are valid all weekend providing they are not removed or broken.

[http://hastings.gov.uk/community\\_living/2014\\_events/seafood/](http://hastings.gov.uk/community_living/2014_events/seafood/)

- *Local produce market at The Anchor, Storrington*  
20<sup>th</sup> Sept, 10:30 – 1530

To celebrate British Food Fortnight, Storrington Bakers & Makers is delighted to be organising a local produce market at The Anchor. Showcasing anything and everything that can be found within a 15 mile radius of Storrington, there will a wonderful selection of around 25 stallholders selling all things from wonderful artisan bread, locally reared meats and craft beers through to jewellery, skincare products and handmade keepsakes. Opening to the public at 10.30am and running through to 3.30pm, come and celebrate our local talent by making this part you're your Storrington shopping trip. Contact: Rachel Swansborough 07477 524418 / [rachel@bakersandmakerslocal.com](mailto:rachel@bakersandmakerslocal.com)

<http://bakersandmakerslocal.com>

## 17. HAMPSHIRE:

- *Harvest hedgerow walk, Hinton Ampner, Hampshire*  
5<sup>th</sup> Oct, 10:30 - 12:30

Explore the hedgerows at Hinton Ampner and discover the delicious delights Mother Nature produces at harvest time. Take a walk through an incredible landscape of autumn colour on this picture perfect walk. Discover a palette of autumn colours from the jewel like blackberries to the burnt orange of autumn leaves. Don't forget to bring a basket or bag with you to collect any treasures we find lurking in the hedgerows. The walk is a good 2 hours long, but you will be rewarded with a warming bowl of home-made soup from our tea-room on your return. Price: £10 (Normal admission fee applies). For more information, please call 01962 771305.

<http://www.nationaltrust.org.uk/hinton-ampner/>

- *Hinton Harvest Festival, Hinton Ampner, Hampshire*  
3<sup>rd</sup> – 5<sup>th</sup> Oct, 10:00 - 18:00

Join us for our harvest festival at Hinton Ampner as we celebrate this year's bumper harvest. Bring your own apples along and make your own apple juice on our apple press, join us for a fun weekend of harvest fun. The flowers in the house will have a harvest feel and we will have harvest baskets for you to donate produce to for a local charity. Normal admission fee applies. For more information, please call 01962 771305.

<http://www.nationaltrust.org.uk/hinton-ampner/>

- *Meet the Bee Keeper, Hinton Ampner, Hampshire*  
26<sup>th</sup> Sept, 14:15 - 15:15

What's the latest buzz? Meet our resident bee keeper and learn all about the Hinton Ampner bees. Each month our bee keeper will give advice and information on how to keep your own bees, what plants they like and how to help them through winter. Normal admission fee applies. For more information, please call 01962 771305.

<http://www.nationaltrust.org.uk/hinton-ampner/>

- *Seasonal Baking Demonstration - Home Grown Tomato Recipes, Winchester City Mill, Hampshire*  
20<sup>th</sup> Sept, 11:00 - 16:00

Learn how to make and sample delicious baked treats all featuring local home grown tomatoes. Discover how our freshly milled stone-ground flour can be combined with a wide variety of locally grown produce to make seasonal themed treats.

Normal admission fee applies For more information, please call 01962 870057

<http://www.nationaltrust.org.uk/winchester-city-mill/>

- *Emsworth British Food Fortnight*



### *20th Sept - 5th Oct*

The pretty coastal town of Emsworth, with its array of independent shops and renowned restaurants and pubs, has long been a destination for food lovers.

In the main the fishing boats and its once famous oyster industry may have gone, but Emsworth, unlike so many similar communities has still managed to maintain its sense of place. There are very few small towns left on the south coast that can still offer two family owned butchers, a greengrocers and a fishmongers as well as a monthly Market Day. Add into the mix some of the area's finest restaurants and some wonderful traditional pubs and you can see why Emsworth is cherished both by its residents and visitors alike. These are some of the highlights:

Saturday 20th September - Emsworth Market Day with Hampshire Farmers Market including Vineyards of Hampshire Pavilion

Sunday 21st September - Meet the Brewer – Sharp's Brewery at the Bluebell Inn

Tuesday 23rd September - "The Great British Menu" at the Brookfield Hotel presented by South Downs College

Thursday 25th September - "The Great British Menu" at the Brookfield Hotel presented by Chichester College

Saturday 27th September - The Emsworth Local "Showcase" Market

Sunday 28th September - The Big Barn Organic Sunday Lunch - Fat Olives Restaurant combine with Tuppenny Barn to present a unique organic lunch.

Tuesday 30th September - A Taste of Hampshire - A dinner showcasing the best of Hampshire produce presented by Hampshire Farmers Market and the Brookfield Hotel

Wednesday 1st October - "The Great British Menu" at the Brookfield Hotel presented by Highbury College  
See more at <http://ow.ly/ArGzy>

- *Chalcroft Farm Shop celebrates British Food Fortnight*

*20th Sept - 5th Oct*

Chalcroft Farm Shop in Southampton will be celebrating British Food Fortnight in-store.

For info about the farm shop visit <http://www.owtons.com/chalcroft-farm/>

## **18. SOUTH WEST:**

- *Great Cornish Food Festival*

*26<sup>th</sup> – 28<sup>th</sup> Sept, Fri 9:00 – 17:30/Sat 9:00 – 17:30/Sun 9:30 – 16:30*

The Great Cornish Food Festival is the place to find the very best that Cornwall's talented, creative, and ever inventive producers have to offer. Plus we have some of the finest chefs taking those products and cooking up a storm right in front of you. The remarkable Nathan Outlaw, Jack Stein (son of Rick), Andy Appleton from Jamie Oliver's Fifteen Cornwall, and many more favourite names will be on the main stage over the three days, in a packed programme where you can see, smell, and taste the best of the best. Our festival's not just for today's food lovers – we want to inspire the growers, brewers, chefs and producers of the future. Kids can therefore find out the story behind our food, making it come to life in a fun, tasty and hands-on way.

<http://www.greatcornishfood.co.uk/festival/>

- *Weston Super Food Festival*

*27<sup>th</sup> & 28<sup>th</sup> Sept*

The Weston super food festival main event takes place of the weekend of 27th – 28th September but there's also much more to take part in during the festival fortnight of 13th – 28th September.

<http://westonsuperfoodfestival.co.uk/>

- *Lyn Food Festival*

*28<sup>th</sup> Sept, 10:00 onwards*

Discover the finest food Exmoor has to offer.

<http://www.lynfoodfest.co.uk/>

- *RHS Garden Rosemoor Apple Day*

*5<sup>th</sup> Oct, 10:00 - 16:00*

A great day out for all the family, Rosemoor's Apple Day is organised in conjunction with Orchards Live, Thornhayes Nursery and the RHS South West Area Fruit Group who will endeavour to identify your unknown apple trees. With fantastic apple displays, cookery demonstrations, apple recipes, tastings, planting & cultivations tips and talks, children's activities and trails, stalls selling fruit, cider and apple juice - there is something for everyone to enjoy!

<https://www.rhs.org.uk/Shows-Events/ViewEvent?id=8069&r=true>

- *Fungal Foray, Leigh Woods, Bristol*

*5th Oct, 10:30 - 12:30*

Wander round the woods whilst foraging for fungi, learn to identify mushrooms that are edible and those which are not, with our two knowledgeable experts. Price: £10. For more information, please call 0117 9731645.

<http://www.nationaltrust.org.uk/leigh-woods/>

- *Delicious Drake's Trail, Buckland Abbey, Garden and Estate, Devon*

*5th Oct, 08:00 - 16:00*

Start at the home of Sir Francis Drake as you eat and drink your way through 10 or 15 scenic miles on the western edge of Dartmoor as we raise funds for CHICKs. Register your place at [www.deliciousdrakestrail.co.uk](http://www.deliciousdrakestrail.co.uk) Price: £2.70 (Normal admission fee applies). For more information, please call 01548 521540

<http://www.nationaltrust.org.uk/buckland-abbey/>

- *Killerton Big Pick Up, Killerton, Devon*

*4th & 5th Oct, 14:00 - 16:00*

Head to the orchard, grab a sack and pick up fallen apples to help with the harvest for Killerton's award winning cider. A great family activity. For more information, please call 01392 881345.

<http://www.nationaltrust.org.uk/killerton/>

- *Apple Weekend, Trelissick Garden, Cornwall*

*4th & 5th Oct, 10:30 - 17:00*

A weekend of both fun for families and an opportunity to learn more about an array of subjects related to apples. During the weekend the newly restored ancient apple press is used to press apples from the orchard, come and taste this year's fresh apple juice! Normal admission fee applies. For more information, please call 01872 862090.

<http://www.nationaltrust.org.uk/trelissick-garden/>

- *Made in North Somerset festival showcase 2014, Tyntesfield, Bristol*

*4th & 5th Oct, 10:00 - 16:00*

Marking the end of the Made in North Somerset Festival, Tyntesfield will be hosting a large market with local food and craft producers and artists. As well as an eclectic mix of music to entertain you throughout the weekend, other treats will include Kitchen Garden tours, a children's trail, cooking demos and a cake bake competition. Normal admission fee applies. For more information, please call 01275 461 964.

<http://www.nationaltrust.org.uk/tyntesfield/>

- *Callington Honey Fair*

*1st Oct*

Callington's streets are taken over by a town crier competition, live music, a fun fair and honey competitions in this community event.

[www.visitcornwall.com/whats-on/bodmin-moor-tamar-valley/callington/callington-honey-fair](http://www.visitcornwall.com/whats-on/bodmin-moor-tamar-valley/callington/callington-honey-fair)

- *Michaelmas Fayre, Saltram, Devon*

*28th Sept, 11:00 - 15:00*

Michaelmas by helping to press apples from the Saltram orchard to make apple juice and cider. Enjoy other rural skills demonstrations and entertainment from the Dartington Morris Men and a local folk band. Traditional food and drink available and childrens activities. For more information, please call 01752 333500.

<http://www.nationaltrust.org.uk/saltram/>

- *Love Food Festival, Dyrham Park, Gloucestershire*  
*28th Sept, 10:00 - 16:00*

The Love Food Festival returns to Dyrham with plenty of mouth-watering local produce to try and buy. Learn how to grow and cook your own food using various methods, and have a go at activities including hands-on experience, tasting, art, movement and storytelling. Free entry to festival based in car park. Normal admission fee applies. For more information, please call 0117 9372501.

<http://www.nationaltrust.org.uk/dyrham-park/>

- *Plymouth Seafood Festival*  
*27<sup>th</sup> & 28<sup>th</sup> Sept*

At the Plymouth Seafood Festival the harbour will come alive with an exciting quayside celebration of the city's fantastic locally caught seafood in this annual event. There will be a number of food stalls for you to sample and buy, as well as a Sea themed crafts and awareness area. A Cookery Theatre will be located on The Parade area of the Barbican, with local and regional chefs demonstrating seafood dishes. Some local eateries are offering a 'Specialist Seafood' dish for the weekend, so why not pop in and try something different for this limited time. On Quay Square there will be the opportunity for children to be entertained through the Puppet Theatre, face painting as well as listening to some local shanty singers. Free fish theatre, cooking with kids, see and hold the live lobsters from our sea water tank, share with Dan the fishman's passion for real fish for real people.

<http://www.visitplymouth.co.uk/events/plymouth-seafood-festival-2014-p1365023>

- *Level's Best Craft & Farmers Markets, Montacute House, Somerset*  
*27th Sept, 10:00 - 14:00*

All your local food and crafts at one quality market. Held in the old stables, this ever popular and awarding wining 'best in Somerset' market is a must for those who like top quality local produce and crafts. Normal admission fee applies. For more information, please call 01935 823289.

<http://www.nationaltrust.org.uk/montacute-house/>

- *Arreton Barns Sweetcorn Fayre*  
*27th & 28<sup>th</sup> Sept*

The annual Sweetcorn Fayre will be held again this year at Arreton Barns to raise money for the Earl Mountbatten Hospice. The traditional village fete includes an array of vintage craft stalls, fairground rides and plenty for the kids to get involved with. As well as trampolines and a bouncy castle, the children have the opportunity to 'pop their own popcorn', try their hand and making their own sweetcorn fritters and experience the workings of a traditional steam powered corn mill. Live music and acts will be performing over both Saturday and Sunday with plenty of local Isle of Wight artists entertaining the crowds throughout. Although the Sweetcon Fayre aims a lot of its entertainment at the younger generations; this is not to say that there is nothing for the parents and grandparents alike. The beer festival that is held over the Sweetcorn Fayre weekend and has over 40 beers and ciders on offer at The Dairyman's Daughter pub. Farmer Jack's will be holding cheese and wine tasting as well as sausage making demonstrations and tastings.

[www.visitisleofwight.co.uk/events/arreton-barns-sweetcorn-fayre-p971731](http://www.visitisleofwight.co.uk/events/arreton-barns-sweetcorn-fayre-p971731)

- *Powderham Food Festival*  
*4<sup>th</sup> Oct*

It's Autumn: think fire, succulent barbequed meat, hot chestnuts, slow-cooked pulled pork, roasted pumpkins, fish baked in corn husks, clams scattered onto hot coals, sizzling mussels, ravishing ribs. Outdoor cooking over traditional fire all served up in the beautiful surroundings of Powderham Castle. BBQ cooking is taking Britain by storm – chefs all over UK are installing fire pits in their kitchens, giving customers a simple but delicious alternative to more complicated offerings. At Powderham Festival 2014 we are reflecting this in our dazzling line up of guest cooks. Bring out your inner caveman! Feast your eyes on our theatre of fire 'n smoke and then literally feast on chunks of beautifully char-grilled Devon meat washed down with fabulous West Country ales and cider. From fire-pits to charcoal filled wheel barrows, via flaming tandoori ovens, the festival provides a bonanza of barbecued and char-grilled meats including venison from Powderham parkland, fish and shellfish from Exe Estuary, superb grass fed Devon beef and pork from Pipers Farm. The sparks will fly as our pit-masters cook up a storm. Expect delicious outdoor kitchen fireworks. We will be revelling in all things fiery and smoky with over 100 producers exhibiting in the castle and grounds, fascinating demonstrations, talks and tastings.

<http://www.powderhamfoodfestival.com/>

- *The Great Bath Feast*

*1<sup>st</sup> – 31<sup>st</sup> Oct*

The Great Bath Feast is a melting pot of wonderful flavours and lively personalities; of cakes and ale; of great gourmets and warm gastro pubs; of buns and cook books; of gastro gadgets and wine and food matching... a month long Food Festival where all of the participants are keen to share their enthusiasm for fine food and drink with you. The Great Bath Feast gets chefs showing off and championing local produce. Look forward to some great gastro performances by visiting celebrities as well as home-grown Bath talents.

<http://www.greatbathfeast.co.uk/>

- *Bude for Food Festival*

*20<sup>th</sup> - 21st Sept, Sat 10:00 - 23:00/Sun 10:00 - 16:00*

This September will see the first Bude For Food festival. Located on the iconic Castle lawns, the large marquee will house 75 exhibitors including local artisan food and drink producers as well as a demonstration kitchen theatre with celebrity chefs, a real ale bar and big-name evening entertainment. There will also be a separate food village offering authentic street food to cater for our hungry visitors. Taking place over the weekend of the 20th and 21st September, the Bude For Food festival has been created to showcase the very best food, drink, restaurants and hospitality Bude and the surrounding area have to offer. Entrance to Artisan Food Marquee with a wristband – £1.50.

<http://www.budeforfood.co.uk/>

- *Forest Showcase Food & Drink Festival*

*5<sup>th</sup> Oct, 10:00 – 17:00*

Whether you are a serious food fanatic or someone who just appreciates good food and drink there's more than enough at our showcase to ensure that you, and your friends and family, have a great time. There's a wonderful festival atmosphere – and you'll certainly be able to taste the difference. The Forest Showcase boasts an interesting mix of new food producers plus our regulars, themed demonstrations and special promotions. Adult - £4.00, Child (5's – 17's) - £2.00, Family (2 adults & 2 children) - £10.00.

<http://forestshowcase.org/>

- *Apple day, Cotehele, Cornwall*

*21st Sept, 11:00 - 16:00*

See our Victorian press in action and celebrate our orchards on Apple Day. We'll have apple displays and cider making in the orchard and there will be children's activities too. Normal admission fee applies. For more information, please call 01579 351346 press 0 <http://www.nationaltrust.org.uk/cotehele/>

- *Farmers' and local produce market , Killerton, Devon*

*20th Sept, 10:30 - 14:30*

Browse and enjoy the many food stalls in the Visitor Car Park selling lots of fresh, tempting, local produce. Free parking and free tasters.

For more information, please call 01392 881345

<http://www.nationaltrust.org.uk/killerton/>

- *Summer Lodge Country House Hotel celebrates British Food Fortnight*

*20<sup>th</sup> Sept - 5<sup>th</sup> Oct*

Summer Lodge will be celebrating British Food Fortnight at their beautiful and intimate country house hotel. Situated in four acres of perfectly manicured grounds and with just 24 superbly appointed rooms, Summer Lodge is a rarity in providing all the country house hotel character and comforts; whilst on a desirable small scale. They will be offering a 100% Dorset Menu during British Food Fortnight...and that includes the wasabi! On the tasting menu is Lamb Fillet Tartar with Wasabi Aioli; Pan Seared Lyme Bay Scallops with Sweet Shallot Puree, Fine Beans and Home Cured Bacon; Locally Caught Turbot with Celeriac Rémoulade, Coriander Crust and Crispy Capers; Jurassic Coast Veal with Mushroom Duxelle, Caramelised Red Onion Jus; Barbers 1833 Rarebit

Heritage Tomato and Black Cow Vodka Sorbet; Fig Tart Fine with Cinnamon Ice Cream; Rosemary Scented Crème Brûlée with Pear Compote, Sherborne Honey and Oat Biscuit. (Menu cost £70.)

<http://www.summerlodgehotel.co.uk/>

- *Summer Lodge Country House Hotel's Funghi Foray*

*20<sup>th</sup> Sept*

To celebrate the start of British Food Fortnight 2014 we're holding our autumn Fungi Foray on 20th September rather than in October as has been customary. The Mushroom Forage is led by John Wright and is in two separate sessions. One session on the chalk down-land, the other in woodlands. Both locations are within a few miles of Summer Lodge and are selected on the morning of the forage to optimise the number and variety of finds. Participants need to make their own arrangements for getting to each location - we'll drive in convoy led by John. The morning session starts at 09:30h, we'll meet in the Summer Lodge car park for a welcome and briefing by John, departure is at approximately 09:45h. The afternoon session briefing is at 14:00, departing at 14:15. The duration of each session is about 2½ - 3 hours.

<http://summerlodgehotel.com>

- *The Gables Hotel celebrates British Food Fortnight*

*20<sup>th</sup> Sep - 5<sup>th</sup> Oct*

To celebrate British Food Fortnight, we invite you to try A Taste of Britain! All of the dishes listed below are homemade and prepared with the freshest produce from the local area. To start: Cauliflower and cheddar cheese soup (v) OR Devilled lambs' kidneys on toast. To follow: Steak and ale pie (made with local BOB beer), roasted root vegetables tossed with spinach, thyme roasted potatoes OR Shepherd's pie topped with parsnip and horseradish mash with steamed seasonal vegetables. To finish: Banana bread and butter pudding with honey and custard OR Sticky toffee pudding with toffee sauce and Brooke's dairy vanilla ice cream

<http://www.thegablesbristol.co.uk/>