FARMHOUSE FEASTS

11.30AM-4PM EACH DAY - NO NEED TO BOOK Relax in the farmhouse and enjoy two delicious courses created by River Cottage Head Chef, Andy Tyrrell.

SATURDAY MENU

Roasted baby beets, River Cottage soft boiled egg, anchovy, chives, kitchen garden radish

Celeriac and parsley soup, crispy lentils

Slow-roasted shoulder of River Cottage hogget, new season onion purée, grilled gem lettuce, spring onions, mint

Roast spiced cauliflower, split pea purée, crispy kale, green herb yoghurt & seedy dukka

New season's onion soup, onion top salsa, garlic croutons

Goat's curd, roasted rhubarb, pumpkin seeds, kitchen garden leaves & honey dressing Mains —

Roast River Cottage hogget, spiced cauliflower purée, herby roast potatoes, chard & mint yoghurt

Roasted new potatoes and baby carrots with lemon and spring onions, BBQ'd little gem, River Cottage poached egg & green sauce

River Cottage FOOD FAIR

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26-27 MAY 2018



Receive 10% off in our Axminster Kitchen & Deli this weekend only, with this guide.

9AM-9PM SATURDAY AND SUNDAY, 9AM-5PM ON MONDAY



THINGS TO SEE & DO

- Workshop Row: Willow Weaving, The Art of the Natural Home, East Devon Beekeepers candle making, The Forge blacksmithing, FFolky Ffelt, Wild Fizz Kombucha, Amazing
- Face painting
- FREE Sheepdog & duck display and sheep shearing
- FREE Traditional games area
- FREE Rainbow Gecko giant bubble blowing
- FREE Farm tours with Farmer Dan & Roly
- FREE Farm animal area come and say hello!
- Coppice & green wood working
- FREE Wildways Bushcraft
- 10 FREE Coombe Farm Organic kid's burger making and Little Cooks Co kid's cooking
- 11 FREE Play Art
- 12 Munchkins Minature Shetland Ponies & more animals
- 13 FREE Tours: Foraging Tours with John Wright, Garden Tours with Adam, From Rock to Radishes - Geology walk with Eddie Bailey
- 14 FREE Riverford Worm Dig
- 15 Stompin' Dave J

HUGH'S BOOK SIGNING

Hugh will be signing books in the Barn where the full range of River Cottage books will be on sale.

11.30am & 2.00pm Saturday, 1.45pm Sunday



SATURDAY

10.30am BRITAIN'S FAT FIGHT A discussion with Hugh Fearnley-Whittingstall, Tom Kerridge, Alison Corfield and Dan Parker.

11.30am REN BEHAN

British-Polish food writer, author of 'Wild Honey and Rye'.

12.30pm TOM KERRIDGE

Multi-award winning chef, TV personality and best-selling author.

1.30pm JOHN WRIGHT

River Cottage foraging guru.

2.30pm ANNA JONES

Cook, writer and stylist, the voice of modern vegetarian cooking.

3.30pm GEORGE MONBIOT -INTRODUCED BY HUGH FEARNLEY-WHITTINGSTALL

Environmental investigative journalist, long-standing Guardian columnist and author.

12.00pm PHILIP LYMBERY debut talk: The moral maze of milk

Philip is CEO of Compassion in World Farming and author of 'Farmegeddon' and 'Where the Wild Things Were'.

1.00pm RUDE HEALTH RUDE RANTS

Ranters include: Tom Hunt: Rebecca Sullivan; Katie Venner; Dan Powell and Will Livingstone.

2.00pm CLARE MCDERMOTT

Business Development Director for the Soil Association, the UK's leading certifier of organic food and drink.

3.00pm NICK BARNARD

Co-founder of Rude Health, renowned for its innovative, delicious and nourishing foods and drinks.

4.00pm WILL LIVINGSTONE

Head Gardener at River Cottage.

THE FIRE PIT

New cooking demo area with chefs cooking over flames

11.00am GILL MELLER

Chef, food writer and stylist. Author of award-winning 'Gather'.

11.45am BEN WHITE

Manager of Coombe Farm Organic, an award-winning box scheme.

12.30pm JAMES WHETLOR

Founder of award-winning business, Cabrito Goat Meat, Author of 'Goat'.

2.00pm TOM HUNT

Acclaimed eco-chef, author and sustainable food expert.

2.45pm BEN WHITE

Manager of Coombe Farm Organic, an award-winning box scheme.

3.30pm GILL MELLER

TOM CAULFIELD STAGE

11.30am GRACE GILLAN & JAKE MILLER

1.15pm THE MIGHTY BILLS

3.00pm THE PICKWICKS

SUNDAY

10.30am GELF ALDERSON -INTRODUCED BY HUGH River Cottage Group Head Chef.

11.30am ALEX HELY-HUTCHINSON

Founder of 26 Grains, a grain-based cafe and author of cookbook, '26 Grains'.

12.30pm ORGANIC TO THE CORE

- HUGH TALKS TO GUY & GEETIE SINGH-WATSON

Founders of Riverford Organic Farmers and Riverford at The Duke of Cambridge organic pub.

1.30pm JOHN WRIGHT

River Cottage foraging guru.

2.30pm MELISSA HEMSLEY

One half of Hemsley + Hemsley, author of 'Eat Happy'.

3.30pm MEERA SODHA

Author of award-winning 'Fresh India' and 'Made in India' and The Guardian's The New Vegan columnist.

12,00pm WHY SMALL FARMS MATTER A discussion between River

Cottage Farm Manager Dan Powell and Organic Farmers Ellen Simon and Rebecca Laughton.

1.00pm REBECCA SULLIVAN

Author of 'The Art of the Natural Home' and Founder of The Granny Skills movement.

2.00pm WILL LIVINGSTONE

Head Gardener at River Cottage.

3.00pm BITE-SIZED FOOD TALKS

Some of Exeter University's finest food thinkers will be conversing on the latest food-focused research from the University.

THE FIRE PIT

New cooking demo area with chefs cooking over flames

11.00am GILL MELLER

Chef, food writer and stylist. Author of award-winning 'Gather'.

11.45am BEN WHITE

Manager of Coombe Farm Organic, an award-winning box scheme.

12.30pm ROSS GEACH

Former head chef at Rick Stein's, now founder of Padstow Kitchen Garden.

2.00pm RACHEL DE THAMPLE

Author, chef, writer and River Cottage cookery tutor.

2.45pm BEN WHITE

Manager of Coombe Farm Organic, an award-winning box scheme.

3.30pm NICK WESTON

Founder of Hunter Gather Cook, a foraging & cookery school which specializes in game butchery and fire cookery.

TOM CAULFIELD STAGE

11.30am **GEORGE HALL** & OWEN LISTER

1.15pm THE ROYAL T'S

3.00pm **JACK & BENNY**

Special thanks to our friends



FREE ACTIVITIES Sheepdog & duck herding displays 11am, 1pm, 3pm daily

ALL WEEKEND

PLAY ART BLACKSMITHING

WORKSHOPS GAMES AREA

FACE PAINTING RAINBOW

GECKO GIANT BUBBLES

FFOLKY FFELT WILD FIZZ

KOMBUCHA WORKSHOPS

AMAZING SCENE MACHINE

SOLAR & FOOD DYEING

WINDRUSH WILLOW WEAVING

BUSHCRAFT THE ART OF THE

NATURAL HOME WORKSHOPS

CANDLE MAKING WITH EAST

DEVON BEEKEEPERS

IN THE FERMENTATION STATION

Healthy Homebrews workshops

with Rachel de Thample

Midday & 3pm daily

Veg Ferments workshop

with Tiffany Jesse

10.30am & 1.30pm daily

Shearing demonstrations Midday, 2pm, 4pm daily

Farm tours with Dan & Roly 11.30am, 1.30pm & 4pm daily

Garden tours with Adam 10.30am, 12.30pm & 3pm daily

Foraging tours with John Wright Find edible delights in the most unexpected places 10.30am & 2.30pm daily

From Rock to Radishes - Discover the geological history of River Cottage HQ and learn why the food grown here is so good for you 11.30am daily

> Coombe Farm Organic Kid's burger making 1.15pm & 4.15pm daily

Little Cooks Co Kid's cooking workshops 11am & 3.15pm daily

River Cottage ESTIVAL

25-26 August 2018

Book online at rivercottage.net or pop

This Food Fair is in partnership with

