SHREWSBURY FOOD FEST 2019
SHREWSBURY QUARRY PARK
29TH & 30TH JUNE

200+ Food, Drink & Craft Exhibitors, NEW Free From Area, Chef School, Kids Activities, Kids Cookery, Chef Demo’s & Live Music

SHREWSBURYFOODFESTIVAL.CO.UK

WINNER OF BEST FOOD FESTIVAL IN THE MIDLANDS 2019
Getting to the Festival

TICKETS
Tickets cost £12.50 for adults and £5 for children aged 2-14. Family tickets can be purchased for £35 for two adults and up to three children or buy in advance and SAVE MONEY.

LOCATION
The festival takes place in Shrewsbury’s Quarry Park at SY1 1RN. But don’t drive to that postcode, there’s no parking. There are 29 acres of parkland to enjoy. There will be entrance gates opposite St Chad’s Church, at the top of the park, and near to the Boathouse Bridge at the bottom of the park.

TRAINS
Arriva Trains will operate services to Shrewsbury on both days at regular times. The station is a 10-minute walk from the festival.

BUSES
There are regular services into the town centre bus station which is a five minute walk to the festival.

BIKE CRECHE
The festival will be operating a bike creche thanks to Stan’s Cycles - Trek Concept Store. The service is expected to be popular, as in previous years.

ENTRY TIMES
Saturday June 29th - 10am - 6.30pm
Sunday June 30th - 10am - 5pm

TOURIST INFORMATION AND ACCOMMODATION
For tourist information and accommodation go to originalshrewsbury.co.uk. Visit the town’s information centre at The Music Hall in The Square, in the centre of town, or call 01743 258888.

PARKING
There are ample long-stay car parks across Shrewsbury. Details are available from Shropshire Council’s website.

CONTACTS
General enquiries & volunteers fun@shropshirefestivals.co.uk

Shrewsbury
10a Shoplatch, Shrewsbury, Shropshire, SY1 1HL
01743 361 422

Wem
13a High St, Wem, Shropshire, SY4 5AA
01939 234368

www.monks.co.uk

SHREWSBURYFOODFESTIVAL.CO.UK
Follies festival returns to Hawkstone Park

Hawkstone Park is bringing back Follies Festival, for a wonderful weekend of family entertainment on Friday 5th, Saturday 6th and Sunday 7th July 2019.

Set against the breathtaking woodland landscape of caves, crags and cliffs, the stage will be set for comedy and music.

Friday will host a night of comedy, with Birmingham-based compere, James Cook as MC. Mitch Benn headlining the line-up. He has featured in several TV and radio shows, along with penning seven books. Prepare to laugh the night away!

The Saturday evening show is a must for lovers of musicals, with three acts all boasting West End credentials, sure to transport you to the heart of theatre land. ‘A Night at the Musicals’ features four of the West End’s leading vocalists, recreating the magic of all your favourite musicals. The Spinettes are a trio of starlets set to bring some vintage glamour to the occasion. ‘The West End Jerseys’ will be bringing the sounds of the 50’s and 60’s to life. Slick routines, tight harmonies and the unmistakable falsetto sound of Frankie Valli will fill the Follies, with all members of the group bringing their West End talent to the fore.

Sunday will be a special day of family fun at the follies with standard admission prices applying.

Tickets for the Friday and Saturday evening shows can be purchased from the Hawkstone Follies website:

hawkstoneparkfollies.co.uk/tickets
Shropshire baker Rob Swift is born and bred in the county. And he’ll be showing people how to create the perfect bake in this eagerly-anticipated masterclass.

Head chef Liam J Tinsley is from a family of chefs so the destination of his career was clear. 12 years later after putting in the hours in some of Shropshire’s top restaurants including The Peach Tree, Lion and Pheasant, The Haughmond and Drapers Hall. Liam is now Head Chef of not only Chris Burt’s River Town but the iconic Mytton and Mermaid Hotel as well. Also, Liam has had the pleasure of lecturing at Walsall College as well as Shrewsbury Catering College.

Much-travelled Stuart Collins worked under Gordon Ramsay before travelling the world to soak up inspiration as he learned to cook at the highest level. And now he’s back in Shropshire with his own restaurant, in Whitchurch. He’ll be showcasing the flavours on offer at Docket 33.

It’s a family affair with Head Chef Gennaro Addagio of Shrewsbury’s No1 restaurant La Dolce Vita. With his Mum managing in the kitchen & Dad front of house, The team constantly strive for perfection. Gennaro, a culinary competition winner & teacher at Shrewsbury College will be showcasing his proud Italian heritage with some culinary fireworks thrown in.

The silky skills of Old Downton Lodge chef Karl Martin have earned him four AA rosettes. His cutting edge food will be on display when he opens the demonstration stage by showcasing some of his favourite food.

Expect fireworks from stage curator Chris Burt and his trusty sidekick, ingredients expert Vicky Enderson. Burt has made a success of the Myton & Mermaid, earning it an AA Rosette, and his demonstrations with Vicky have proved to be a high-light of previous festivals.

Winning a Michelin star, publishing a book and securing a high score from the Good Food Guide made 2018 a landmark year for the Stratford. Upon-Avon chef-patron Paul Foster, at Salt Restaurant. We’re delighted to welcome him to Shrewsbury Food Festival, he will be a star turn for fans who’ve seen him on BBC’s Saturday Kitchen.

Foraging fan James Sherwin is passionate about local produce and has put home-grown ingredients front and centre of his menus in recent years. He’s developed quite a following for his experimental cookery, with dishes built upon ingredients that are grown close to home.

Bearded wonder Brad Carter has earned a Michelin star and numerous other awards at Carter’s of Moseley. He’ll be bringing high quality to the event, following the publication of his debut book, Staff, which focuses on the food that he and his fellow chefs love to cook.

A relative new kid on the block is the MasterChef The Professionals star Leo Kattou, who delighted us all with his run to the latter stages in the most recent series. Kattou also holds a Michelin star for his dishes at Simpsons, in Birmingham, which is one of the region’s finest venues.

The BBC Good Food Guide regular is also often on our TV screens.

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A small university with a big personality

At Shrewsbury, you’ll never be just a number. Providing you with a more personalised approach to your learning, we’ll really get to know you and give you a greater chance of success.

This is Shrewsbury

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ucshrewsbury.ac.uk/openday

Bread2Bake is a Ludlow based wholesale bakery, delivering a wide range of baked goods not only in the Ludlow area, but also to Bridgnorth, Telford, Newport, Shrewsbury and surrounding areas.

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The driving force behind our festival are the amazing people who give up their time to volunteer. Without them Shrewsbury Food Festival would simply not exist. Our band of hard-working volunteers generously support what we do, with their endless enthusiasm and dedication.

These are the people donning the orange volunteer t-shirts whose skills and devotion make them the most important people at our event. Team Orange - we salute you and THANK YOU for all that you do for Shropshire Festivals.

We are eternally grateful for your kind, selfless and inspirational support. We could not exist without you. You keep every part of the festival moving, and help produce a pinnacle event for our county.

Director of Fun, Beth Heath said: "There are lots of important people at Shrewsbury Food Festival each year. But the most important ones of all are the volunteers.

"Without them, there would be no event. We need 120 people each year to keep things on track.

"Some of the volunteers have become great friends and we look forward to welcoming them every year at our event."

Volunteer Ian Finch loves the festivals and comments ‘the smiles on everyone’s faces and the buzz it brings to the town is priceless and I’m proud to play my part in the event.’

People can volunteer by contacting: fun@shropshirefestivals.co.uk or calling (01952) 432175.

Great food should be inclusive to all people and all ages, irrespective of their dietary requirements. And that’s why we’re thrilled to include a dedicated Free From area at the festival this year.

Free From is a range of foods that have designed to exclude one or more ingredients to which at least some consumers can have either an allergic or an intolerance.

The Food Standards Agency requires that the presence of 14 specific allergens is highlighted on product labels, to ensure the safety of those with intolerances.

Those are: cereals containing gluten, crustaceans, molluscs, fish eggs, peanuts, nuts (tree nuts), soya, milk, celery, mustard, sesame, lupin, sulphur dioxide (if above 10mg/kg, or 10 mg/litre)

The most popular sectors of the Free From market are:

Wheat Free / Gluten Free
Cow Dairy Free
Nut Free
Egg Free

And so as you browse the stands at Shrewsbury Food Festival, look out for foods that fit into those categories and take care of people whose diets do not contain them.

The UK Free From market is growing rapidly and is estimated to be worth more than £800 million a year. Lifestyle-choice is playing a big part in this growth. Far more consumers buy into free-from than those who have been diagnosed with a food-related condition.

Laura Butler and the welB e team will be giving away tips and tools on how to improve health, reduce stress and lose weight through lifestyle changes and FREE smoothie making for kids in the free from area.

Sponsored by Aaron & Partners, free from stress legal advice
CHEF’S SCHOOL – sponsored by FBC MANBY BOWDLER

Our chums at FBC Manby Bowdler are once again sponsoring the Chef School. Get here early to reserve your place to cook alongside the pro’s. Its a £5 voluntary donation with ALL proceeds going directly to support Self Help Africa.

SATURDAY 29TH JUNE

11.30am – ICE CREAM YOU SCREAM WE ALL SCREAM ICE CREAM
Local Shropshire Ice Cream Hero, Pat Parkes, from The Local Shropshire Ice Cream Company, team up with Vicky Enderson from industry flavour leaders MSK Ingredients to tantalise your industry flavour leaders MSK Ingredients to tantalise your tastebuds & make some truly awesome recipes, for your tastebuds & make some truly awesome recipes, for tastebuds & make some truly awesome recipes, for tastebuds & make some truly awesome recipes. For 3 Years Vicky Enderson MSK Ingredients head honcho has dazzled us with cutting edge techniques & tasty treats. What does Alice have up her sleeve this year? Well book in and you may very well find yourself down the rabbit hole.

1.30pm – DOWN THE RABBIT HOLE
For 3 Years Vicky Enderson MSK Ingredients head honcho has dazzled us with cutting edge techniques & tasty treats. What does Alice have up her sleeve this year? Well book in and you may very well find yourself down the rabbit hole.

2.30pm – THE BIRDS & THE BEES
Food blogger & bee keeper Karen Hunter White takes the stage with bee lover Kirstie Lewis in this informative & interactive tasting session, discussing everything from pollination to global climate change, LETS SAVE THE WORLD one bee at a time!

3.30pm – FILIPINO FOOD
Jessa Soria Strachan is from Cebu in the Philippines. This on trend regional cuisine that’s making huge in roads in UK cities is fresh & vibrant. Jessa, Manager of the ever popular Momo’s The Noodle Bar & no stranger to running an Asian kitchen will be talking our students through key Filipino ingredients & cooking up a storm with this complex & delicious cuisine.

12.30pm – SOME LIKE IT HOT
UK firebox & charcoal oven manufacturer expert John Fogerty joins Chris Burt on stage to show that indoor BBQ is a thing, with superb build quality & design, these fireboxes are used in the kitchens of Carters of Moseley by Michelin starred Chef Brad Carter, Chef Chris will be cooking up some proteins & the audience will be creating some fab condiments to accompany our local treats.

SUNDAY 30TH JUNE

11.30am – FINGER ON THE PULSE
The rise of vegetarianism and veganism has focused minds on new pulses & grains for 2019. And we’ll be looking at how you can incorporate healthy pulses and grains into your own dishes, taking out needless starch and protein and substituting them for something more tasty.

12.30pm – THE SIMPSONS
Learn from a master as Michelin star holder Leo Kattou shares some of the techniques from Simpsons’ Edgbaston kitchen. Opportunities to cook with chefs this good don’t come along too often – so make sure you’re in the front of the queue.

1.30pm – YNYSHIR MASTER-CLASS
Ynyshir restaurant is one of the most exciting restaurants in Britain. There. We’ve said it. It’s little wonder that Gareth Ward has been named the Good Food Guide’s Chef of the Year. We’ve said it. It’s little wonder that Gareth Ward has been named the Good Food Guide’s Chef of the Year. But he can’t achieve those results without a little help, including that from his head chef, Nathan. So join in to find out how to be at the top of your game and learn from the masters.

2.30pm – STRAIGHT OUTTA AFRICA
African Food – Shropshire chef Chris Burt was brought up in Africa and Straight Outta Africa is the title of his new, crowd-funded book, due for publication later this year. Cooking on the FOGARTY FIRE BOX Chris will show us dishes from the new book, this will be very much a cook along session – Sign up – you get to find out more about the book.

4.30pm – GENIUS BAR
Ask the expert – Grab a beer, pull up a chair and settle down in the Genius Bar. A number of chefs and experts from Day Two of Shrewsbury Food Festival will be sharing their wisdom and tips during an informal Q&A.

4.30pm – BUGS LIFE
No FLIK won’t be here, but Dr Christopher Jeffs, Education Manager from The British Ecological Society will be. Taking all things bugs & the future of sustainable food, with an ever growing global populous looking to sustain our world has never been harder, so we shall be showcasing protein alternatives, from crickets to locusts, buffalo worms to scorpions, it’s a Bugs Life.
Welcome to Hencote

Overlooking the beautiful Shropshire countryside, with 180° panoramic views of Shrewsbury and the Welsh Hills, Hencote is a destination English vineyard with national appeal. Comprising of 23,000 vines, we carefully cultivate our grapes to produce international quality wines, made to the highest standard.

Visit our genuine English wine estate and discover all that Hencote has to offer: Join us for a tour of our magnificent vineyard or winery and learn about Hencote’s philosophy and passion that goes into producing every bottle of wine. Dine at ‘The View’ restaurant, sourcing the best local and national produce or enjoy a pizza and a glass of wine at our pizza bar. Stay the weekend in one of our luxury glamping lodges or our beautifully restored Georgian farmhouse, both offering a haven of relaxation. Join ‘The Club’ at Hencote, Shrewsbury’s very own wine club offering a selection of membership packages designed for the discerning wine enthusiast.

Fancy Fizz at the Festival?

Sit down and relax at the Shrewsbury Food Festival at the Hencote Tipi where we will be showcasing a selection of our very own English wines. Our mixologist will be at the wine bar creating cocktails throughout the weekend, including our hand-crafted Sangria. We will also be serving our first ever sparkling wine, the Evolution Sparkling, as well as our 2018 Rosé.

We’ll even have a small shop available so you can take Hencote home with you. You’ll be able to purchase our 2017 Hencote Lifestyle wines along with our 2018 Estate releases including our Evolution Sparkling and our 2018 Vintage Solaris wine.

Visit the Hencote Tipi and collect a voucher entitling you to one free glass of wine. Your voucher can be redeemed at ‘The View’ restaurant before the end of July. You can even book on to one of our wine tasting tours when you book your Food Festival ticket from www.shrewsburyfoodfestival.co.uk.

Collect Your Voucher to Enjoy a Free Glass of Wine

Visit our Hencote Tipi and collect a voucher entitling you to one free glass of wine. Redeem your voucher at ‘The View’ restaurant at Hencote Estate before the end of July 2019.

Hencote.com
We are a family festival and we want everyone to have a great day out, which is why we have plenty of brilliant activities for children. Kids are at the heart of what we do. We’re parents ourselves and the festival reflects the values that we have for our own children. We want them to have fun, to learn about the environment, to know where their food comes from and when the weekend comes – we want them to have the best time... EVER!

Huge numbers of families will join us for the best weekend of the year, as they feast on local food and drink while also enjoying free entertainment.

Mark Winstanley, at Mercedes Benz, sponsors the food festival’s Children’s area.

“I’m delighted to be a long-term partner for Shrewsbury Food Festival and I look forward to playing a part for years to come.

“It’s been a perfect fit for Mercedes Benz because we’re a family firm that supports the local community. We’ve had great fun at Shrewsbury Food Festival in recent years and I think people really enjoy looking at the cars from our fleet. “It’s a great family day out and we’re very happy to support the activities and events on site, particularly those aimed at families.”

The Kids Zone will be at the top of the Quarry Park, with a Tortoise Nursery play area for the under-fives. Tortoise Nursery will provide a soft play haven to keep the little ones occupied for hours! There will also be a sports area in the Quarry’s lower field, so that children can let off steam and mimic their sporting heroes.

There will be plenty of music as we continue our partnership with Shropshire Music Service, so make sure you visit them and have a go at making some tunes.

Beth Heath, our Director of Fun, is the driving force behind creating all the fun kids’ activities.

“Our kids deserve to have fun at the weekend. Play is a hugely important part of their education, and so we’re putting together a range of activities that will put big smiles on their faces.

“The Under-Fives Zone is perfect for parents who want somewhere safe for their children to play and we are grateful to Tortoise Nursery for making that happen. We will also have the huge inflatable obstacle course for energetic fun. The sports area will be a lot of fun and include go karting, bubble football, Tennis Shropshire, the School of Coding and the Defence Lab will be there in force. The old favourites like the climbing wall and the Peakes Travel Elite sandpit will also be onsite. Explorers Childcare will be cooking with over 1,000 kids throughout the weekend, Stans Cycles – Trek Concept Store will be teaching your youngsters to ride a bike fun!
At a time when traditional pubs are closing at a rate of one every twelve hours, Wood Brewery are playing their part in reversing this trend investing in two old pubs in the region. The Royal Oak in Church Eaton has been around since 1899, and in recent years the local community has invested money and time to fight to keep it afloat. With the support of Woods it has flourished, and enjoys much popularity amongst locals, tourists, walkers, and cyclists. Wood’s renovated the interior, brought back some of the original features and are bringing in a new food offering, and the pub goes from strength to strength.

The second pub to be rescued by the brewery is The Crown Inn at Shifnal. It had been operating for a number of years as Bar Seven, but this business had been in decline and the pub was threatened. Woods took it over in December, returned it to its original name and transformed with quality furnishings and interior and a fantastic team behind the bar and in the kitchen. It’s now a warm and inviting family pub, with a great selection of food and drink.

Wood’s are famous for their range of beers. Shropshire Lad and Shropshire Lass are two of the most popular beers in the region! Woods have been producing even more fantastic beers for Shropshire’s pubs this year.

Great Shropshire beers

**Take 5** – a smooth, floral IPA with citrus notes, was launched following a people’s vote at last year’s Shropshire Oktoberfest, attended by 10,000 people. The five hops used to create it made for a winning formula, it has been very well received by those who like a more American style, hoppy IPA.

**Wood White** – a limited edition cloudy, Belgian white beer was produced to raise funds for one of the West Midlands rarest butterflies, the Wood White. Wood’s worked with the Butterfly Conservation on the project and are very proud to help preserve the region’s wildlife and environment. The beer was even served in Strangers’ Bar in the Palace of Westminster.

Wood’s are proud to produce so many great beers in this county, support local pubs and be part of the Shropshire community.

They have been producing real ale for forty years. Quality is integral to what they produce, and community is key to what they stand for.
No page is quite as important as this one!

This is the space where we attempt to thank all the people without whom our show wouldn’t be the sparkling, high-kicking, award-winning, fun-fest that all of you guys tell us it is.

We will now attempt to list the hundreds of people that support the Shrewsbury Food Festival. If we miss you off the list, it’s not because we don’t love you, we just haven’t had a day off since festival season begun and our brains are melting – please don’t be cross!

So, without further ado, here goes...

A big thank you to the Shropshire Festival Team, the awesome events company behind this brilliant festival. We have Rachel, our very own Girl Friday who effortlessly organises all of the operations, Gemma, our concept creator, design genius and chief colour-in-er, Sinead masterminds social media for all of our festivals and clients, Claire has joined the marketing team with writing and PR, Bethan keeps everything ticking over as our assistant fun creator and Sarah is our all new keeper of the coins. Gilly, Connie and Beth C are all back-office magicians, and makes sure kids have great fun. Thanks, Lamps.

Jane Shaw, Ian Finch, Ben Coates, David Finch, Jo Cheshire, Mike, Melvin, Rosemary, Christine and so many more! Waterfairy Louise (she’s a firewoman – don’t ask) and Mark Fletcher are also good friends, trusted colleagues and fundamental members at each and every event. Jack and Kyle, our youngest volunteers.

Our volunteers will be manning the barricades, balancing the books, counting the float and keeping us in check during food festival weekend. The team working with them is THE best looking, most amazingly smiley volunteer team who we cannot thank enough for all they do for us – we thank you guys for every minute you help us make this festival great. We are sorry there isn’t the space to mention you all by name but know we appreciate everything you do for us!

The festival wouldn’t be the same without the presence of the one-man force of nature that is Chris Burt from The Myton and Mermaid. He has been a supporter of our event since 2013 and has been at the heart of all things related to cookery demonstrations and workshops for the past two years. He works with our friends and sponsors from FBC Manby Bowdler, whose support is also kindly appreciated. Thank you to our Shropshire Lad, Adam Rurnell, for organising a brilliant BBQ Banquet and continuing to support our events.

Shrewsbury Town Council, particularly Mike Cox, Helen Boll and the Grounds Team, have been marvelously supportive of our endeavours since the start, as has Daniel Kokczynski, the local MP.

Our MNA friends at Shropshire Newspapers and Shropshire Magazine have been wonderfully helpful and great support.

The music on our Live Music Stage sponsored by Adcote School is brought to the festival by Ben, Callum and Joe at Pro Audio Services. Keeping everyone safe is the work of Jon and Kirsty, at Online Safety Solutions, while Burgoyne provide the canvas that keeps us under cover. Resident electricians Phred and Dave keep sparks from flying. Yanis and Gary and their security crew keep us safe and Alison and her team at Zero Waste help us recycle 90 per cent of our waste. Sue and Neil at Netherton Foundary help equip our chef stages with the best pans, BBC Radio Shropshire DJs Carl Jones and Colin Young are perfect hosts, Stephen, Bruce and Matthew at Wenlock Spring enable us to make it happen so let’s raise a toast with the best water in the world. Thank you!

The Visual Works, with Ben, Elliot, Eli, Dee and Carl, are the amazing team that make us look pretty, run our fantastic website and colour in great adverts that make you guys want to visit! Thank you to Reach Media for all your support and looking forward to BizFest.

Well done to Self Help Africa who generate thousands for charity and support local restaurants, Judy and Patricia and their first class team at Monks for the lovely green signs.

Thank you to Grant and Martin from the Buttermarket and Davina and the team at What’s On. Aaron & Partners for their continual support and love of what we do and sponsorship of the all new ‘Fare From’ area. Thank you to the wonderful Claire and the Peakes Travel Elite Team and their awesome sandpit, DM Recruitment with the giant games fun, Kadai Fire Bowls for making the BBQ area possible and for bringing all the new fire stage to the festival and the awesome Tudor Griffiths offer us support by the skip-full Darren people with Sinideriffic for his energy and enthusiasm. Thank you to Galliers Homes for sponsoring our bursary exhibitors, Stan’s Cycles – Trek Concept Store for looking after the bikes at our events and the fun activities for the kids, Chrisboon for fulfilling all of our stationery needs, Tortoise Nursery for providing the under 5s zone, and Risdon and Risdon for supplying the chef aprons. Hencote for the new wine tasting area.

Right, we’re running out of space but there’s still loads to pack in. So, in no particular order, these guys rock: Sam Gray at Middle Farm for the piglets, the guys who keep the books in order at TCA accountants, Laura and Shanice at FBC Manby Bowdler, and Mark and his team at Mercedes Benz. You have our unwavering respect, thank you! Wood Brewery for producing amazing tasting beer and the ongoing belief in us. Barclays for bringing along your awesome customers. Henshalls for insuring we are covered and for providing bacon samaries for the exhibitors, Adcote School for the ongoing support and the pink chair.

And finally, a big warm hug-of-a-thank-you goes to the three most important people of all: Sid, Jessica and Jonathan, without whom none of the crazy ideas would be possible.

OK! Hopefully that is everyone now. But we just like to add one more. And that’s to YOU. Because every single person who comes along, takes part, reads this, spreads the word, buys local and gets involved, makes our festival tick. Oh and thanks for the votes that made us THE BEST FESTIVAL in the region in for the third year running as voted by you! THANK YOU EVERYONE!
Reinventing school dinners

Petrol pumps are quick to tell us that the fuel we put into our cars affects the performance of the engine and children are no different!

At Adcote School, our CLEAR learning programmes (building Confidence, Leadership, Engagement, Achievement and Resilience) require energy and concentration so a carb-loaded sugar-fest at lunchtime would be completely counterproductive to effective learning.

When imagining school dinners, it is tempting to think of either the gristly pies and starchy puddings that many experienced in their own schools, or to think about the fast-food fat-laden conveyor belt of chips, pizzas and chicken Twizzlers brought to the national attention by Jamie Oliver. Neither of these images is remotely true at Adcote School.

All our menus are driven by our determination to optimise the health of our children but we do want them to enjoy their food too! We have found that the key to securing healthy eating in children is choice and colour.

Every day our students have a wide variety of foods from which to choose. Soup and home baked bread feature every day, as does our deli bar.

Our main courses offer choices from around the world to reflect more modern tastes. Thus, chilli, fajitas and Thai green curry sit happily with roast beef and Yorkshire puds, with interesting vegetarian options available for those who would like them.

Do we have chips? Of course we do! But usually only on Fridays.

All our meals are carefully controlled for their sugar, salt and fat content so that the fuel the girls are putting into their young and still forming bodies is as nutritious and tasty as it can possibly be. Thus, we foster lifelong healthy eating habits.
In the centre of the festival will be the fire stage sponsored by Kadai Firebowl. Shropshire Lad, Adam Purnell, will be hosting the stage, which is bigger and better this year!

Us Brits love a barbecue. We only need a glimmer of sunshine before we lug them out of the garage and get them fired up! This is why we dedicate an entire stage to this fire cooking phenomenon.

Our Shropshire Lad, Adam, will be hosting the BBQ competition. We are bringing together the best BBQ teams from across the UK to compete for the title of Best BBQ in the Midlands 2019.

The BBQ stars will be taking their time to perfect their entries so there will be time to meet the teams, find out how to get those ribs just right and then watch the Sunday’s judge results (whilst you wonder if there will be anything left for you to sample when they are done!).

Throughout Saturday the competitors will be smoking their meat ready for Sunday’s big competition and entering in to smaller categories. They’ll be happy to share their knowledge and some trade secrets.

Throughout the weekend the stage will host some top tunes along with some of the best BBQ chefs for your entertainment. We will have some brilliant demo’s and expert presentations on the fire stage for all of you barbecue aficionados.

We are very thankful to Kadai Firebowl for sponsoring the stage. The Kadai Firebowls are based on traditional cooking bowls used in Rajasthan. Kadai owner, Christo, hand-picks the original bowls in Rajasthan, that are up to 100 years old. They also produce recycled Kadais made from recycled oil drums, hand-beaten Wilstone Kadai, and a travel sized edition perfect for camping. They can be used for barbecues and as fire bowls.

SATURDAY 29TH JUNE

11:30 – Marcus Lewsey (Marcus Cooks)
12:30 – Robert Gibson (roots and wings)
1:30 – TBC
2:30 – Priscilla Queen of the Firepit
3:30 – Jack Lewis
4:30 – TBC

SUNDAY 30TH JUNE

11:30 – James Sherwin
12:30 – Morgans Country Butchers and Robert Gibson
1:30 – TBC
2:30 – Jack Lewis
3:30 – Shropshire Lad & friends

Firing up the BBQ! SPONSORED BY KADAI FIREBOWLS
Sure to enhance the festival vibes, is our brilliant Adcote School music stage. We have a fabulous selection of local acts, with the best of Shropshire keeping your toes tapping.

Our awesome acts will feature lots of musical genres including American bluegrass, alternative indie, British folk, rock ’n’ roll, funk and soul and high energy dance floor fillers. Whatever you are into, we have it covered!

**SATURDAY 29TH JUNE**

11 – 11.45am – Nakatomi Plaza

A dynamic two-piece acoustic act who cover indie/alternative tunes with a couple of unexpected classics from other genres thrown in.

12 – 12.45pm – Andy O’Brien

He will be live and acoustic, treating you to a collection of classics from the likes of Oasis, Coldplay, Stereophonics and The Beatles, guaranteed to get your toes tapping.

1 – 1.45pm – Two Blank Pages

A three-piece Alt Folk band who take their inspiration from American Bluegrass, British folk and classic rock, with the aim being able to get any audience dancing!

2.15 – 3.15pm – Asparagus & the Kilburn Habit

Bringing you some good old-fashioned entertainment.

3.45 – 4.45pm – The Vertigo

Priding themselves on performing quality live entertainment, and using their state of art sound and lighting equipment to enhance live shows. Make sure you bring your best singing voices for this one.

5.15 – 6.30pm – Dirty Rockin’ Scoundrels

They will bring you the best Rock ’n’ Roll music of the 50’s and 60’s, with an intense live show that’s guaranteed to rock your socks off.

**SUNDAY 30TH JUNE**

11 – 11.45am – Riverwater

Following the battle of the bands at Shropshire Kids Festival – new talent Riverwater are opening the Sunday lineup on the Adcote School Music Stage.

12 – 12.45pm – Reverie Acoustic Duo

They are a North Shropshire based acoustic duo comprising of Clemmie (vocals) and Damian (guitar and vocals). Clemmie’s heavy soul influence combined with Damian’s indie background create unique fusions which breathe new life into old classics, ensuring Reverie are the ideal soundtrack for any occasion.

1 – 1.45pm – Libby Gilksman

She’s a versatile singer with plenty of experience. She performs songs by the likes of Adele, Etta James, Ray Charles and many more.

2.15 – 3.15pm – DopeSickFly

The lyrically explosive, musically diverse, funk rock hybrid known as DopeSickFly emanate an upbeat feel good vibe, inviting everyone to join in with catchy hooks and to dance their hearts out!

3.45 – 5.00pm – Custard Connection

High-energy dancefloor fillers, bang-up-to-date chart hits, dance classics from the 90s to now and some heavier rock-outs.

*We reserve the right to amend days/times, add or remove artists from the lineup.
On one weekend a year you lucky people get to eat the best food in the county. For the rest of the year we recommend you visit a fabulous farm shop, just outside of Shrewsbury - Battlefield 1403. This year they won ‘Best small farm shop of the year’ at the Farm Shop & Deli awards, confirming they are the very best in the whole of the UK!

They have one of the best butcheries around, a well-stocked deli counter, a shop full of specialty great tasting local goodies, an exhibition celebrating the Battle of Shrewsbury, a Falconry Centre, and a café full of homemade fresh food.

The farm shop provides an outlet for a range of excellent foods, which are sourced locally. They have low food miles, full traceability and great taste. Seasonality, freshness and high standards of production are important to Battlefield 1403. In the Battlefield 1403 kitchen, staff produce an extensive range of ready meals, soups, desserts, cakes and tray bakes. They use home-reared own beef and lamb (when available) in many of the meals in the shop and the cafe.

Anything made in the kitchen and sold in the shop is branded as ‘From the Kitchen’ – which means you know that it is prepared and made on site.

The site holds several activities throughout the year including pudding club, a family fun day, medieval re-enactments and plant hunter fairs.

Please visit www.battlefield1403.com for more details.

There is also the 1403 Exhibition on site which is free to enjoy.

Archie’s enchanted trail is a free, outdoor, sensory activity, where kids can enjoy the big outdoors while doing fun activities. Children can also enjoy the all new picnic and outside play area, where they can pretend to be knights in a medieval castle!

The farm shop stands on a site rich in history. Over 600 years ago one of the bloodiest battles was fought here. Today Battlefield 1403 is a bustling farm shop, butchery, deli, café and exhibition and people can still take a walk around the boundary of the 100-hectare battlefield.
If you are passing by the Quarry a couple of days after our festival, you would never know that 30,000 people have gathered at our mini food and drink village and that is down to the effort we put in to cleaning it up afterwards.

The team who run our recycling operation also deserve HUGE credit, as they not only help to keep things clean but also make sure we recycle vast amounts of waste.

Shrewsbury Food Festival chair, Andy Richardson, said: "We invested significantly in a waste management programme that ensured as much waste as possible went to be recycled. It might have been easier, cheaper and quicker to take a different path, but we wanted people to have confidence that we were doing the right thing and making sure waste was being reused wherever possible."

The festival’s partnership with Zero Waste Events have helped to achieve that objective as tonnes of glass, paper, wood, cardboard, metal and waste food are separated before being reprocessed.

We are also proud to be part of the Shrewsbury Cup scheme. Shrewsbury is one of the first places in the UK to have a town-wide, deposit-return scheme for reusable takeaway cups to help cut waste and promote sustainability. The brightly coloured reusable ‘Shrewsbury Cup’ is designed to replace single-use paper cups and costs just £1, which is refunded when customers return them to participating cafes. We will have return points by our entrances and exits.

Zero Waste Events is a fascinating organisation. One of its most exciting projects is the Shrewsbury Food Hub, which uses volunteer power to get surplus food to local community organisations, so they can make their budgets go further.

Alison from the organisation said: "There is plenty of surplus food produced every day in Shrewsbury and there are plenty of people and organisations that can use that food. So we have set up the Shrewsbury Food Hub to link the two sides of the equation – to make sure less good food is wasted and to help with the budget for local organisations."

So far, the food hub has stopped 110 tonnes of good food going to waste.

Each year, we bring more than 20,000 people to Shrewsbury – providing a £1 million boost to the local economy. Among those who benefit are independent hoteliers, who welcome people looking to make a weekend of things when they visit the county.

Discerning guests make their way to properties that come under the banner of Shropshire County Hotels, a collection of the very best independent and individual hotels and inns in Shropshire.

Each Hotel and Inn is personally run and selected because of their shared passion and commitment to providing guests with the highest standards of quality and hospitality.

The collection features centuries old coaching inns, converted manor houses and rectories and even a medieval lodge – all the hotels have their own unique distinctive style and character.

It’s the little things that matter most and as each hotel has less than 20 bedrooms (most have around a dozen) they are all small enough to ensure that their attention to detail really is spot on. So you can expect the most comfortable rooms, the freshest food, and the warmest of welcomes.

Of course, it’s not just people visiting Shrewsbury Food Festival who need somewhere to stay. Locals choosing a Staycation can also have the pick of venues through the year as they explore Shropshire’s beautiful countryside and market towns.

When we started Shrewsbury Food Festival, the idea was to provide a boost to the local economy and that includes businesses around the county – including hoteliers. So we’re delighted to recommend Shropshire County Hotels.

Make sure you visit their stand to find out more or by visiting: visitshropshirehotels.com

Shropshire Oktoberfest 2019 will land in Shrewsbury’s Quarry on the 4th and 5th October – and you are all invited!

Drinkers can look forward to around 180 real ales, a huge gin den, a comedy club, live music, bar games, a lager bar, street food, stalls, a tasting theatre and much more. Director of Fun, Beth Heath said: ‘In 2018 we welcomed a host of awesome brewers from across the region. They were experts in beer and were able to help people to choose the perfect pint. 10,000 people flooded to the Quarry to enjoy the event last year and so in 2019 we are back – bigger than ever for a weekend of merriment.

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For those not fans of real ale, we have the Wye Valley Lager Bar which will serve up local lager from across the region.

“The best in real cider and perry will be on offer, along with an entire tent full of gin!” Those who want to kick back and relax while enjoying a pint of the finest can pull up a pew in the comedy club. And there will be plenty of games to take on with your mates.

Beth adds, “We are pulling together some of the funniest people on the comedy circuit and you’ll be able to enjoy them in the comedy zone.

“Music is a must at any good beer festival, and we won’t let you down. From Oompah bands to the best of Shropshire talent, we will be featuring the best local acts on our huge live music stage. We are still adding bands to our line-up, so follow our social media pages for regular updates.”

In previous years there has been a huge demand for tickets, so purchase yours now before we sell out! shropshireoktoberfest.co.uk
The Shropshire Ice Cream Company is your local, artisan ice cream maker. Their range of quality ice creams are made with natural ingredients – there is no room for additives in their products!

Their range of real dairy ice cream is made with fresh milk and cream from Shropshire farms, with seasonal local produce producing sensational flavours and tastes. Products that are not available locally, such as high quality Madagascan vanilla and rich Belgian chocolate, are chosen with much care to make sure that quality is never compromised.

The Shropshire Ice Cream Company don't take shortcuts when creating the finest desserts. Their ice creams and sorbets are hand finished with attention given to the finest of details. After being homogenised and pasteurised, the ice cream is aged for 24 hours, which deepens the natural flavours and creates a creamy, smooth finish.

They are high in butterfat and low in air so a little goes a long way in taste. They will never add hydrogenated vegetable fats, chemical additives, fatty acids, mono and di glycerides, stabilisers (locust bean gum, guar gum, sodium alginate, Polysorbate 80, carageenan) to their ice creams and sorbets. You will only taste honest, natural ingredients.

Udderly Moo-Less!

The Shropshire Ice Cream Company have expanded their range to include a vegan offering. With 3.5 million people currently identifying as vegan in the UK, the ice cream maker’s diversification has kept them relevant within a changing marketplace.

Owner, Pat Parkes, comments, “The decision to introduce a vegan range was based on what the customers were asking for, and not just to jump on the vegan bandwagon. To perfect the recipe wasn’t just about taking out the dairy, it meant making sure the new ingredients were natural and ethical, which is why it contains coconut oil instead of palm oil.”

The new vegan ice cream is available in a variety of flavours including chocolate, roasted strawberry and salted caramel.

Look out for Pat’s yellow and pink vintage caravans at the food fest this June!

We’re thrilled to welcome back the maker of Shropshire’s purest product – Wenlock Spring, who’ve been sponsoring our Chef Demonstration Stage since Day One.

We’ve worked with the Shropshire-based premium British spring water brand since the inception of the festival and they’ll be sponsoring our Chef Demonstration Stage once again this year.

Wenlock Spring are celebrating 30 years as an award-winning Shropshire spring water with provenance, style and sustainability.

Bottled at source from besides the Wenlock Edge, Wenlock Spring is an award-winning, crisp tasting spring water, with a unique blend of minerals, including calcium and selenium. This natural source has been providing the local community with drinking water since 1086, and now throughout the hospitality sector across the UK.

Since Wenlock Spring was founded, its whole ethos has been built on sustainable practices. Nothing that is used for minutes should be allowed to pollute the environment for hundreds of years which is why Wenlock Spring have championed the introduction of up to 50% British-sourced recycled plastic in its 500ml and 330ml still bottles and more than 55% recycled glass across its glass range. Refresh, recycle, repeat!

Wenlock Spring is delighted to be longstanding supporters of Shrewsbury Food Festival, sponsoring the chef’s stage – a true celebration of the county’s strong food and drink heritage.

Wenlock Spring Directors, Matthew, Bruce and Robert Orme
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Chilli products
info@wigawagaa.com
www.wigawagaa.com

Williams Handbaked Ltd
Biscuits
tim@williamshandbaked.co.uk
01772 724888

Flying Burrito Brothers
Mexican street food
flyingburritobrothersgb@gmail.com
www.flyingburritobrothers.com

STREET FOOD

Broad Street Kitchen
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www.bskfoodies.co.uk

Camp Halloumi
Grilled halloumi & moussaka
www.kindycleanfood.co.uk

The Crab Shack
Cooked seafood & shellfish
www.cornellicatering.co.uk

Champavan
Champagne & cocktails
info@champavan.co.uk
www.champavan.co.uk

Darwins
Sweet and savoury cropes
orders@darwinsshrewsbury.co.uk
www.darwinsshrewsbury.co.uk

Wiga Wagaa
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info@wigawagaa.com
www.wigawagaa.com

www.wroxextervineyard.co.uk

The Grub Shed
British street food
sarm@thegrubshed.co.uk
www.thegrubshed.co.uk

The Ocean Diner
Indian fish & chips
theoceandiner@gmail.com
www.instagram.com/theoceandiner

The Shropshire Ice Cream Company
Locally made ice creams & sorbets
enquiries@shropshireicecream.com
www.shropshireicecreamcompany.co.uk

The Strawberry Stop
Strawberry cocktails & skewers
ed@thestrawberrystop.co.uk

Tipples Mobile Bars
Mobile bar
info@tipplesbar.co.uk
www.tipplesbar.co.uk
01743 860621

Viva La Toastie
Toasties
www.vivalatoastie.co.uk

Van Chaud
Coach, teas & other hot drinks
info@vanchaud.co.uk
www.vanchaud.co.uk

Welsh Oggies
Oggies
pwilliams.jd@outlook.com

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01978 268222

Wroxeter Vineyard
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Toots Sweets Chocolates
Chocolates, truffles & bonbons
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www.tootsweetschocolates.co.uk

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Gin bar
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Hobsons Brewery
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www.hobsons-brewery.co.uk
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www.hushhushchefs.co.uk

K & C Yardwood Ltd
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icecream@yardwood.net
www.kandcyardwood.co.uk

Maynards Farm Kitchen
Homemade burgers & posh dogs
www.maynardsfarm.co.uk

Mukase Foods
Caribbean food
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Park Hill Farm
Farmers style traditional bbq
www.parkhillfarm.co.uk

The Grub Shed
British street food
sarm@thegrubshed.co.uk
www.thegrubshed.co.uk

Press De Cuba
Cuban sandwiches
greg@press-de-cuba.co.uk

www.press-de-cuba.co.uk-
Somtarn Street
www.somtarnstreet.co.uk

www.thetipsytart.co.uk

www.thewestonbiltongcompany.co.uk
sheryl@thewestonbiltongcompany.co.uk
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www.thewestonbiltongcompany.co.uk

www.facebook.com/thefabulousfoodguys

www.somasacuisine.co.uk
info@somasacuisine.co.uk

Swish
Japanese food & sushi
www.swish.co.uk

www.ultimatefudgeoutlet.co.uk

www.wrexhamlager.co.uk
nic@wrexhamlager.co.uk
Lager
www.wrexhamlager.co.uk

www.wix.com/press-de-cuba/

www.thegrubshed.co.uk

www.facebook.com/drinkupcoffeevan

www.deliciousgraze.co.uk
deliciousgraze@gmail.com
Woodfired pizzas
www.deliciousgraze.co.uk

Drink Up
Coffee, cake & refreshments
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