

Deeside Local Food Festival

**SCOTTISH
FOOD & DRINK**
Sat 31 August to
Sun 15 September *fortnight*

Programme of Events
Sunday 15th September 2019

11am to 4pm Cults Academy #deesidefoodfestival

Indoor Local Produce Market - Dining and Assembly Halls

- A Taste of the Wild**, Aberdeen – Various cuts of venison, pheasant, duck and rabbit
- Aberdeenshire Highland Beef**, Banchoy – Highland beef cuts
- Blackford Craft Distillery**, Rothienorman – Vesperis Gin and Vodka
- Brew Toon**, Peterhead – Craft beers including a limited edition of season beers
- Community Food Initiatives North East (Cfine)**, Aberdeen – fresh fruit and vegetables
- Clootie McToot Dumplings**, Abernethy – Clootie dumplings and dumplings with a modern twist
- Cocoa Ooze Chocolates**, Aberdeen – Luxury artisan chocolate bars, truffles and gifts
- Deliciously Dates**, Dundee – Date nectar, chutney, gourmet dates and raw energy bites
- Esker Spirits**, Aboyne – Alcoholic spirits
- From Bakery Lane**, Inverurie – Granola, jam, chutney, tablet, traybakes and brownies
- Fruver**, Aberdeen - An exciting project delivered by Camphill School Aberdeen offering sustainably sourced food
- Hungry Squirrel**, Peterculter – Variety of nut butters
- Katy's Eggs**, Torphins – Fresh free range hen, duck and quail eggs
- Kincardine Castle Kitchen**, Kincardine O'Neil – Handmade biscuits, jams and preserves
- Kingsgate Preserves**, Aberdeen – Sweet and savoury preserves
- La Confiteria de Westhill**, Westhill – Cakes and sweets with a southern soul from Argentina
- Lisa Jayne's Kitchen**, Elrick – Luxury handmade fudge with no artificial ingredients
- Little Squares of Heaven**, Aberdeen – Artisan gluten free chocolate brownies
- Louise's Farm Kitchen**, Lumphanan – Free range pork, scotch lamb and mutton
- Maryfield Bronze Free Range Turkeys**, Banchoy – Dry plucked turkeys & Christmas farm shop
- Mearns Marmalades**, Laurencekirk – A rainbow range of jams, jellies, chutneys and marmalades
- Ola Oils**, Inverurie – Cold pressed rapeseed oil, infused oils, salad dressings, condiments and skincare
- Pasta Mia**, Midmar – Fresh homemade pasta and sauces made from local ingredients
- Piggery Smokery**, Alford – Artisan epic bacons
- Roaring Stag Coffee Roasters**, Ballater – Artisan roasted coffee beans and coffee ware
- Rora Dairy**, Longside – Yogurt made from the milk of our cows, local Scottish fruit and honey
- Summerhouse Drinks**, Rosehearty – Soft drinks and Walter Gregor's Tonic Waters
- The Bread Guys Bakery**, Inverurie – A range of artisan breads, rolls, croissants and pastries
- The Crafty Pickle Co**, Aberdeen – Raw, unpasteurised, vegan sauerkrauts, kimchi and piccalilli
- The Devenick Dairy**, Banchoy Devenick – Cheese, oatcakes and a wide variety of home reared meat
- The Garage Bakery**, Aberdeen – Artisan bread
- The Scottish Goat Meat Company**, Keith – Fresh goat meat
- Udny Provender**, Methick – Local honey, flavoured vinegars and shrub cordials
- Unravel Tea**, Aberdeen – Loose leaf, single origin tea and herbal infusions with a selection of teaware
- Vecco**, Udny – Hot sauces and jams made from homegrown tomatoes and chillies
- Wark Farm**, Cushnie – Fresh beef, lamb, pork and pies

Outdoor Local Produce Market - The Courtyard

Ann Crafted, Dollar – Jams, chutneys, marmalades, curds, fruit vinegars, mustard and shortbread
Castleton Farm Shop, Laurencekirk – Freshly picked berries and jams, chutneys and vinegars
Coolinary Café, Montrose – Savoury tarts
Cup Creations, Aberdeen – Cupcakes, cake and fudge
Figment Coffee, Aberdeen – Artisan roasted coffee beans
Fits the Scoop, Peterculter – Locally made icecream and desserts
Foodstory, Aberdeen – Teas and coffees
Gold 'n' Crispy, Fraserburgh – The world's best butteries and oatcakes
Granite City Fish, Aberdeen – Fresh seafood, shell fish, smoked and exotics
Letty's, Westhill – Handmade pure fruit vinegars
Longside Apiaries, Longside – Local honey
Ogilvy Spirits, Glamis – Scottish potato vodka and Perfect Pour cocktails
Pitmedden Gardens (National Trust for Scotland), Pitmedden – Fresh apples and apple jellies
Sweet toots cakery, Aberdeen – cupcakes, tablet and marshmallows
VeeLow Sustainable Store, Milltimber - Water refill station, stainless steel water bottles and almond milk
Wrapr, Aberdeen – Soy wax food wraps, multi use drinking straws and Scottish Linen bread bags
Zepice, Inverness – Authentic curry blends and spices



Street Food Café in The Playground

Balvenie St. Ice Cream, Keith - Award winning single malt whisky ice cream & great dairy ice cream
Barra Bronzes, Inverurie – Turkey burgers and pulled turkey
Eat Van Drink, Aberdeen – Tasty street food from locally sourced produce
Filly your Cup, Kildrummy - Espresso based drinks, teas, soft drinks
Foodstory, Aberdeen - Good, simple, tasty vegetarian and vegan food
Haydn's Woodfired Pizzas, Newmachar - Woodfired pizza including vegetarian and vegan options
La Cantina, Banchory - Fresh, homemade, Mexican street food
Louise's Farm Kitchen, Lumphanan – Tasty meat dishes from our family farm
Popseys pancakes, Aberdeen - Mini pancakes, mini donuts and waffles
Seafood Bothy, Stonehaven – Wraps and salads of locally sourced crab, lobster and langoustine
Smoke and Soul, Newmachar – Wood-fired soul food, specialising in slow smoked meats
The Vintage Koffiecabine, Inverurie – Poffertjes and hot drinks
The Deesidedly Tasty Company, Banchory - Slow cooked meats and a vegetarian option
The Principled Pig, Kemnay - Rare breed pork raised locally on our Aberdeenshire smallholding
Yum Tum On The Run, Dunecht - Middle Eastern Street Food & South Indian Curry



Chef Demonstrations at the Marquee Stage - The Playground

Compered by Craig Wilson, The Kilted Chef, from **Eat on the Green** and Lauren Mitchell from **North Sound 1**

Middy Simple Suppers with Graham Mitchell, **Newmachar Hotel**
1.00pm Reducing Food Waste with Orry Shand, **Entier Services**
2.00pm Meat Free Mondays with Nick Coetzer, **Roots Catering**
3.00pm Cooking for Allergies with Ross Cochrane, **Rothsay Rooms**



Chef Demonstrations at the Seafood Scotland Stage - The Playground

Compered by John Franchetti and Cat Frankitti



Seafood generously donated by **North East of Scotland Fisherman's Organisation**

12.30pm Ross Cochrane, **Rothsay Rooms**
1.30pm Kevin Dalgliesh, **The Chester Hotel**
2.30pm Orry Shand, **Entier Services**
3.30pm Fish for Health, **Cat Frankitti**



Kids Cooking Workshop in The Courtyard Room - off The Courtyard - £10 per child

Create a delicious afternoon tea with lynne Cartledge from **Kids in the Kitchen Aberdeen**

 Session 1 **11.20am** for an **11.30am** start until **1.00pm** pick up
 Session 2 **1.50pm** for a **2.00pm** start until **3.30pm** pick up

Gin Blending Workshop - The Snack Bar - £20 per person

Discover the flavours of Still River Gin with Ryan Rhodes from **Deeside Distillery**

 Session 1: 11.30am  Session 2: 12.30pm  Session 3: 1.30pm  Session 4: 2.30pm

Producer Talks - The Drama Studio

11.30am Curious Crab and Lobster Tails by Wes Lewis from the **Seafood Bothy**

12.30pm Cocoa About Chocolate by Jamie Hutcheon from **Cocoa Ooze**

1.30pm A Berry Good Journey from Plant to Plate by Anna Mitchell from **Castleton Farm**

2.30pm Pigs, Pilates and ... Pumpkins by Jenny Fyall from **Udny Pumpkins**

Kids Activities - The Street - 50p per ticket

Food Fun with **Girlguiding Cults**

Foodie Play with **St Devenick Playgroup**

Learning about food with **Rowett Institute**

Craft projects with **Cults Parish Church**

Smoothie bike and fundraising stall with **Charlie House**

Foodie creations with **Braemar Castle**

Hoopla veg with **Cults Milltimber Bieldside Community Council**

Other Stalls in The Street include a raffle run by **Inspire** and information provided by **875 (Westhill)**

Squadron Air Training Corps and **CALA Homes**

Kids Activities - The Playground - £3 per ticket

Hand bikes by **Highland Cycle Ability Centre**

Pony cycles by **Partybox**

Face painting by **Love Rara**

Other Activities - Seafood Scotland Stage in The Playground

11.00 – 12.15 'Smell the Story, Taste the Tale' kids storytelling by **John Franchetti** and **Cat Frankitti**

Fishy fun games and challenges for all the family throughout the day

Live Entertainment - The Front Door, The Playground and The Courtyard

Enjoy listening to live music by the students of **Chalmers MacKay Music School** of Inverurie, **Cults Academy** **Cellidh Group** and all the musicians performing in the **Busker's Bothy**. Pupils from **Sinclair School of Highland Dancing** will be performing at the front door during the morning, to give you a truly Scottish welcome.

Thank You!

Thank you so much for coming along to this year's festival, we hope you enjoyed the day. We would like to say a big thank you to all our sponsors for their very generous support: **Connect Local Regional Food Fund**, **Aberdeen City Council**, **CALA Homes**, **Seafood Scotland**, **CMB Community Council**, **Balvenie St Ice Cream** and **MBC News**. Thank you, also, to our kind donors who have offered the wonderful experiences for the Grand Prize Draw: **Chef Ross Cochrane**, **London North Eastern Railway** and the **Fife Arms Hotel** in Braemar.

We also want to extend our sincere thanks to all our wonderful volunteers, the local schools, **Robertson Janitors**, all the community and charity stalls, talk presenters, workshop leaders, demonstration chefs and comperes.

And finally, to all the food and drink businesses participating in this year's festival – thank you for taking part ... we could not have done it without you!



MAP



INDOOR LOCAL
PRODUCE MARKET
DINING AND
ASSEMBLY HALLS

DRAMA STUDIO

TALKS

TOILETS

TOILETS

HAND
BIKES

PONY
CYCLES

CHEF DEMOS

PLAYGROUND

FACE PAINTING

FISH DEMOS

STREET CAFE

STREET CAFE

FUN
FOODIE
ACTIVITIES
THE
STREET

OUTDOOR LOCAL
PRODUCE MARKET
THE COURTYARD

COFFEE

KIDS
COOKING
WORKSHOP
COURTYARD
ROOM

SNACK
BAR

GIN BLENDING
WORKSHOP

LIFT TO PLAYGROUND

FAMILY ROOM

FIRST
AID
DISABLED
TOILETS

MAIN ENTRANCE