



#### In association with Kippie Lodge

# Programme of Events Sunday 16th September 2018 11am to 4pm Cults Gcademy #deesidefoodfestival



#### Indoor Local Produce Market - Dining and Assembly Halls

A Taste Of The Wild, Aberdeen - Various cuts of venison, pheasant, duck & rabbit Aberdeenshire Highland Cattle, Banchory - Aberdeenshire Highland Beef cuts Borsalino Bottle Shop, Peterculter - Scottish spirits, beers, ciders and soft drinks Cambus O'May Cheese Company, Ballater - Raw milk hard cheese Cocoa Ooze Chocolates, Aberdeen - Luxury artisan chocolate bars, truffles and gifts Community Food Initiatives North East (Cfine), Aberdeen - Local fruit and vegetables Deliciously Dates, Dundee - Date nectar, chutney, gourmet dates & raw energy bites Duncan's of Deeside, Laurencekirk - Shortbread and oatcakes including vegan and gluten free varieties

Eatables Food Company, Portlethan - Pies, sausage rolls, bread rolls, doughnuts and Nigerian puffpuff Esker Spirits, Aboyne - Spirits

Felicity's Chocolate, Alford - Chocolate, fudge and honeycomb

From Bakery Lane, Inverurie - Granola, jams, chutney, traybakes, brownies and tablet Hungry Squirrel, Peterculter - Nut butters

Inverurie Whisky Shop, Inverurie - Whisky and gin from North East Scotland, tours and tasting events Katy's Eggs, Torphins - Free range fresh duck, hen and guail eggs

La Confiteria de Westhill, Westhill - Luxury homemade Dulce de Leche filled sweets, cakes & treats

Lisa Jayne's Kitchen, Elrick - Luxury handmade fudge with no artifical ingredients Little Squares of Heaven, Aberdeen - Artisan gluten free chocolate brownies

Louise's Farm Kitchen, Lumphanan - Outdoor reared pork, lamb & mutton

Maryfield Free Range Bronze Turkeys, Banchory - Promoting Christmas farm produce Oeoiiatastes, Bieldside - Hibiscus teas and soft drinks

Ola Oils, Inverurie - Ola cold pressed rapeseed oil, infused oil, salad dressing and sauces Pasta Mia, Midmar - Fresh pasta and sauces

Piggery-Smokery, Alford - Good auld fashioned, modern artisan bacons

Roaring Stag Coffee Roasters, Ballater - Coffee beans, gifts and coffee equipment Rora Dairy, Longside - Yogurt made from the milk of our cows, local Scottish fruit and honey

Tap o' Noth Farm, Rhynie - Vegetables and eggs

The Alexander Smokery, Fraserburgh - Traditional Aberdeenshire smoked salmon The Devenick Dairy, Banchory-Devenick - Cheese, cheesecake, oatcakes and a selection of rose veal and pork

The Garage Bakery, Aberdeen - Artisan bread









































The Highlanders Bakehouse, Ballater - Artisan bread, butteries and croissants The Lost Loch Distillery, Aboyne - Gin, Absinthe & Haroosh

The Scottish Goat Meat Company, Keith - Fresh Goat Meat

The Teasmith Spirit Company, Udny - Gin

Udny Provender, Methlick - Local Honey, flavoured vinegars and craft shrubs Unravel Tea, Aberdeen - Loose leaf tea and herbal infusions, plus teaware

VegCø, Udny - Hot sauces and jams made from homegrown tomatoes and chillies



### 🚵 ()utdoor (ocal Produce Market - The Courtyard

Barra Bronzes, Inverurie - Bronze Turkey burgers and diced turkey breast Blueflag Seafoods, Aberdeen - White fish and shell fish

Brew Toon, Peterhead - Craft beer

Cake Control, Fochabers - Gluten free vegan raw bars, quiche, crackers and houmous

Coolinary Café, Montrose - Savoury tarts

Crafty Swine Charcuterie, Turriff - Air dried ham and salami

Foodstory, Aberdeen - Speciality coffee and sweet treats

Kingsgate Preserves, Aberdeen - Sweet and savoury preserves Longside Apiaries, Longside - A range of local honeys

Raw, Wild & Conscious, Lochgelly - Artisan vegan chocolate

Summerhouse Drinks, Rosehearty - Lemonades and Walter Gregor's Tonic Waters

Wark Farm, Cushnie - Fresh beef, lamb, pork and pies



## 🍋 Street Food Café in The Playground



A Taste Of The Wild, Aberdeen - Venison, pheasant and beef burgers, venison steaks, hotdogs, tea and coffee Basic Kneads, Inverurie - Made to order wood-fired pizza

Casa Di Gelato, Aberdeen - Artisan ice cream and fresh ground coffee

Eat Van Drink, Aberdeen - freshly prepared locally sourced seafood

Foodstory, Aberdeen - Speciality coffee and sweet treats FreshMex, Aberdeen - Award-Winning TexMex street food

Louise's Farm Kitchen, Lumphanan - Lamb roast and burgers

Mary's Kitchen, Aberdeen - Chicken rice, pork rice, fried noodles and mooncakes

Melt, Aberdeen - Grilled cheese toasties

Smoke and Soul, Newmachar - Smoked brisket wraps, spit roasted porchetta ciabattas & smokey bean stew Sweet Toots Cakery, Aberdeen - Cupcakes, Scottish tablet and marshmallows

The Deesidedly Tasty Company, Banchory - BBQ pulled pork rolls, maple BBQ chicken rolls and venison burgers

The Vintage Koffiecabine, Inverurie - Poffertjes, Coffee and Tea



## Chef Demonstrations in the Marquee in the Playground



'The Great Aberdeenshire Menu' with compere Lauren Mitchell from North Sound 1

11.30am The Starter by Kev Shand from McWilliam Aberdeen

12.30pm The Fish Course by Kevin Dalgleish from The Chester Hotel, Aberdeen

1.30pm The Meat Course by Ross Cochrane from Rothesay Rooms, Ballatar

2.30pm The Dessert by Orry Shand from Entier, Westhill



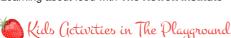
#### 🍋 Cooking Workshops in The Snack Bar







Foodie games with 1st Cults Brownies Charity fundraiser with Befriend A Child Fun guessing game with CMB Community Council Healthy Veg Parcels with Kippie Lodge Sports and Country Club Craft projects with Milltimber School, Playgroup and Forest School Food themed fun with St Devenick's Playgroup Learning about food with The Rowett Institute



Meet the farmer and his animals at the Countryside Classroom On Wheels (CCOW) with the **Royal Northern Countryside Initiative (RNCI)** 

Football, golf and gym activities run by Kippie Lodge Sports and Country Club Mountain bike track run by Leisurelend

Face-painting by Love Rara



## 🎑 Live Entertainment at The Front Door, in The Playground and in The Courtyard

Enjoy listening to live music by the students of Chalmers MacKay Music School in Inverurie, Rock Choir and Cults Academy Ceilidh Group. Pupils from Sinclair School of Highland Dancing will be performing outside the front door between 11.00am and 12.00pm, to welcome you as you arrive.



11 00am 'Wild Food Stories' with Leanne Townsend

'Thinking about Meat' with Laurel Foreman from Wark Farm 12.00 noon

1.00pm 'Tales from the Garioch' with Glen Garioch Distillery (Over 18s Only)

'My Farming and Food Story' by Grace Noble from Aberdeenshire Highland Beef 2.00pm

#### Thank You!

We are extremely grateful to all those who have made the Deeside Local Food Festival 2018 possible. We would like to say a big thank you to Kippie Lodge, our main sponsor, for their continued support of the event. We are very grateful to all of our sponsors including Aberdeen City Council, Entier, The Alexander Smokery, Cala Homes, MBC News and CMB Community Council. Thank you, also, to all the companies who have generously donated prizes for our raffles.

We also want to extend our sincere thanks to all our wonderful volunteers, the local schools, Robertson Janitors, NESCol, all the community stalls, the talk presenters, the demonstration chefs, Lauren Mitchell from North Sound 1, Visit Aberdeenshire and Streetsport

The Deeside Local Food Festival (www.deesidefoodfestival.co.uk) is an annual event organised by the Mixing Bowl Aberdeen (www.mixingbowlaberdeen.co.uk)

















