

DEESIDE LOCAL FOOD FESTIVAL



Event returns with more than 60 stalls

Words by Julia Bryce

It's clear we're spoiled for choice here in the north-east when it comes to food and drink offering.

More and more people are now turning their hand to creating their own products, developing successful businesses and showcasing the skill and talent here in the region. When it comes to hunting down the independent local producers who champion the area, however, it can prove a challenging task to uncover them. In steps Deeside Local Food Festival.

Celebrating the local food and drink scene, the festival, which is now in its fourth year, anticipates welcoming more than 3,500 visitors to this year's event at Cults Academy on Sunday September 16. It is organised by The Mixing Bowl Aberdeen, a community-led food interest group.

Rachel Gambro, who is on the committee of the group, is the co-founder of the one-day festival, which showcases street food vendors, food producers and chefs.

Incorporating a produce market, a street cafe, chef demonstrations, children's activities, hands-on workshops, food and drink talks, musical entertainment and more, there's plenty eating to be done at the event. But what's different this year? Rachel said: "There have been a number of changes this year.

"We've enlarged our produce market and we've got more than 60 stalls – with 25 of them new to the festival and 58 of them hailing from Aberdeen or Aberdeenshire. There's a wide variety of products available with little duplication."

As well as bulking the offering, four well-known north-east chefs will be participating in the Great Aberdeenshire Menu, concocting their own dishes to highlight how best to incorporate local producers products into home cooking.

Kev Shand of McWilliams Butchers will create the starter, Kevin Dalglish of the Chester Hotel, will be responsible for the fish course, Ross Cochrane of the Rothesay Rooms will deliver the meat course and the dessert will be designed by Orry Shand of Entier Services.

"We've moved the chef demos outside now into the marquee which is a really busy area," Rachel said.

"It's been enlarged and this year we're cooking the Great Aberdeenshire Menu. It's great to have representation from some of the distinguished businesses in the area and with the calibre of chefs involved it's going to be hugely popular."

A variety of cooking workshops will also run, with four spaces available for each event. Workshops include the chance to make your own burger, create and bake your own pizza, cooking sizzling fajitas and making your own risotto.

"We've involved North East Scotland College this year and their trainee chefs will be running the hands-on cooking workshops," Rachel said.



Rachel Gambro, left, with fellow festival co-founder Sarah Misra

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There's a wide variety of products available with very little duplication

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“It's something adults and children can all get involved in and there's a chance to make some delicious food. It's a pre-bookable event and I think it will fill up fast.”

Food and drink talks will also shine a light on individuals doing something different in the area. Leanne Townsend of Wild Food Stories will discuss foraging, Laurel Foreman of Wark Farm will tell the story of being a farmer and butcher, Grace Noble will share why she is the only Aberdeenshire Highland Beef producer in the area and distillers Glen Garioch will give an insight into its Legends Lunch.

Rachel added: “It's an adaptation of the producer's film we created for the festival last year – we're now able to bring the producers to the people and they themselves can give them an insight into their business.

“We've chosen producers who can offer an experience at their own venue after the event so people can go and experience them at a later date.” For anyone who gets ravenous at the event, there are plenty of goods available to try out at the street cafe.

“There's A Taste Of The Wild, Basic Kneads, Casa De Gelto, Foodstory, FreshMex, Louise's Farm Kitchen, Mary's Kitchen, Melt, Sweet Toots Cakery and so much more,” Rachel said. “No one's going to go hungry.”

As well as food and drink, there will also be a few special guests making an appearance with the Royal Northern Countryside Initiative's Countryside Classroom on Wheels – a purpose-built trailer that will bring a dairy calf and sheep to the event to help educate children about livestock.

Rachel said: “This year we've got a dairy calf and sheep coming to visit which will give children the chance to speak to the farmer and learn about caring for the animals and meeting the animals.

“It's a great opportunity for them to see the animals and this is a truly exciting addition to the festival.”

Run and organised by a group of volunteers, Rachel and the team will be on-site to oversee the smooth runnings of the event.

“We rely on a lot of volunteers on the day who are brilliant,” she said.

“There's a big team already lined up for the day – it's going to be a busy one.

“It's a special event as we focus on the very local producers of our area. Each year we're overwhelmed with the number of producers who get involved in the festival.

“To have so many talented and dedicated food and drink producers in our area definitely calls for a celebration – and that's exactly what the festival is.”

The event will run from 11am to 4pm on Sunday September 16 at Cults Academy. Entry is £3 per adult and children under 16 years go free.

www.deesidefoodfestival.co.uk



Making the most of our agriculture



BY RUSSELL BORTHWICK

related research addressing the big issues of our time, including crops, soil, land use and environmental research; food inequalities, food security and obesity. They put the region at the forefront of validating health benefits and formulation of new techniques and products.

From fishing to farming and from processing to nutrition and food sciences, food, drink and agriculture is vital to the health and future growth of our economy.

Despite being home to only around 10% of Scotland's population, the north-east produces one-fifth of the country's food and drink and almost a quarter of primary agriculture output; and ambitious targets are in place with a vision to more than double sector turnover by 2030.

Growing capacity and strengthening the supply chain, so that these are clear competitive advantages for the north-east, will be key. As is supporting young workers into the sector, building confidence and ambition.

Plugging food technology gaps and embedding research and development at the heart of the agenda is also a major ingredient in the recipe for success. We are fortunate in this regard to have both the Rowett and James Hutton institutes based here.

Both have a strong sense of global reputation and are playing a major role in taking forward programmes of food-

One issue is uncertainty over how the world will look post-Brexit in terms of access to labour, international trade arrangements and the prospects of higher tariffs, although it's important to remember the bulk of Scotland's food and drink exports are to the rest of the UK.

An equally hot potato is what will replace the Common Agriculture and Fisheries Policies and the impact this will have on businesses here.

Along with our partners, the Chamber aims to ensure our region's voice is heard in these matters. Over the past 12 months we have, and will continue to, communicate clearly our unique challenges and priorities to ensure these are understood and considered during the negotiation process. No walking on eggshells!

If we truly are to compete as a renaissance region, it's important that we optimise our strengths. With this in mind, we must leverage our reputation for world class produce to grow food and drink tourism.

Russell Borthwick, chief executive of Aberdeen & Grampian Chamber of Commerce



The north-east is famed for its food and drink output



Around 50 stallholders showcased their wares at the local produce market during the Deeside Local Food Festival

A wealth of offerings at local food festival

BY REBECCA BUCHAN

From jams to jalapenos, cheese to chocolate, cottage industries and kitchen table firms are big business.

According to a new report by entrepreneur organisation, Enterprise Nation, and Direct Line for Business, these home-based businesses now contribute more than £300 billion to the UK economy each year.

The north-east is no exception. Artisan food and drink producers have experienced something of a resurgence in recent years, fuelled in many cases, by the downturn in the fortunes of the oil and gas industry.

Yesterday the Deeside Local Food Festival, in association with Kippie Lodge Sports and Country Club, returned for its fourth successive year.

Featuring 62 produce stalls and food outlets, 94% of whom hail from the local region, the festival took place at Cults Academy

during Scottish Food and Drink Fortnight.

At the heart of the event was an expanded local produce market, where around 50 stallholders producing local food had the opportunity to showcase and sell their produce.

A number of these have gone through a career change to enter this lively sector or are indeed running their businesses while simultaneously pursuing a career in an entirely different sector.

Pete Dignan and Richard Pearce of the Lost Loch Distillery, for instance,

combine their passion for producing craft spirits such as gin and absinthe, with life offshore, working for Bibby Offshore and Conoco Phillips.

Aberdeen City Council culture spokesperson Marie Boulton said: "Aberdeen's food and drink larder is absolutely bursting with quality produce, and the Deeside Local Food Festival showcases the exceptional selection of food and drink producers we have in the city and surrounding areas."

"Aberdeen City Council is delighted to support the growth and delivery of the Deeside Local Food Festival, and events like this help smaller food and drink businesses to realise their growth ambitions."

"Working in partnerships such as these demonstrates our commitment to development and diversification of the city."

"Our local produce companies are continuously innovating to deliver exciting new product lines to an ever-expanding global marketplace."



“Exceptional selection of food and drink producers”

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TRADE: More than 60 stallholders pitched up at Cults Academy to tempt the 3,500-strong crowd with a veritable smorgasbord of food and drink. Photograph by Kenny Elrick

Tastebuds well and truly tickled at food showcase

Produce: Thousands turn out for the best the north-east's larder has to offer

BY JOANNE WARNOCK

Thousands of people savoured a taste of the best fare the north-east has to offer at Deeside Food Festival yesterday.

From jams to jalapenos, cheese to chocolate, cottage industries and kitchen table firms are big business and more than 60 stallholders pitched up at Cults Academy to sell their wares to the 3,500-strong crowd.

Artisan food and

drink producers have experienced a resurgence in recent times, fuelled in many cases, by the downturn in the fortunes of the oil and gas industry.

Some have gone through a career change to enter this lively sector and are running their businesses while simultaneously pursuing a career in an entirely different area.

Pete Dignan and Richard Pearce of the Lost Loch Distillery, for instance, combine their passion for

producing craft spirits such as gin and absinthe, with life offshore, working for Bibby and Conoco Phillips.

Mr Dignan said he was looking forward to introducing his firm's locally-sourced, handmade craft spirits to a wider audience.

Fellow stall-holder Ellie Louise Sinclair, of VegCo, completed a degree in media studies, before joining the family business, Sinclair Agricultural and Recycling Services Ltd.

She uses an anaerobic digester to power an indoor greenhouse, where she grows a range of tomatoes and chillies to produce sauces, jams and meat rubs.

The festival, now in its fourth year, is organised by The Mixing Bowl Aberdeen, a community-led food interest group.

Rachel Gembro, who is on the committee, has also experienced a career change from manufacturing engineer to food festival organiser.

She said: "We offer a unique chance for residents and the local community to come together and enjoy a family day out, while supporting local food businesses.

"This year, we also had a dairy calf and sheep paying a visit, giving children a great opportunity to see the animals and the chance to speak to the farmer."

In association with Kippie Lodge Sports and Country Club, the festival also hosted the

Aberdeenshire Rock Choir, who entertained the crowds, along with other dancers and musicians.

Food and drink talks included one on foraging by Leanne Townsend of Wild Food Stories, while distillers Glen Garioch spoke of their Legends Lunch.

Aberdeen resident Karen Scaife said: "It's great to see all these local producers and good for the kids to learn a bit about where their food comes from."

Toast to the formation of harbour commissioners



Board members, from left, Tommy Boyle, Doreen Mair, Michael Murray, John Murison, David Milne, Darren Broadley and Jill Smith with the plaque

HERITAGE
BY TAMSIN ROSS

In 1818, the first stone of the Fraserburgh harbour south pier was placed and the board of the commissioners was assembled.

And now, the bicentenary of the harbour as seen today and the formation of the Fraserburgh Harbour Commissioners has been marked by a dinner, a show of historic photographs

and the unveiling of a commemorative plaque.

Guests at the event were invited to look at the history of the port and discuss future developments.

The plaque, which will be hung in the harbour, was unveiled by Honourable Kate Nicolson.

She said: "The original harbour was built to capture the Baltic trade and the rest, as they say, is history.

"I have been watching, since my retirement from the board, the progress of the harbour commissioners and I wish them all the best for the future."

The black granite plaque has engraved in gold lettering: "This was laid to commemorate the 200th anniversary of the laying of the first stone of the south pier in September 1818."

The harbour itself dates back to 1542 when Alexander Fraser

constructed a convenient port, opposite his land, after receiving a charter for the whole fishing from King James V.

Since then, the harbour has undergone many changes with most of the developments happening in the 19th Century.

Board convener Michael Murray said: "There has been a port since the 1500s, but this is a celebration of the board and the port as it stands today."

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Yvonne Cook, head of tourism development at VisitAberdeenshire, with the four chefs

EVENT

Thousands get taste of Scottish larder delights at Deeside Food Festival

MORE than 3,000 people descended on Cults Academy to sample the diverse array of gastronomic delights and activities on offer at the fourth Deeside Local Food Festival.

The event, now in its fourth year and held in association with Kippie Lodge Sports and Country Club, offered up some of the best produce from Scotland's larder.

From jams to jalapenos, cheese to chocolate and bread to bacon, food and drink producers from across the North-east were on hand to present their artisan wares.

One of the highlights of the day was The Great Aberdeenshire Menu chef demonstrations. Each of these saw four of the north-east's top chefs use high-quality produce from the region's rich larder to concoct a delicious course on the menu. Kev Shand, of McWilliam Aberdeen,

created a starter of Deeside partridge served with local black pudding and bacon lardons from Piggery-Smokery.

Next, the Chester Hotel's Kevin Dalgleish whipped up a fish course of roasted Stonehaven langoustine and confit chicken, while Ross Cochrane, of Ballater's The Rothesay Rooms, followed with his main course of pan-basted loin of venison served with roast lentil beignet, sweet cherry puree, roast butternut fondant and rich game jus.

The Great Aberdeenshire Menu was rounded off with not one, but two mouth-watering desserts from Orry Shand of Entier, Westhill: a hot dessert selection of blackberry dishes, and a cold dessert of set sea buckthorn curd, meringue and yuzu doughnut.

Festival organiser Rachel Gembro said: "Once again we are delighted by the feedback we have received from stallholders and visitors alike. Many of the food producers have commented on how engaged the customers were and how keen they were to buy such fresh, locally-sourced products. I think it is incredible that as many as 94% of the stalls came from within Aberdeen City and Shire – a fact that is truly worth celebrating!

"The many visitors soaked up the wonderful atmosphere, created in no small part by a host of local organisations providing fun, family activities, with a helping hand from hard-working volunteers.

"We are extremely grateful to those who made it possible."



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NAVIGATION

FOOD & DRINK

Thousands Flock to Local Food Festival

Great food and lots of fun enjoyed by all while supporting region's producers

Over 3000 people descended on Culls Academy this summer to sample the diverse array of gastronomic delights and activities on offer at the fourth Deside Local Food Festival, in association with Kippie Lodge Sports and Country Club.

From jams to jellies, cheese to chocolate, and bread to bacon – to name but a few – food and drink producers from across the North East were on hand to present their artisan wares to the 3,000 people who came through the festival's doors.

A staggering 82 produce stalls and food outlets took part in the event, 94% of whom hail from the local region. At the heart of the day was an expanded local produce market, where around 50 stallholders producing local food showcased and sold their produce.

One of the highlights of the day was 'The Great Aberdeenshire Menu' chef demonstrations. Each of these saw four of the North East's top chefs (pictured with Yvonne Cook) using high-quality produce from the region's rich hinter to concoct a delicious course on the menu. Kim Sheard (second left) of Macmillan Aberdeen created a starter of Deside partridge served with local black pudding and bacon tartlets from Piggery-Smoker.

Next, the Chester hotel's Kevin Daljeesh (left) whipped up a fish course of roasted Stonehaven langoustine and confit chicken, while Ross Cochrane (second right) of Ballater's The Rothesay Rooms, followed with his main course of pan-basted loin of venison served with roast lentils, brignol, sweet cherry puree, roast butternut fondant and rich game jus.



The Great Aberdeenshire Menu was rounded off with not one, but two mouth-watering desserts from Dry (Shard right) of Enter, Weethie, a hot dessert selection of blackberry dishes, and a cold dessert of set sea buckthorn-curd, meringue and yuzu doughnut. Visitors also had the opportunity to find out about the story behind the bread, with talks from Aberdeenshire Highland Beef, Wild Food Skanes, Glen Gairloch Distillery and Wark Farm.

Children were well catered for at the festival. As part of the Year of Young People 2018, organisers had laid on a host of fun and interactive activities aimed at young people. Students from North East Scotland College (NESCC) ran some very popular hands-on cookery workshops, helping youngsters to whip up their own pizza, risotto, fajitas or burger.

Throughout the day, The Street Food Cafe saw a number of outlets serving up tasty treats to diners, while they enjoyed live entertainment from a number of music and dancing groups, including Culls Academy Celtic Group and Rock Choir, Chalmers Mackay Music School and the Sinclair School of Highland Dancing.

Festival organiser, Rachel Gambo, was thrilled by the day's success. "Once again we are delighted by the feedback we have received from both stallholders and visitors alike. Many of the food producers have commented on how engaged the customers were on the day and how keen they were to buy such fresh, locally sourced products. I think it is incredible that as many as 94% of the stalls came from within Aberdeen City and Shire – a fact that is truly worth celebrating."

"The many visitors who streamed through our doors soaked up the wonderful atmosphere, created in no small part by a host of local organisations providing lots of fun, family activities, and our superb team of hard-working volunteers. "We are extremely grateful to all those who made the Deside Local Food Festival 2018 and, in particular, we would like to thank our main sponsor, Kippie Lodge Sports and Country Club, for their continued support."

Charitable Support Brings Furry Friend to Life

Mattoli Woods helps add to Charlie House team with sponsorship deal



Local children's charity Charlie House has added a new member to its team... in the form of furry friend, Charlie Dog.

The charity logo has been brought to life thanks to the kind support of Mattoli Woods, one of the UK's leading providers of wealth management and employee benefit services. The charity secured a two-year sponsorship deal with Mattoli Woods to enable the purchase of a bespoke Charlie Dog mascot. The mascot will attend major attractions such as parades and running events and be a familiar, friendly face at the charity's regular activity clubs.

Formed in 2011, Charlie House supports babies, children and young people with complex disabilities and life-limiting conditions in the north-east of Scotland. It also assists their families.

Susan Oughton (pictured left, with Wendy Atkinson and David Gibson of Mattoli Woods), beside Charlie Dog, director of fund-raising for Charlie House says: "We are thrilled to welcome Charlie Dog to the team and are so grateful for the support of Mattoli Woods to enable us to do so."

"As a charity, we are all about making memories and injecting as much fun into every day as possible. Our new furry friend will be absolutely key to that."

"The Charlie House logo was originally designed by chair Tracy Johnson's eldest son when he was seven years old and it's wonderful to see him being brought to life. We welcome organisations who may wish to 'dog sit' for Charlie or want him to attend one of their events."

Wendy Atkinson, Aberdeen-based business development manager of Mattoli Woods plc, says: "We are delighted to support Charlie House and recognise the significant contribution it makes to the lives of many deserving families in the north-east of Scotland."

"From its inception, Mattoli Woods has always held a strong sense of corporate social responsibility and continues to believe in offering support to help the communities it serves as a company."

To find out more about Charlie House and its services please visit: <https://www.charliehouse.org.uk>



Thousands flock to the Deeside Local Food Festival

Over 3000 people descended on Cults Academy on Sunday 16th of September to sample the diverse array of gastronomic delights and activities on offer at the 4th Deeside Local Food Festival, in association with Kippie Lodge Sports and Country Club. Food and drink producers from across the North-East were on hand to present their artisan wares to the 3300 people who came through the festival's doors.

A staggering 62 produce stalls and food outlets took part in the event, 94% of whom hailed from the City or Shire. At the heart of the day was the local produce market, where stallholders showcased and sold their produce as well as shared their passion with equally enthusiastic festival-goers.

One of the highlights of the day was 'The Great Aberdeenshire Menu' Chef Demonstrations where four of the North-East's top chefs created a delicious four course menu. Kev Shand of McWilliam Aberdeen created a starter of Deeside partridge served with local black pudding and bacon lardons from Piggery-Smokery.

Next, the Chester Hotel's Kevin Dalgleish whipped up a fish course of roasted Stonehaven langoustine and confit chicken, while Ross Cochrane of Ballater's The Rothsay Rooms, followed with his main course of pan-basted loin of venison served with roast lentil beignet, sweet cherry puree, roast butternut fondant and rich game jus.

The Great Aberdeenshire Menu was rounded off with not one, but two mouth-watering desserts from Orry Shand of Entier, Westhill: a hot dessert selection of blackberry dishes, and a cold dessert of set sea buckthorn curd, meringue and yuzu doughnut.

Visitors also had the opportunity to find out about the story behind the brands, with talks from Aberdeenshire Highland Beef, Wild Food Stories, Glen Garioch Distillery and Wark Farm.

Children were well catered for at the Festival. As part of the Year of Young People 2018, lots of fun and interactive activities were on offer. Trainee Chefs from North East Scotland College (NESCol) ran hands-on cookery workshops, helping youngsters to make their own pizza, risotto, fajitas or burger.

Our main sponsor, Kippie Lodge, provided lots of indoor and outdoor fun for the children and were accompanied by a number of local groups including 1st Cults Brownies, St Devenick's Playgroup, Milltimber School Playgroup and Forest School, as well as the Cults Bielside Milltimber Community Council. Outside the farm-to-fork ethos was really brought to life in the Countryside Classroom on Wheels, as children had an encounter with farm animals and a local farmer. The chosen charity this year was Befriend a Child so even Kuddles the Kangaroo came along to the festival to help raise some funds.

Throughout the day The Street Food Café served up tasty treats to diners, while they enjoyed live entertainment from various music and dancing groups, including Cults Academy Ceilidh Group, Rock Choir, Chalmers Mackay Music School and the Sinclair School of Highland Dancing.

Thank you to everyone who came along, to everyone who contributed on the day, to our superb team of hard working volunteers, to Robertson Janitors who hosted us, to all the event sponsors, and in particular to our main sponsor Kippie Lodge, for their generous support.