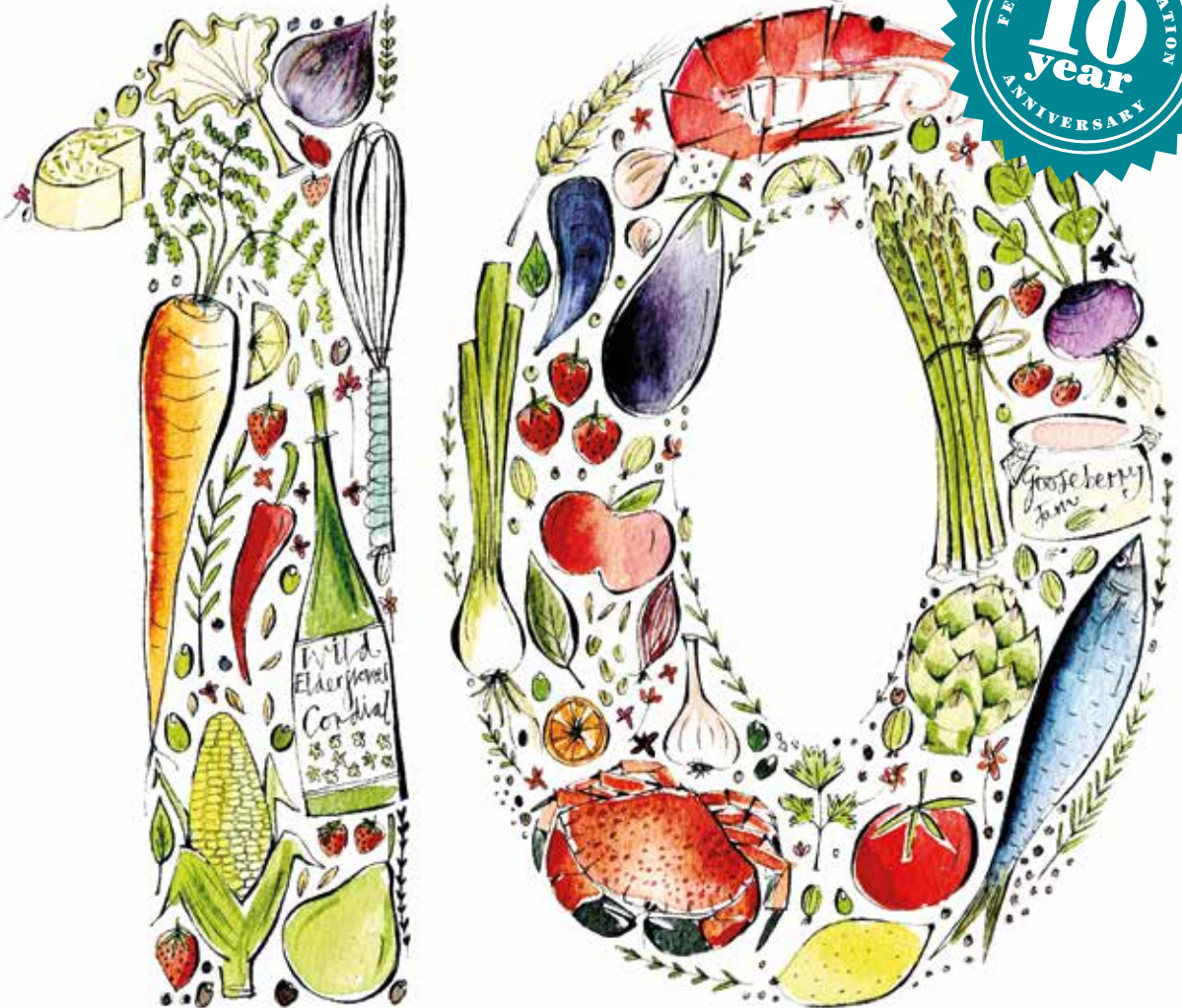


Aldeburgh FOOD & DRINK festival

26th September - 11th October

2015



Celebrating Ten Years

Over 90 local producers, two demonstration stages, pop-up bakery, hands-on masterclasses, a kids' zone, street food party and two weeks of fringe events presenting great food and drink across Suffolk.

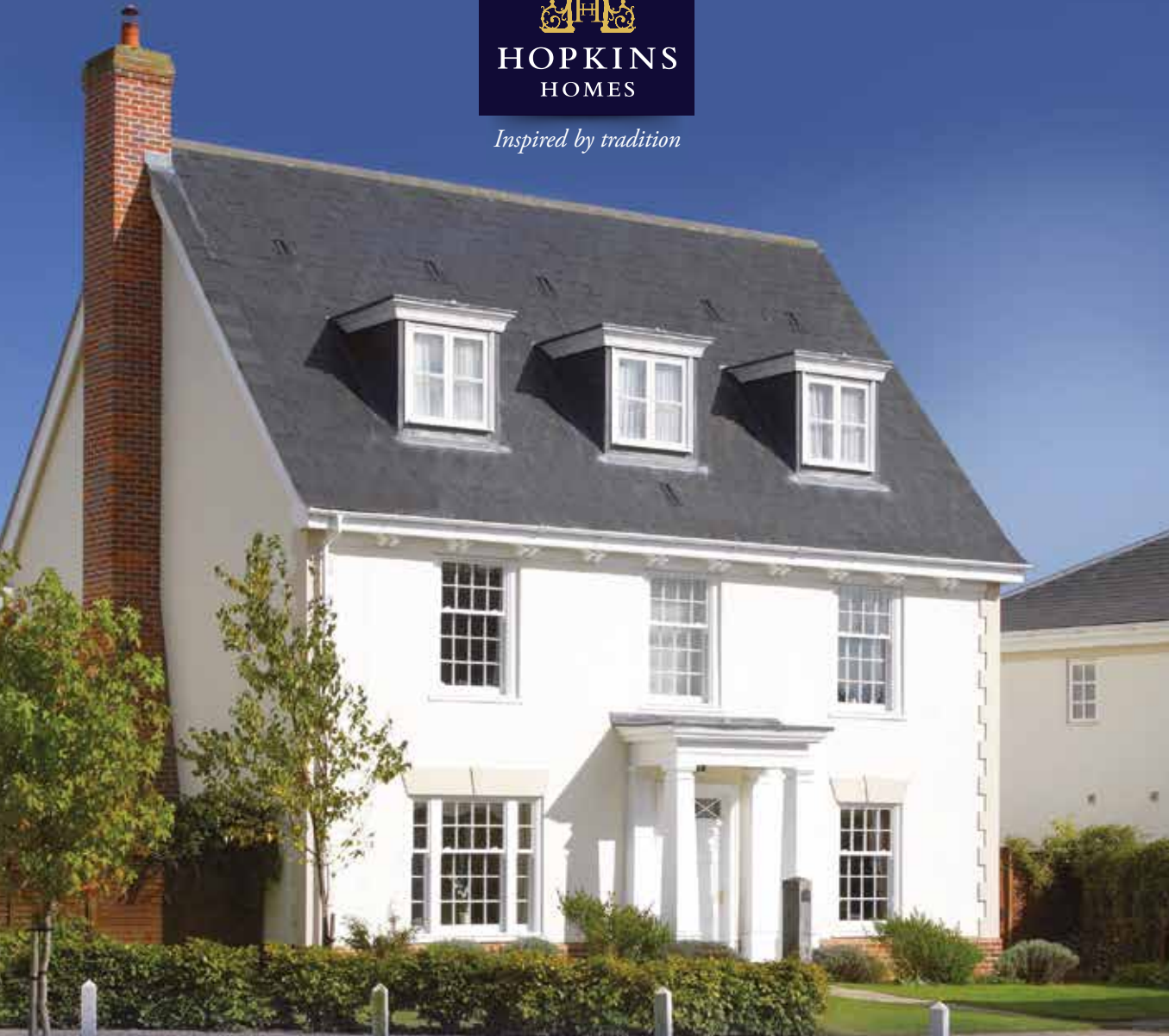
MAIN SPONSOR





**HOPKINS
HOMES**

Inspired by tradition



TRADITIONAL CHARACTER, CONTEMPORARY LIVING

If you're searching for a new home with traditional charm as well as all the internal features you desire for comfortable, convenient and stylish living, look no further than Hopkins Homes and Hopkins and Moore. We are East Anglia's leading developers, building collections of homes to exceptionally high standards, each one individually designed to complement its setting, be it town, village, countryside or coast.

hopkinshomes.co.uk › 01394 446860

Hopkins Homes builds traditional award winning homes throughout Suffolk, Norfolk, Cambridgeshire and Essex



Linking people, produce & places



2015 is the 10th anniversary of Suffolk's Aldeburgh Food & Drink Festival. It is now one of the nation's leading food festivals. From the beginning it has been a celebration of produce, people and place. Unlike many other food events, it has never been run for profit. Instead its purpose has always been to benefit the local food economy by showing our amazing food and drink to a wide range of visitors in the beautiful setting of Snape Maltings on the banks of the Alde.

Through the Festival itself and through its conferences and unique programme of Fringe events, it has provided a bridge of understanding between the people who buy our food and drink and the people who produce it – a link between local produce and the land and sea from where it comes.

We are very pleased that these benefits have been recognised officially and we are now a Not for Profit Community Interest Organisation. We are also very proud that the Festival and its Fringe have had a positive economic impact: surveys show that they bring approximately £2million annually into the local economy. The result is that Suffolk has become a food destination. More farmers and growers are diversifying into local food production, more businesses are opening, more shops, pubs, and restaurants, hotels and Bed and Breakfasts are selling local food and more jobs are provided.

The Festival's success is based on the excellence of our locally produced food and drink. But it is our faithful and generous sponsors who have underpinned it all. Adnam, Aspalls, Suffolk County Council, Suffolk Coasts and Heaths and TA Hotel Collection have supported us generously from the beginning, as have many other businesses and organisations. More recently the East of England Co-operative Society, Marriages the Millers and Tiptree have also become major sponsors. We are grateful to them all.

We are especially proud of our young producers, who mainly belong to well-established family food and farming businesses and who have introduced new energy and ideas. Last year we brought some of them together as a formal group to share information. They meet regularly and learn from each other – and we at the Festival learn from them. The Young Producer Group is very obviously filling a need and is something which could and should be replicated in other parts of the country and in other industries.

The Festival's home, Snape Maltings, is one of its greatest assets. There can be few lovelier settings for a festival than the Alde Estuary with its reed beds, marshes and wide horizons, framing the cluster of historic Victorian brick maltings, the home of Aldeburgh Music and its world-famous music festival. Until this year the Maltings belonged to John and Alesha Gooderham who helped start and run the food festival and were an essential part of its success. In 2015 they emigrated to Australia and the whole site is now owned by Aldeburgh Music, which has always given the food festival its enthusiastic support. Now, it will be more involved. Good food, good drink and good music are a natural combination. We look forward to the future!

Caroline Cranbrook
President, Aldeburgh Food & Drink Festival



Spread a little happiness with a new treat from Tiptree

When Tiptree decide to create a new spread it goes without saying that we'll only ever use the finest ingredients. Our new Salted Caramel Spread is no exception, with specially selected golden syrup, finest

double cream and natural Maldon® sea salt. It's delicious on toast, wonderful on waffles and rather tasty spooned straight from the jar. Why not treat yourself and help spread a little happiness of your own?



The preserve of good taste

WILKIN & SONS LIMITED TIPTREE COLCHESTER ESSEX CO5 0RF WWW.TIPTREE.COM

Tiptree Stage

SATURDAY 26th SEPTEMBER

- 10am
Peter Harrison & Kenton Hall Estate
Cookery Hub
- 10.45am
Thomasina Miers, Cook, Food
Writer & Television Presenter,
Co-founder and Executive Chef,
Wahaca Restaurants
- 11.30am
Anna Hansen, Chef Patron, The
Modern Pantry
- 12.15pm
Dhruv Baker, 2010 Masterchef
Winner
- 1pm
José Pizarro, Chef Patron, José and
Pizarro
- 2pm
Sarit Packer & Itamar Srulovich,
Honey & Co
- 2.45pm
Mike Keen, The Brewery Tap
- 3.30pm
Winner of the Marriage's Baking
Competition announced
- 3.35pm
Olia Herculides, Food Writer, Stylist &
Chef. Observer rising star 2015
- 4.20pm
Ursula Ferringo, Cook & Food
Writer

SUNDAY 27th SEPTEMBER

- 10am
Chefs from The Fifteen Apprentice
Programme-Jamie Oliver & Orford
Kitchen Garden Project Students
- 10.45am
Tim Kinnaird, Macarons & More
& Dhruv Baker, 2010 Masterchef
Winner
- 11.30am
Oliver & Alex Burnside, Plough &
Sail
- 12.15pm
Galton Blackiston, Chef Patron of
Michelin-starred Morston Hall
- 1pm
Rosie Birkett, Food Writer & Stylist
- 2pm
Luis Tryano, 2014 Great British Bake
Off Finalist
- 2.45pm
Adnams, Beer vs Spirits vs Wine

Sponsored by



TICKET PRICING

ADULT TICKETS
£8 for a day ticket
£14 for a weekend ticket
Both include a Festival
programme and cotton shopping
bag

CHILDREN'S TICKETS
Entry to the Festival is free for
children under 12

PARKING
Free parking will be available

Book
online
now!

*We are extremely
grateful to Emma
Crowhurst, Linda
Duffin, Mike Keen
and Peter Osborne
for compering
over the festival
weekend.*

What to look out for in **2015**

NEW PRODUCER AREA

Look out for this area to discover Suffolk's next big thing! All businesses are less than two years in production.

KIDS ZONE

We are excited to welcome the NFU 'Let's Talk Farming' Roadshow, Children can learn about food provenance as well as how and what types of food are produced in the UK.

ICE DEVELOPMENT KITCHEN

Three Master Chefs of Great Britain are on hand to talk ingredients, recipes and techniques. It's all about the food! Suffolk-based family business has been trusted by chefs and Michelin-starred establishments all over the UK and Europe, to bring cutting edge ingredients, equipment and technology into their kitchens. Discover what's beneath the tip of the ICEberg...

FESTIVAL FEAST

SATURDAY 26th
SEPTEMBER,
7.30PM - 10.30PM
Suffolk Street Food, bar and live
music from Addison's Uncle.
See page 17 for details.

BUY LOCAL



When you buy local produce from us, you know the producer is getting a fair price, you're protecting local jobs and your money is helping your local economy.

For the best local produce
Pop to the co-op



East of England Co-op Stage



WHICH STYLE / NATIONALITY OF FOOD IS YOUR FAVOURITE?

It's very hard to choose a favourite as it changes according to my mood, where I am in the world and what I fancy. But I adore bold, balanced flavours so Mexican, Vietnamese and Middle Eastern food strikes a chord with me.

WHAT DO YOU THINK WILL BE THE NEXT FOOD TREND?

I hope that rather than it being a passing trend, we'll see a move towards proper cooking done with relish, invention and abandon!

PLATES OR SLATES?

Always plates please.

WHAT FOOD DO YOU TURN TO FOR COMFORT?

Pasta - spag Bol or spicy puttanesca. Also chicken soups of all kinds. And really good bread and butter.

BEST AND WORST KITCHEN GADGET?

Worst is my crappy cheese grater, best is my Japanese Knife Company chef's knife - given to me by a lovely chef pal at my book launch.

FAVOURITE COOK BOOK, THE ONE THAT NEVER LETS YOU DOWN?

I really can't choose but I go back to Delia, Nigella, Nige, Elizabeth David and Ottolenghi again and again!

ONE PERSON YOU WOULD LIKE TO HAVE DINNER WITH (AND WHY)?

My late father, for obvious reasons and because he was the best eater! I would love to cook for him and hear his thoughts on my following his footsteps as a writer and glutton.

FOOD TRENDS YOU LOVE OR LOATHE?

I love our new propensity for new fusion foods like Mexican/Korean barbecue. I dislike the idea that we should feel guilty about eating certain food groups.

SATURDAY 26th SEPTEMBER

- 10am
East of England Co Operative Chef, Lee Bonner, West Street Vineyard, Coggeshall
- 10.45am
Aldeburgh Battle of the Chefs
- 11.30am
Jeremy Medley, Infusions4chefs
- 12.15pm
East of England Co Operative Chef, Robert Mace, The Sail Loft, Southwold
- 1pm
Emma Crowhurst, Food Writer, Chef & Teacher
- 2pm
Adnams, Beer vs Spirits vs Wine
- 2.45pm
Suffolk County Council Chef
- 3.30pm
East of England Co Operative Chef, Alan Paton, The Stoke by Nayland Hotel
- 4.15pm
Cocktail O'clock, The Crown at Woodbridge

SUNDAY 27th SEPTEMBER

- 10am
East of England Co Operative Chef, Bethany Foster
- 10.45am
Aldeburgh Battle of the Chefs
- 11.30am
East of England Co Operative Chef, Simon Cook, The White Hart, Hadleigh & Smugglers Catering
- 12.15pm
Tim Hayward, Writer, Broadcaster & Food Expert joins Gerard King, Salter & King, Aldeburgh
- 1pm
Suffolk County Council Chef
- 2pm
East of England Co Operative Chef, Emma Haines
- 2.45pm
David Grimwood, Chef Patron, The Froize Inn & The World Pidgeon Plucking Competition



Thank you to our President, Lady Caroline Cranbrook, to our directors Julie Field, Frances Hopewell-Smith, William Kendall, Tim Rowan-Robinson and Harry Young, and to our event organiser Jess Brown.

G
Gressingham
THE REMARKABLE DUCK PEOPLE

Dine in with duck

PICK UP YOUR FREE RECIPE BOOKLET FROM OUR STAND

www.gressinghamduck.co.uk

Other useful info..

FREE SHUTTLE BUS!

There will be a free shuttle bus service between Aldeburgh and Snape Maltings throughout the weekend of 26th and 27th September. Collections at 9.30am and every hour thereafter throughout each day from Barclays Bank, Aldeburgh, 9.35am Aldeburgh Church, 9.40am (Reades) Brickworks Saxmundham Road, then to Snape Maltings.

Departures on the hour from Snape Maltings. Final departure from Snape Maltings at 5pm on Saturday, 4pm on Sunday. Please note that there will be no shuttle running between 1pm and 2pm, i.e. last ride from Aldeburgh before lunch will be at 12.30 and next trip back from Snape at 2pm.

REFRIGERATED SHOP & DROP

Orwell Truck & Van are offering a refrigerated Shop & Drop service. Take your shopping to their stand, and it will be chill-stored whilst you continue to enjoy the Festival.

ALDEBURGH MUSIC GUIDED TOURS

Aldeburgh Music will open the doors to the Concert Hall throughout Saturday and Sunday, with free guided tours at midday and 2pm each day.

A FEW DETAILS

Regretfully, with the exception of guide dogs, no dogs will be permitted in the marquees.

Timings and personnel appearing are correct at the time of going to press but may vary.

There is a cash-back facility in the House and Garden shop at Snape Maltings.

The stunning **landscape** at Snape Maltings, home of the Festival. Explore, forage, enjoy!



Snape Maltings, home of the festival, loves...



The Martello Tower from **Pump Street Bakery** – a delicious lunch all wrapped up



2015 Farmers' Markets at Snape Maltings.
5th September
7th November
5th December
19th December

Crumb Pop Up Tea Garden

Visit Snapes secret garden for delightful sweet treats
11am - 4pm festival weekend



Renowned Suffolk chef Peter Harrison makes a wonderful variety of **pickles** – find them in our Fresh Food Pantry.

This pottery has the wow factor – not only does it look great but it perfect from oven to table. See the wide range in House and Garden.



Masterclasses

Come and discover your creative, foodie 'inner-self' with our fabulous selection of hands on masterclasses! Booking essential.

SATURDAY 26th SEPTEMBER

10am
Pane e focaccia, The Two Magpies Bakery. Festival Bakery. £10

10.30am
Kitchen 101, Mike Keen, The Brewery Tap. Oyster Bar. £10

11am
Wild Food Foray, Vivia Bamford. Meet by the Henry Moore Sculpture. £5

12pm
Gin Cocktail Masterclass, Adnams Head Distiller, John McCarthy. Oyster Bar. £5

12pm
Marvellous meringues, Anmar Odenda, The White Lion. Festival Bakery. £5

12pm
Eat Street, Mike Keen, The Brewery Tap, Oyster Bar. £10

1pm
Wild Food Foray, Vivia Bamford. Meet by the Henry Moore Sculpture. £5

1.30pm
Harvest Loaf, Tide Mill children's baking club, Bee Farrell. Festival Bakery. £2.50

2.30pm
Wild Food Foray, Vivia Bamford. Meet by the Henry Moore Sculpture. £5

2.30pm
Aspall Tutored Cyder Tasting. Oyster Bar. £5

3pm
Spice Masterclass, Dhruv Baker. Oyster Bar. £12

3.30pm
Bake like a Victorian, Martin Clarke. Festival Bakery. £10

4pm
Wild Food Foray, Vivia Bamford. Meet by the Henry Moore Sculpture. £5

SUNDAY 27th SEPTEMBER

10am
Middle Eastern Baking, Honey & Co. Festival Bakery. £10

10.30am
Kitchen 101, Mike Keen, The Brewery Tap. Oyster Bar. £10

11am
Wild Food Foray, Vivia Bamford. Meet by the Henry Moore Sculpture. £5

11.30am
Tapas, José Pizzaro. Oyster Bar £12

11.30am
Rye in baking, brewing and distilling, Adnams & Two Magpies Bakery. Festival Bakery. £5

12.30pm
Flavours of the Unexpected, Lunch with Diana Henry. Concert Hall Restaurant. £25

1pm
Wild Food Foray, Vivia Bamford. Meet by the Henry Moore Sculpture. £5

1pm
Macrons, Tim Kinnaird. Festival Bakery. £10

2.30pm
Aspall Tutored Cyder Tasting. Oyster Bar. £5

3pm
Wild Food Foray, Vivia Bamford. Meet by the Henry Moore Sculpture. £5

3pm
Mini Bread masterclass, Sue Hudson. Festival Bakery. £10

The Young Producers

The Suffolk Young Producers group is now entering into its second year and it's largely thanks to Lady Caroline Cranbrook and the rest of Aldeburgh Food and Drink Festival team that the group is proving to be such a success.

The Suffolk Young Producers group is comprised of newly established businesses wanting advice on how to grow their business and second generation family businesses keen to meet like-minded people in the area. Every member of the group is passionate about local food and the way it is produced and they do their best to promote their belief that 'Local is Best'.

“Every member of the group is passionate about local food and the way it is produced and they do their best to promote their belief that 'Local is Best'”

By Rebecca Whitehead,
Suffolk Young Producer

Over the past two years the group has grown closer together, learning about each other's businesses, sharing hints and advice on all the different aspects of their working lives.

One of the biggest adventures this year for the group was organised by Emily and Lucy McVeigh of Kenton Hall Estate. On the 30th May 2015 Kenton Hall hosted the very first Young Producers' Fair, which was a huge success and enjoyed by everyone who attended. Jess Brown, organiser of the Aldeburgh Food and Drink Festival, made sure that well-known food bloggers from London came to the Fair which helped to spread the message further afield. The next exciting event to look forward to is the Young Producers' Pop Up shop in London. The group will be renting a shop in London for a short period of time to promote their produce and the fantastic county which is home to the most amazing food.

All of the Young Producers will be at the Aldeburgh Food and Drink Festival this year so keep a look out for the Young Producers logo dotted around the show.

Any young producers who would like to set up their own business and would like to meet the group for some support, please contact Rebecca Whitehead from Lane Farm - rebecca@lanefarm.co.uk



JONATHAN CRICKMORE,
FEN FARM DAIRY



HENRIETTA INMAN,
CLEAN CAKES

WHAT'S HAPPENING IN THE FESTIVAL BAKERY?

Back by popular demand is the festival bakery, an exciting pop up in the heart of the Festival. Experience the hustle and bustle of a real bakery in action. And what a team of bakers we have this year, bringing you a variety of workshops in our fully equipped on-site bakery. The bakery will also showcase flour from Maple Farm, Marriage's and The Tide Mill which are all produced locally.

SATURDAY 26th

- 10.00am**
Two Magpies Bakery
Pane e focaccia masterclass
- 12.00pm**
Anmar Odenda, The White Lion
Marvellous meringues
- 1.30pm**
Bee Farrell
TRADITIONAL HARVEST LOAF
- Tide Mill children's baking club
- 3.30pm**
Martin Clarke
Bake bread like a Victorian

SUNDAY 27th

- 10.00am**
Honey & Co
Middle Eastern Baking
- 11.30am**
Fergus, Adnams Team & Two
Magpies Bakery
Rye in baking, brewing and distilling
- 1.00pm**
Tim Kinnaird
Macarons Masterclass
- 3.00pm**
Sue Hudson Bread Workshop
Mini Bread Workshop



As this year is our 10th anniversary we thought it was only right to have a celebration cake competition. Two classes, adults & juniors (10-16 years), so the battle is on to produce the best celebration cake.

See the website for an entry form
www.aldeburghfoodanddrink.co.uk

Supported by Marriage's



Waitrose Community Matters

waitrose.com/branchfinder

Every month we give our time and money to local communities. Each branch donates £1000 to be shared by three good causes that you choose.

Supporting the community
Celebrating the 10th anniversary of Aldeburgh Food & Drink Festival



 **Treating people fairly**
The Waitrose way

For further details of our producers, visit www.aldeburghfoodanddrink.co.uk

Exhibitors

Suffolk is a hive of food and drink production. We are lucky to have so many fantastic producers in our county with a few joining us from Cambridgeshire, Essex and Norfolk as well...

ADNAMS

Beer, wine, spirits, kitchenware and gifts from the Suffolk Coast

AILSAS'S COUNTRY CREAM FUDGE

Home-Made Fresh Cream Fudge

ALDER TREE LTD

Quintessentially British fruit cream ices, made by hand in Suffolk

ARABELLA REEVE

Parkers pig trough serving free-range Suffolk pig roast

ASPALL

Our family has been producing cyder, vinegar and apple juice in Suffolk since 1728

B CHOCOLATES

Artisan honey truffles and caramels from Suffolk coastal beekeepers

BARKERS OF SUFFOLK

A wide range of completely natural hand-made treats for dogs

BAYTREE PIZZA

Freshly made wood-fired pizza cooked in 90 seconds

BHAJIMAN

Cooking from scratch authentic Sri Lamkan & Indian dishes using Bhajiman spice kits

BONALLACK GREAT GRANOLA

An artisan producer of award-winning granola and other products

BOTANICA

Nursery specialising in home grown fruit trees and soft fruit

BOYTON OLD SCHOOL FARM AND KITCHEN

Savoury cooked fare – from the Farmhouse Kitchen

BRECKLAND ORCHARD

We make a lovely range of sparkling soft drinks

BRITISH SUGAR

Producer of sugar from sugar beet

CASA DE L'OLI

Producers of delicious, fresh, unique olive oils. Naturally exquisite flavours

COLCHESTER OYSTER FISHERY

Suppliers of the finest quality Shellfish

CORKERS CRISPS

Corkers are a quintessentially British hand-cooked crisp company

CRATFIELD BEEF

Quality local, home reared, dry-aged, grass fed beef and rose veal

CURRY PIE

Exotic curries from Asia all wrapped in a delicious pie

CURRY WITH LOVE

A beautiful range of hand-blended and authentic curry kits

DEEPMILLS COFFEE

Suffolk's gourmet coffee roasters, direct tea importers and chocolatiers

DELICIOUS-NUTRITIOUS

Amazing raw foods; workshops, events and expert nutritional advice

DJ WINES

Small boutique winery making premium country wines, mead and fruit liqueurs

DISCOVER VENISON

Quality local wild Venison and game

EAST COAST CHILLI CO

Producers of a mouth-watering range of award-winning sauces

EADT SUFFOLK MAGAZINE

Featuring the best of the county every month, including foods, arts, people, fashion and lifestyle

EAST OF ENGLAND CO-OPERATIVE SOCIETY

With a strong commitment to social responsibility and making a difference in the communities across its trading area

EASTFEAST

To know our world through a plot of land. Activities for children

EATS

Suffolk based education caterers running free kids workshops at the festival

EDWARDS CORDIAL

Deliciously different, entirely natural fruit and herb cordials hand-made in Suffolk

FAIRFIELDS FARM CRISPS

We make hand-cooked potato crisps all on our farm

FEN FARM

Raw milk and butter, makers of Baron Bigod cheese

FIELDING COTTAGE

Award-winning goats' cheese, meat and skincare products. Also cooking our delicious Billy Burgers for you to enjoy today

GRESSINGHAM FOODS

One of the leading duck and poultry producers in the country

HANDMADE BY HADLEYS

Award-winning hand-made ice creams and sorbets

HARRISONS BAKERY

Family run bakery based in Oulton Broad

HEDGEROW CORDIALS

Delicious, exciting and award-winning cordials, all of which are hand-made in Suffolk

HERBAL HAVEN

Live culinary, medicinal, aromatic and decorative herbs grown in pots

HIGH HOUSE FRUIT FARM

We grow a wide range of fresh fruit and make delicious apple juices

HILL FARM OILS

Extra virgin cold-pressed rapeseed oil and mayonnaises

HODMEDOD

Supply British-grown seeds, grains, beans and peas; in cans and as snacks

ICE-INFUSIONS CULINARY EXPERIENCE

Cutting edge ingredients, equipment and technology for professionals and home cooks

IMAGINATIVE TRAVELLER

Providing a wide selection of culinary tours

JAMES WHITE

Makers of brilliant non-alcoholic juices and cordials

KENTON HALL ESTATE LONGHORN BEEF & BURGER TRAILER

We pride ourselves in producing quality Longhorn beef you can trust from field to fork

KIN KNIVES

Family run Suffolk business importing a range of high quality and bespoke Japanese Kitchen knives

LANE FARM SUFFOLK SALAMI

Family farming business creating wonderful salami, chorizo, dry-cured bacon and pork products

LUCY'S DRESSINGS

Making award-winning dressings and marinades from Suffolk

MAPLE FARM KELSEA

Local organic produce including eggs, vegetables, flour and honey

MARSH PIG

Hand-made British charcuterie using free-range pork

MARRIAGE'S

Family run flour millers W & H Marriage's & Sons have been producing superior quality flour since 1824

MAXIMUS SUSTAINABLE FISHING

Provide the very best quality fish from day boats. All caught or produced in a low impact ocean friendly way

MR BEES

We produce excellent Suffolk honey and natural beeswax cosmetics

MRS BENNETT'S PICKLES & CHUTNEYS

Award-winning pickles and chutneys beautifully packaged

MUNCHY SEEDS

Delicious blends of savoury, spice and sweet roasted seed snacks

NAHIDA'S

Home-made Indian pickles & chutneys

NATURORANGE

Fresh Spanish oranges directly from our farm to your home

NEWBOURNE FARM SHOP

Small family-run farm producing the freshest salad and vegetables

NEWLANDS CHEESE STRAWS

An "ex-strawdinary" range of scrumptious cheese-straws, made to an original family recipe

NORFOLK SAFFRON

Home-grown exceptional quality saffron. Delicious, innovative, saffron products

NORFOLK & SUFFOLK SPECIALITY FOODS

The finest condiments, all hand-made in East Anglia from the highest quality ingredients

ORFORD KITCHEN AND GARDEN FOUNDATION

Teaching children the life skills of cooking and gardening

ORWELL PARK SCHOOL

Independent day and boarding prep school ages 21/2 to 13, running free children's activities

ORWELL TRUCK & VAN

Orwell Truck & Van are the Mercedes-Benz and Fuso Canter commercial vehicle dealer for East Anglia.

P.A. MOBBS & SONS

Producers of traditionally reared free-range turkeys and guinea fowl

PADDY & SCOTT'S

Slow roasted coffee

PETITE & SWEET

Suffolk-based chocolatiers, producing bars, lollies, sauces and chocolate gifts

PINNEY'S OF ORFORD

Long-established, traditional oak smokehouses, specialising in the smoking of fish

PUMP STREET BAKERY

A small family-run bakery, specialising in sourdough bread, hand-made pastries and bean-to-bar chocolate

PURELY PESTO

Hand-made soups, sauces and dips made by chefs in Suffolk

REAL LEMONADE

The fresh taste of summer with freshly squeezed lemons

RED CHILLI KITCHEN

Producing authentic Vietnamese marinades, pastes, jams and dressings

RSPB

Visit us and help give nature a home

SALTER & KING

A contemporary butchers shop with traditional values in Aldeburgh

SAMPHIRE

Award-winning food from our small holding

SCARLETT & MUSTARD

Dressings, marinades, infused oils and fruit curds

SIMPERS OF SUFFOLK

Supplying local sustainable fish and shellfish from our boats and others

STOKES SAUCES

Great tasting Sauces, Ketchups, Dressings and more for all occasions

ST PETER'S BREWERY

Award-winning range of traditional and innovative beers and ales

SUFFOLK COAST & HEATHS (AONB)

Suffolk Coast and Heaths Area of Outstanding Natural Beauty champions the landscape for those who live in, work in and visit the area

SUFFOLK COUNTY COUNCIL

Proud to be showcasing local food, drink and agriculture which are key to Suffolk's economic growth

SUFFOLK FARMHOUSE CHEESES

Hand-made cheeses from the creamy milk of our own Guernsey cows

SUFFOLK MEADOW ICE CREAM

Luxury ice-cream from the Strachan family, Rendham, made in Suffolk

SUFFOLK SMOKEHOUSE AND DELI

Traditional and contemporary, smoked and chilli smoked produce

SUFFOLK WILDLIFE TRUST

Your local friendly experts delivering nature reserves, learning, advice and campaigns

SUTTON HOO FREE RANGE AND ORGANIC CHICKEN

A traditional breed of chicken slowly grown in a truly free-range environment

SYMS PANTRY

Syms bacon jam, one taste is all you need

THE ARTISAN SMOKEHOUSE

Small family run and owned award-winning smokehouse in Falkenham

THE CAKE SHOP BAKERY WOODBRIDGE

3rd generation artisan bakers from Woodbridge

THE CREPERIE WHIPP & FLIPP

A local creperie using local products

THE DOTTY BAKERS

Locally produced baking mixes, using high quality ingredients

THE ENGLISH WHISKY COMPANY

English single malt whisky from England's oldest registered whisky distillery

THE FLYING CHEF

Home-made traditional chargrilled sausages and legendary hot sweet chilli relish

THE FISH HUT

Award-winning mobile catering serving Suffolk's finest Fish and Chips

THE FROIZE

Glorious 'Gloria!', Fabulous Suffolk festival food! - Deeeelicious

THE SUFFOLK COFFEE COMPANY

Provides this unique experience of the finest slow-roasted coffee available

THE SUFFOLK PATE COMPANY

Home-made pâtés using the finest ingredients

THE WHEATEN MILL

A family-run business producing quality home-made cakes and bakes

TIPTREE

The most traditional of English jam makers

TWO MAGPIES BAKERY

Artisan bread, cakes and pastries.

VALLEY FARM VINEYARDS

Producers of quality English wines

WILD MEAT COMPANY LIMITED

Suppliers of healthy natural meat from the Suffolk countryside

WOODBRIDGE TIDE MILL TRUST

Only working tide mill and a visitor's attraction, producing stoneground wholemeal flours

YEMEN TASTE

Bringing delicious flavours from the Middle East

YUM YUM TREE FUDGE

Luxury fudge, gluten free. We now have Vegan/diabetic options

fancy a pint?



Barrell&Sellers
Quality English Beer

With the increasing number of microbreweries around there are many ways to describe this beer phenomenon - Craft Ale, Artisan Beer, Real Ale... New Suffolk-based brewers Barrell & Sellers prefer to think of it as English Beer... plain and simple.

Martin Barrell and Amanda Sellers started work on their brewery in 2013, converting outbuildings on their 16th century farm in the Waveney Valley.

The rural location was a key factor as they brew traditional, 'easy drinking' beers to appeal to the local rural community and beyond.

"They don't suffer fools in this part of the world but thankfully our beers passed muster with the regulars in the local pubs. Indeed one local watering hole has just notched up ten thousand pints in just over a year."

Using only local barley and English grown hops, Barrell & Sellers produce both cask and bottled ales. Their four beers are rich and malty but never 'over hopped'. Keeping with tradition they use pint bottles, once a common sight but now a rarity.

The bottle conditioned beers are made to taste as close to draught ale as possible. Live yeast creates a secondary fermentation resulting in softer carbonation.

In 2014 two of their bottled beers, Best Bitter and India Pale Ale, won Gold Medals from SIBA (Society of Independent Brewers) East Region. This year Barrell & Sellers have also won national awards for their label designs.

The couple made their business debut at the Aldeburgh Food and Drink Festival in September 2014 as part of the 'New Producers' group and now their beers are now available in Fortnum & Mason in London. This year they are launching a new Port Stout for Christmas and will preview it at the Festival in September.

"We aim to brew no nonsense, quality English Beer... the sort of thing you don't discuss, you just enjoy"



Barrell & Sellers... with names like that, it had to be!

Barrell & Sellers beers are available online at www.barrellandsellers.co.uk



Book signings at the Festival Bookstall

Once again the Aldeburgh Bookshop will be bringing a selection of the top cookery titles to the Festival. Here are just some of the latest cookbooks by the Festival chefs who will be demonstrating their recipes and signing their books.



SPICE: LAYERS OF FLAVOUR Dhruv Baker

Dhruv Baker won Masterchef in 2010 for his deft use of spices and flavouring. Mexican-born and Indian-raised, his win enabled him to leave his job in media and devote his career to cooking. Here, in his first book you can share his passion for spices.



A LOT ON HER PLATE Rosie Birkett

Food blogger and food stylist Rosie Birkett uses simple, seasonal ingredients in a fresh and imaginative way. These delicious and healthy recipes appeal to modern tastes.



THE MODERN PANTRY COOKBOOK Anna Hansen

Anna Hansen has established her reputation for exciting, innovative fusion food, combining exotic tastes in everyday dishes, at her critically acclaimed restaurant, The Modern Pantry, in Clerkenwell.



MAMUSHKA: RECIPES FROM UKRAINE AND BEYOND Olia Hercules

Olia's book Mamushka is a celebration of the food and flavours of the 'Wild East'—from the Black Sea to Baku and Armenia to Azerbaijan. Fresh, flavourful and unexpected dishes from the Observer's Rising Star of 2015.



HONEY & CO: THE BAKING BOOK Itamar and Sarit Packer

Not just for desserts, this is baking for all hours.



MARSHMALLOWS: 100 MOUTHWATERING MARSHMALLOW TREATS Tim Kinnaird

Paediatrician turned self-taught master patissier, Dr Tim Kinnaird's exquisite macarons and cakes are to die for. His beautiful Art Nouveau shop in Norwich's Royal Arcade sells his delicious treats and he also runs cookery classes.



CHILLI NOTES: RECIPES TO WARM THE HEART Thomasina Miers

Thomasina Miers is a popular regular at the Aldeburgh Food and Drink Festival. She is co-founder of the successful Wahaca Mexican restaurants. Just as she changed people's idea of Mexican cooking, so here in her latest book, Chilli Notes, she challenges the perceived notion of chillis, using them not just for heat but for deeper, fuller flavours.



JOSÉ PIZARRO'S SPANISH FLAVOURS José Pizarro

Highly acclaimed Spanish cook Jose Pizarro celebrates the wonderful ingredients that Spain has to offer. His books present classic Spanish dishes, but with twists and modern interpretations.



BAKE IT GREAT Luis Troyano

Finalist in the Great British Bake Off 2014, Luis Troyano has the knack of taking the simplest ingredients and making them delicious and spectacular. His new book appeals to all levels of bakers and demystifies the art of baking.

FESTIVAL

FEAST

SATURDAY
26th SEPT
7.30-10.30pm

SHARE A DRINK AND DELICIOUS LOCAL FOOD WITH EVERYONE WHO'S PART OF THE WEEKEND FROM CELEBRITY CHEFS TO FOOD AND DRINK PRODUCERS.

Not to be missed indoor street food feast, a celebration of Suffolk finest producers all married together in a relaxed street food style event.

Great entertainment from Addison's Uncle a 'stampy' English Folk band based in Norfolk. Since finding out about becoming an Uncle, singer-songwriter Philip Pearson has been writing his 21st century folk story; telling honest, personal stories of family, friends, childhood, home and his native Norfolk coastline. Accompaniment comes in the form of an ever growing array of talented and patient musicians; with Philip singing, strumming and kicking, Georgia Shackleton on fiddle and vocals, Aaren Bennett on guitar & vocals, Nic Zuppardi on mandolin, James Maas on ukulele & Joe Hartley on bass.

Why not head to the Plough and Sail for a few pre-feast drinks.

TICKETS:

£5 - entrance only

£12 - entrance and three dishes of your choice

Available online www.aldeburghfoodanddrink.co.uk



MENU

Euphoria Beans

- 1 - classic fresh baked English beans
- 2 - with chunks of fab chorizo & Manchego cheese
- 3 - honey roast Sutton Hoo chicken & cheddar cheese
- 4 - Italian artichoke hearts, quail eggs & parmesan

Cooks Shed Vegetarian Mezze

A rainbow of colour and taste with this all vegetarian option

Goan Curry Shack

Chicken and vegetable curries infused with coconut, chilli and fresh lime. Served with rice

Local Gone Global

Best of Suffolk ingredients with worldly tastes

Froize-at-the-Feast

Pitta pocket filled with salad, hummus, minted yoghurt and some very scrummy 'North African' influenced venison

The Fish Hit

Delicious fresh local mussels

Suffolk Coffee Co.

Fresh, slow roasted coffee

Bar



ICE

COOK SCHOOL & SHOP LANDS IN SUFFOLK!



In a world of television cookery programmes, insights into professional kitchens and an appetite to learn the secrets of your favourite chef, we at Infusions Experience have created a professional development kitchen and cook school that gives unprecedented access to the culinary art.

Our Suffolk based family run business has been supplying chefs and home cooks a magical array of ingredients, equipment, support and knowhow for over a decade. We supply some of the best chefs in the UK and are fortunate to work with them and other chefs around the world to bring innovation and ideas to everyone.

WHAT MAKES US SPECIAL?

Our state of the art kitchen is an open and comfortable space to learn, from the simplest to the most complex of techniques, with a highly skilled and talented group of chefs, three of which are Master Chefs of Great Britain. We have crafted our classes and workshops to suit all skill levels. see what's on by hitting our website at www.icecookschool.co.uk and get cooking...

Like an ICE-berg, where the mass is well hidden from view, ICE is not only an amazing space to learn but has a cook shop too! Our world ranked top 50 food website www.infusions4chefs.co.uk is now available in ICE cook shop attached to our cook school. Come touch, feel and see first-hand the exciting ingredients, tools and everything you need for your kitchen and dining room. All this is backed up with access to what we have learnt and experienced over the past decade and to share tips, recipes and advice from our experienced team here.



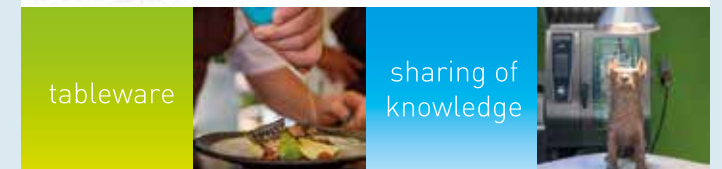
WHAT MAKES US DIFFERENT?

ICE "Infusions Culinary Experience" is fast becoming the destination we always hoped, and secretly knew, it would be. A place of sharing, learning and knowledge. Chefs are coming to inspire themselves, their brigades and try new products and techniques.

We've had some amazing visitors like Adam Bennett, Head Chef at The Cross, Kenilworth who represented the U.K. at the 2015 Bocuse d'Or in Lyon, the world's most prestigious culinary competition. Adam came to spend the day with Jeremy Medley and develop ideas and thoughts he would be taking to France with him.

Many others have visited ICE since it opened and sampled our kitchen, which does it just a little bit differently. Everybody from Development Chefs of major U.K. brands to Michelin starred Chefs to colleges and their students and our beloved customers. We can now offer everything from bespoke classes that are tailored to your specific requirements to off the shelf classes that cover just about any aspect of kitchen life for both professionals and home cooks alike. See our websites at www.infusionsexperience.co.uk or pop in and find out what all the fuss is about...

ICE Cook School & Shop
2 Lundy Court,
Rougham Industrial Estate
Bury St Edmunds
Suffolk IP30 9ND





Gerard with Martin Durie's organic Red Poll cattle

Eat less meat but make it good meat!

memories. 'It was an extraordinary place,' he says. 'Full of wonderful characters and steeped in tradition. There was even a 'butchers language' which I learnt from my dad - it reversed words to keep the interlopers out.'

His father had three shops in North London and the customers came from far and wide. 'Back then, Hackney and Islington were very culturally diverse. Customers cooked from a global cuisine so my father had a great understanding of culinary traditions from all over the world - Turkey, India, the Caribbean, the Middle East... to name a few.'

This early diversity has given him an open-minded approach to his work. 'We're not scared to promote some of the more difficult cuts - backed up with sound cooking advice - and we love to try new things. For example, we've got a 55 month-old Lincoln Red hanging in our fridge when most cattle is slaughtered at 12-20 months. It's an experiment but I think it should taste good. I've got some beef-lovers chomping at the bit to try it, but it needs to hang for a long while so they'll have to wait!'

For Gerard, the relationship between farmer, butcher and customer is paramount. 'It's all about trust,' he says. 'We only work with a few like-minded farmers so are often out in the field, gaining real knowledge of the animals we are choosing - knowledge we can pass on to our customers first-hand. I think it's quite a rare combination,' he adds as an afterthought, '- to know both the animal you're selling and exactly how to get the best from it.' Hear-hear.

GERARD'S MUST-HAVES FOR GOOD BEEF:

- **Marbelling.** This is hard to achieve in some traditional breeds, but the Lincoln Red has lots of it.
- **Creamy yellow fat.** Common in the best pasture-fed animals.
- **A rich, dark red colouring.** This deep, dull hue is only achieved by proper hanging and ensures good flavour and texture.

It's unusual to hear a butcher extolling the virtues of eating less meat. But Gerard King, head butcher and owner of Salter & King in Aldeburgh, is advocating just that.

'We're recovering slowly from the supermarket age but I still think we need to shift our focus,' says Gerard. 'Meat should be a treat. If we eat it less often then we can choose to buy the best meat we can find: pasture-fed, slow-grown, traditional breeds with the highest welfare standards that have been expertly butchered and hung to perfection.'

Gerard is evangelical about good meat, but then butchery is in his blood - he comes from a long line of East London butchers and counts visits to Smithfield Market as some of his earliest childhood

To buy traditional-breed, organic and free-range meat from Salter & King, phone or visit the Aldeburgh shop, or buy on-line - free nationwide delivery.

Salter & King,
107-109 High Street,
Aldeburgh
01728452758
www.salterandking.co.uk

Fringe Events

For more details and bookings please visit the individual websites for each event or go to www.aldeburghfoodanddrink.co.uk

6th SEPTEMBER



Walk With a Fork
10am - 4pm - £15pp under 5's Free

Ormiston Families are proud to bring you an eight-mile walk around the splendid location of Helmingham Hall - with a twist. Suppliers of local produce have created little food-stops - feasts for the eyes as well as the stomach along the way.
t: 01473 705034
e: enquiries@ormiston.org
w: www.ormiston.org/walkwithafork

10th SEPTEMBER



The Bell at Sax Red Poll Beef Supper & Farmer Talk
7pm - 9:30pm - £29.95

4 Course Red Poll Beef Supper and Farmer Talk with Clarke's of Bramfield.
t: 01728 602331
e: info@thebellatsax.co.uk
w: www.thebellatsax.co.uk

20th SEPTEMBER



Bread Workshop - comforting bread
11am - 3pm - £65

Using flour from Marriages Mill and other local ingredients, Sue Hudson's bread workshop is an informal, hands-on four hour event where you will be guided through the process of making 4 different loaves by hand.
t: 01379 688374
e: info@breadworkshops.co.uk
w: www.suffolkfoodhall.co.uk/events

The events promoted by us are run by independent organisers and we can have no responsibility for the management of the event. We do our best to keep all of our information as up-to-date as possible but we strongly advise you to check event details with the organiser in advance. Participation in the events is at the risk of those attending.



Sandcastles, Fish & Chips!
11am - 3pm - Free

Southwold Pier is hosting a sandcastle building competition for all the family. Free buckets and spades will be given to all entrants plus a free kid's fish & chips will be given for every paid adult Fish & Chips at our Beach Cafe.
t: 01502 722105
e: admin@southwoldpier.co.uk
w: www.southwoldpier.co.uk

26th SEPTEMBER



Festival Feast
7:30pm - 10:30pm - £5 or £12

The Feast will create a street party atmosphere indoors so we can party in the warm and dry! There'll be live music from Addison's Uncle, street food from Suffolk producers and plenty to drink.
t: 01728 685445
e: info@aldeburghfoodanddrink.co.uk
w: www.aldeburghfoodanddrink.co.uk

29th SEPTEMBER



More about fishing than you probably wanted to know!
11am - 2pm - £18.50

Rob Mabey will give a talk and demonstration about the local fishing methods and their rich history in Aldeburgh life, to include lunch.
t: 01728 452011
e: info@regattaaldeburgh.com
w: www.regattaaldeburgh.com

30th SEPTEMBER



Historic Strolling Discussion & Lunch
11am - 1pm - £12.50

Join us at Snape Maltings for a tour of the site and strolling historical discussion followed by lunch in cafe 1885.
t: 01728 688303
e: suep@snapemaltings.co.uk
w: www.snapemaltings.co.uk



Cream Tea Camper
2:30pm - 5pm - from £14.95

Book for this wonderful event, sit outside on Moot Green next to a campervan and enjoy amazing afternoon teas.
t: 01728 452720
e: info@whitelion.co.uk
w: www.whitelion.co.uk



The Whole Bird - An Evening with Sutton Hoo Chicken
6:30pm - 9pm - £15

Collaborating with local producer Sutton Hoo chicken. This evening demonstration with chef Peter Harrison, will inspire you to try new recipes and rediscover the true taste of chicken.
t: 01728 862062
e: thefoodhub@kentonhallestate.co.uk
w: www.kentonhallestate.co.uk

1st OCTOBER



Munchy Seeds factory tour
2pm - 3pm - Free

Come for a wonder around our factory, watch our tasty seeds being roasted & packed. Enjoy a cuppa while you sample our Munchy Seeds here in Leiston.
t: 01728 833004
e: lucinda@munchyseeds.co.uk
w: www.munchyseeds.co.uk



St Jo's Tea Party
4pm - 5:30pm - £5 Donation

We are excited to welcome you to St Joseph's College, Ipswich to join us for our St Jo's Tea Party.
t: 01473 694553
e: j.hamp@stjos.co.uk
w: www.stjos.co.uk



Seasonal Supper Cookery Club
6.30pm - 9pm - £15

An evening course for those that are short of time but don't want to compromise on cooking delicious food.
t: 01728 862062
e: thefoodhub@kentonhallestate.co.uk
w: www.kentonhallestate.co.uk



Aldeburgh Progressive Supper
6.45pm - 10.30pm - £39.50

Take part in a unique dining experience with each course taken at a different restaurant in Aldeburgh. The Progressive Supper starts at 6.45pm with drinks at the Brudenell Hotel and continues with a course at the White Lion Hotel, Regatta and Lighthouse restaurants.
t: 01728 452720
e: info@whitelion.co.uk



Quiz and Supper Night
7pm - 10pm - £20

Join us at The Plough and Sail for a fantastic quiz and supper night! Battle it out with a six-round food and drink-themed quiz, which will be accompanied by nibbles and a set menu.
t: 01728 688413
e: alexburnside@hotmail.com
w: theploughandsailsnape.com

2nd OCTOBER



Guided Farm Walk Around Maple Farm
10:30am - 12:30pm - Free

A tour by the owners, visiting the organic market garden, traditional stone flour mill, flocks of free-range hens, Middle White pigs and more. Free refreshments served prior to walk.
t: 01728 652000
e: info@maplefarmkelsale.co.uk
w: www.maplefarmkelsale.co.uk



10
Make your own pizza!
6:30pm - 9pm - £25
 Come along to the bakery and learn how to mix sourdough pizza dough, hand throw your pizza base, top it using some of the ingredients from our delicious pizza menu, stone bake it in our deck oven and then enjoy eating it with a glass of wine or soft drink.
 t: 01502 726120
 e: info@twomagpiesbakery.co.uk
 w: twomagpiesbakery.co.uk



5
Have your cake and eat it with Britain's Best Bakery!
6:30pm - 9pm - £15
 The evening will include baking demonstrations by David and Lindsey, who will guide you through the art of baking bread and creating lovely cakes and bakes. The evening will feature both simple and complex baking techniques and a range of classic recipes, it is the perfect introduction to the world of baking.
 t: 01728 862062
 e: thefoodhub@kentonhallestate.co.uk
 w: www.kentonhallestate.co.uk



3
Behind the Scenes at the Hodmedod Bean Store
7pm - 9pm - £10
 We'll be rolling up our big warehouse door, clearing a space and inviting you to see how we work and why we do what we do. You'll hear about our new crop trials, meet some of the farmers we work with, taste new products and then join us for a delicious Bean Feast.
 t: 01986 467567
 e: hello@hodmedods.co.uk
 w: hodmedods.co.uk

3rd OCTOBER



6
A celebration of our Local Food and Drink
10am-4pm - Free
 Tastings, promotions and a chance to meet some of our producers.
 t: 01986894754
 e: foodgloriousfood@earshamstreetdeli.co.uk
 w: www.earshamstreetdeli.co.uk



6
Petite & Sweet Ltd - Chocolate Workshops for Adults
10am - 12pm - £45
 In this 2hr workshop we will guide you through the process, of tempering chocolate, making a ganache, hand-rolling truffles and piping truffle shells.
 t: 07908 200179
 e: sales@petiteandsweet.co.uk
 w: www.suffolkfoodhall.co.uk/events



4
Passionate about Venison
10:30am - 4pm - Free
 Come & meet the husband & wife team known as Truly Traceable and find out what's involved in the making of their award-winning pies. Kindly hosted by The Thoroughfare Deli in Halesworth.
 t: 07787 373205
 e: trulytraceable@btinternet.com
 w: www.trulytraceable.com



7
Petite & Sweet Ltd - Chocolate workshops for children
2pm - 4pm - £17
 The children will have a great time hand rolling chocolate truffles, designing and piping a chocolate lolly and making a mini chocolate pizza choosing from a variety of delicious toppings.
 t: 07908 200179
 e: sales@petiteandsweet.co.uk
 w: www.suffolkfoodhall.co.uk/events

4th OCTOBER



2
Apple Day, Flatford Mill RSPB garden
11am - 2:30pm - Free
 A celebration of apples, meet producers, 300 varieties of fruit, apple pressing and apple games The RSPB staff will be on hand to explain how orchards support a wide range of wildlife and there will be tours of the new Willy Lotts edible garden.
 t: 01206 230425
 e: info@apricotcentre.co.uk
 w: www.apricotcentre.co.uk/events/courses-and-events



8
Autumn Bread Workshop
11am - 3pm - £65
 Join Sue Hudson of Bread Workshops to bake an array of lovely loaves, such as sesame, carrot and fennel naan breads, silky milk loaf, fig and honey buns, walnut and honey plaited loaf, spelt split tins.
 t: 01728 862062
 e: thefoodhub@kentonhallestate.co.uk
 w: www.kentonhallestate.co.uk



5
Open Farm, Fen Farm Dairy
12pm - 2pm - Free
 A great opportunity to visit this fantastic family run dairy, get a peek behind the scenes of what's really happening on a working farm see the cows up close and personal.
 t: 01986 897128
 e: hello@fenfarmdairy.co.uk
 w: fenfarmdairy.co.uk



11
Cream Tea Camper
2:30pm - 5pm - from £14.95
 Book for this wonderful event, sit outside on Moot Green next to a campervan and enjoy amazing afternoon teas.
 t: 01728 452720
 e: info@whitelion.co.uk
 w: www.whitelion.co.uk/events.aspx



12
JUST EAT IT - A FOOD WASTE STORY (PG)
3pm - 5pm - £5.50 - £8.30
 Filmmakers and food lovers Jen and Grant dive into the issue of waste from farm, through retail, all the way to the back of their own fridge.
 t: 01728 454884
 e: info@aldeburghcinema.co.uk
 w: www.aldeburghcinema.co.uk



13
Cheesy Disco, Pizza Al Fresco
6pm - 10pm - £20
 An evening of cheesy disco music accompanied by a selection of wood fired pizzas, Italian beer and Gelato ice creams.
 t: 01394 382428
 e: thetablewoodbridge@hotmail.co.uk
 w: www.thetablewoodbridge.co.uk

7th OCTOBER



9
Macarons and marshmallows
9:30am - 1pm - £45
 You'll make delicious macarons of all colours, have lots to take home and even freeze to give as gifts for Christmas, you will also see us demonstrate how to make another sweet treat, Marshmallows.
 t: 07967 212096
 e: emmacrowhurst120@gmail.com
 w: www.emmacrowhurst.co.uk



7
Suffolk Young Producers' Dinner
7pm - 9pm - £25
 Join our Young Producers for a fantastic four-course dinner, using locally sourced produce. Hosted by The Plough and Sail in Snape.
 t: 01728 688413
 e: alexburnside@hotmail.com
 w: theploughandsailsnape.com



8
Taste the World
7pm - 10pm - £15
 Join us for an evening of global cuisine and travel inspiration! Hosted by renowned chef Peter Harrison and Imaginative Traveller, the ticket price will include a variety of global food tastings, travel slideshow and a complimentary drink on arrival.
 t: 01728 862204
 e: helen@imtravnet.com
 w: www.imaginative-traveller.com



14
JUST EAT IT - A FOOD WASTE STORY (PG)
7.30pm - 9.30pm - £5.50 - £8.30
 Filmmakers and food lovers Jen and Grant dive into the issue of waste from farm, through retail, all the way to the back of their own fridge.
 t: 01728 454884
 e: info@aldeburghcinema.co.uk
 w: www.aldeburghcinema.co.uk

8th OCTOBER



10
Street Food Cookery
6:30pm - 9pm - £15
 In this evening demonstration we will show you how you can make the most of fresh produce from the garden to create meals that offer something completely different - expect bold flavours and quick recipes.
 t: 01728 862062
 e: thefoodhub@kentonhallestate.co.uk
 w: www.kentonhallestate.co.uk



9
Masciarelli Estate Wine Dinner
7pm - 10pm - £45
 Enjoy a 3 course meal served with an accompanying range of Masciarelli Estate wine. This night promises to be full of laughter as well as knowledge.
 t: 01728 452071
 e: info@brudenell.co.uk
 w: www.brudenellhotel.co.uk



10
10 mile food and wine dinner
7:30pm - 10:30pm - £40
 A four course menu entirely comprised of food and wine sourced within a 10 mile radius of Fressingfield.
 t: 01379 586247
 e: foxandgoose@uk2.net
 w: www.foxandgoose.net

9th OCTOBER



2
Guided Farm Walk
4pm - 6pm - Free
 Come and view our family-run poultry and beef farm, see the chickens laying eggs, get close to our Red Poll cows and other livestock and experience the sights and sounds of a Suffolk farm in autumn.
 t: 01728 628762
 e: jameswells@btconnect.com

For more details and bookings please visit the individual websites for each event or go to www.aldeburghfoodanddrink.co.uk



6
Evening at the Winery
6:30pm - 8pm - £9.50
 Guided tour of the small micro winery with the wine maker Derek Jones followed by tasting of four fruit wines, a mead and four liqueurs accompanied by a plate of Suffolk produce.
 t: 07882 649833
 e: derekjones@dj-wines.com
 w: www.dj-wines.com



11
Wine and food pairing evening
7pm - 10pm - £34
 Our Head Chef, James Finch, will serve a three course menu inspired by local farms and our neighbouring countryside and Everich Wines will be hosting the evening.
 t: 01728 648777
 e: info@westletoncrown.co.uk
 w: westletoncrown.co.uk



15
The Shuck Shack
7pm - 10pm - Various
 Bespoke Events will be serving up a delicious seafood menu at the Woodbridge Tide Mill. Booking is essential.
 t: 01394 411025
 e: enquiries@bespoke.events
 w: www.thewoodbridge-shuck.org.uk



16
Surf, Turf and Jazz
7:30pm - 10pm - £19.95
 Sit back and relax with family and friends to the mellow sounds of Jazz by local Saxophonist, Mr Tim. Whilst soaking up the atmosphere, enjoy a delicious and locally sourced 2 course evening special of 'Surf and Turf'.
 t: 01394 383555
 e: events@uffordpark.co.uk
 w: www.uffordpark.co.uk/events

10th OCTOBER



17
What's Tasty at the Shuck
9:30am - 3:30pm - Free
 Seasonal food market on Market Hill, Woodbridge.
 t: 01394 411025
 e: jan@thebridgemarketing.co.uk
 w: www.thewoodbridge-shuck.org.uk



3
Framlingham SausageFest
10am - 4pm - £5 or family's £16 under 5's free
 Taste your way around the tantalizing trail of delicious local sausages all around the historic market town of Framlingham.
 t: 07773 328495
 e: sizzle@framsausagefest.co.uk
 w: www.framsausagefest.co.uk/sausagefest-2015



18
Dunwich Heath Sconeathon
10am - 4pm
 Dunwich Heath National Trust will be celebrating the great British scone once more when it holds its third Sconeathon of the year at the popular Coastguard Cottages tea rooms.
 t: 01728 648501
 e: robert.conwell@nationaltrust.org.uk
 w: www.nationaltrust.org.uk/dunwich-heath-and-beach



19
Middleton Autumn Music, Food & Drink Fayre
12pm - 3:30pm - Free
 A Family Fun Autumn Festival set in the lovely village of Middleton. Music, Jam Pot children's drama group, competitions, welly throwing, conker competition and local food and drink.
 t: 01728 649060
 e: fiona.cusack@btinternet.com



20
The Brewery Tap Junkaloo
12pm - 11pm - Free
 Live music, stalls, kid's activities, amazing Suffolk food & drink. A celebration of all things Suffolk with fancy dress & silliness thrown in.
 t: 01473 225501
 e: info@thebrewerytap.org
 w: thebrewerytap.org/



21
Alice in Wonderland Afternoon tea
1:30pm - 3:30pm - £35
 Step into a truly wonderful adventure land, with afternoon tea and delights from Alice's world, all hand-made by Anmar.
 t: 01728 452720
 e: info@whitelion.co.uk
 w: www.whitelion.co.uk/events.aspx



12
A Suffolk Supper
7pm - 10pm - £37
 Hosted by award-winning local craft butcher Gerard King from Salter & King and cooked and prepared by Ben. A wonderful showcase of Suffolk produce will be accompanied by carefully selected wines by our head sommelier.
 t: 01728 452720
 e: info@whitelion.co.uk
 w: www.whitelion.co.uk/events.aspx

11th OCTOBER



11
The Art of Preserving Cookery course
10am - 3pm - £120
 Join renowned Suffolk chef Peter Harrison and learn the time-honoured skill of preserving seasonal ingredients to enjoy all year round.
 t: 01728 862062
 e: thefoodhub@kentonhallestate.co.uk
 w: www.kentonhallestate.co.uk



4
Seafood Sunday
11am - 6pm - Free
 A relaxed community celebration by the Tea Hut showcasing local producers, music, comfy seating and a choice of delicious food.
 t: 01394 411025
 e: news@choosewoodbridge.co.uk
 w: www.thewoodbridge-shuck.org.uk



13
Shuck Safari Supper
7pm - 11pm
 Woodbridge restaurants come together to provide a fun and frivolous dining adventure where diners move between restaurants having one delicious locally sourced course in each.
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T | A | H O T E L C O L L E C T I O N

With a chic inn popular with jazz-lovers, a beachfront hotel with unrivalled sea views and an iconic 15th century hotel and spa in its portfolio, the TA Hotel Collection boasts some of the most luxurious hotels in Suffolk. Although the five hotels are vastly different, each with its own character, they are all fantastic places to eat and enjoy the finest local produce.

Suffolk has the reputation of being amongst the country's richest producers of top quality, healthy food and the TA Hotel Collection pays homage to this with a firm ethos of using sustainably and ethically sourced local produce. The outstanding and consistent feedback from guests is a testament to this.

The chefs work closely with suppliers and local fishermen to source the very best and freshest food available. Menus are created around produce from land and sea when it's at the height of its seasonality. This has resulted in some outstanding dishes such as locally smoked mackerel pâté at the Brudenell Hotel; east coast plaice at the White Lion and roast loin of Denham estate venison at the Swan Hotel & Spa.

Five Foodie Hotels

As well as being a popular evening hot spot with its stylish, glass roofed bar and regular jazz nights, The Crown at Woodbridge has a strong food ethos reflected in its two AA rosettes and Michelin recommendation.

The Swan Hotel & Spa at Lavenham is sure to impress with its elegant AA two rosette Gallery restaurant and informal Brasserie overlooking the courtyard garden, both overseen by Head Chef Justin Kett. Head Sommelier François Belin is always delighted to share his extensive wine knowledge with guests.

Back on the coast the Tee View restaurant at the Thorpeness Golf Club & Hotel overlooks the award-winning James Braid course with views over the third tee, making it a favourite place to enjoy an evening meal. Or relax in the Club House with a light lunch and admire traditional wood panelled honours boards in a homely bar. In summer, enjoy BBQs and live music every weekend in the gardens overlooking the famous Thorpeness Meare, with its Peter Pan islands and colourful wooden rowing boats.

Both the AA two rosette Seafood & Grill and terrace at Aldeburgh's chic Brudenell Hotel have spectacular sea views; the freshest fish and seafood menus are created here by Head Chef Tyler Torrance.

A short walk along the seafront leads to the White Lion where Head Chef Ben Hegarty brings his extensive knowledge and experience to the recently opened, family friendly, Brasserie Bleue. Ben uses the natural larder to create tempting, great value, classic dishes; simple food such as fish and chips with minted peas or pan fried sea bass cooked to perfection plus the bonus of an exciting French twist.

Shin of Beef Bourguignon



INGREDIENTS

Bourguignon

400g beef shin, diced
2 white onions, diced
3 large carrots, diced
250ml red wine
200ml beef stock
200ml tomato juice
50g tomato puree
5 garlic cloves
1 tsp thyme, chopped
1 tsp rosemary
4 bay leaves
5 tbsps Worcester sauce

For the topping

300g diced pancetta or smoky streaky bacon
20 button mushrooms
20 baby onions or small whole shallots
1/2 bunch of flat parsley

METHOD

Marinate the beef for 24 hours in the red wine, thyme, rosemary, garlic, bay leaves.

Heat a large saucepan, add a drizzle of vegetable oil.

Fry the beef in batches until you get good caramelised colour, then fry off onions and carrots for 5 minutes until soft.

Deglaze the pan with the beef stock and a little more red wine.

Return the beef to the saucepan and add the tomato juice, tomato puree, Worcester sauce (making sure the beef is covered) and slowly simmer until tender.

While you are waiting, heat a frying pan add a little oil and butter.

Fry off the pancetta, baby onion, button mushrooms until you get good colour. Once cooked put to one side until the Bourguignon is ready.

When the Bourguignon is ready, add chopped parsley and heat through.

Ben Hegarty

BRASSERIE BLEUE AT THE WHITE LION

Cromer Crab Capelli De Angelo with Lemon, Chilli & Samphire



INGREDIENTS

Cromer Crab Mix

2 large dressed Cromer crabs
zest of two lemons (save the juice)
1/4 bunch of parsley
1/4 bunch of tarragon
50ml English cold pressed rapeseed oil

Capelli de Angelo Pasta

280g capelli de angelo
2 diced shallots
3 cloves of minced garlic
4 red chillies sliced at an angle
500g foraged samphire
juice of the lemons
cold pressed English rape seed oil

METHOD

Take the crab meat out of the shell, mix all the ingredients together and allow to marinate.

Have a pot of hot salted water to hand with a colander ready for the pasta.

In a hot pan, sauté the crab with the shallots, garlic and chilli in the rape seed oil.

Once the crab is nicely sautéed with the aromatics, add the pasta to the boiling water for three minutes.

Add the samphire, deglaze with the lemon juice and a bit of pasta water.

Drain the pasta, add to the sautéed crab and toss together.

Season with salt and white pepper to taste and adjust accordingly.

To Serve

At the Seafood & Grill I serve this dish in a deep bowl with the crab claws placed in and around the pasta with a slice of lemon on top.

Tyler Torrance

SEAFOOD & GRILL
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A new era...

Aldeburgh Music is very proud to be the new owners of Snape Maltings. Of course we have been resident here for nearly 50 years and have a deep connection with the place, but it does feel different (and wonderful) to have the overall responsibility for looking after this special place.

Working alongside our Aldeburgh Music predecessors, the Gooderham family ploughed extraordinary energy and skill into the conversion of the Maltings, taking an empty and derelict former centre of industry into a major destination for culture, food and shopping, where people can stay or live, or just walk by the river.

Ten years ago Johnny and Alesha Gooderham played a key part in founding this wonderful food festival. Most unsubsidised festivals take about seven years to cover their costs. A festival of this nature – one that places its ethos and principles above money-making – will never generate profits, and relies greatly upon its generous sponsors. But it is extraordinarily well run and at only ten years young it has the credibility, sophistication and reputation of a much older event. New initiatives such as the food trails digital tool and the energetic Young Producers Group demonstrate that the festival has plenty of ambition.

On no other days of the year is the site as busy as it is during this weekend. To date Aldeburgh Music's role in the food festival has been as supporter and venue provider, contributing music along the way (remember sing-a-long shanties, and the Vienna Vegetable Orchestra?). I am thrilled to be asked to join the board, and Aldeburgh Music is looking forward to a deeper involvement, being as we are, utterly committed to the event and its future.

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Shelia Dillon:

The future of food



As a journalist I've been covering the food biz for over thirty years, at first in the United States, then here. Here mostly as reporter, producer and now presenter of Radio 4's The Food Programme. When I first came back to live in Britain – where I was born, brought up and educated in spite of my odd accent – it seemed the country was coasting down the runway to an all-American food future: mono-culture agriculture, animal factories, supermarkets everywhere. All to be achieved in the pursuit of cheapness and choice.

We're still on the runway. There are supermarkets almost everywhere, animal factories too, and we have our hedgeless, arable prairies. We have 'experts' arguing that big is good because cheap is necessary. And we have farmers who think that taking on millions of pounds worth of debt to start milking 3000 cows rather than 300 will somehow bring them better prices – a piece of airy hopefulness that any US dairy farmer could easily puncture.

But, but, but... there's now a countervailing force, one you can read about in these pages and see all around you – a living, growing viable alternative to these dispiriting developments. Because we have learned slowly and painfully over the last two decades that cheap food is very expensive. BSE which had its roots deep in the pursuit of cheap protein to boost milk

production cost us billions. Diabetes type 2 also with its roots in cheap ingredients threatens to bankrupt the NHS. The supermarketisation of an entire country destroys high streets and sends rural economies into joblessness and depression.

In Aldeburgh, in its tenth marvellous year, we're celebrating that living, growing, alternative future that's sprung up all over the country, but has one of the most influential and powerful concentrations in this corner of East Anglia.

As this year's BBC Food and Farming Awards showed me there are now thousands of young people involved in the quality food business. They are building small and medium sized companies that are the key to job creation. Many of them face crippling obstacles in a country where the rules are written for the big boys... but they're becoming a force that even Westminster (whatever its political colour) is going to have to reckon with. And it's part of the genius of the Aldeburgh Festival that some of its most forceful leaders, including Caroline Cranbrook and William Kendall, recognised early on that young producers are the key to that un-monolithic food future. The festival now has a Young Producers Group, which goes on working long after the festival is over. There's also a Start-up section for micro-producers at the festival. Support and celebration where it's needed.

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