

ENFIELD FOOD FESTIVAL

AUGUST 26th and 27th 2018 - FORTY HALL FARM

SUNDAY 26th AUGUST

Little Mashers: Screen printing aprons for kids. In the Demo Barn

Madame Zucchini: Entertains with vegetable fun and frolics. In the picnic area

Marvello the Psychic Squirrel: Our favourite clairvoyant rodent will be fortune telling with the mystic power of cheese! In the market area.

11.30am - In Conversation with Pete Brown - Orchard. In Conversation with the best-selling broadcaster and author of The Apple Orchard, a history of the apple and English orchards.

11.40am – Vegan Delice: Vegan baking – Demo Barn. Transforming a non-vegan cake recipe with vegan replacements

11.50am – Punjabi shack: Making Samosa – at their stall. Sharing the secrets of making authentic Punjabi samosa

12.00 pm - Holtwhites Bakery: Making pizza - Vineyard. Drop in and have a taste. They'll be there until the dough runs out!

12.15pm to 1pm - Apple pressing demonstration - Orchard. Drop in, meet the Orchard volunteers and press some juice the traditional way

12.20pm - Ruth Nieman: Introduction to Galilean home cooking – Demo Barn. With the author of The Galilean Kitchen

12.45pm – Vineyard Tour. A guided walk around Forty Hall Vineyard. Meet at the Demo Barn main stage

12.30pm to 4.30pm -The Charles Morris Jazzmen: Live music - Drinks Yard

1.00pm – London Wild Fruits: Foraging walk. Discover the wild edibles of Forty Hall Farm. Sign up at entrance, meet in the Orchard

1.00pm – Tarunima Sinha: The joys of edible flowers – Demo Barn Learn the do's and don'ts of using flowers in baking with decorating tips

1.45pm – Vanilla Black: Creative vegetarian and vegan cookery – Demo Barn

Getting experimental with chefs Andrew Dargue and Marc Joseph

2.15pm – Galilean Kitchen workshop -Vineyard Learn how to make stuffed vine leaves with author, Ruth Nieman. Sign up at Festival entrance (limited places)

2.30pm – 3pm - Apple pressing demonstration - in the Orchard. Drop in and meet the volunteers

2.30pm – Pete Brown: The Miracle Brew – Demo Barn. Discover the fascinating history of brewing beer with the award-winning author and broadcaster

3.00pm – 4.30pm – London Wild Fruits: Wild wine-making workshop – Vineyard. How to make your own 'wild fruit' wine, with Ru Keniwan. Sign up at Festival entrance (limited places)

3.15pm – Eat Live: Kimchi making workshop – Demo Barn. Make your own kimchi to take home (approximately 30 mins). Sign up at the Eat Live stall (limited places)

4.00pm - Jason Sutton: Techniques of slow cooking – Demo Barn. Exploring old and new techniques for slow cooking meat

MONDAY 27th AUGUST

Little Mashers: Screen printing aprons for kids. In the Demo Barn

Madame Zucchini: Entertains with vegetable fun and frolics. In the picnic area

Marvello the Psychic Squirrel: Our favourite clairvoyant rodent will be fortune telling with the mystic power of cheese! In the market area

11.30am - Punjabi shack: Making Samosa – at their stall Sharing the secrets of making authentic Punjabi samosa

11.45am – Wise up to waste! Demo Barn. Top tips for reducing your kitchen food waste

12.00pm – Vineyard tour: A guided walk around Forty Hall Vineyard. Meet at the Demo Barn main stage

12.15pm – Dalston’s Cola: Meet the Producer – Demo Barn. Dalston’s make *real* craft sodas. Hear their story

12.30pm - Galilean Kitchen workshop - Vineyard Learn how to make stuffed vine leaves with author, Ruth Nieman. Sign up at Festival entrance (limited places) [add to line up]

12.45pm – Christine Smallwood: No glut no glory – Demo Barn. The author of Appetite for Italy creates a favourite Italian dish using the Farm’s summer glut of courgettes

1.00pm to 2.30pm - Jon Dixon: Still life drawing workshop - Orchard. Drop in for a drawing workshop using veg based inks. All ages and abilities welcome

1.30pm – The Old Bloke’s Kitchen – Demo Barn. Craftsman Tom Green gets frazzled creating bacon popcorn!

2.15pm - Natalie Coleman: Farm to Fork – Demo Barn. Masterchef 2013 winner Natalie creates her ultimate sausage roll and talks Masterchef!

3.00pm – Chris Honor: The Big Flavours of ChrisKitch – Demo Barn. The chef and owner of ChrisKitch café shares some of his secrets for creating big flavours and supreme salads

3.50pm – Crayfish Bob: Urban Food Hero – Demo Barn. Discover how Bob’s saving our Thames waterways and serving up delicious crayfish

4.30pm – Das Brass: Live music – Demo Barn. Festival closing celebration with North London’s high energy, funky up 8-piece brass band!