



Slow Food® Perth

Calendar of Events – August to December 2011

This is a listing of events taking place mainly in the Perth & Kinross area, but also in Fife, Dundee and Glasgow, which are either organised by Slow Food Perth or by other organisations.

There is quite a lot of information included in this document and inevitably I will have forgotten or missed some events. If this is the case, please let me know and I will include it in the next update.


I have started the list with a brief summary giving date, event name and advice on when to book, so that you can programme any of interest into your diary. This is followed up with a bit more detail on the event, giving times, price, web address etc. Where I have been given promotional material by the organiser, this has been included at the end

I hope there are some events on this which are of interest to you and I look forward to seeing you at some of them! (Events with blue shading are **Slow Food** events)


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Summary:

Thursday 11 August	Town on BBC 2	
Sat 13-Fri 19 August	Crieff Berry Festival	
Tuesday 16 August	Lady Claire Macdonald Cooking Demonstration & Dinner	Book now!
Thurs 18 – Sun 21 August	Blair Castle International Horse Trials & Country Fair	
Saturday 20 August	Wild Food Feast	Book now!
Monday 22 August	“Living the Iron Age”	Book now!
Fri 2 – Sun 4 September	Dundee Flower & Food Festival	
Tuesday 6 September	Slow Food Perth Dinner at The Anglers’ Inn	Book by 2 Sept
Thurs 8 – Sun 11 September	Continental Market	
Sat 17 September	Festival of Fudge	
Sunday 2 October	Slow Food Perth & Love to Eat BBQ	
Tuesday 11 October	Tea Tasting at Hettie’s	
Thursday 13 October	Cran-Apple & Cider Festival	
Sunday 16 October	Fire & Food: Primitive Pyrotechnia & Fungi Fun	
Fri 21 – Sun 23 October	BBC Good Food Show Scotland	
Tuesday 1 November	Slow Food Perth	
Tuesday 6 December	Dinner at Willows Coffee Shop & Restaurant	

Date	Event
Thurs 11 Aug	<p>Town on BBC 2, 9 pm. The third in a series of 4 programmes looking at towns, Nicholas Crane visits Perth. Further information on www.bbc.co.uk/town</p>
Sat 13 – Fri 19 August	<p>Crieff Berry Festival A week long celebration of local soft fruits, kicking off with a berry-themed market in James Square, Crieff on Saturday 13th.</p> <p>Time: Market opens at 10 am. See flyer on a later page and check out www.crieffandstrathearn.co.uk for more information.</p>
Tues 16 Aug	<p>Lady Claire Macdonald Cooking Demonstration and Dinner Lands of Loyal Hotel, Alyth PH1 8JQ Time: afternoon and evening event/ Price: Demo, including glass of Pimms - £30 Buffet Dinner thereafter - £35 For both tickets bought together - £55 Booking: 01828 633151 – As soon as possible.</p>  <p>This is an event in the “Love to Eat” celebration of food in Blairgowrie and East Perthshire.</p> <p>Further information on this, and other events taking place in and around Blairgowrie, on www.lovetoeatperthshire.co.uk</p> <p>Other Love to Eat events include the World Jampionships. Blairgowrie is well known for berries and the making of jam has become an art. The competition for the best raspberry jam is now running and the winner will be announced at this year’s Dundee Flower & Food Festival (see below). For further information and entry form, go to www.jampionships.co.uk</p>
Thurs 18 – Sun 21 August	<p>Blair Castle International Horse Trials & Country Fair Taking place in the spectacular Blair Castle grounds, the Horse Trials and Country Fair are now established as one of the “must attend” events of the year. Alongside the equestrian element, there are some 200 trade stands, including a large food hall. www.blairhorsetrials.co.uk</p>
Sat 20 August	<p>Wild Food Feast The Stables, Falkland Estate, Fife KY15 7AF Time: 7 pm Price: £15 for Slow Food Members, £17 non-members Booking: 01337 858838 or Email info@centreforstewardship.org.uk As soon as possible</p> <p>This is a Slow Food Fife event, run in collaboration with The Autumn Harvest Programme at Falkland Estate.</p> <p>See flyer on a later page for further details of this and two other Autumn Harvest events taking place this weekend.</p>

<p>Mon 22 Aug</p>	<p>“Living the Iron Age” An event at the Crannog Centre, Kenmore, Perthshire. Time: 4-8 pm Price: £30 adults, £15 children. Booking: 01887 830583 or email: info@crannog.co.uk</p> <p>Live the very special life of a Crannog extended family! Activities include chopping firewood, lighting fires, food processing, cooking for that unique Celtic BBQ, and dugout canoeing. Iron Age clothing provided. £30 adults and £15 children. Pre-Booking essential.</p> <p>Further information on www.crannog.co.uk</p>
<p>Fri 2 – Sun 4 September</p>	<p>Dundee Flower & Food Festival Camperdown Country Park, Dundee DD2 4TF</p> <p>This long-established show this year features celebrity chef Gino D’Acampo and gardening writer and broadcaster Monty Don.</p> <p>Also look out for the grand final of the World Jampionships (see information about Love To Eat 2011 for more details)</p> <p>Early bird tickets available until 26 August at £8, thereafter £10. (£7 and £9 for concessions).</p> <p>Lots more information on the website www.dundeeflowerandfoodfestival.com</p>
<p>Tues 6 Sept</p>	<p>Slow Food Dinner at The Anglers’ Inn, Guildtown The second of two dinners to be held at this traditional inn in the village of Guildtown, 6 miles from Perth on the A93. Time: 7 pm Price: £15 for Slow Food Members, £18 non-members Booking: 01821 640 329 or email info@theanglersinn.co.uk</p> <p>Menu:</p> <p style="text-align: center;"><i>Ballotine of Scottish salmon, crab risotto, stuffed courgette flower and horseradish snow</i></p> <p style="text-align: center;">*****</p> <p style="text-align: center;"><i>Assiette of Valrona chocolate with hot espuma</i></p> <p>This is a Slow Food Perth event.</p> <p>The Anglers’ Inn is also offering a modern High Tea on Sundays – see the flyer on page 7.</p>
<p>Thurs 8 – Sun 11 Sept</p>	<p>The Continental Market returns to Perth for four days in September. From sun-ripened olives to wine from a family vineyard in Montesele, pungent cheeses and charcuterie to Dutch toffee waffles, there’s something for everyone.</p> <p>King Edward Street Perth.</p>

Sat 17 Sept	<p>Festival of Fudge Following the success of 'The Market of Optimism' in 2010, Mischief La-Bas have now created a similarly daft and uplifting interactive public show capable of reaching even wider audiences throughout Scotland. The Festival of Fudge is based on the good old British fascination for 'home grown' and 'local' culture, the Village Fetes, Farmers Markets, Gala Days and Flower Shows that occur the length and breadth of the land. What better British Product to celebrate than Fudge?</p> <p>Further information on www.perthcity.co.uk</p>
Sun 2 Oct	<p>Slow Food Perth and Love to Eat Barbecue Lands of Loyal Hotel, Alyth PH1 8JQ (tbc) Time – afternoon Price - £10 for adults, £8 for children</p> <p>A relaxed afternoon enjoying a Slow Food barbecue, featuring produce from local businesses. More information, including booking details, to follow in due course.</p> 
Tues 11 Oct	<p>Tea Tasting Evening Hettie's Tearoom, Princes Street, Perth PH2 8NG Time:6.30 pm (tbc) Price: £7 Booking details – to follow</p> <p>Hettie's have developed their own exciting range of loose-leaf teas with names such as Afternoon Chatter, A Cosy Wee Coorie and Little Miss Spice Girl. Join Slow Food Perth for an evening of tasting all of their teas and then take your favourite home with you. Check out the range on www.hetties-tearooms.com</p> <p>Further details will be emailed to you nearer the time, so you can make your booking.</p>

<p>Thurs 13 Oct</p>	<p>Cran-Apple & Cider Festival An event at The Crannog Centre, Kenmore, Perthshire Time: 11am – 4.30 pm Price: £3 over normal admission or £5 event only. Booking: 01887 830583 or email: info@crannog.co.uk</p> <p>Bring in your apples to press and a container to collect your juice; taste Scottish cider and learn about Scottish apples.</p> <p>Further information on www.crannog.co.uk Or www.wildconnections.org.uk</p>
<p>Sun 16 Oct</p>	<p>Fire & Food: Primitive Pyrotechnia & Fungi Fun An event at The Crannog Centre, Kenmore, Perthshire Time: 11am – 4.30 pm Price: £3 over normal admission or £5 event only. Booking: 01887 830583 or email: info@crannog.co.uk</p> <p>Strike a spark and discover the many methods of fire-making without matches, the best tinder, and wild cooking with fungi Bring mushrooms for identification to learn what is safe and what is not. Part of the Highland Perthshire Wild Connections Festival www.wildconnections.org.uk</p> <p>Further information on www.crannog.co.uk</p>
<p>Fri 21 – Sun 23 October</p>	<p>BBC Good Food Show Scotland SECC, Glasgow Time: 10 am onwards Price: ticket prices start at £16.50 but I hope to have a code to give you a discount on this price. Further information in due course. Booking: 0844 581 1362 or through www.theticketfactory.com/gfss/online</p> <p>This is the fourth BBC Good Food Show Scotland and Perthshire producers will again feature amongst the exhibitors. These include: Summer Harvest Oils, Stewart Tower Dairy, Perthshire Oatcakes, Heather Hills Honey and Gordon & Durward.</p> <p>Features include: Masterchef with John Torode & Gregg Wallace, James Martin, Nick Nairn and much more.</p>
<p>Tues 1 Nov Tues 6 Dec</p>	<p>Slow Food Dinner at Willows Coffee Shop & Restaurant Willows, 12 St John's Place Perth PH1 5SZ</p> <p>Willows is well-known in Perth as a coffee shop serving a wide variety of food and drinks in a relaxed atmosphere. The restaurant is now also open in the evening and is the venue for the November and December Slow Food Dinners.</p> <p>More information about menus and booking will follow in due course.</p> <p>www.willowscoffeeshop.co.uk</p>

Slow Food Fife - Wild Food Feast

For our next event, Slow Food Fife will be taking part in the Autumn Harvest Programme at Falkland Estate.

The 'Wild Food Feast' will be held on
Saturday 20th August from 7pm
at the Stables on Falkland Estate, Fife KY15 7AF

Join us for an evening feasting on wild foods including wild mushrooms, rabbit and Newburgh plums. The menu has been prepared by **Stella Colleluori (Hatters Catering)** and Tony Wilson (Fife Coast and Countryside Trust) and will be followed by an illustrated talk by

Emma Chapman of the Scottish Wild Harvest Association (SWHA).

Price: £15 for Slow Food Members, £17 non-members

Other Autumn Harvest events taking place that weekend include:

Wild Harvesting Day at Falkland Estate

Date: Saturday 20th August 1-4pm

Price: £7.50 per person. Age 16+

Starting with a wild soup lunch and an introduction by Scottish Wild Harvest Association's Emma Chapman. Then, a walk, talk and pick around Falkland Estate returning for some wild tea drinking!

(Note: You can book both events on Saturday 20th August for £20!)

Juice, Jam and Jelly

Date: Sunday 21st August, 10am-1pm or 2 -5pm

Price: £7.50 per person. Age 16+

Learn to make juice, jam and jelly from the fruits in season.

Book your place:

Booking is required for all these events.

To book, call 01337 858838 or

Email info@centreforstewardship.org.uk .

More information about these events can be found on the website:

www.centreforstewardship.org.uk



THE ANGLERS IS NOW SERVING OUR
MODERN HIGH TEA

SUNDAYS 12.15 – 6.15

3 COURSES FOR £19.95 INCLUDING A
SELECTION FROM OUR DESSERT TABLE

NEW DINNER A LA CARTE NOW AVAILABLE:
TUESDAY – SATURDAY, 6.15 – 9.00
OR TRY OUR TASTING MENU - £55 FOR 6
COURSES, COFFEE AND WINE

WE ARE ALSO OPEN FOR LUNCH:
TUESDAY – SATURDAY, 12.15 – 2.30

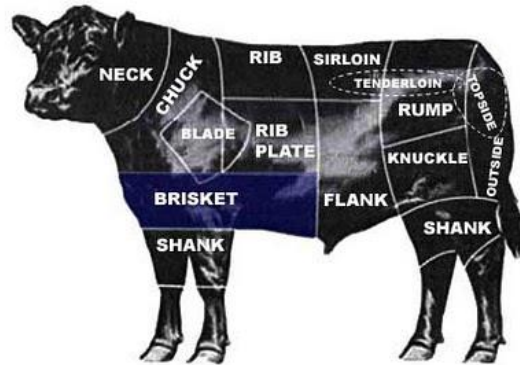
PLEASE PRESENT THIS FLYER UPON DINING AT THE ANGLERS
TO RECEIVE A FREE GLASS OF OUR HOUSE WINE.

Sat 3rd - Sun 18th
September 2011



Hugh Grierson **organic**


Slow Food®
Perth



Do you know your rump from your skirt? Where (or what) is the spale bone?

Rediscovering Meat, a Journey Round the Carcass

with Neil Forbes, Scottish Chef of the Year

as part of Scottish Food Fortnight 2011

Tuesday 13th September, 6pm

At Newmiln Farm, Tibbermore, Perth, PH1 1QN

Tickets cost £18 each and include:

- A guided walk round Hugh & Sascha Grierson's Newmiln Farm
- A butchery and cookery demonstration with Neil Forbes
 - A farmhouse harvest Supper with wine

Neil is back at Newmiln Farm! Sascha & Hugh are delighted to welcome Neil Forbes of Cafe St Honoré, Edinburgh, back for further foodie conversation, butchery & top cookery tips.

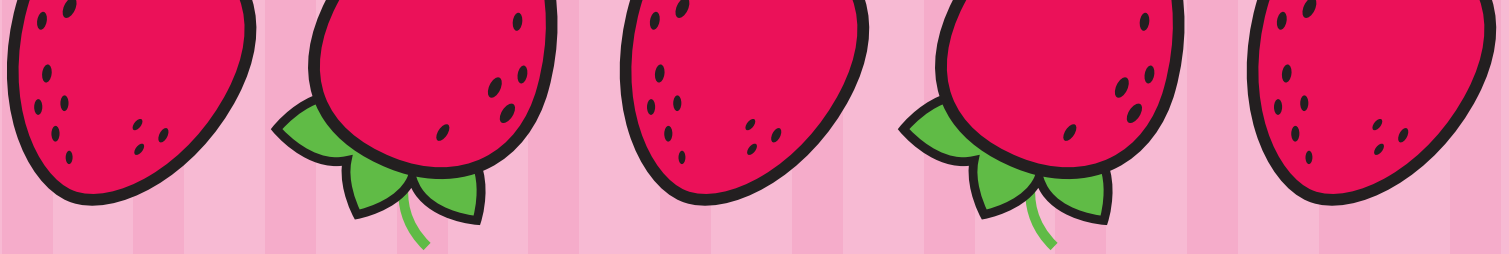
Recently awarded Scottish Chef of the Year 2011, Neil is committed to sourcing from small-scale local producers like us, using whole carcasses in the restaurant kitchen and being creative with the cheaper cuts.

Starting at 6pm, we invite you on a short farm walk taking in the diverse range of produce at Newmiln, followed by a butchery and cookery demonstration given by Neil. We will talk about the more interesting and lesser-known cuts of meat and offal, sharing his ideas and creativity.

You will then be served a 1-course farmhouse supper cooked by Sascha followed by coffee & tea. As usual, a glass of wine is included.

Places limited. Book via Newmiln Farm, on 01738 730201, or email

enquiries@hughgrierson.co.uk



The Berry Best of Crieff & Strathearn

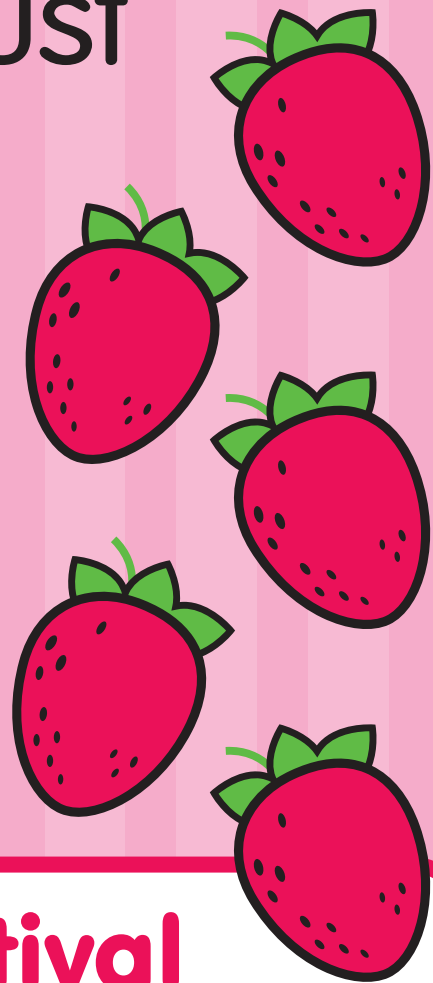
13th - 19th August

**A celebration of local soft
fruit and berries in Crieff**

Week long celebration of local soft fruits
at many of Strathearn's restaurants, bars,
shops and attractions.

Kids face painting • fresh berry tasters
berry-themed food and craft stalls • free
strawberry cream tea for every visitor
giant walking strawberry • VIP visitors
Kids fruity fancy dress competition and
so much more...

free leaflet of participants.



Crieff Berry Festival

Crieff Country Market, James Square

Saturday 13th August

Family Fun starts at 10.00am