



# Friday 29



# Saturday 30



# Sunday 1



## > AGA TASTE COOKERY THEATRE

- 10.30am-12.30pm Watch and celebrate the Royal Wedding
- 12.15pm 'Raise a Toast' Westcountry bubbly tasting with Susy Atkins
- 1.15-2pm Cookery demonstration with celebrity chef Mark Hix
- 1.30pm-1.35pm The Royal Wedding kiss – live on TV
- 2pm Cutting of the cupcakes' masterclass with Cakeadoodleo
- 3pm Using wild and edible flowers in celebratory cuisine with chef Chris Archambault and Maddocks Farm Organics
- 4pm Matrimony jam masterclass with the queen of condiments, Victoria Cranfield

## > KNOWLEDGE TEEPEE

- 10am-2pm Cupcake decorating for kids
- 2pm-3pm Language of food workshop with our Italian friends and Cafe Lingua
- All day Taste challenge, mini Darts farmer and Darts Farm Food is Fun awards

## > ON THE WOOD FIRED OVEN

- 10am-2pm Pizza making for kids
- 2pm-3pm Wild sausage making with countryside ranger James Chubb and Gerald David Butchers
- 3pm-5pm Italian cookery with our Tuscan friends
- All day Sausage making with Gerald David Butchers

## > AGA TASTE COOKERY THEATRE

- 10am Brownie making with Manna from Devon and the Brownies
- 11am Spring lamb: with Gerald David Butchers and Darts Farm chef
- 12pm Wild About Food with James Chubb
- 1pm Understanding the artisan: Westcountry cheese with Quicques, Sharpham and Cornish Blue
- 2pm Pasta masterclass with our Tuscan guest chef
- 3pm The art of the quintessential afternoon tea – sandwiches, cakes, tartlets, scones and tea with Darts Farm chef Paul Matthews
- 4pm Understanding the artisan ale: with Otter Brewery

## > KNOWLEDGE TEEPEE

- 11am, 1pm, 3pm 30 Minute children's art workshops with artist in residence Sarah Bell
- 2pm-3pm Language of Food workshop with our Italian friends and Cafe Lingua
- All day Artist in residence Sarah Bell
- All day Taste challenge, mini Darts farmer and Darts Farm Food is Fun awards

## > ON THE WOOD FIRED OVEN

- 10am-2pm Pizza making for kids
- 2pm-3pm Wood oven cookery workshop with David Jones from Manna from Devon
- 3pm-5pm Pasta making with our Tuscan friends
- All day Sausage making with Gerald David Butchers

## > AGA TASTE COOKERY THEATRE

- 10am Understanding the artisan: Speciality Bread with Continental Crumbs
- 11am Italian Slow Food cookery with chef Andrea and Slow Food Youth
- 12pm Cookery demonstration with Dave Kerley from The Fish Shed at Darts Farm
- 1pm Ice cream workshop with Salcombe Dairy
- 2pm Hands-on pasty making workshop with Chunk of Devon
- 3pm Slow Food Devon Youth vs Slow Food Tuscan Youth cook off
- 4pm Darts Farm Food is Fun festival awards

## > KNOWLEDGE TEEPEE

- 2pm-3pm Language of food workshop with our Italian friends and Cafe Lingua
- All day Taste challenge, mini Darts farmer and Darts Farm Food is Fun awards

## > ON THE WOOD FIRED OVEN

- 10am-12pm Pastry parlour with Littlepod
- 12pm-2pm Pizza making for kids
- 2pm Wood oven cookery workshop with David Jones from Manna from Devon
- 4pm Pasta making with our Tuscan friends



Dave Kerley The Fish Shed | James Chubb & David Jones | Susy Atkins Local wine expert | Andrea Tuscan pasta chef | Mark Sharman Sharpham Cheese | Gerald David Butchers | James Dart Darts Farm | Mark Hix Fish & Oyster House | Mary Quicke MBE Quicques Cheddar | Michael Dart Darts Farm | Chris Archambault Hotel Barcelona Exeter | Patrick McCaig Otter Brewery

## Activities running across the three days:

### MINI DARTS FARMER

Seed your own mini farm egg-box and take it home to re-plant and watch it grow. Then enjoy eating the produce you've nurtured.

### DARTS FARM FOOD IS FUN AWARD

We are putting local produce to the public taste test. Try this year's produce and choose what you think is the best from the west!

### TASTE CHALLENGE

A sensory perception exercise where your smell, sight, touch and sense of taste will be tested.