



21-22 SEP 24

ABERGAVENNY FOOD FESTIVAL GWYL FWYD Y FENNI



George Egg (aka 'Snack Hacker')



f i t @afoodfestival #AFF2024
www.abergavennyfoodfestival.com



Talks & Debates

big issues, strong
views, new
solutions

New & Small Producers Market

a buzzing place for
new finds

WELCOME CROESO

Welcome to the 26th Abergavenny Food Festival!

Join us on the Welsh Borders for an immersive foodie weekend (21 & 22 September). Meet growers, producers, exhibitors, caterers, educators, writers, campaigners, chefs and cooks. And while you're here, do visit the numerous independent shops and cafés for which the market town of Abergavenny is renowned.

STROLLER TICKETS

You will need a multi-venue Stroller Ticket to access the markets. Adults: Day: £16, Weekend: £25. Free entry for children under 16 if with an adult. All tickets are being sold in advance. You can opt to have them posted to you, or you can collect on the day. Buy online:

www.abergavennyfoodfestival.com

Opening times:

Saturday 9.30am to 6.00pm*

Sunday – 9.30am to 5.00pm

*The Castle venue is open until 5.00pm on Saturday with last entry at 4.30pm. This is to allow time to prepare for the Party at The Castle.

The Stroller Ticket experience:

- Six fully accessible market venues within easy walking distance of each other.
- 190 top-notch exhibitors and caterers, chosen for quality and provenance.
- A full programme of demonstrations, talks and debates with some of the brightest lights of the food world.
- Family activities that are entertaining and informative.



CHEF DEMONSTRATIONS (Market Hall) on the Robert Price Kitchens Stage

STROLLER
TICKET EVENTS

Saturday

10.30 - 11.10 AM

Taste of Oman – Dina Macki

As the first Omani person to write an Omani cookbook, Dina Macki shares her quest for identity in her debut book. *Bahari* explores her British-Omani-Zanzibari heritage with fresh recipes and nuanced essays.

11.30 - 12.10 PM

Creative Michelin – Chris Harrod

A protégé of Raymond Blanc, Chris has brought his years of classical training to the heart of Monmouthshire. Chris' award-winning restaurant, The Whitebrook, boasts a Michelin Star, a Michelin Green Star and 4 AA Rosettes.

12.30 - 1.10 PM

Joyful Dinner – Meera Sodha

Meera's newest book *Dinner* is a fresh and joyful celebration of the power of a good meal, all created to answer the question: What's for dinner? 'Vegan and vegetarian dishes that are hard to resist' says Ottolenghi in praise.

1.30 - 2.10 PM

Easy Wins – Anna Jones & Gurdeep Loyal

Anna Jones 'the voice of modern vegetarian cooking' teams up with British Indian food writer, columnist and trend consultant Gurdeep Loyal to demonstrate dishes from Anna's *Sunday Times* #1 Bestseller cookbook, *Easy Wins*.

2.30 - 3.10 PM

Fruit & Flavour – Sarah Johnson & Franco Fubini

Sarah Johnson (trained under Alice Waters at Chez Panisse in California), is joined by Franco Fubini (founder, seasonal produce supplier, Natoora) in a celebration of all things fruit and seasonality.

3.30 - 4.10 PM

Felin Fach – Gwenann Davies

Gwenann, brought up on a farm near Carmarthen, has had a meteoric career and has now inherited a legacy from a fine line of top head chefs at the legendary Welsh gastropub, The Felin Fach Griffin.

4.45 - 5.25 PM

Delicious Duo – Matt Tebbutt & Jane Baxter

Saturday Kitchen superstar Matt Tebbutt takes the stage again with friend and Festival favourite, Jane Baxter. The duo always cook up a storm. Expect lots of laughs for the last demo of the day.

Sunday

9.30 - 10.10 AM

Rotary Young Chef 2024 – The Final Cook-off

Conor Grant-Crichton and Maisie Symonds go head-to-head, having made it through earlier heats at King Henry VIII School, Abergavenny.

10.30 - 11.10 AM

Ultimate Sandwich – Max Halley

Sandwich King Max's bite-sized shop has cult status. He'll show how he's elevated the nation's humble sandwich to a full-blown meal.

11.30 - 12.10 PM

Royal Recipes – Tom Parker Bowles & Freddy Bird

Award-winning food writer, restaurant critic and broadcaster Tom Parker Bowles is joined by restaurateur Freddy Bird in a showcase of royal recipes from Tom's new book *Cooking & The Crown*.

12.30 - 1.10 PM

Baking Demystified – Nicola Lamb

Nicola is the go-to person for all your baking questions and cravings. In her *Sunday Times* cookbook *SIFT*, Nicola takes the fear out of failure with an inspiring collection of recipes.

1.30 - 2.10 PM

Swansea Star – Jonathan Woolway

After a long stint as Chef Director at the Michelin Starred St John Restaurant Group, Jonathan is now back in his home in Swansea with his newest venture, The Shed, which showcases the very best local and seasonal produce.

2.30 - 3.10 PM

Steak & Martini – Tim Hayward and Alice Lascelles

Unrepentant food geek Tim Hayward's latest book of mastery is *Steak*. Here he is joined by drinks journalist, author and presenter, Alice Lascelles, demonstrating the perfect Martini. Steak and Martini? A classy affair.

3.30 - 4.10 PM

Mumbai Meets Oman – Cyrus Todiwala & Dina Macki

Festival legend Cyrus is back again, combining Indian-Parsee cooking flair with Dina's Omani Zanzibari expertise. The pair are charming and chatty, ending this year's Festival on a high.

INDIVIDUALLY
TICKETED EVENTS

ABERGAVENNY BAKER COOKERY SCHOOL

No.1 The Courtyard, Lion Street

These hands-on small group workshops and tastings are a collaboration between Abergavenny Baker and Abergavenny Food Festival. See event details on our website 'What's On' page.

THURSDAY 19 SEPTEMBER

7.00 - 8.30 PM

TICKETS: £30

Dell Vineyard Wine Tasting

FRIDAY 20 SEPTEMBER

12.30 - 1.30 PM

TICKETS: £22.50

The Preservation Society – Chilli Sauce Workshop

SATURDAY 21 SEPTEMBER

10.30 - 11.30 AM

TICKETS: £22.50

Lindy Wildsmith – Fermented Foods Workshop

SUNDAY 22 SEPTEMBER

12.30 - 2.30 PM

TICKETS: £47.50

Three Pools Regenerative Farm – Butchery Masterclass





COOKING OVER FIRE (Castle Grounds)

Sponsored by Firepits UK

STROLLER
TICKET EVENTS

Saturday

11.00 - 11.45 AM

Hangfire – Sam Evans and Shauna Guinn

Fire-cook specialists Sam and Shauna of Hangfire BBQ kick off the programme with their inimitable mix of tasty food, hot tips and tricks of the trade.

12.00 - 12.45 PM

Sandwich Supremo – Max Halley

Let the Sandwich Supremo and King of the Condiment show you how to transform your picnic with recipes and tips from his third book *Max's Picnic Book: An Ode to Outdoor Eating*.

1.00 - 1.45 PM

Fisherman's Daughter – Marianna Leivaditaki

Cooking, fish and fire are in Marianna's DNA, as set out in her cookbook *Aegean: Recipes from the Mountains to the Sea* which evokes the simple, but rich life on the island of Crete.

2.00 - 2.45 PM

Cyrus Todiwala OBE

Festival legend Cyrus on his 25th Abergavenny appearance. Cyrus is chef patron at Café Spice Namaste, the much loved London institution.

3.00 - 3.45 PM

Spanish Style – Owen Morgan

Close out the day in Spanish style with Owen who, along with brother Tom, is the founder of the legendary *Forty-Four Group*.

Sunday

11.00 - 11.45 AM

The Beefy Boys – Anthony 'Murf' Murphy

With a huge fan base, the four friends now have three restaurants, a busy food truck and their first cookbook is just out: *The Beefy Boys: From Backyard BBQ to World-Class Burgers*.

12.00 - 12.45 PM

Plants Only – Gaz Oakley

Gaz's food show has racked up millions of views on YouTube. He now promotes the benefits of food self-sufficiency through growing your own, cooking plant-forward meals, and preserving.

1.00 - 1.45 PM

Feast Pembrokeshire – Matt Flowers

Matt is the chef-owner of Feast, the Pembrokeshire-based live fire-cookery & BBQ company. Specialising in outdoor dining experiences, Matt aims to make every cook a unique event.

2.00 - 2.45 PM

Outdoor Spirit – Valentine Warner

A long overdue return for Val – cook, hunter, forager and traveller. He is the presenter of nine TV series and author of many books and articles.

3.00 - 3.45 PM

Grand Finale with Hangfire and Freddy Bird

Sam and Shauna are joined by Freddy Bird, chef-patron at Little French in Bristol and the recently-opened 1 York Place, shortlisted for 'Opening of the Year' at the National Restaurant Awards 2024.



TALKS AND DEBATES IN THE OCTOPUS BOOKS DOME (Castle Grounds)

STROLLER
TICKET EVENTS

Saturday

11.00 - 12.00 PM

Brand Builders – Changing the System from the Inside

Is small beautiful? Is local best? Meet three business entrepreneurs bringing about change from the inside. With Charlie Bigham: 'king of comfort food', Amelia Christie-Miller (Bold Bean Co) and Franco Fubini (Natoora). Chair: Martin Orbach, AFF Programmer.

12.30 - 1.30 PM

BBC Radio 4 – This Natural Life – with Martha Kearney and Hugh Fearnley-Whittingstall

Martha Kearney finds out from her guests how nature plays a central part in their life. Here she is in conversation with chef, author, campaigner and broadcaster Hugh Fearnley-Whittingstall.

2.00 - 3.00 PM

The BBC Radio 4 Food Programme Debate

Join BBC Radio 4 The Food Programme presenter Sheila Dillon as she debates issues around food with a panel of experts.

3.30 - 4.30 PM

The Food Quiz

Join Monsieur Bon Bon and Madame Saucisson and take part in the Festival's famous (and hilarious) Food Quiz!

Local &
Vocal
growers,
campaigners &
artists

Sunday

11.00 - 12.00 PM

Having Our Cake and Eating It – Are Food and Nature in Conflict in the Welsh Countryside? Or can we do both?

With Carwyn Graves: writer, food historian, naturalist; Sue Pritchard (CEO, Food, Farming and Countryside Commission); and dairy farmer Josh Morgan. Chair: Rhiannon Hardiman (Policy Lead at the Office of the Future Generations Commissioner for Wales).

12.30 - 1.30 PM

George Egg: Anarchist Cook, DIY Chef, Snack Hacker – with Tim Hayward

In his celebrated insta *Snack Hacks* George makes good food using unusual implements found in hotels and garden sheds. He won 'Content Creator 2024' at the Fortnum and Mason Food and Drink Awards. He is joined by fellow award-winner Tim Hayward.

2.00 - 3.00 PM

Eat Yourself Happy

Discover the ground-breaking science helping us to a new understanding of the connection between what we eat and how we feel. With Dr Emily Leeming (dietitian, microbiome scientist at King's College London, and former chef), Kimberley Wilson (Chartered Psychologist with a Masters in nutrition), and acclaimed cook Jane Baxter. Chair: Amelia-Christie-Miller.

3.30 - 4.30 PM

The Food Quiz

Join Monsieur Bon Bon and Madame Saucisson and take part in the Festival's famous (and hilarious) Food Quiz!

LOCAL & VOCAL STAGE (Castle Grounds)

Sponsored by Taylor & Co Estate Agents, Abergavenny

STROLLER
TICKET EVENTS



Saturday

10.30 - 11.15 AM

Local Food Stories

Meet and hear from local food producers and businesses. Treat ears and taste buds and settle in for some nourishing local food tales.

11.30 - 12.15 PM

Pasture for Life: grass fed meat, milk and dairy in South Wales

Grazing animals on 100% pasture has positive impacts. Can South Wales farmers make it work? Panel discussion hosted by Pasture for Life.

12.30 - 1.15 PM

Foraged Lunch and Mindful Eating

A light lunch of foraged foods and edible flowers, gathered by local forager, Liz Knight. Suitable for vegans.

1.30 - 2.15 PM

Peak Peers Presents ...

The future of our local food lies with youth. Peak Peers curates this session and explores issues important to them. Hosted by Peak Cymru.

2.30 - 3.15 PM

Welsh Kitchen Gardeners' Question Time

Not sure how to grow and cook delicious seasonal food, or what plants are best suited to the Welsh climate? A specialist panel will answer your questions.

3.30 - 4.30 PM

Local and Vocal Sessions – featuring Tanya Walker, David Holman and The Hollywells

Hear some top local talent with a wide repertoire of acoustic music and songs.

Sunday

10.30 - 11.15 AM

Local Food Stories

Meet and hear from local food producers and businesses. Treat ears and taste buds and settle in for some nourishing local food tales.

11.30 - 12.15 PM

Access to Land – Homes for Growers

How can we encourage a diverse approach to land, food and farming if people in rural areas have little land, or affordable homes to live in? A panel of experts discusses.

12.30 - 1.15 PM

Llafur Ni – Hanes Ceirch Du Cymreig / Back in Black - The Story of Welsh Black Oats

This is a Welsh language session, chaired by Welsh food historian and author, Carwyn Graves, with simultaneous translation available for non-Welsh speakers. With Gerald Miles, Owen Shiers and Iwan Evans.

1.30 - 2.15 PM

Storyteller Showcase – with Marcus Pibworth and Creative Futures

Enchanting tales inspired by food, featuring local young creatives, and led by expert local storyteller Marcus Pibworth.

2.30 - 3.15 PM

Give Chickpeas a Chance – Deforestation-free Schools

Pupils from five schools in Monmouthshire have re-designed a tasty school dinner that is no longer linked to the destruction of tropical forests.

3.30 - 4.30 PM

Local and Vocal Sessions – featuring September Sun, and Paola

Hear a local band and a solo artist. Enjoy blues-inspired guitar with an indie twist and songs of love and heartbreak.

FAMILY ACTIVITIES (Castle Grounds)

STROLLER
TICKET EVENTS



Family Fun
come to the Castle
and play

Castell Howell Kids' Cookery School sponsored by Castell Howell

The Cookery School is run by Sara Butler of Cook Stars Newport Ebbw Vale and Monmouthshire

Celebrate Welsh food by making Bara Brith from scratch!

These places are free. Some have been allocated for advance booking. See link on website 'Family Activities' page. The remainder can be booked on the day. First come, first served.

Children aged 5 and above can be left. Children aged below 5 must have an adult stay with them at all times. Sorry NO alcohol allowed in the tent.

Saturday Sessions

9.30 - 10.30 AM (AGE 2-11)
11.00 - 12.00 PM (AGE 2-11) **WELSH LANGUAGE SESSION**
12.30 - 1.30 PM (AGE 2-11)
2.00 - 3.00 PM (AGE 2-8) **YOUNG FAMILY SESSION**
3.30 - 4.30 PM (AGE 2-11)

Sunday Sessions

9.30 - 10.30 AM (AGE 2-16) **QUIET SESSION***
11.00 - 12.00 PM (AGE 2-11) - not open to the public
12.30 - 1.30 PM (AGE 2-11)
2.00 - 3.00 PM (AGE 2-11)
3.30 - 4.30 PM (AGE 2-11)

* This is a QUIET session aimed at children who may need some additional help. Parents are welcome to stay and cook alongside their child(ren).

Other Activities (Lower Lawn)

Amongst the willow structures, find ConCon with biodegradable and environmentally friendly hair glitter and face painting, baby feeding and changing tent, and Shepherds Ice Cream bike.

Stump Up For Trees

At the Stump Up for Trees stall, the charity is giving away native trees with the aim of planting a million in the Bannau Brycheiniog area.

Willow Weaving Workshop

An opportunity for the whole family to get creative, making willow dragonflies, birds and snails, with Becky and Jon White.

Flower Crowns

Make delightful headdresses and crowns with organic flowers grown locally by Franny and Harriet from The Green Flower Company.

Amazing Bees

Meet Christian Maass and learn about naturally resilient Darwinian bee keeping; study live bees and try soothing balms made with beeswax and propolis.

Fun and Games

Join Monsieur BonBon and Madame Saucisson for traditional family games and challenges with donuts!

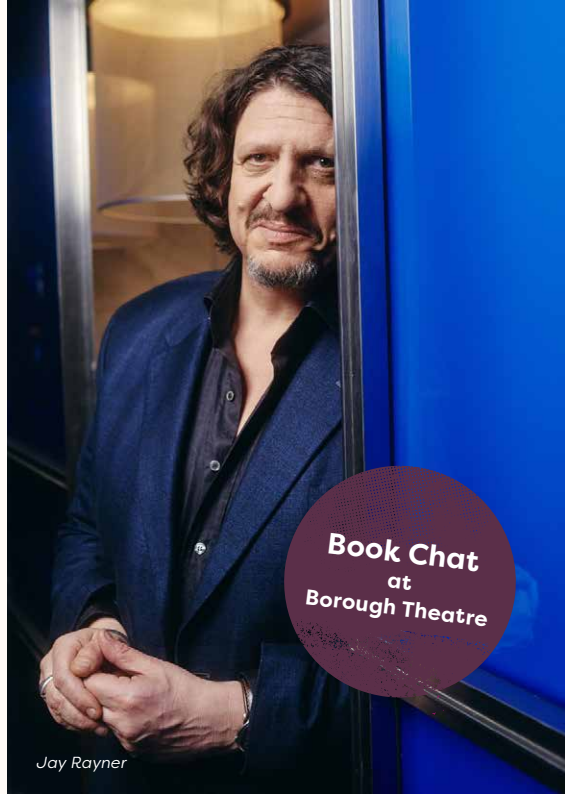
TICKETED EVENTS

The Festival also has a programme of individually ticketed events. These include:

- Saturday evening Night Market with entertainment
- Party at The Castle (Saturday evening)
- Drinks Theatre masterclasses / tutored tastings
- Meet The Author sessions
- Talks in the Borough Theatre
- Tastings and hands-on workshops with The Abergavenny Baker
- Forages / walks

A snapshot of the whole experience is laid out overleaf. To get the full picture see 'What's On' at

www.abergavennyfoodfestival.com



Book Chat
at
Borough Theatre

Jay Rayner

**All tickets
to be sold in
advance**

BUY ONLINE

TALKS (Borough Theatre)

Tickets for the two events below are being sold through the Borough Theatre. Buy online at boroughtheatreabergavenny.co.uk or call the Box Office: **01873 850805**.

Award-winning independent bookshop Book-ish will be facilitating post-event book signings.

Saturday

3.30 - 4.30PM

Nights Out At Home

£12.00 (TICKET ONLY)

£30 (TICKET & DISCOUNTED BOOK)

Jay Rayner talks to Tim Hayward about his new book *Nights Out At Home: Recipes and Stories from 25 years as a Restaurant Critic*.

Sunday

2.00 - 3.00PM

Cooking and The Crown

£12.00 (TICKET ONLY)

£35 (TICKET & DISCOUNTED BOOK)

Tom Parker-Bowles in conversation with Matt Tebbutt about his new book *Cooking and The Crown: Royal Recipes from Queen Victoria to King Charles III*.

DRINKS THEATRE (Angel Hotel Ballroom)

INDIVIDUALLY
TICKETED EVENTS

Explore the world of alcoholic and non-alcoholic beverages with leading experts and producers. These masterclasses / tutored tastings have higher ticket prices for sessions that involve food pairings.

Friday

6.00 - 7.45 PM

TICKETS: £18

The Tap Room Menu Conundrum with Pete Brown, James Swift and Adrian Morales Maillo

Help two of Abergavenny's finest artisan producers solve their menu conundrum. Farmhouse beers and ciders to be paired with charcuterie products. Your input needed.

Saturday

10.30 - 11.30 AM

TICKETS: £14

Pete Brown - Man Walks into a Pub

A celebration of British pub life with Abergavenny regular and drinks writer, Pete Brown. Some of the best drinks to grace a bar will be served during the talk.

12.00 - 1.00 PM

TICKETS: £14

Margaret Rand - Around the World with Pinot Noir

To mark the 2025 edition of *Hugh Johnson's Pocket Wine Guide* (out 12 Sept), Margaret Rand (the new incarnation of HJ) has teamed up with local wine merchant Chesters to taste Pino Noirs from around the world.

1.30 - 2.30 PM

TICKETS: £14

Kate Hawkings and Richard Tring - When Life Gives You Oranges

Kate and Richard will show you there's more to orange liqueurs than Cointreau. A tasting of stalwarts of the category alongside newer producers of this delicious, versatile liqueur.

3.00 - 4.00 PM

TICKETS: £14

Alice Lascelles - The Martini

The *Financial Times* columnist introduces that most mysterious of all cocktails: The Martini. Two ingredients. Gin and vermouth. How can it be so complicated?



Sunday

10.30 - 11.30 AM

TICKETS: £16

Emma Young and Owen Morgan - Spanish Wine and British Cheese Pairing

The wines are from Rueda in central Spain, selected by Owen Morgan, founder, Bar 44 Restaurant group. The cheeses are chosen by Emma Young, author of *The Cheese Wheel: How to choose and pair cheese like an expert*.

12.00 - 1.00 PM

TICKETS: £14

Jane Rakison - Planet Wine

Delicious wines don't have to cost the earth, so come and join wine writer, broadcaster and eco warrior Jane Rakison as she cracks open wines that are being made more consciously.

1.30 - 2.30 PM

TICKETS: £14

Ian Burrell - Rum 101

Everything you always wanted to know about rum. Ian is the multi award-winning Global Ambassador for the Rum Category. His first book *Rum: A Tasting Course*, is hot off the press.

3.00 - 4.00 PM

TICKETS: £14

Pete Brown - The New Cider Makers

Pete Brown introduces the best of the new wave of local cider makers: Skyborry, Little Pomona, Sobremesa, Artistraw and Ross Cider will blow your palate and mind.

All tickets
to be sold in
advance
BUY ONLINE

INDIVIDUALLY
TICKETED EVENTS

MEET THE AUTHOR

(Abergavenny Library)

Sponsored by Willy's ACV

The best of this year's writing on food, cooking, health, and environment. Engage directly with award-winning authors. Informal small-group sessions, with the added benefit of a great view down into the Market Hall.

Saturday

10.30 - 11.30 AM

TICKETS: £5

Easy Wins – Anna Jones talks to Jess Lea-Wilson

Easy Wins is Anna Jones' #1 *Sunday Times* Bestseller and it's set to be a cookbook go-to. Through her nurturing voice, Anna guides you with practical advice and adaptable recipes.

12.00 - 1.00 PM

TICKETS: £5

Steak and Martini: A Classy Combo – Tim Hayward and Alice Lascelles

Tim's latest book *STEAK – The Whole Story*, is a crazed compendium of lore, history and science. *The Martini: The Ultimate Guide to a Cocktail Icon* is Alice's latest book.

1.30 - 2.30 PM

TICKETS: £5

Master Bakers – Nicola Lamb talks to Adam Sellar

Nicola solves the many mysteries of baking in her *Sunday Times* Bestseller cookbook, *SIFT*. Her boundless enthusiasm will help you to move your baking forward with confidence.

3.00 - 4.00 PM

TICKETS: £5

Genius Gut – Dr Emily Leeming talks to Rachael Watson

Dr Emily Leeming is a microbiome scientist and her book *Genius Gut: The Life-Changing Science of Eating for Your Second Brain* uncovers the relationship between what we eat and how we feel.

4.30 - 5.30 PM

TICKETS: £5

What's For Dinner? – Meera Sodha talks to Gurdeep Loyal

Dinner is Meera's newest, most personal and most useful cookbook to date. Full of stories, essays, and intimate kitchen-cupboard photos, it's the book you need for, well, dinner!



Sunday

10.30 - 11.30 AM

TICKETS: £5

Recipes from Oman and Beyond – Dina Macki talks to Gurdeep Loyal

Dina has entered the food world full force, from a soaring following on social media to the release of her debut cookbook *Bahari* which explores her British-Omani-Zanzibari heritage

12.00 - 1.00 PM

TICKETS: £5

Fruitful – Sarah Johnson talks to Fiona Smith

Training in the gloried Chez Panisse in California was where Sarah's love for fruit sparked. In her classic cookbook *Fruitful* she reveals how to source, cook and enjoy fruit.

1.30 - 2.30 PM

TICKETS: £5

How The World Eats – Julian Baggini talks to Nicola Cutcher

In his new book *How the World Eats: A Global Food Philosophy* Julian shows, with the help of experts, the principles for a global food philosophy that all good food systems share.

3.00 - 4.00 PM

TICKETS: £5

Supper with Charlie Bigham – Charlie Bigham talks to Will Chase

Charlie is an inspiration to anyone thinking of starting a food business. His new book *Supper with Charlie Bigham: Favourite Food for Family & Friends* is all about food that's a joy to make and eat.



STALLHOLDERS & CATERERS

All exhibitors are subject to change. Correct at time of going to print.

MARKET HALL

- 2WISH
- ANGLESEY SEA SALT / HALEN MÔN
- ARTISTRAW CIDER
- BETTINA REEVES
- BLACK MOUNTAINS SMOKERY
- BOOK-ISH
- CARMARTHEN HAM
- CARMARTHEN DELI
- CAWS TEIFI CHEESE
- COEDCANLAS
- COMMUNITY TABLE -
- MONMOUTHSHIRE FOOD PARTNERSHIP
- CRADOC'S SAVOURY BISCUITS
- CRWST
- DÀ MHÌLE
- DORMY CARE FOXHUNTERS, LLANFOIST
- FRANCHI SEEDS OF ITALY
- GATTERTOP DRINKS
- GOWER COTTAGE BROWNIES
- LITTLE BATCH
- MARCHES MUSHROOMS
- MAYHAWK
- PATCHWORK PATE
- SANT FFRAED
- SHROPSHIRE MACARONS
- SIBLING DISTILLERY
- STILL WILD
- THE CRAFTY PICKLE
- THE OLIVE PRESS
- TUDOR BREWERY
- WILLY'S ACV
- WYE VALLEY MEADERY

UPPER BREWERY YARD

- ALEX GOOCH SHOPS
- BRECKLAND ORCHARD
- BRECON CHOCOLATES
- BURREN BALSAMICS
- FLINT & FLAME
- FREDA'S PEANUT BUTTER
- FROME VALLEY VINEYARD
- ISLE OF WIGHT TOMATOES
- MAMGU WELSHCAKES
- MR TODIWALA'S PICKLES
- NUTTY BUT NICE
- POT 2 PAN / THE WICKED CHILLI FARM
- REFILLABLE WATER BAR
- RICKARDS CORNISH BILTONG
- SHROPSHIRE SALUMI
- THE BLAENAFON CHEESE CO
- THE GARLIC FARM
- THE PARSNIPSHIP
- THE PUDDING SHOP
- THE QUEEN BEE HONEY COMPANY
- TIR A MÔR WELSH DRY GIN
- TRACKLEMENTS
- TWO FARMERS CRISPS & CIDER
- UMAMI CHEF LTD
- WELSH CASSIS (WHITE HERON BRANDS)
- WELSH CONNECTION
- WYE VALLEY BREWERY

CROSS STREET

THE ONION MAN

MARKET STREET

GWENT WILDLIFE TRUST
LLAMAU

TIVERTON CHEESE & WINE MARKET

BRYNGAER GOATS
CAWS CENARTH
CWM DERI VINEYARD
EARTH ALE
FELTHAMS FARM
GOLDEN HOOVES
HAYGROVE EVOLUTION
JUMI CHEESE
LIMEBURN HILL VINEYARD
MARCH HARE BAKERY
MOCH COCH
NO LO'S
THE BATH SOFT CHEESE COMPANY
THE REAL CHEESE PROJECT
THE SPECIAL CIDER CO
WELSH COFFEE CO

THE CASTLE

BAO SELECTA
BOOK-ISH
BURGER SHOP
CAFÉ SPICE NAMASTÉ
COALTOWN COFFEE
COTTO HEREFORD
DÀ MHILE GIN BAR
EL CABRON TACOS
FEAST PEMBS
MOO AND TWO
MURRAY MAY'S
NETHERTON FOUNDRY
ORIGIN PIZZA
RIVERFORD ORGANIC FARMERS
SHEPHERDS ICE CREAM BIKE
SKYBORRY CIDER & PERRY
STEDMAN BROTHERS BLORENCE BAR
THE APERITIVO! CO
THE MEDIA AGENCY
THE REBEL CRUMBLE



SATURDAY NIGHT MARKET & ENTERTAINMENT
6.30 - 9.30pm
Venue: Brewery Yard
Tickets: £5.00

LOWER BREWERY YARD & STREET
FOOD NIGHT MARKET

30 FOOD LTD
ANTUR BREW CO
BABHAUS
BARRY ISLAND SPIRITS CO
CARDIFF DOUGH & CO
DÀ MHILE COCKTAIL BAR
FLOWERHORN BREWERY
ISABEL'S BAKEHOUSE
KERALAN KARAVAN
LA GRANDE BOUFFE
LAHMACUN
MACDADDIES GOURMET MAC & CHEESE
MEAT AND GREEK BARRY
NIXON FARMS PEN-MIN-CAE WELSH BLACK BEEF AND LAMB
NOBA KITCHEN
ROSE & RAMBLE
ROWLESTONE ICE CREAM
SAMOSACO/SIMS FOODS
SIN NOMBRE TACOS
SQUEEZING
STEDMAN'S AIRSTREAM BAR
SUGARLOAF CATERING
SWIG SMOOTHIES
THE BEEFY BOYS
THE CHEESE BOYS
THE CHEESECAKE GUY
THE MIGHTY SOFT SHELL CRAB
THE PIZZA BOX
THE SPANISH BUFFET
WOK N ROLL



TIVERTON MARKET

ALANDA WILSON CERAMICS

BABY CHANGE

BARTI DDU RUM

BEE WELSH HONEY

CAFE CANNOLI

CHANTLER TEAS

DERW COFFEE

DRINKS KITCHEN

FURNACE WINES

GINGERBEARD'S PRESERVES

GRASMERE GINGERBREAD

HAY DISTILLERY

KITCHEN FLOWERS

LILO'S HANDMADE PASTA

PEMBROKESHIRE CHILLI FARM

PEMBROKESHIRE GOLD

QUANTUM COFFEE ROASTERS

RADNOR PRESERVES

SA SAUCES

SIZZLERS PRIME MEATS

SOBREMESA DRINKS (MOMA CELLAR)

SORAI

SUMPTUOUS BAKERY

TAVLIN KITCHEN

THE FUDGE FOUNDRY

TWO STICKS FORGE

TY MADOC CIDER

WELSH HOMESTEAD SMOKERY

WIGMORES

WINSBURY DAIRY

FORAGE / WALK

INDIVIDUALLY
TICKETED EVENTS

A Stroll Through the Meadows
with forage expert Liz Knight

Sunday

9.45 – 11.30 AM

TICKETS: £15

Liz Knight of Forage Fine Foods makes delicious products, runs courses and has just written her beautifully produced debut book *Forage: Wild Plants to Gather and Eat*. Join her for a stroll through Castle Meadows and find out what's growing now and how to use it. Meet outside The Castle gates at 9.45am for a 10.00am departure.

PRIORY COURTYARD: SMALL & LOCAL PRODUCERS

BLACK MOUNTAINS PRESERVES

CAERWENT CHOCOLATE

HELLO GOOD PIE

HILLSIDE BEEF & LAMB

LANGTONS FARM

MONMOUTHSHIRE FAYRE

MONNOW VALLEY CIDER

OUR LADIES AND ST MICHAEL'S PRIMARY SCHOOL

THE MONMOUTH GIN COMPANY

PRIORY GATE: SMALL & LOCAL PRODUCERS

CHOCK SHOP

MONMOUTHSHIRE FOOD PARTNERSHIP

NATURAL RESOURCES WALES

PRIORY SOUK: NEW PRODUCERS' MARKET

Sponsored by Gower Cottage Brownies

ACKERMAN FORGE

ANDREW KING CHOCOLATES

BUCKWOOD STUDIOS

CARU SPIRITS

CASCAVE GIN

COTSWOLD ORCHARD HERBS (B & B INNOVATIONS)

EMBURS DESSERT BAR

FARMFETCH

FFANSI COFFI

FREEZE FUSION

GROUND FOR GOOD

MOUNTAIN MEAD

SALSA STORIES

SHORCK

TETRIM TEAS

THE DELL VINEYARD (NEW PRODUCER BURSARY WINNER)

THE FUNGI FOLKS

Chef Demos
culinary heights
and kitchen craft

ABERGAUENNY FOOD FESTIVAL GWYL FWYD Y FENNI

SITE MAP 2024

All Markets and Venues are fully accessible.

- Market - Free with Stroller Ticket
- Tickets / Wristband Pick-up Point
- No Dogs in Markets / Venues except Assistance Dogs
- Guest book signings with Book-ish

- Water Refill Station
- Baby Changing
- Toilets
- Entry Point
- Accessible Toilets
- Information Point & Lost Property
- Lost someone? Contact Point & First Aid
- Festival Venue
- Pedestrian Walkway



VENUE SPONSORS

Gower Cottage Brownies
— Made in Wales —

New & Small Producer Market (Priory Centre)

Castell Howell
— Made in Wales —

Castell Howell Kids' Cookery School (The Castle)

OCTOPUS

The Octopus Books Dome (The Castle)

Taylor & Co
— State Agents —
— Aberystwyth —

Local & Vocal Stage

ROBERT PRICE KITCHENS

Kitchen Stage (Market Hall)

FIREPITS UK
— HANDMADE IN BRITAIN —

Cooking Over Fire

WILLYS.ACV
Meet The Author (Library)

SPONSORS



Event Supporters*

ABC, Auberge, Caws Cenarth, Cooks Galley, Dell Vineyard, Green Park Power, Halen Môn, Hay Distillery, Jaybee Soft Furnishings, Kings Arms, Kings Head Hotel, Nolos - Tudor Farmhouse, Owen Davies Consulting, Swansea Building Society, Timothy Oulton, Tudor Farmhouse, U-Xplore.

*For up-to-date list please see our website.

Thank you to all our 2024 sponsors and supporters. Next year's Festival takes place over the weekend of 20 and 21 September. There are many different ways to get involved. Interested in finding out more? Please email Festival Director, Lucie Parkin. See contacts page at www.abergavennyfoodfestival.com.

Photographer: Tim Woodier - photos © Abergavenny Food Festival