

Provisional Programme of Events

Tuesday 19th

6.00 - 7.00 Patrons Reception
in St Clements Church.
Invitation only

7.30 Food Quiz at Café Alf
Resco with very special
Quizmaster.

Wednesday 20th

2.30 - 4.30 Demonstrations
on the South Embankment.

8.00 - Food & Music in the
Market Square, with the Red
Bullets.

Thursday 21st

10.00 - 3.00 Children's
Festival in the market

4.30 - 6.00 Family Tea Party
in the Market Square

5:00 Rotary Young Chefs
judging and prizegiving in the
Market Square.

7.30 'An Audience with Mitch
and Friends'
Several celebrity chefs, some
still to be confirmed. At the
Flavel, a seted event all at
round tables for 10.

Friday 22nd

10.00 - 5.00 Demos and
Foodie Stalls on the South
Embankment.

10.00 - 5. Crab Festival on the
South Embankment

11.00 - 4.30 Big Cream Tea
and food market in the Flavel
(In aid of Dartmouth Caring)

5.00 - 9.00 Open Galleries
Evening - exciting exhibitions
with canapés by local
producers.

Restaurant Evening -
Dartmouth has a host of super
'Eateries' and this evening has
been left event free for you
to sample and enjoy them.

Saturday 23rd

10.00 - 5.00 Food Markets/
Cooking Demos on the South
Embankment in the Market
Square and in Avenue Gardens

Sunday 24th

10.00 - 4.00 Food & Craft
Markets and Cooking Demos
on the South Embankment
and in the Market Square

Fabulous Midsummer River Cruise

How do we do it, two years running we have had absolutely fabulous weather as we sailed up the Dart for our Midsummer Cruise. We said we had ordered the weather didn't we! Just look at this sunset on the river, taken from the top deck of the Dart Explorer.



Feedback from all who went on the cruise has been fantastic with enormous praise for Serin, Philip, Holly and the rest of the team, who excelled themselves with the Seafood Buffet, delicious food, excellent wines and lots to go around.

The three young foodies, Hayley, Matt and Julian, worked so hard, kept a smile on their faces all night and got up for school the next morning! Did you see the 'Young Foodie' article in the Chronicle on 25th June? If not see our item later in this newsletter. The slightly older foodie volunteers also deserve praise for the efficient and friendly way they prepared, served and cleared the food which we all enjoyed.

Thanks go to Mitch at Rockfish; Ian and Diana at the Millbrook Inn, South Pool; The South Sands Hotel, Salcombe and Serin, Alison & Shona of Anzac Street Bistro for donating meal vouchers as prizes in our Midsummer Cruise free raffle.

Photographs of everyone enjoying themselves on the cruise can be found on Andy Carter's website www.dartmouthphotography.com, they are available to buy and Andy is donating all profits to Dartmouth Food Festival 2010.



Have you visited our Great New Website yet?If not why not? it is really informative and easy to use. Go on have a look and then pass the address onto a friend.

Our new website is www.dartmouthfoodfestival.com. Take a look for all the up to date Food Festival news, add it to your bookmarks, update your website links and send it to all your friends.

This programme will be confirmed and updated in future newsletters

Throughout the Festival look out for the special menus and offers available at various shops and restaurants around the town.

'Young Foodies'

For the second year running the Festival has recruited a group of enthusiasts from Dartmouth Community College, who will help at festival events. This year Sarah Flint, who runs Baker's Bar in Victoria Road is co-ordinating the Young Foodies and other events with Dartmouth Community College.

As an introduction they spent a day at Manna from Devon cooking school, where with the help of David Jones, Festival Chair; Serin Aubrey, Festival Executive Chef and Sarah they prepared a fabulous Mediterranean lunch from scratch.

Sarah said 'The meal they produced was fantastic, anyone served it in a restaurant would have been delighted'. I heard what the menu entailed and wished I had been there!



Dartmouth Pasty Making Championship

To go in each entry pack for this competition that Philip Watts is putting together, will be a non stick baking liner donated by Max Manners of www.NonStickKitchen.com. These packs can be collected from the Dart To Mouth Deli in the Market Square. They will also contain entry forms and the rules of the game so get one early and start practicing your crimping. Many thanks Max for supporting the Dartmouth Food Festival and for your complimentary comments about the DFF Newsletters.

Thanks to Our Patrons

A very big 'Thank you' to all of you who have already signed up to be Patrons/Sponsors for this year's Food Festival. Your support helps us to plan an exciting programme for 2010

If you are not a yet a patron but would like to support DFF 2010 here is what to do

How to become a Patron:

This is simple, just send an email to me: valeriebird124@btinternet.com and I will send you the details. If you already are a patron and persuade a friend to join you, a FREE Food Festival Bag will be our 'Thank you' for your extra support.

The benefits of being a Patron:

Knowing you are supporting a very special event in Dartmouth; Invitation to a Patrons Reception at the beginning of the Festival; Advance opportunities to purchase event tickets; Free entry into Hamper Raffle at the Patrons Reception; Badge & Festival Programme; 10% off Festival Merchandise.

Businesses may prefer to become a Festival Sponsor, details of which can be found on our website at www.dartmouthfoodfestival.com

Best Wishes

Val

If you wish to add a friend to the circulation list of this newsletter please email valeriebird124@btinternet.com