



WELCOME TO POWDERHAM FOOD FESTIVAL 2023!

We're so glad that you're here.

Whether you're looking to try new flavours, learn new skills, or simply enjoy local food (with good company and a drink in your hand), you've come to the right place.

We have heaps planned for this weekend, and it can all be found in this handy guide. Be sure to check our schedule of Demonstrations, Talks, Foodie Activities and Music, so you don't miss out!

Have a great day!

THE POWDERHAM FOOD FESTIVAL TEAM

ACCESSIBILITY INFORMATION

PARKING & TRANSPORT

Did you get the tractor & trailer ride from the car park today? It will be in operation to and from the festival entrance all weekend, from the tractor pick up/ drop off point. Meet our friendly steward there, to get you and your shopping back to your car with ease.

GETTING AROUND

Wheelchairs and scooters are available to hire from Newton Abbot Community Transport's Shopmobility, next to the Welcome Centre.

Devon Tuk Tuks will also be providing a taxi service around the event, in return for a charity donation.

QUIET AREA

Located within the Castle, we have a dedicated area for a quiet zone for anyone who needs it. Speak to the welcome team or Info Point for directions.

Free hearing protection will be available from festival information all weekend, provided by Acuitis.

DON'T MISS OUT THIS WEEKEND

GET YOUR HANDS ON A SIGNED GORDON RAMSAY RECIPE BOOK!

Be sure to visit the Castle Libraries and take part in an exclusive silent auction all weekend!

CRAWLING CANAPÉS AND SLITHERING SNACKS

Sustainable protein. Mineral rich superfood. Fuel of the future. Or just plain gross? Visit Under the Canopy and decide for yourself!

VISIT THE SECRET GARDEN

Meet the friendly animals that live in the Victorian Walled Garden and find out what they eat!

SHARE THE LOVE

Bring along a donation to the Food Bank Collection for HITS (Homelessness in Teignbridge) in the Welcome Centre!

AFTERNOON TEA IN STYLE

Book a delicious afternoon tea in the Music Room!

PREFER PAPERLESS?











DEMOS & TALKS





ACCESSIBILITY INFO HERE







SATURDAY

TALKS IN THE CASTLE LIBRARIES

11:00 INTRODUCTION TO CHOCOLATE TASTING, WITH EXE CHOCOLATE

Nicola Knight, founder of Exe Chocolate (and chief chocolate maker) will take you on a journey to discover how chocolate is made from bean-to-bar! This talk includes tasting of two or more single origin dark chocolate samples from Exe Chocolate (vegan friendly).

12:00 KINGS ORCHARD HONEY

Learn all about different varieties of honey, how they vary through the seasons, and how Kings Orchard sustainably manages their hives.

12:30 TRADITIONAL CIDER MAKING

Gerry, from Orchard Drinks, will explain the art of traditional cider making and how real cider is made, using apples and natural yeasts.

13:00 HOW THE CREAM TEA CAME FROM DEVON, AND OTHER ANCIENT CULINARY TRUTHS - CHARLIE COURTENAY

The History of the Devonshire Cream Tea, with the Earl of Devon.

14:00 A TRIP AROUND THE WORLD IN 9 BOTANICALS

Agnes Arber Gin, an ode to the great Botanist and philosopher of the same name, is infused with flavours from across the globe. Discover the artistry of gin production, the subtle balancing of botanicals and learn about the pioneer who inspired us.

15:00 THE WILDBIOME PROJECT

Have you ever wondered what happens to your body when you eat wild foods? Listen to the journey of living exclusively on wild food.

16:00 EATING WITH THE TUDORS

Step back into the Tudor kitchen and learn about the food, its significance, preparation, preservation, availability, restrictions and 'virtues'. Gain an understanding how it all changed between 1485 and 1603.

DEMOS IN THE RIDING SCHOOL

11:30 OLD FASHIONED METHODS TO CONTEMPORARY CAKE DESIGN

Award Winning Cake Maker Tib Grieve, will demonstrate how to make and decorate using a royal icing basket, a versatile medium with endless possibilities. Tib will be sharing tips of how to adapt this old fashioned style of decorating into contemporary cake design.

12:30 FERAL FOODS: CRAWLING, HOPPING AND SLITHERING SNACKS

Delve into the world of the less savoury snacks; learn about and try 'Gross foods' from around the world! Sample breakfast, lunch and dinner all from the insect world.

13:30 FOOD IS ART, WITH PRUDENCE STAITE

Join Prudence Staite as she shows you her world of Food Art; from chocolate motorbikes to shortbread castles. Listen to Prudence describe the exciting projects she gets up to when she turns food into art.

14:30 FORAGING, FERMENTATION & ZERO WASTE

Tales From a Kitchen Garden, Chef Col Wheeler-James of 'Ground Up Cookery School' will present a tasty cookery demonstration, focussing on Foraging, Fermentation & Zero Waste.

CAN YOU HANDLE

THE HEAT?

CHILLI EATING COMPETITION

SAT & SUN AT 15:30

Battle it out with other chilli lovers from across the County*, to be crowned the champion chilli eater.

*A contest for non-professional chilli eaters.



SUNDAY

DEMOS IN THE RIDING SCHOOL

10:30 PAN ROASTED POWDERHAM VENISON

Chef Jack McBride from Fletchers, Plymouth (featured on the Michelin Guide) recreates his Pan Roasted Powderham Estate Venison, with pumpkin puree and blackberry sauce, to kick start that Autumnal feeling.

11:30 DEMO FROM EXETER COLLEGE'S HOSPITALITY STUDENTS

Up and coming young chefs from the Exeter College's @34 restaurant will be replicating a few dishes from their AA awarded restaurant.

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14:30 HOW THE CREAM TEA CAME FROM DEVON, AND OTHER ANCIENT CULINARY TRUTHS...

The History of the Devonshire Cream Tea, with the Earl of Devon.

15:30 CHILLI EATING COMPETITION

Can you handle the heat? Battle it out with other chilli lovers from across the County*, to be crowned the champion chilli eater.

^{*}A contest for non-professional chilli eaters.

IN THE CASTLE LIBRARIES...

TALKS



The brilliant Mary Quicke of Quicke's Cheese in Newton St Cyres, will be on stage to demonstrate how Quicke's make their famous cheeses. The demonstration is wonderfully interactive, and there will be tasters!

12:00 EATING WITH THE TUDORS

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13:00 BBQ MASTERCLASS; TOP TIPS FOR BETTER FLAVOURS WHEN COOKING WITH FIRE

If you want to take your BBQ skills to the next level, come and listen to Atlas Flavour's simple tips for getting better results the next time you cook with fire!

14:00 A TRIP AROUND THE WORLD IN 9 BOTANICALS

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ACTIVITIES

10:30 - 16:30

11:00/12:30/14:30/15:30

12:30 - 13:30

15:30 - 16:30

WINE TASTING

VICTORIAN BAKING

FORAGING WALK

CHILLI EATING CONTEST

STAIRCASE HALL

VICTORIAN KITCHEN

PLEASURE GROUNDS

RIDING SCHOOL

CHOCOLATE SCULPTING

DAN THE HAT

MINIATURE RAILWAY

CLIMBING WALL

BUG EATING

AXE THROWING

POLICE TRACTOR

MEET AND FEED THE ANIMALS

GOAT WALKING PONY GROOMING

FACE PAINTING

DRUMMING WORKSHOPS (SUN ONLY)

BOUNCING CHEFS

SHAUN THE SHEEP AR TRAIL

RIDING SCHOOL

LAKESIDE

LAKESIDE

LAKESIDE

PLEASURE GROUNDS

PLEASURE GROUNDS

PLEASURE GROUNDS

SECRET GARDEN

SECRET GARDEN

CASTLE

ROSE TERRACE

ROAMING

FIND HIM IF YOU CAN!

MUSIC

BY THE LAKE

SATURDAY

10:00 MOTHERS RUIN

11:00 JIMMY IRELAND & FINTAN MAY

12:15 CHRIS OSTLER

14:00 CHARGE!

15:00 MOTHER'S RUIN

16:00 SUNNYSIDE UP

SUNDAY

11:00 JIMMY IRELAND & FINTAN MAY

12:15 CHRIS OSTLER

14:00 CHARGE!

15:15 SUNNYSIDE UP



THANK YOU

TO OUR VISITORS...

Over the last decade, the cost of living has soared and we understand the limitations this has put on family days out. That's why we are committing to keep the Powderham Food Festival a FREE of charge event going forwards.

We hope that you have had a delicious day, and we look forward to seeing you again in 2024!

TO OUR TRADERS...

We thank all the valued traders who have stuck with Powderham Food Festival after the pandemic (especially those who have persevered through wet and muddy show days!) Thank you for being the heart, soul (and stomach) of the Food Festival, and helping to keep this event alive for everyone to enjoy.

FINALLY, TO OUR PARTNERS...

Thank you for your trust and support in the Powderham Food Festival, and for making the event what it is today.







