

IRISH FOOD FESTIVAL

Sunday May 26th



Sheridans Cheesemongers will host our fourth Irish food festival on Sunday 26th May, here at our Virginia Road Station headquarters in Co Meath. A huge array of Ireland's top food producers will be here to sell, sample and talk about their wonderful foods. The idea of the event is to bring together the people who make the foods and the customers who love it. The criteria for the stalls are that the food is made in Ireland, is of great quality and that the people behind the stalls are the people who made the food.

As well as the food stalls where customers can buy and sample the products, there will be plenty of stalls cooking hot food and lots of space for picnicking. We also have an amazing line up of workshops with Irish food producers and chefs, as well as free children's entertainment, live music and traditional fair games.

This year; inspired by the success at home and abroad of our Sheridans Irish Brown Bread Crackers; we are introducing a new feature showcasing that most quintessentially Irish of foods – Brown Bread. Along with a Brown Bread competition the Brown Bread Tent will feature demos and workshops for adults and kids, schools competitions and info and demos on flour, butter and buttermilk.

There is an entry fee to the car park of €5; everything else is free including music, workshops and entertainment. There is a free online registration system for the workshops (details below).

The nominal cost allows our visitors to have a great family day out and spend any money they wish on great Irish food.

"Here at Sheridans, we're all hugely excited to be hosting our Irish Food Festival again. The event, now in its fourth year has become a genuine celebration of the amazing wealth of quality foods which are produced in Ireland. We have found that both producers and the food loving public have really enjoyed the opportunity to meet up and share in their love of Irish food in a festival atmosphere."

Kevin Sheridan

Last year's Event

In short it was a phenomenal success, beyond all our hopes.

It was a day of family fun and celebration that brought together over eighty of the best artisan food producers from around Ireland and was supported by well over four thousand enthusiastic food lovers. Families wandered from stall to stall chatting to the producers and tasting the magnificent array of Irish made foods. As well as the producer stalls there were packed workshops, cookery demonstrations, live music and kid's entertainment.

People travelled from all over Ireland to visit the fair, these food loving pilgrims were joined by a massive turnout from the local communities of Meath and the surrounding counties.

"I had a wonderful day out at Sheridans Irish Food Festival last year. What struck me most was the relaxed family atmosphere which was encouraged by the Sheridan brothers and all their staff, and It was really fantastic to see so many of Ireland's top food producers there and to see how celebrated they were by all who attended, young and old. Many travelled from all corners of Ireland but there was a lovely sense of the local community coming together to celebrate food", **Darina Allen, Ballymaloe**

"My year would never be complete without attending Sheridans Irish Food Festival, it really is my favourite annual outdoor event. The atmosphere which Sheridans create is totally unique in Ireland. Combined with the range of events, workshops and the cream of Irish artisan food producer stands, this is the perfect way to spend a day out." **Janet Drew, Janet's Country Fayre**

"My Family and I come down lock stock and barrell for the festival each year. As someone who has attended many a market across the land it never ceases to amaze me how genuinely and relaxed and convivial the Sheridans make theirs. The kids are well used to attending foodie events, but this is the one they always enjoy the most!" **Ed Hick, Ed Hick's Pork Butcher**

View some photos from previous years here

2011

<http://www.facebook.com/media/set/?set=a.10150214641153390.332340.203123648389&type=3>

2012

<http://www.facebook.com/media/set/?set=a.407663143389.181659.203123648389&type=3>

2013: The Line Up...

We are delighted to have so many of Ireland's best and most loved producers in attendance, most of those from past years will be back in 2012 along with lots more new faces.

Confirmed so far – with more to come!

88 Food Co., Aine's Chocolate's, Alex's Pate, Ardrahan Farmhouse Cheese, Ardsallagh Goat Farm, Aruna Sauce Co, Bellingham Blue Cheese, Boyne Valley Blue Cheese, Burkes Farm Ice Cream, Cashel Blue Cheeses, Cahill's Farm, Castlemine Farm, Coffee Angel, Con Traas Apple Farm, Cookies of Character, Cooleeney Cheese, Cratloe Hills Sheep Cheese, Crepes in the City, Dave's Relish, David Llewellyn's Apple Farm, Derrycamma Farm, Doherty's Butchers, Dunany Organic Flour, Durrus Farmhouse Cheese, Ed Hick Pork Butcher, Floods Butchers, Forge Restaurant, GIY North Meath, Green Saffron Spice Co., Jack McCarthy Meats, Janet's Country Fayre, Kilbeg Dairy Delights, Killycoony House Preserves, Killeen Farmhouse Cheese, Knockdrinna Farmhouse Cheese, Lilliput Foods, The Little Milk Co, Man of Aran Fudge, Martin Sawiki Breads, Mella's Fudge, Mic's Chilli, Natasha's Living Food, Olivia's Chocolates, Organic Herb Co, On The Pigs Back, Pollocks Pickles, Richard Hogan Fruit and Veg, Rogan's Smokehouse, Susi Foods.

Workshops & Activities 2013

Brown Bread Tent

- Ongoing demos will take place throughout the day on making brown bread which kids and adults alike can join in on.
- Local Schools Brown Bread making competition
- Producers of essential ingredients; Flour and Buttermilk on hand also throughout the day.



And Introducing The First **National Irish Brown Bread Competition**

Details on the competition and how to enter:

<http://twitdoc.com/upload/sheridanscheese/sheridans-food-festival-2013-bown-bread-competition-entry-form.pdf>

Workshop / Demo: Baking Traditional Irish Brown Bread - 2pm

with Maura Sheridan (Kevin & Seamus's Mammy) and Richard Graham-Leigh, baker of Sheridan's Brown Bread Crackers.

Workshops – Main Workshop Tent

Baking with Kids with Nessa Robins	12.30 – 1.30pm
Sausage Making with Ed Hick	2 – 2.45pm
Irish Cheese and Irish Craft Beers	3 – 3.45
Future of Fish with Pauric White	4 – 4.45pm
Sausage Taste Test Hosted by Ella McSweeney	5.30pm

Outdoor Guided Trips

Wild Foods & Foraging with Enda McEvoy 1.30pm - 2.15pm

Self Sufficiency with a trip next door to The Forge with Pauric White 4.55 – 5.30pm

In Our Warehouse Shop

Cheesemaker Tastings & Wine Tasting with Enrico Fantasia throughout the day.

FULL WORKSHOP SCHEDULE AND DETAILS HERE

<http://twitdoc.com/upload/sheridanscheese/sheridans-irish-food-fest-may-26th-2013-workshops-more.pdf>

Please Register Here To Attend the Workshops

<https://sheridanscheese.ticketbud.com/sheridans-irish-food-festival-workshop-registration>

Simply click the link, fill in your name and email address and specify the workshops you wish to attend.

Note - The activities / workshops which require registration are as follows: Brown Bread Demo at 2pm, all those running in the Main Workshop Tent and the Outdoor Guided Trips. Everything else is a drop in format. You can bring along your ticket either in print or on your smartphone for scanning.

Below are links to a selection of the workshops filmed at the 2011 festival – Black Pudding, Boxty and Wild Food!

<http://www.youtube.com/watch?v=SP4zyrAODmM&list=UUYcplNL9mAcKFnzKjKXbdGg&index=8>

http://www.youtube.com/watch?v=y_gqHLza4Yk&list=UUYcplNL9mAcKFnzKjKXbdGg&index=9

http://www.youtube.com/watch?v=Y_4E_6pWkpA&list=UUYcplNL9mAcKFnzKjKXbdGg&index=10

Family Entertainment

There will be free face painting, bouncing slide and castle and lots of other entertainment to keep the children happy in between all the yummy food.

Our local sports clubs will be running a variety of traditional fair games such as horse shoe throwing. The fantastic jazz ensemble 'Early house' will provide a musical backdrop for the day.

Location

The event will be held on the grounds of Sheridans Cheesemongers' warehouse and offices in the townland of Pottlereagh on the Meath Cavan border. The site was formerly the Virginia road railway station. Sheridans received the Ellison award from An Taisce for their work in renovating and conserving the old railway store. This large stone building now houses a retail shop displaying Sheridan's famous selection of quality cheeses, foods and wines. The buildings are set in the beautiful rolling hills of the Meath Countryside.

http://maps.google.ie/maps?rlz=1C1TEUA_enIE523IE523&um=1&ie=UTF-8&q=sheridans+cheesemongers+meath&fb=1&gl=ie&hq=sheridans+cheesemongers&hnear=0x48675be96a0b57bf:0x1800c7acf18001b0,Co.+Meath&cid=0,0,13877870255802457741&sa=X&ei=A651UcSiKcqJhQftg4GQCg&ved=0CIEBEPwSMAE

For any further information Please contact us on info@sheridanscheesemongers.com