

## Marquee Theatre

29 - 31 March 2024

**Free to attend:** Most of the workshops are free, but you can show your appreciation with a voluntary donation. As a not-for-profit Community Interest Company, every £ raised goes towards this and future events. Look for the PopAPound collection buckets or visit the festival's Information Desk to contribute.

**Tickets for bookable events may be purchased online or at the event.**

The programme is subject to change, so please check [broadstairsfoodfestival.org.uk](http://broadstairsfoodfestival.org.uk) for the latest details.

## Friday 29 March

10:15-11:00



### Children's Workshop: *Tasty Planters*

Sow and Grow Tasty Food is a fun, hands-on session on growing tasty food at home - on your windowsill, patio or in your garden. There will be a variety of activities on offer, creating items to take home. And, to keep those green fingers busy, everyone who comes along will be given a pack of seeds to grow at home too.

**Suitable for 5yrs - 12yrs old.** All children must be accompanied by a responsible adult, throughout the session.

**Admission is free** Places are limited so please arrive 5 minutes early.

Tasty Planters is a Broadstairs Town Team Project

11:30-12:15



### Lucia Stuart: *Talk and Taste*

Inspired by the bounty of coastal edible wild food that was so little known about, Kent's renowned forager, Lucia Stuart, founded The Wild Kitchen in 2012. She has worked with schools, hospitals, artists and celebrities, such as Paul Hollywood, Dr Michael Mosley and Paul O'Grady. In a lively talk 'peppered' with tastings and tipples, she will 'walk' you along the cliffs and seashore, befriending the plants that she loves so much, to prove just why The Wild Kitchen has become one of the best foraging companies.

13:00-14:00



### Shane Holland: *Journey to the gastronomic heartland of Italy*

Come on a journey to the gastronomic heartland of Italy, Modena, home of fast cars and Slow Food. We will be tasting and learning the stories of balsamic vinegar, prosciutto di Modena, Parmigiano Reggiano and Lambrusco. The tasting will be hosted by food and wine expert, and chairman of Slow Food in the UK, Shane Holland.

14:30-15:15

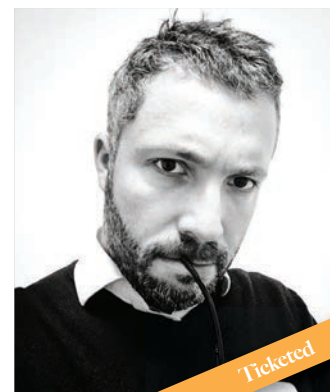


### Dan Cooper: *Grow a Gorgeous Garden in Pots*

Making a welcome repeat performance, Dan will share his top tips for successful gardening in pots, including choosing the perfect container, tools, compost, plants and bulbs for your project. Watch, and ask questions, as Dan creates one of his legendary pot arrangements - soon to be featured in the Royal Horticultural Society Garden magazine in April.

**Admission is free** - donations encouraged on the day.

16:00-17:00



### Shane Holland: *Heritage Cheese and wine pairing*

Join cheese and wine expert, Shane Holland, back for a tasting like no other. A sell out speaker, Shane brings three cheeses - Tuscan Pepper Palagiaccio, Parmesan and Cheddar Gorge Cheddar - and pairs them with three outstanding sparkling wines from Cleto Chiarli. Taste Vigento Cialdini, Rose Brut de Noir, and Premium Lambrusco di Sorbara DOP. Think you know Lambrusco? Think again! These wines appear on Michelin star wine lists in the UK and in Italy. The tasting itself is informal and fun - think after dinner conversation rather than stuffy lecture.

## Saturday 30 March

**10:15-11:00** – Crab  
**11:30-12:15** – Lobster  
**12:45-13:30** – Fish



### Molly Pickle Designs: Screen printing table mats

Molly is a local, self-taught illustrator and printmaker specialising in nature, pointillism and silk screen printing. Children will have a chance to screen print fishy cork mats to take home. Molly works with natural materials and environmentally friendly inks for her range of clothing, cards and kitchen accessories. Her love for nature is reflected in the motifs she has chosen for the festival workshops.

**Admission is free** - donations encouraged on the day.

**14:00-15:00**



### Making Easter Crowns

Throw away the Easter bonnets – the festival is going regal. We'll provide paper crowns and colouring pens for this open-house access session – all you need do is provide the family! Suitable for even the youngest members – simply pop in at any time between 2pm and 3pm.

*Children to be accompanied by a responsible adult.*

**Admission is free** - donations encouraged on the day.

**15:30-16:30**



### Winding Willow with the Windmill Community Gardens

This hands-on session will encourage younger family members to curve and twist willow into spring-themed shapes. Willow-craft is one of many workshops that the Windmill Community Gardens offer at the green oasis in the heart of Margate. Other workshops include composting, family group sessions, and regenerative gardening. The gardens are home to over 100 varieties of chemical free fruits and vegetables, available through their weekly market stall and veg bag scheme.

**Suitable for 5yrs – 12yrs old.** *All children to be accompanied, for the whole session, by a responsible adult.*

**Admission is free** - donations encouraged on the day.

## Sunday 31 March

**10:15-11:00**



### Children's Workshop: Tasty Planters

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**13:15-14:15**



### Dan Cooper: Grow a Gorgeous Garden in Pots

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**13:00-14:00**



### Joanne Wilson: Making Sushi – Junior workshop

Join Joanne Wilson from Sooshi Sushi for a sushi-making workshop. Watch and learn how to make your very own veggie maki rolls, as well as delicious nigiris.

**The session is aimed at juniors aged 7-14 years old.** *All children to be accompanied by a responsible adult.*

**Admission is free** - donations encouraged on the day.

**14:30-15:30**



### Joanne Wilson: Making Sushi

Create sushi masterpieces! Whether a beginner or an enthusiast, this very hands-on session will help you to learn the basics of making sushi with fresh ingredients. It's not all raw fish so don't fret! Our vegetarian friends are most welcome! Aimed at 16yrs +.