

Round Green Farm Venison Company Has an international reputation for quality deer and best venison products, they will be selling venison steak sandwiches, venison sausages and venison burgers.

Sharland's of Paddock Our high quality meats have been supplied from local Yorkshire farmers throughout the decades. All our delicious products are produced in house by ourselves from locally sourced ingredients.

Snapwagon A range of vegetarian and vegan dishes, she will be making freshly made falafel served in pita bread with salad and home made sauces as well as other home soup and cakes.

Snowden Hill Water Buffalo Water Buffalo cheese and meat, try something different, very tasty and low in cholesterol too.

Tarts for all Occasions Debroah Jayne will be joining us again this year with her sweet tarts specialising in Cherry Bakewell, Lemon and Treacle tart.

The Parsnipship A variety of vegetarian and vegan food including Indian Summer puddings, Yorkshire border crumbles, beetroot bombes, plus much more to tempt the vegetarian palate.

Two Valleys Fresh Produce They will be showcasing their home produced & reared beef and pork direct from their family farms.

Wolds Cottage Kitchen A wonderful selection of homemade jam, marmalade, chutney and relish.

Yorkshire Dales Cheese Company Taste a little luxury with every bite! Each of our quality cheeses has been carefully hand picked using our expertise so that you can enjoy a creamier, tastier and truly delicious cheese experience. Why not try our Yorkshire biscuits for cheese crisp and butter.

Yorkshire dales real food New for this year Yockenthwaite Farm from deep in the Yorkshire Dales. This is where our delicious hand-baked Granola is made from the finest natural ingredients.

The Nook Bar Once again the Nook will be setting up a temporary bar in the Market Hall so visitors can enjoy a pint or a soft drink whilst watching the cookery demonstrations.

What's On Sunday 25 September

Cookery demonstrations in the Upper Market Hall

10am	Ready Steady Cook Steve Halstead and Neil Fraser, Catering Lecturers from Kirklees College Challenge.
11am	The winners from Huddersfield Food and Drink Festival competition Joel and Darcy will be showcasing their winning breakfast dishes.
12noon	Really Indian Chefs will be demonstrating a range of real Indian food to give you the real Indian experience.
1pm	Riverford Organic Vegetables - Chris will be assisted by Pam Mollan from 'Kitchen at the Deli' who will be demonstrating some tasty recipes using one of Riverfords organic veg boxes.
2pm	The Old Bridge Bakery - Greg Christofi will be making Yorkshire Fat Rascals.
3pm	Les Caveaux head chef Sean Creamer will be demonstrating a number of Spanish dishes and will uncover some of the best kept tapas secrets.
4pm	Fun children's activity hosted by Pam Mollan, she will be making funny face cup cakes.

Around the town

10am – 5.00pm	Children's food corner in the upper Market Hall
10am - 5.00pm	Food market throughout the town
From 10.30am	Free face painting and childrens entertainment
11am - 4.30pm	Mini-dining quarter in Towngate Car Park
11am - 3.30pm	Frumptarn Guggen Band
From noon	Tapas, cheese and wine tastings at Carniceria

Holmfirth 2011 Food & Drink Festival

Saturday 24 and Sunday 25 September
10am – 5pm (some stalls open 9am-7pm)

- Over 30 local and regional food and drink stalls
- Local arts and craft market *
- German beer and pan house with swing grill
- Free cookery demonstrations with tasters
- Free brewery tours with tastings
- Free children's entertainment
- Live music from Frumptarn Guggen Band

Log onto www.holmfirthfoodanddrinkfestival.com for the latest festival news and click through to follow us on Twitter and Facebook
Call **01484 223730** for festival information.



* Saturday, with some stalls opening Sunday

What's on Saturday 24 September

Cookery demonstrations in the Upper Market Hall

- 10am To get the demonstrations off to a cracking start we will be looking for volunteers to take part in our Parents and Children omelette challenge!
- 11am Ready Steady Cook - Holmfirth High v Honley High teachers and pupils will be compete in a cookery challenge
- 12noon Cuddy's Farm and Kitchen at the Deli will be using Cuddy's lamb to make a Moroccan lamb tagine
- 1pm Carl Turner from the Ministry of Chocolate will be demonstrating some fantastic ways to use chocolate
- 2pm The Fair Traders Co-operative will be using Fairtrade products to make a delicious Malawian stew and rice dish
- 3pm Alison Whitmarsh, founder of Propermaid, demonstrates her traditional baking with a twist, making Sticky Ginger & Fudge Cake
- 4pm The Hepworth Head Chef will be demonstrating pan seared haunch of Venison, butternut squash puree, caramelised pear, watercress & fennel shavings, with a warm blackberry dressing

Due to it's popularity, each of our demonstration chef's will take part in our Market Kitchen challenge, to see who can cook the fastest omelette. The winner will be announced at 4pm on Sunday.

Around the town

- 9am - 5.00pm Arts & Craft Market in lower Market Hall
- 9am - 5.30pm Children's food corner in the upper Market Hall
- 10am - 5.30pm Food market throughout the town
- From 10.30am Free face painting and childrens entertainment
- 11am - 5.30pm Mini-dining quarter in Towngate Car Park
- 11am - 3.30pm Frumptarn Guggen Band
- From noon Tapas, cheese and wine tastings at Carniceria
- 1pm Nook Brewhouse free tours and 'Meet the Brewer'

Food Market Festival Stall-holders

Alexander Gourmet Mediterranean Pasta, olives, garlic, herbs/spices, mixed chorizo, pasta & sauces, olive oils, coffee, hand made chocolate bars, paella pans, lokum bak-lawa halwa.

Autumn Harvest Mushrooms Fresh and dried mushrooms, Risotto, dried herb's, shallots, mushroom powder seasoning and mushroom soup.

Café Maison Fresh coffees, hot chocolate, donuts, muffins and cookies.

Cheese, Cheese, Cheese A full range of farmhouse and artisan cheeses and butters.

Chiara Loves Pasta Homemade pasta sauces, Italian pickles and savoury dishes.

Cuddy's Farm Tender Aberdeen Angus beef, delicious outdoor reared pork, mouth-watering free range chicken and succulent lamb all reared locally on our small family run farm nestled in the picturesque Holme Valley.

Crumb Cupcakery Mouth-watering locally produced cupcakes and you can even make your own cakes with Danielle's Bake@Home Jars!

Eden fine wines An independent wine company, specialising in wine and liqueurs why not stop by for a sample?

Farmhouse Kitchen Locally produced jams, chutneys, marmalades and honeys.

Fairtrade Support Group (Saturday) A selection of fairtrade products.

Food Court - local restaurants Old Bridge Hotel, Carniceria, The Hepworth and Les Caveaux will be offering a mouthwatering selection of taster dishes perfect for some al fresco dining in Towngate Car Park. Ask about their Christmas party menus and festival offers.

Foodie Farmer Fresh hot and cold soups and refreshing chilled lemonade produced on their own farm.

German Bar Selling Krombacher draft beer, German Wheat beer and Dark Beer, together with wines and soft drinks.

Glendale Ginger It is a wonderful drink made to a family recipe for over 300 years. The recipe has been handed down through the generations and enjoyed as a non alcoholic ginger "wine". Made in the heart of the Yorkshire Dales, this drink is great on its own or can be mixed with a splash of your favourite tipple.

Garth Cottage Herbs Herbed oils, vinegars, dressings, fruit balsamic, olives and sun dried tomatoes.

Holmfirth Fresh Fish A wonderful selection of fresh fish and seafood

Huddersfield Examiner (Saturday) Selling copies of the weekend Examiner and giveaways

Jaques Cuisine It is the first year for Jackie at the food and drink festival and she will be promoting her outside catering company.

Kitchen at the Deli High quality ready made meals, deep quiches, soups and fresh salads made from natural ingredients with no artificial flavourings.

Lily Pickles of Holmfirth Preserves, pickles, jams, pickle trays and dishes wooden chopping and serving boards.

Linley's Authentic Hog Roast Whole pigs, spit-roasted to perfection, then carved and served with sage & onion seasoning and apple sauce, along with crackling to die for.

Lottie Shaws Seriously Good range including parkin, parkin pudding with caramel sauce and gingerbread men.

Love Food, Hate Waste (Sunday) Lots of information and ideas about how to use up left-overs and tips and giveaways to show you how to avoid cooking too much food.

Ministry of Chocolate Carl will be tempting us with his Chocolate Fountain and fruit kebabs

MKS Foods A fabulous selection of nuts, dried fruits, Turkish delight, olives and baklavas.

Mrs Love -lits A delicious range of pies, savoury tartlets and scotch eggs which are various different eggs and coatings.

Old Bridge Bakery Specialising in English and continental flavoured breads from Sunflower Seed, Rye, Oriega Italian, G.I. Carrot & Fennel and many more. Over 40 lines of freshly made confectionery

Pots 'n' Pies Small hand raised pies with a selection of fillings including; Wildboar & Chestnut, Venison, Beef & Ale, Rabbit, Mutton, Pork & Apple, Cumberland Pork and Pigeon & Pea.

Premium Drinks distribute and retail the finest quality ciders, perries, real ales and wines also sell the direct beers range of quality and unique bottled beers.

Propermaid Award winning Huddersfield based company famous for making 'cakes with a twist'. The innovative range includes cakes such as Chocolate Chilli Fudge, Dandelion and Burdock and Fresh Ginger and Lemon.

Really Indian Chefs Making real Indian foods to give you the real Indian experience!

Riverford Organic Food fresh from the farm to your door, Vegetable and fruit boxes delivered.