

What's on at the Festival Saturday


Time	Shillingford Farm School (Zone 2)	 Darts Farm Teepees (Zone 10)	Exeter Cookery School (Zone 2) V = Vegetarian GF = Gluten Free	West Country Bakery (Zone 2)	VIP Lounge Tastings (Zone 12) Exeter Castle						
10.30	ALL DAY HANDS-ON FARMING FUN ...		WOOD-FIRED OVEN ALL DAY ...								
10.45											
11.00						New taste	Kids' fab food science experiments with Fun Kitchen	From 10.30 Sausage making with Darts Farm's Master Butchers	Nila Ross-Patel (ECS tutor) Indian Home Cookery: Authentic Gujarati dishes. "Spicy Samosas" V	Exeter Cookery School: chocolate roulade	Cornish Gouda Cheese tasting
11.15											
11.30						What's in the bag					
11.45						Planting & growing					
12.00						Storytelling	Charcuterie with Topsham's Good Game and Darts Farm's Master Butchers	From 11.30 Hands-on pizza making with Cadia, our Italian friend	Rachel Pinnock (ECS tutor) Hands-on Children's Cookery: Cooking With Kids (9-11y). "Viennese Whirls" V	Vicky Harford, Vicky's Bread: wild garlic and honey sourdough	ALL DAY ... Salcombe Gin tasting; Amanda Marsden spa treatment
12.15											
12.30						Make your own kale crisps					
12.45											
13.00						Gluten-free baking with Midfields Granola and The Free From Fairy	Fab food science experiments for kids with Fun Kitchen			Jon Royce: savoury choux pastry	Stannary Brewing Company: handcrafted beers
13.15											
13.30											
13.45											
14.00						Devon cheese and cider masterclass with Mary Quicke and Barny Butterfield from Sandford Orchards		KNOWLEDGE TEEPEE ALL DAY ...		RAF 100 Recipes: Iraqi spiced date and walnut cookies	
14.15											
14.30											
14.45											
15.00						Local wine masterclass with Susy Atkins, Lyme Bay Winery and special guest from Lympstone Manor	Become a Mini Darts Farmer and plant seeds in your own egg box to take home Decorate an animal mask to take home Enjoy Big Green Egg cookery demonstrations and tastings		Rachel Pinnock (ECS tutor) Hands-on Children's Cookery: Cooking With Kids (12-14y). "Fantastic Fondants – Chocolate Fondant Puddings" V	Richard Hunt, Devon Scone Company: baking tips from the chef's kitchen	Happy Butter Ghee: organic grassfed
15.15											
15.30											
15.45											
16.00	Mixology masterclass with Salcombe Gin, Luscombe Drinks and Rocktails	Take a fun farm selfie and post it to our Facebook page #dartsfoodisfun			Sue Stoneman, South West Home Cook of the Year: Devon cider and apple cake	Afternoon Tea by Posh Nosh					
16.15											
16.30											
16.45											
17.00											
17.15											
17.30											
17.45											



What's on at the Festival Sunday

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10.30	ALL DAY HANDS-ON FARMING FUN ...		WOOD-FIRED OVEN ALL DAY ...							
10.45										
11.00										
11.15						Healthy eating with Tom Johnson Lifestyle, and Darts Farm's head chef, Paul Matthews	From 10.30 Sausage making with Darts Farm's Master Butchers	Nila Ross-Patel (ECS tutor) Indian Home Cookery: Authentic Gujarati dishes. "Krafty Korma" GF	Harriette Wilkinson, South Devon Pizza Co: the art of pizza making	Willie's Cacao: simply delectable chocolate
11.30						What's in the bag	From 11.30 Hands-on pizza making with Cadia, our Italian friend			
11.45						Planting & growing				
12.00						Storytelling	Celebrity chef Peter Gorton and Darts Farm Master Butchers spring lamb masterclass	15.00 Fun food science experiments with Joe Mann from Fun Kitchen	Lisa Pike, Mrs Gill's Cakes: secrets from Mrs Gill's kitchen	ALL DAY ... Salcombe Gin Tasting; Amanda Marsden spa treatment
12.15						Make your own kale crisps				
12.30								Jim Fisher (ECS head tutor) Hands-on Family Cookery: "Make It Snappy! Filled Brandy Snaps" V		
12.45										
13.00										
13.15		Cookery demo from Jack in the Green's head chef, Matt Mason	Fab food science experiments for kids with Fun Kitchen		Secret Orchard: cider as you've never tasted it before					
13.30										
13.45										
14.00										
14.15		Learn to use spices with confidence. Authentic Indian cooking with Bini from Bini's Kitchen	KNOWLEDGE TEEPEE ALL DAY ...							
14.30			Become a Mini Darts Farmer and plant seeds in your own egg box to take home	RAF 100 Recipes: Nepalese steamed dumplings						
14.45			Decorate an animal mask to take home		EMAL Brewery: Roman-branded real ales brewed in Exeter					
15.00			Enjoy Big Green Egg cookery demonstrations and tastings	Richard Hunt, Devon Scone Company: baking tips from the chef's kitchen						
15.15		Everything Elderflower with Lori Reich from Shute Farm								
15.30										
15.45										
16.00										
16.15		South West Chef of the Year, Sue Stoneman, cooking a showstopping pork tenderloin	Take a fun farm selfie and post it to our Facebook page #dartsfoodisfun	Jim Fisher, Exeter Cookery School: tarte tatin	Afternoon Tea by Posh Nosh					
16.30										
16.45										
17.00										
17.15										
17.30				Jon Royce: savoury choux pastry						
17.45										

What's on at the Festival Monday

Time	Shillingford Farm School (Zone 2)	 Darts Farm Teepees (Zone 10)	Exeter Cookery School (Zone 2) V = Vegetarian GF = Gluten Free	West Country Bakery (Zone 2)	VIP Lounge Tastings (Zone 12) Exeter Castle					
10.30	ALL DAY HANDS-ON FARMING FUN ...		WOOD-FIRED OVEN ALL DAY ...							
10.45										
11.00										
11.15						Artisan coffee cupping from Exe Coffee Roasters	From 10.30 Sausage making with Darts Farm's Master Butchers	Nila Ross-Patel (ECS tutor) Indian Street Food Cookery: Authentic Gujarati dishes. "Spiced Green Beans in a Chapatti Wrap" V	Jim Fisher, Exeter Cookery School: twisted herb bread	Shute Fruit: award winning preserves
11.30						What's in the bag				
11.45						Planting & growing				
12.00						Storytelling	Wild Food demo with James Chubb and Otter Brewery	From 11.30 Hands-on pizza making with Cadia, our Italian friend	Emma Parkin, Emma's Bread: foccacia or fougasse?	ALL DAY ... Salcombe gin tasting; Amanda Marsden spa treatment
12.15						Make your own kale crisps		15.00 Fun food science experiments with Joe Mann from Fun Kitchen	Rachel Pinnock (ECS tutor) Hands-on Children's Cookery: Cooking With Kids (9-11y). "Soda Bread & Poached Eggs" V	
12.30										
12.45										
13.00		Darts Farm's Generation Game – sausage making competition. Sign up in our teepees	Fab food science experiments for kids with Fun Kitchen	Katy Butler, The Field Kitchen: tear and share cupcakes	Ventons Devon Cyder: real cyder – as natural as it gets					
13.15				Jim Fisher (ECS head tutor) Hands-on Family Cookery: "Jam on Top! Sumptuous Scones" V						
13.30										
13.45										
14.00		Learn BBQ techniques and cooking on the Big Green Egg with Marcus Bawdon and Darts Farm's Master Butchers	KNOWLEDGE TEEPEE ALL DAY ...	Oliver Coysh, The Exploding Bakery: improvised brownie making	Godminster					
14.15			Become a Mini Darts Farmer and plant seeds in your own egg box to take home							
14.30			Decorate an animal mask to take home	Rachel Pinnock (ECS tutor) Hands-on Children's Cookery: Cooking With Kids (12-14y). "Tasty Tagliatelli – Handmade Fresh Tagliatelli with Pesto" V						
14.45			Enjoy Big Green Egg cookery demonstrations and tastings							
15.00		The perfect serve – learn about gin from Exeter Gin		Richard Hunt, Devon Scone Company: baking tips from the chef's kitchen	Afternoon Tea by Posh Nosh					
15.15										
15.30										
15.45										
16.00			Take a fun farm selfie and post it to our Facebook page #dartsfoodisfun	Jon Royce: savoury choux pastry						
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