

26<sup>th</sup> June 2014

## Packed line up of cooking demos for foodies

Cosford Food Festival 26-27 July 2014  
10am to 5pm both days

With only one month to go until the annual Cosford Food Festival, organisers are lining up amazing live talks and hands on demonstrations for visitors. With a jam packed programme of demonstrations over the festival weekend, visitors can learn from the experts how to prepare, cook and present an array of exquisite specialities, before sampling some of the culinary delights available.

The festival talks and demos stage has a great line up for visitors both days, with experts offering tips and advice on how to serve up the perfect dish. Local Chef **Danny Silock** kicked things off in style for the first food festival and organisers couldn't resist bringing him back for seconds. Danny has worked at a number of Shrewsbury's best restaurants and also enjoyed stints in London and the Museum is delighted to have him on board again for a second year.

Multi-award-winning **Robert Swift** is part of one of Britain's greatest baking dynasties. The Ludlow based artisan has 150 years of family experience behind him; making him one of the most well informed and experienced bakers in the UK. Mr Swift is as well-known for his innovative speciality loaves, as his regular sourdoughs or delicious wholemeal bakes and he will be passing on some helpful baking tips to festival goers.

Foodies will adore the fabulous demonstrations run by Shrewsbury Chef **James Sherwin**. James recently appeared on the Channel 4 show 'The Taste' and his dishes were tested by a panel of judges including Nigella Lawson, who described his dish as "emphatic". Join James in the talks and demo tent over the festival weekend and pick up some useful hints and tips that you can use when cooking at home.

Learn everything you need to know about meat from local butcher **Stephen Robinson**, a favourite from last year's festival. Robinson's Butchers based in Tettenhall, Wolverhampton is well known for their fabulous shop and the high quality of the award winning meats they sell. So if you want to learn your cuts and get excited about the best steak in the county, don't miss the cooking butcher.

**Robert Didier**, a former London restaurateur, founded Orchard Pigs in 2003. In search of a new challenge, Robert decided to move to the country to pursue his passion for baking and quality ingredients, whilst exploring ways to improve the surrounding environment and ecology. He purchased Nant-y-Ffrith Forest, a 250-acre mixed woodland in the heart of the North Wales borderlands and opened Orchard Pigs, which now supports conservation projects that attract more native species of flora and fauna to the forest. Join Robert in the demo tent to find out more.

Award winning chocolatier **Julia Wenlock** will be bringing a touch of sweetness to proceedings and talking all things chocolate. Julia is passionate about producing the freshest tasting chocolates using a selection of locally produced and sourced ingredients and delicious high quality chocolate from around the world. All visitors with a sweet tooth should look out for Julia on the demo stage.

Visitors can also look forward to the tips and tasters tent, with mini sessions of ideas and insights from our fantastic range of stall holders. The Cosford Food Festival is bringing together some of the finest food and drink suppliers from across the West Midlands and combining them with a world class collection of aircraft and exhibits. With plenty to keep the whole family entertained over the weekend, visitors to the attraction are sure to enjoy the festival.

The Cosford Food Festival will run from 10am to 5pm on Saturday 26<sup>th</sup> and Sunday 27<sup>th</sup> July. Admission is just £5 per adult which includes a free Cosford Food Festival programme containing everything you need to know about what's going on over the weekend and where to find everyone using the exhibitor map.

Visitors to the Cosford Food Festival will also have access to the RAF Museum which is home to the unique TSR2, the world's oldest Spitfire and the mighty Vulcan bomber to name but a few. If you would still like to exhibit at the Festival there are a few spaces available. Any businesses interested in exhibiting at the Cosford Food Festival should contact Abi Dakin by email: [abigail@dakinevents.com](mailto:abigail@dakinevents.com). For more information on the event please visit the Museum website [www.rafmuseum.org](http://www.rafmuseum.org) or call 01902 376200.

Keep up to date with the latest news and event information by following the event on Facebook – Cosford Food Festival.

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#### **Notes to Editors:**

- Family tickets for two adults and up to four children cost just £12 for a full day of entertainment. Concessions are £4 and children aged 5-16 are £2 with free entry to children under the age of 5.
- Save time and beat the queues by booking your tickets online via the Museum website [www.rafmuseum.org](http://www.rafmuseum.org) or for more information, please call the Museum on 01902 376200.
- Only a small number of exhibitor places remain. If you would like to exhibit at the Cosford Food Festival please contact the Event Organiser Abigail Dakin on 07794 033 221 or email [abigail@dakinevents.com](mailto:abigail@dakinevents.com) .
- Royal Air Force Museum Cosford, Shifnal, Shropshire, TF11 8UP
- Open daily from 10am
- Admission to the Royal Air Force Museum is free of charge.
- RAF Museum Cosford images & logo available at: <http://www.rafmuseum.org.uk/research/media-vault.aspx>
- For further information and all media enquiries please contact Michelle Morgans on 01902 376212 or email [michelle.morgans@rafmuseum.org](mailto:michelle.morgans@rafmuseum.org)
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