

16 June 2015

Packed line up of cooking demos for foodies

Date: 25-26 July 2015

Time: 10am to 5pm

Cost: £5 per adult (Family, senior citizen and child rates also available)

With just over a month to go until the annual Cosford Food Festival, organisers have lined up some amazing names for live cookery 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.

Festival organisers have signed up some exciting new chefs for this year's festival as well as some popular favourites from previous years, ensuring the Wot's Cooking demo's stage has an entertaining and varied line up for visitors both days. Experts will be passing on their years of knowledge and expertise to visitors and offering tips and advice on how to serve up the perfect dish. Organisers are delighted to have the RAF Chefs on board this year, exclusively for the Cosford Food Festival, showcasing cooking with a military twist.

Taking to the stage on Saturday will be:

Lajina Leal – 11am on Saturday 25 July

In less than two years since founding 'Masala Magic' based in Telford, Lajina won "Most Innovative Business Award" at Shropshire's 'First Always Consult Business Awards' for her original pot of spice, which sells in outlets across the county. Lajina hosts regular dinner parties in people's homes as well as teaching those who have never before sliced an onion to cook their own curry, bhajis, samosas, chap-patties and accompaniments. We are thrilled to have Lajina on board this year, sharing the secrets of her Indian kitchen with visitors at Cosford.

Theo Van Deventer – 12pm on Saturday 25 July

Theo is Head Chef at 'The Horns of Boningale' near Albrighton. On leaving college, Theo trained with his Father in all French classics, before teaching himself specifically in pastry. At 21 he was offered the role at 'The Horns' and over the past 5 years he's created a menu of traditional dishes with a modern twist of flavours and techniques. The food is seasonal and locally sourced with Theo visiting Birmingham market for his fish, game and vegetables.

RAF Chefs – 1pm on Saturday 25 and Sunday 26 July

The RAF Chefs have a varied role when it comes to cooking and preparing food for RAF staff and guests. They can be preparing food at five-star themed banquets one day and cooking in the field the next. Don't miss this unique demonstration taking place on both Saturday and Sunday at 1pm.

Tom Court – 2pm on Saturday 25 July

Tom is an Award winning Former Head Chef, with 2 AA Rosettes to his name. He now runs his own catering company 'Sticky Fig Catering' based in the West Midlands. Trained by Swiss chefs, with a French influence, Tom also worked with an Italian chef for five years so his style is truly European but he loves his traditional British flavours. Tom loves to demonstrate with fish and he

makes weekly visits to the Birmingham fish market to discuss catches, the species and seasons – even down to the boats the fish were caught on.

Julia Wenlock – 3pm on Saturday 25 July

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.

The line up on Sunday is also packed full of variety. Taking to the stage alongside the RAF Chefs will be:

Stephen Robinson – 11am on Sunday 26 July

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.

Suree Coates – 12pm on Sunday 26 July

Suree is the award winning Chef Patron of the much acclaimed 'King and Thai' at Broseley, Shropshire. Suree has a real passion for food which has seen her awarded 'Thai Curry Chef' of the Year 2011/12 and 'South Asia Chef of The Year' 2013/14 and in the same year she also published her first ever cook book 'Cook Thai with Suree.' In Thailand food is a big deal - fresh fish would be cooked with herbs and spices growing wild, accompanied by locally grown vegetables. Suree's dishes not only smell and taste delicious, they are beautifully presented, a demo not to be missed.

Robert Didier – 2pm on Sunday 26 July

Robert, 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.

Robert Swift – 3pm on Sunday 26 July

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.

The Cosford Food Festival is bringing together some of the finest food and drink suppliers from across Shropshire, Staffordshire and 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 25th and Sunday 26th 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 festival weekend.

For more information on the event please visit the Museum website 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.

Ends...

The media are invited to attend the Cosford Food Festival free of charge. If you would like to attend the event, please confirm your attendance by emailing michelle.morgans@rafmuseum.org.

For further information or interviews with the chefs in advance of the event, please email michelle.morgans@rafmuseum.org.

Notes to Editors:

- Admission Prices:
 - Adult - £5
 - Senior Citizen - £4
 - Child £2 (aged 5-15 years)
 - Family - £12 (2 adults and up to 4 children)
 - Children under 5 free
- Save time and beat the queues by booking your tickets online via the Museum website www.rafmuseum.org or for more information, please call the Museum on 01902 376200.
- 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
- All images used should be credited: '©Trustees of the Royal Air Force Museum'