

SOUTHBANK CENTRE

FESTIVAL OF FOOD

Thursday 18–Sunday 21 September 2008



Slow Food London

**SOUTHBANK
CENTRE**



SOUTHBANK CENTRE FESTIVAL OF FOOD

Sample and buy great food from a choice of over 40 Slow Food stalls offering fresh, sustainable and traditionally prepared produce. There are cooking demonstrations from top chefs, book signings, talks by award-winning food writers, a special focus on the plight of the honey bee on Saturday and a Busy Bee Tent with family activities. 1950s fairground stalls and a carousel add to the fun. Read on for the full programme of events.

Slow Food is a non-profit, eco-gastronomic, member-supported organisation that was founded in 1989 to counteract fast food and fast life, the disappearance of local food traditions and people's dwindling interest in the food they eat. Food should taste good; it should be produced in a clean way that does not harm the environment, animal welfare or our health; and food producers should receive fair compensation for their work - this is what the Slow Food movement is all about.

www.southbankcentre.co.uk
www.slowfoodlondon.com

Free events

THURSDAY

Cooking Demo: Cyrus Todiwala of Café Spice Namasté

Cyrus Todiwala's restaurant is one of the only Indian restaurants to win a BIB Gourmand Award from the Michelin Guide. He will be creating a great dish using produce selected from the market.

Demonstration Tent, 12.30pm

Cooking Demo: Helena Puolakka

After learning her craft with Pierre Koffmann and Pierre Gagnaire, Helena became executive chef at Skylon, the restaurant at Royal Festival Hall.

Demonstration Tent, 1pm

Butchery Demo: Peter Gott of Sillfield Farm

Learn the basics of pork butchery from Peter Gott, a long-standing member of the Slow Food movement.

Demonstration Tent, 1.30pm

Cooking Demo & Book Signing: Classic Italian

Pietro Demaio prepares a dish from his book *Preserving the Italian Way*, a collection of classic Italian recipes.

Demonstration Tent, 2.30pm & 4.30pm

Cooking Demo: Jacky Lelièvre

Chef Jacky Lelièvre from celebrated gastropub The Butcher's Hook prepares a seasonal dish using produce from Slow Food traders.

Demonstration Tent, 3.30pm

Truffle Talk

London's leading white truffle dealer, Bruno Giorgi, discusses one of nature's finest delicacies.

Demonstration Tent, 4pm

Richard Haward's Guide to Native & Wild Rock Oysters

The Haward family has been growing oysters in the shallow creeks leading from the river Blackwater to the west of Mersea Island, Essex since 1792. Learn how to choose and prepare the best specimens.

Demonstration Tent, 5pm

Talk & Book Signing: Planet Chicken

Award-winning author of *Planet Chicken: The Shameful Story of the Bird on Your Plate* Hattie Ellis gives an insightful and thought-provoking talk highlighting the exploitation of the world's best-loved bird and how to choose ethical producers.

Demonstration Tent, 5.30pm

Talk & Book Signing: The Slow Food Story

Geoff Andrews, academic and author of *The Slow Food Story: Politics and Pleasure*, discusses the movement's history, ideas, structure and membership.

Demonstration Tent, 6.30pm



Free events

FRIDAY

Cooking Demo & Book Signing: Silla Bjerrum of Feng Sushi

Executive chef of Feng Sushi Silla Bjerrum demonstrates innovative sushi, sourcing sustainable fish and local seasonal produce.

Demonstration Tent, 12.30pm

Carrot Club

A regular participatory parent and toddler group that encourages playful interaction on themes of food and growing through music, arts and crafts. Suitable for children aged two to five years old and their carers.

Busy Bee Tent, 1pm



Cooking Demo: Great Dishes for Under a Fiver

Sarah Moore demonstrates how to use seasonal, and sometimes unusual, ingredients to create inexpensive, tasty and nutritional dishes.

Demonstration Tent, 1.30pm

Talk: Scrumptious Southbank

Tutors and students from the Brighton University Centre for Research and Design explore the potential for growing and greening Southbank Centre with local people. André Viljoen introduces the project.

Demonstration Tent, 4pm

Talk & Book Signing: Delizia!

John Dickie discusses his new book *Delizia! The Epic History of Italians and Their Food*, highlighting Italian history from 12th-century Palermo to the Slow Food movement of modern Turin.

Demonstration Tent, 5.30pm

Talk & Book Signing: A World Without Bees

Authors and urban bee-keepers Alison Benjamin and Brian McCallum discuss their new book examining Colony Collapse Disorder, a mysterious phenomenon that is destroying honey bee communities across the world.

Demonstration Tent, 6.30pm

Honey Party

Guest DJs and the Honourable Company of Hive Workers play bee-inspired music late into the night to celebrate the first honey harvest from Royal Festival Hive.

Concrete at The Hayward, 8pm



RIVER THAMES

FESTIVAL PIER



MARKET

MARKET

FESTIVAL RIVERSIDE



1950S FAIRGROUND
STALLS & CAROUSEL

GOLDEN JUBILEE
FOOTBRIDGE



EMBANKMENT &
CHARING CROSS



FESTIVAL TERRACE



ROYAL FESTIVAL HALL

WC
ATM



WC

QUEEN ELIZABETH HALL



DEMO TENT



BUSY
BEE
TENT



THE HAYWARD

CONCRETE
CAFE/BAR



MARKET

MARKET

BELVEDERE ROAD



WATERLOO



WATERLOO BRIDGE

Free events

SATURDAY



Slow Art Tent

Art activities for children and their families celebrating the beauty and versatility of food. Drop in and have a go at creating a visual feast.

Busy Bee Tent, 12 noon-4pm



Bee and Q

Peter James, bee-keeper at the Chelsea Physic Garden, brings along a dry hive and answers questions about bees.

Demonstration Tent, 12 noon

Cooking Demo & Book Signing: Silla Bjerrum - Sushi

See Friday 19 September.

Demonstration Tent, 12.30pm

Be a Bee

Become a bee and discover how these fuzzy creatures find their way and talk to other bees. Suitable for children aged five and over, their friends and families.

Busy Bee Tent, 1pm, 3pm & 4pm



Cooking Demo: How to Make Honeycomb

BBC *Masterchef* winner Steven Wallis demonstrates how easy it is to make honeycomb.

Demonstration Tent, 1pm

Talk: Mike Thurlow

Orchard Apiaries' Mike Thurlow displays his observation hive. See his bees in action, whilst he demonstrates some of the techniques of bee-keeping.

Demonstration Tent, 1.30pm

Cooking Demo: Abel Vieilleville

Abel, pastry chef from celebrated restaurant Skylon, creates a signature honeycomb dessert.

Demonstration Tent, 2pm

Papermaking

Recycling organisation Bywaters hosts a fun papermaking workshop for children.

Busy Bee Tent, 2pm



Gauri Sharma Tripathi: Flavours In Emotions

South Asian culture has always been heavily rooted in food and dance, and Artist in Residence Gauri Sharma Tripathi celebrates the beauty of this combination in a short Kathak dance piece.

Festival Riverside, 3pm & 5pm

Cooking Demo: Jacky Lelièvre

Chef Jacky Lelièvre from celebrated gastropub The Butcher's Hook prepares a delicious dish using honey.

Demonstration Tent, 3pm

Talk: The Art of Italian Coffee

Founded in Italy in 1882, Caffè Vergnano is dedicated to the cult of coffee. Proprietor Luciano Franchi describes their coffee-making process.

Demonstration Tent, 3.30pm

Royal Festival Hive

Southbank Centre has its own beehive on the roof of Royal Festival Hall. Meet the Honourable Company of Hive Workers who look after the bees, listen live to the hive, and win some of the most cultured honey in London in our raffle.

Meet at the Demonstration Tent, 4pm

Cooking Demo & Book Signing: Jenny Linford

Author Jenny Linford cooks a recipe from her new book *The London Cookbook*, a celebration of London's gastronomy past and present.

Demonstration Tent, 4pm

The Shellac Sisters

Four glamorous women who dress in all things vintage play 78rpm records on 1920s wind-up gramophones.

Festival Riverside, 4pm

Talk: Why Should We Recycle?

Talk by recycling organisation Bywaters.

Demonstration Tent, 4.30pm

Talk: Bee Plight

Learn some practical steps to support your local honeybees in their fight for survival through this talk and demonstration by the London Beekeeping Association.

Demonstration Tent, 5pm

Talk & Book Signing: Apples, Orchards & Community Orchards

Sue Clifford discusses her book *The Apple Source Book*, a celebration of the nearly 3,000 varieties of apple grown across the UK, their distinctive flavours, uses, places of origin, stories and associated customs.

Demonstration Tent, 6pm

Cooking Demo: Delicious Honey Recipes

Sarah Moore creates exciting honey dishes.

Demonstration Tent, 7pm

Time For Tease

Sit down to a full spread of afternoon tea and be interrupted in the nicest possible way by stunning burlesque and cabaret performances. Spaces are limited. Please note this show contains partial nudity.

Festival Riverside, 8pm

Free events

SUNDAY

Slow Art Tent

Art activities for children and their families, celebrating the beauty and versatility of food. Drop in and have a go at creating a visual feast.

Busy Bee Tent, 12 noon-4pm



Bellowhead

Artists in Residence Bellowhead invite you to bring along an instrument and have a jam with the folk wizards. Learn the song online at www.bellowhead.co.uk/sessiontunes.html

Festival Riverside, 12 noon & 5pm

Cooking Demo & Book Signing: Arthur Potts Dawson from Acorn House

Arthur Potts Dawson, executive chef of eco-friendly, award-winning restaurant Acorn House, showcases some delicious ways to enjoy selected autumnal ingredients.

Demonstration Tent, 12.30pm

Cooking Demo & Book Signing: Stéphane Reynaud

Stéphane Reynaud, acclaimed French chef owner of renowned restaurant Villa 9 Trois in Montreuil (France) cooks a recipe from his new book which celebrates simple home cooking and bistro dishes.

Demonstration Tent, 1.30pm

Papermaking

See Saturday 20 September.

Busy Bee Tent, 2pm



Brighton Morris Men

Brighton Morris Men are renowned for their enthusiastic interpretation of the English Morris Dance.

The Brighton men dance mainly in the Cotswold tradition, but have also evolved a number of dances in their own unique Sussex style.

Festival Riverside, 2pm, 4pm & 6pm

Cooking Demo: How To Smoke

BBC *Masterchef* winner Steven Wallis demonstrates how easy it is to smoke food.

Demonstration Tent, 2.30pm

In Conversation with Rose Prince

Silvija Davidson, the Chair of Slow Food UK, hosts a talk with Rose Prince,

celebrated author and one of the UK's most prolific food journalists.

Demonstration Tent, 3pm

Cooking Demo & Book Signing: Raclette & Fondue

Patricia Michelson, the owner of Marylebone cheese emporium La Fromagerie, discusses the delights of cheese and demonstrates how make to fondue and serve raclette.

Demonstration Tent, 4pm

Truffle Talk

See Thursday 18 September

Demonstration Tent, 4.30pm

Richard Haward's Guide to Native & Wild Rock Oysters

See Thursday 18 September.

Demonstration Tent, 5pm

Cooking Demo: Silla Bjerrum - Sushi

See Friday 19 September.

Demonstration Tent, 5.30pm

Talk: The Art of Italian Coffee

See Saturday 20 September.

Demonstration Tent, 6.30pm

MARKET STALLS



Altissima

The best Italian wines and gourmet products

The Arabica Food & Spice Company

Contemporary Middle Eastern delicacies

Bean & Gone

Rich coffee made from Monmouth beans

Ben's All Natural Candyfloss & Popcorn

Floss made from unrefined, organic sugar and freeze-dried fruit

Born and Bread Organic Bakery

Organic, slowly fermented and sourdough breads from South East London

Bruno Giorgi Truffles

London's leading truffle dealer

Café Spice Namasté

Acclaimed Indian dishes and home-made pickles

Casa de L'Oli

Award-winning extra virgin olive oil from Catalonia

Chocstar

Chocolate bar serving punchy Venezuelan hot-chocolate shots, chocolate Guinness cupcakes and more

Churros García

Artisanal, freshly-made churros with hot thick chocolate sauce

Cupcake Boutique

Cupcakes baked from all-natural ingredients

EatNatural

Tasty fruit and nut bars made in small batches from simple ingredients

Emmett's Traditional Bacon and Ham

Specialist ham and bacon producers using local Suffolk pigs

Farmer Sharp

Co-operative of small farmers from Cumbria supplying Herdwick sheep, Galloway cattle, primitive breeds. Next door, Farmer Sharp will be providing real burgers, welfare veal and lamb steaks to go

Farmstead Cheese

The best seasonal French cheeses and the famous Brie aux Truffles

Franklins Deli & Farm Shop

Ethical deli offering locally-grown fruits and vegetables

Game4Everything

Wild game pies and freshly made rabbit pasta

Gastronomica

Italian cheeses, particularly Piedmontese

Green and Blue

Rare, biodynamic wines you would never see on supermarkets' shelves

Hanne Lindberg Design

Personal design consultancy, concentrating here on showing how one might make London greener

Holker Farm Dairy

Raw sheep's milk cheeses from Cumbria

La LodiGrana Cheese

Traditionally-produced Tipico Lodigrana cows milk cheese from Lombardy, Italy

La Grotta Ices

Inventive artisanal ice-cream

Luca's Bakery

Craft bakers, also offering a range of fruit and savoury tarts

Manor Farm Game

Game cuts (oven-ready), pies, sausages, pasties, pâtés and burgers

Mersea Vineyard and Brewery

High-quality English white wines and real ale

The Mushroom Table

Wild and cultivated funghi

Norfolk and Suffolk Speciality Foods

Fruit chutneys, mustards, harissa and salad dressings inspired by South East Asia

Orchid Apiaries

Sublime honey, including Ivy, Starflower and Norfolk Blossom varieties

Patchwork Pâtés

Award-winning, artisan pâtés, preservative-free, thus sold frozen

Rainha Santa Roast Hog

Portuguese hog roast, marmalades, preserves, honeys and wild herbs

Richard Haward's Oysters

Colchester native and wild rock Oysters from West Mersea

Source by Sarah Moore

Freshly baked cakes, savoury muffins and delicious salads made with impeccably sourced ingredients

Sillfield Farm

Rare breed pigs, sheep and wild boar from the Lake District

Slow Food London

Slow ploughman's, perry & soft drinks. **Information point**

The Traditional Bratwurst Company

Traditional Bratwurst from unintensively outdoor-reared pigs

Utobeer / Beer2Love

Real beers, expertly sourced

FESTIVAL TERRACE STALLS

Caffè Vergnano 1882

Restaurant and bar. Purveyor of the best Italian food and drink

Feng Sushi

Sushi made from impeccably sourced, sustainable fish supplies

Le Pain Quotidien

Home-made baguettes with a choice of fillings, including freshly barbequed chorizo sausage

Ping Pong

Aromatic flowering teas

THIS CHRISTMAS AT SOUTHBANK CENTRE

Christmas Market at Southbank Centre

Friday 21 November – Tuesday 23 December

Visit Southbank Centre's German-style Christmas Market with more than 30 stalls along the Queen's Walk between the London Eye and Royal Festival Hall. The wooden chalet stalls offer everything from jewellery and hand-crafted toys to ornaments, mulled wine and festive food, all accompanied by traditional Christmas music.

Slow Food Christmas Market

Saturday 20 – Tuesday 23 December



The perfect place to sample and buy delicious, fresh, sustainable and traditionally-prepared produce for your Christmas table. Organised in association with Slow Food London.



LOTTERY FUNDED

Photos: Belinda Lawley
Listings correct at time of going to press
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