Just why does our food taste so good?
Must be something in the Ayrshire.
Welcome to the first ever Taste Ayrshire Food Festival!

Journeying the iconic coastline stretching from Ballantrae to Largs, sailing the sea to Arran, and wandering inland to the hidden gems of Catrine, Kilbirnie and Maybole we have worked with local producers, retailers, restaurants, schools, hotels and markets to bring you an astonishingly diverse listing of events, visits and special menus featuring the very best Ayrshire has to offer.

Join us for delicious dining experiences, watch and listen to the experts in food production and preparation, get ‘hands on’ with practical workshops and visit our stunning hotels and restaurants to sample beautifully prepared and presented local food. There’s something for everyone and so much to experience and enjoy.

I’m incredibly proud of Ayrshire produce and the dedication of our food producers, retailers and hospitality providers. It’s a privilege to be leading our initiative to make Ayrshire the most visited Food Tourism destination in Scotland. This is only the start of our Food Journey… we want to promote Ayrshire as a year round Food Festival so starting in September 2012, we’ll be having a monthly calendar of Foodie Events which we look forward to meeting you at. I would also like to thank our team – our dedicated Board and hardworking Project Co-ordinator, Lara Van de Peer. Lara has worked tirelessly on the Food Festival Programme and we could not have reached this exciting milestone without her help.

Lisa Tennant
Executive Director of Taste Ayrshire

About the Food Festival

The Food Festival has been organised by the Food Tourism Marketing Group, Taste Ayrshire and been made possible by funding from Ayrshire LEADER via the Taste of Rural Europe Programme. All the events listed in this brochure are hosted by organisations supporting the aims of Taste Ayrshire. Whilst every effort has been to ensure the quality of the events, individual events are the responsibility of each participating business. All event details are believed to be correct at the time of going to print. Any changes or updates to the published programme will be noted on our website at www.tasteayrshire.co.uk For more information or to book any event please contact the event organiser.

Introduction from Ayrshire Chamber

Ayrshire Chamber of Commerce is delighted to support the first Ayrshire Food Festival.

We are very fortunate to have many world class producers and operators across the length and breadth of Ayrshire and this festival will allow a wider audience to experience some of them. Ayrshire is renowned for its bacon and potatoes but when you consider; the beef, lamb, cheese, ice cream, smoked salmon, whisky and liqueurs, to name but a few of Ayrshire’s leading products, we have something to offer all palates.

Together with some of the best hotel and restaurant operators, we are confident Taste Ayrshire will achieve their ambitions to make our county the must visit food destination in Scotland. We hope this will become an annual event and congratulate those who become involved in this inaugural festival. Collaboration and partnership working will ensure we make the most of Ayrshire’s assets.

Val Russell
Ayrshire Chamber of Commerce

Many thanks to our funding partners:

Designed & produced by www.thetouchagency.co.uk
EVENTS TAKING PLACE EVERY DAY

For key to symbols, please see centre pages

1. RESTAURANT AT THE RANCH
DALDUFF FARM
Crosshill, Maybole, Ayrshire KA19 7PU

From 1st to the 9th of September, we invite you to visit our ‘Cowboy’ themed pop-up restaurant in our barn! The menu will feature wonderful local meats cooked over a wood fire by travelling gourmet Andy Campbell. There will be live music and wine will be supplied by Corney & Barrow. Places are limited and on a first come, first served basis so book to avoid disappointment.
6pm–11.00pm. To book, call 07710 733 437 or visit www.dalduff.co.uk

2. LOVE FOOD HATE WASTE

Look out for “Love Food Hate Waste” information throughout Ayrshire during the Food Festival. £35 worth of food a month is thrown away by the average family. Free advice is available on portion control, freezer tips and recipes for leftovers.

3. ‘TASTE AYRSHIRE’S FINEST’ WITH SIMPSINNS

SIMPSINNS VENUES across Ayrshire

All SimpsInns venues will run a dedicated ‘Taste Ayrshire’s Finest’ menu where our team of chefs will create a different dish for each day of the festival. Each dish will be derived exclusively from local produce. As an added extra, we will offer a FREE ‘Ayrshire Ice Cream Sundae’ to go with the speciality festival dishes. Menu available at The Gailes Hotel Irvine, The Old Loans Inn, Troon, The Waterside, West Kilbride and The Riverside Inn, Ayr.
To book, call 01294 204 040 or email reservations@simpsinns.com

4. HEALTHY FAST FOOD WITH V CUISINE SNACK BAR

VIKINGAR FESTIVAL, Largs

The snack wagon will be available every day during the Vikingar Festival at Largs. It will be providing home cooked, wholesome, tasty and healthy vegetarian food and drinks including soups, stews, curries and filled rolls. We will also be promoting Scottish speciality teas such as Heather and Whisky Tea made into hot and cold drinks.

5. TASTE AYRSHIRE MONTH

BUZZWORKS VENUES across Ayrshire

Buzzworks are hosting a month long celebration where guests will be able to enjoy a delicious selection of special ‘Taste Ayrshire’ dishes, freshly prepared using the finest Ayrshire produce. Scotts in Troon and Largs, Elliots and Dome in Prestwick, The Longhouse in Kilmarnock and The Treehouse in Ayr will all be offering this menu.
To book, call 01292 432 342 or email reservations@buzzworksholdings.com
8. GET FRUITY TASTING DAY
GRANTS FRUITERERS
Prestwick KA9 1LA

Grants Fruiterers are having a sampling and tasting day at their shop in Prestwick Main Street. Grants purchase quality, seasonal local produce and have a great rapport with local growers. Come in and try the local produce before you buy. 10% discount available to anyone who quotes Taste Ayrshire when they buy fruit and veg on the day!
9am–4pm.

9. GLORIOUS GAME DAY
COOK SCHOOL
Kilmarnock KA1 2RS

You will be shown how to create some fantastic dishes using Scotland’s larder of wild game. Our chefs will demonstrate how to prepare different types of game, the best way to cook the meat and you will also learn what food compliments the game.
From 10.00am–4.00pm.
To book, call 01563 550 008. £130.00 per person.

10. CHOCOLATE & ICE CREAM TASTING
LIME TREE LARDER,
Auchencloigh Farm, Kilbirnie KA25 7LJ

Come to the farm and taste our award winning ice creams, chocolates, jams and chutneys. Try the distinctly different flavours of our ice creams with free samples!
Mini Chocolate Tasting sessions held on the hour 12.00pm–5.00pm. Cost £2.50.
Booking recommended for Chocolate Tasting
Tel: 01505 685 258
11. HERITAGE FOOD TOUR OF CATRINE

CATRINE DAY CENTRE
Catrine

Come along with the family for a fun and educational day out! The heritage tour of Catrine will feature local traditional foods, a guided walk around the village and then back to the Day Centre for cookery demonstrations and sampling some of the finest produce and baking that the village has to offer.

Meet at Catrine Day Centre at 10.30am. The event will finish around 1.30pm. No charge.

12. WHISKY TASTING

WHISKY EXPERIENCE
Kirkoswald KA19 8HY

At 2.00pm there will be our Classic Tasting Session, featuring 5 different whiskies which will last approx 60–90 minutes. Places are limited to 12 only, so book early to avoid disappointment. The cost is £20 per person.

At 4pm we have our Tour Around Scotland Whisky Tasting, again featuring 5 different whiskies and the cost for this is £30 per head. This will last around 60–90 minutes and there are only 12 places available, so please do book early.

Cost £20/£30. To book, call 01655 760 308.

13. SQUARE SAUSAGE CELEBRATION

THOMSON’S SQUARE SAUSAGE
High Langside Holdings, Craigie,
Kilmarnock KA1 5ND

In 1992, Lindsay and Janie Thomson gave up their butcher shop to concentrate on the production of their best selling product – square sausage. Their small factory now produces an excellent quality, traditional sausage made with the finest ingredients. Come along 12pm–4pm to visit the place where your local square sausage is made and sample this traditional Ayrshire favourite.

14. FOOD BLOGGERS CONFERENCE

AYR RACECOURSE
Ayr

Scotland’s first Food Bloggers Conference! Attracting Food Bloggers from across the UK, the inaugural Taste Ayrshire Food Bloggers Conference will help you improve and promote your Food Blog whether you’re a keen novice or a professional. Includes workshops from the experts on Social Media, Food Photography, Food Writing and Blog Promotion. This full day event day will feature a spectacular local food tasting lunch and lots of opportunities to network with fellow Food Bloggers.

Cost £80 per person. To book, email foodbloggersconference@eventbrite.co.uk.

15. GLOBAL MARKET

THE CROSS AND KING STREET
Kilmarnock town centre

After the overwhelming success of previous visits, the Global Market is returning to Kilmarnock town centre. Featuring over 50 traders from around the world, the Global shopping experience will include a French patisserie, Dutch cheeses, German speciality sausage, Spanish paella, Greek deli produce, Belgian chocolate, Wild boar and Ostrich from South Africa and Thai and Indian food. There will also be the very best of Ayrshire produce.

9am–6pm.
SUNDAY
2ND SEPTEMBER

16. SUNDAY BRUNCH WITH LIVE ENTERTAINMENT
TURNBERRY HOTEL
Turnberry, Ayrshire KA26 9LT

Sunday Brunch at Turnberry is available on the first Sunday of every month and our September brunch is part of the Ayrshire Food Festival. Turnberry’s award winning chefs work closely with local suppliers to create a fresh and delicious three course Brunch experience for guests, served in sumptuous surroundings.
Available 12.30pm–3pm. Cost £25 adults / £12.50 for children aged 12 and under. To book, call 01655 333 991 or email turnberry.reservations@luxurycollection.com.

17. DOORS OPEN DAY
HERITAGE FOOD TASTING
BURNS MONUMENT CENTRE, KAY PARK
Kilmarnock

As part of Doors Open Day, staff at the Burns Monument Centre will be working with a local food producer to offer a ‘Heritage Taste of Ayrshire.’ There will be a tour of the Burns Monument Centre with its superb family history and archival resources and the chance to sample the delights of traditional Ayrshire recipes from our rich and varied foodie past.
12.00pm–4.00pm.

18. FORK OUT LESS (am)
COOK SCHOOL
Kilmarnock KA1 2RS

Your day will start in the dining room with tea and coffee. Our chef will then demonstrate the dishes, then it’s back to the workstation to re-create what you’ve just seen. You will have the opportunity to make two courses which you can then take home to share.
10.00am–12.30pm. Cost £50.
To book, call 01563 550 008.
19. FORK OUT LESS (pm)
COOK SCHOOL
Kilmarnock KA1 2RS

Your day will start in the dining room with tea and coffee. Our chef will then demonstrate the dishes, then it’s back to the workstation to re-create what you’ve just seen. You will have the opportunity to make two courses which you can then take home to share.
2.00pm–4.30pm. Cost £50.
To book, call 01563 550008.

20. WHISKY TASTING
WHISKY EXPERIENCE
Kirkoswald KA19 8HY

At 2.00pm there will be our Wood Finishes Tasting Session, featuring 5 different whiskies which will last approx 60–90 minutes. Places are limited to 12 only, so book early to avoid disappointment. The cost is £30 per person.
At 4pm we have our Old and Rare Whisky Tasting, again featuring 5 different whiskies and the cost for this is £30 per head. Again, it will last around 60–90 minutes and with only 12 places available, book early to avoid disappointment.
To book, call 01655 760308

21. WHITELEES FARMERS MARKET
WHITELEES WIND FARM

There will be a farmers market at Whitelees Wind Farm in the area running adjacent to the Visitor centre from 10am–4pm. There will be a fine selection of artisan products sourced from East Renfrewshire and Ayrshire on sale.

22. FOOD BLOGGERS CONFERENCE
THE TASTY BLOG TOUR – AN ACCOMPANIMENT TO THE SATURDAY CONFERENCE.

This mystery tour by Tasting Scotland has been specifically designed to ensure food bloggers everywhere share a unique behind-the-scenes insight into Ayrshire’s top artisan produce. No sense will be untouched as we go on a multi-sensory journey to taste the best whilst comparing the rest!
Come hungry!

SPECIAL TASTE AYRSHIRE FOOD FESTIVAL PRICE:
Cost £79 per person.
(maximum of 16 places).

23. TASTE AYRSHIRE GOURMET DINNER
GLENAPP CASTLE
Ballantrae KA26 0NZ

Guests will enjoy canapés on arrival in the drawing room and a six course gourmet ‘Taste Ayrshire’ dinner in our Michelin Star restaurant expertly prepared by Head Chef Adam Stokes and his team. Dinner is £65.00 per person and will be served from 7.30pm. Each guest will be given a copy of the menu and a list of all the local produce and suppliers used. Please book early to avoid disappointment.
To book, call 01465 831 212.

24. THE GLOBAL MARKET
THE CROSS AND KING STREET
Kilmarnock town centre

After the overwhelming success of previous visits, the Global Market is returning to Kilmarnock town centre. Featuring over 50 traders from around the world, the Global shopping experience will include a French patisserie, Dutch cheeses, German speciality sausage, Spanish paella, Greek deli produce, Belgian chocolate, Wild boar and Ostrich from South Africa and Thai and Indian food. There will also be the very best of Ayrshire produce.
10.00am–4.00pm.
Bon appétit

Proud to be associated with & wishing every success to

Taste Ayrshire & Ayrshire Food Festival

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25. TASTE AYRSHIRE GOURMET LUNCH
GLENAPP CASTLE
Ballantrae KA26 0NZ

Guests will enjoy canapés on arrival in the drawing room, a three course set gourmet ‘Taste Ayrshire’ lunch in our Michelin Star restaurant followed by coffee and petits fours, all expertly prepared by Head Chef Adam Stokes and his team. Our gourmet lunch is £39.50 per person and will be served from 12.30pm. Each guest will be given a copy of the menu along with a list of all the local produce and suppliers used.

To book, call 01465 831 212. Limited places.

26. SLOW FOOD CHEESE TASTING AND DAIRY TOUR
DUNLOP DAIRY
West Clerkland Farm, Stewarton KA3 5LP

Clerkland is a small, family-run farm in the heart of Ayrshire, producing cow, sheep and goats’ milk, used to make a range of award-winning hard and soft cheeses. Come along and find out how the cheeses are made. There will be an opportunity to taste and buy direct.

To book, call Howard on 07765 606 848. Places are limited and on a first come, first served basis. Event held in conjunction with Slow Food Saltire Group.

27. WINE TASTING EVENING
CORNEY & BARROW
Ayr KA7 1HT

The tasting will consist of a full tour of our 18th Century wine cellars followed by a tutored tasting of eight wines from across our portfolio. Costs will be £10 per head with a maximum of 20 per session.

To book, call 01292 267 000 or email greg.reid@corneyandbarrow.com

28. DUMFRIES HOUSE EXPERIENCE
DUMFRIES HOUSE,
Cumnock, Ayrshire KA18 2NJ

Whet your family’s appetite with a house tour to learn about dining in the 18th Century. Taste a delight from that era and plant something to take away.

Cost £6.50 per child (accompanied by an adult. Aged 5+) To book, call 01290 425 959 or email info@dumfries-house.org.uk.
When it comes to the freshest ingredients, we’ve done the groundwork.

www.tasteayrshire.co.uk
TUESDAY
4TH SEPTEMBER

29. MARVELLOUS MEATS
BUTCHERY & FARM TOUR
CAIRNHILL FARM
Old Dailly, Girvan, Ayrshire KA26 9RE

Cairnhill Farms, suppliers of finest quality meats is delighted to invite you on a guided tour of their Farm and Butchery. The business combines the best of traditional farming methods with expert modern butchery techniques to produce meat that will please even the most discerning gourmand! Each tour, lasting two hours, will include a butchery demonstration, a sausage making demonstration and a farm tour.

Tours will be at 10.00am, 1.00pm and 4.00pm. Free. To book, call 07901 007 054. Booking line open 10am–4pm, Monday–Friday only. Limited places. Over 18s only.

30. SUMPTUOUS SEAFOOD
& TALES FROM THE SKIPPER
THE ANCHORAGE RESTAURANT
AT THE DUNURE INN
17 Harbour View, Dunure KA7 4LN

Arrive at the idyllic fishing village of Dunure for 1pm where head Chef Michael Smith and Proprietor Hugh Hunter will entertain guests by demonstrating how to prepare and cook fresh crab and mackerel caught just a stone’s throw away. A two-course taster lunch will follow, with a glass of wine and coffee included. Retired local skipper Donald Gibson will be on hand to share some tales from the sea.

Cost £19.95. To book, call 01292 500 549 or e-mail contact@dunureinn.co.uk to book. Limited places.

31. BEHIND THE SCENES TOUR
OF THE COOKSCHOOL
CHAMBER OF COMMERCE KA1 2RS

To coincide with Ayrshire Food Festival, Ayrshire Chamber invite members to the Cook School Scotland to enjoy an evening of networking, cooking demonstrations and tastings at the award winning venue. We look forward to welcoming you to the ultimate cookery experience! Discounts will be offered on the night in the Braehead Food Shop.

5.30pm–7.30pm. Cost £15 for members / £23 for non members. To book, visit www.ayrshire-chamber.org, email events@ayrshire-chamber.org or call 01292 678 666. Limited places.

32. TRY BEFORE YOU BUY –
AYR COLLEGE OPEN EVENING
AYR COLLEGE
Dun Park, Ayr KA8 0EU

Thinking about joining a hospitality evening class? Come along to the Ayr College Open Evening and taste the foods you could be learning to cook. We will be featuring food from our new Food for All Seasons and Cake Decorating classes. We are also launching an exciting range of master classes including; whisky, wine, bread making, cooking for diabetics and vegetarian cooking. Throughout the evening there will be a rolling programme of cookery demonstrations and taster sessions.

5pm–7pm. Free. No booking necessary.
WEDNESDAY
5TH SEPTEMBER

33. CURRY DAY
COOK SCHOOL,
Kilmarnock KA1 2RS

Everybody wants to be able to make a good curry. We will show you step by step how to create a range of different curries from traditional Indian to interesting new world curries. Bringing together many of the curry powders and spices you have in store cupboard, you’ll soon be able to design your own signature dish. Your day will begin at 10.00am and finish at approx 4.00pm when you will leave with your bag for life, apron and folder of recipes.
Cost £100. To book, call 01563 550 008.

34. CURRY DEMO & DINE
COOK SCHOOL
Kilmarnock KA1 2RS

The evening will start at 6pm with a glass of wine in our dining room. Watch the chefs cook up a selection of dishes to sample as they demonstrate and talk you through how to make each. When the demonstration is finished you will have another couple of courses in our dining room with wine, then tea and coffee. Your evening will finishes at approx. 9.30pm, where you will leave with a recipe pack.
Cost £45. To book, call 01563 550 008.

35. RUSTIC BREADMAKING WITH ROSIE MAPPLEBECK
ANNBANK

Fancy a go at making your own bread but never had the confidence? Learn some no-nonsense simple bread recipes in a country kitchen. Get messy and have fun – it’s less effort than you ever think. Starts at 11.00am with bread ready at 2pm. Includes a simple lunch and some folklore about bread. Places are limited so book early to avoid disappointment.
Cost £10 per person. To book, call Rosie on 01292 520 543.

36. WINE TASTING EVENING
CORNEY & BARROW
Ayr KA7 1HT

The tasting will consist of a full tour of our 18th Century wine cellars followed by a tutored tasting of eight wines from across our portfolio. Costs will be £10 per head with a maximum of 20 per session.
To book, call 01292 267 000 or email greg.reid@corneyandbarrow.com

37. AYRSHIRE & SPAIN TAPAS EVENING
BROWNES RESTAURANT
Enterkine House KA6 5AL

Brownes Restaurant within Enterkine House Hotel by Ayr are delighted to be hosting a Spanish Wine and Food Pairing night to celebrate the Inaugural Taste Ayrshire Food Festival. Using produce grown on the estate and sourced locally in Scotland, Head Chef Paul Moffat and team ensure a night to remember. The evening commences with a chilled glass of cava, followed by wine and tapas.
Cost £40 per person. To book, call 01292 520 580.
THURSDAY
6TH SEPTEMBER

38. PARENTS SCHOOL DINNERS
ALL EAST AYRSHERE PRIMARY
& SPECIAL SCHOOLS
On Thursday 6th of September as part of the Ayrshire Food Festival, all Primary and Special schools across East Ayrshire will be inviting parents and families to come and join their children for a healthy local lunch! This is part of the East Ayrshire Council initiative to provide school meals which are ‘fresh, wholesome and enjoyable and use local produce wherever possible’. By inviting parents and families to come for lunch, we hope to encourage more people to take an interest in local food and the producers we have on our doorsteps. Contact Jane Richmond at East Ayrshire Council for more information on 01563 555 714.

39. AYRSHERE DAY
COOK SCHOOL,
Kilmarnock KA1 2RS
This class provides you with dishes highlighting the very freshest and tastiest Ayrshire seasonal produce. We will focus on food in season and obtained locally from Ayrshire producers. Come along and stay informed of the foods that are best in Ayrshire. 10.00am–4.00pm. Cost TBC. To book, call 01563 550 008.

40. AYRSHERE DEMO & DINE
COOK SCHOOL
Kilmarnock KA1 2RS
This class provides you with dishes highlighting the very freshest and tastiest Ayrshire seasonal produce. We will focus on food in season and obtained locally from Ayrshire producers. Come along and stay informed of the foods that are best in Ayrshire. 10.00am–4.00pm. Cost TBC. To book, call 01563 550 008.

41. AYRSHERE & INDIA
TASTING AFTERNOON
AYR INDIA
Alloway Place, Ayr KA7 2AA
Great value 2 Course Tasting Menu featuring local produce used in Indian Cookery. Come along 12.00pm–4.00pm and let our chefs serve you up a selection of tasty treats. Only £9 per head. Cost includes a complimentary glass of wine, Indian Cobra beer or soft drink. Limited Places. To book, call 01292 261 026 or email enquiries@ayrindia.com

42. WHISKY TASTING
WHISKY EXPERIENCE
Kirkoswald KA19 8HY
At 2.00pm there will be our Classic Tasting Session, featuring 5 different whiskies which will last approx 60–90 minutes. Places are limited to 12 only, so book early to avoid disappointment. The cost is £20 per person. At 4pm we have our Tour Around Scotland Whisky Tasting, again featuring 5 different whiskies and the cost for this is £30 per head. It will last around 60–90 minutes and there are only 12 places so please book early. To book, call 01655 760 308.
43. FOOD FESTIVAL
GALA DINNER
LOCHGREEN HOUSE
Troon KA10 7EN

The jewel in the crown of the Food Festival! Lochgreen House in Troon is the stunning backdrop for this 4 course Gala Dinner with cocktail reception featuring the finest Ayrshire produce beautifully cooked and presented by chef Andrew Costley and his team. Hosted by the Taste Ayrshire team, this glittering evening will be a celebration of the successes of Taste Ayrshire so far and a sneak preview of our future plans.
Cost £75. To book, call 01292 313 343.
Taste Ayrshire Food Festival
1st–9th September 2012

With events all over Ayrshire there’s no reason not to come. We’re so close and only
• 17 miles from Glasgow
• 52 miles from Edinburgh
• 15 miles from Dumfries

How to get here
North and East Ayrshire are only twenty minutes by car from Glasgow and just over an hour from Edinburgh. Easily accessed by road and rail links, you can plan your journey by visiting www.transportdirect.info

Once in Ayrshire, you can find your way around by bus or train, or why not hire a bike? Visit www.touristnetuk.com/scotland/ayrshire-arran/activities/cycling/default.asp to find local bike hire.

KEY TO LISTINGS

ographed
Food event
Drinks event
Child friendly
Paid event
Free
**FRIDAY 7TH SEPTEMBER**

44. **TASTING AYRSHIRE TOUR WITH FOOD EXPERT BRENDA ANDERSON**

A DAY OF TOTAL LUXURY AND SENSORY EXCITMENT

Visit an award-winning artisan cheese producer, and hear why Dunlop Cheddar is truly world-class. Learn why Ayrshire is the perfect location for rearing rare and native breeds of cattle, sheep and pigs. Taste what makes a great sausage! Then dine in a 3 AA Rosette restaurant and taste for yourself the chef’s philosophy of reflecting the abundance of local seafood, meat and game. Our day is completed with a Chocolate Tasting from around the world, afternoon tea and a fun workshop where you will make your own chocolate goodies. Pick up in Glasgow and Fenwick. Leave Glasgow at 9am and arrive back at 5.45pm.

**SPECIAL TASTE AYRSHIRE FOOD FESTIVAL PRICE £95 per person.**

To book, email info@tastingscotland.com or call 0141 239 4907.

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45. **FISH & SHELLFISH COOK SCHOOL**

*Kilmarnock KA1 2RS*

A day for fish lovers! Learn how to fillet, cook and make sauces with confidence. We will show you a range of cooking techniques and provide recipes for you. We will teach you what to look for when buying your shellfish and how to transform it into some wonderful and tasty dishes.

10am–4pm. Cost from £100.

To book, call 01563 550 008.

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46. **FOODIE FRIDAY COOK SCHOOL**

*Kilmarnock KA1 2RS*

Why not spend your Friday evenings with us to start off your weekend? We will welcome you with a seasonal refreshment, then our chefs will prepare a variety of delicious foodie dishes for you with what is in season! Later in the evening you will move through to our dining room where you can try more of our delicious dishes washed down with wine.

Cost £55. To book, call 01563 550 008.
47. HOME MADE PRESERVES WITH ROSIE MAPPLEBECK ANNABANK

A glut is a time of plenty, to be celebrated and to be used. In this workshop we look at preserving by drying/salting/bottling and freezing. Our workshops are friendly hands on affairs in a country kitchen. Suitable for adults and older children. Starts at 11.00am and includes lunch and tasters. Places are limited so book early.
Cost £10 per person. To book, call Rosie on 01292 520 543.

48. WHISKY TASTING WHISKY EXPERIENCE Kirkoswald KA19 8HY

At 2.00pm there will be our Wood Finishes Tasting Session, featuring 5 different whiskies which will last approx 60–90 minutes. Places are limited to 12 only, so book early to avoid disappointment.
At 4pm we have our Old and Rare Whisky Tasting, again featuring 5 different whiskies and the cost for this is £30 per head. It will last around 60-90 minutes and there are only 12 places available so please do book early to avoid disappointment.
Cost £30 per person. To book, call 01655 760 308.
TASTE OF SUCCESS

BOOK NOW FOR PART TIME COURSES AVAILABLE FROM SEPTEMBER 2012

- Cooking for All Seasons
- Cake Decorating
- REHIS Food Hygiene
- Scottish Certificate for Personal Licence Holders
- Scottish Certificate for Licensed Premises Staff

Masterclasses:
- Whisky, Wine, Bread Making,
  Cooking for Diabetics, Vegetarian Cooking

For further information call 0800 199 798
Apply on line www.ayrcoll.ac.uk

Ayr College is a charitable organisation registered in Scotland. Charity number SC 021177.

Taste Ayrshire Michelin Star Dining

Sunday 2nd September
Six Course Taste Ayrshire Gourmet Dinner - £65.00

Monday 3rd September
Three Course Taste Ayrshire Lunch Menu - £39.50

Ballantrae, Ayrshire KA26 0NZ  Tel: 01465 831 212
Email info@glenappcastle.com www.glenappcastle.com
SATURDAY
8TH SEPTEMBER

49. MARKET KITCHEN
COOK SCHOOL
Kilmarnock KA1 2RS

You will learn how to eat with the seasons. This class provides you with dishes which highlight the very freshest and tastiest seasonal produce. Each month we will focus on food in season. Come along and stay informed of the foods that are best at the moment!
10.00am–4.00pm. Cost £130.
To book, call 01563 550 008.

50. VEG WITH AN EDGE – FARM TOUR AND TASTING
GC GROWERS AT DOWNHILL FARM
near Girvan KA26 9JP

Find out how Gordon grows his vegetables and hear some of the secrets that make them taste so good. Follow the growing season from planting through to growing, and finally harvesting. See how much effort goes into producing the humble carrot, cabbage, turnip, leek etc. You may purchase a box of seasonal veg at the end of your tour. Don’t forget your wellies!
Start time 11am and will last between 1 and 2 hours.
Free. To book, email gcaldwell100@hotmail.com or call 07974 737 721. Limited places.

51. HARVEST FESTIVAL
DEAN CASTLE
COUNTRY PARK
Kilmarnock

Brand new festival celebrating everything which is great and important about rural life in Ayrshire, featuring food and drink, craft, demonstrations, music and competitions. Try some of the finest food and drink the region has to offer, see how it’s prepared and take some home to have a go yourself.
12.00pm–5.00pm.

52. EAST AYRSHIRE FOODBANK
DEAN CASTLE COUNTRY PARK
Kilmarnock KA3 1XB

The Ayrshire East Foodbank will have a collection point at the Dean Castle event on both Saturday and Sunday. Ayrshire East Food bank feed local people in crisis. They are part of a national network of Foodbanks, supporting people in need from going hungry. Please donate your non-perishable (dried foods, tins etc) and in-date food at the collection point.
53. FOOD SMOKING AT HOME  TASTING SCOTLAND

This one day course is perfect for anyone who wants a practical hands-on experience of making smoked products to take home. With fish, poultry, cheese and vegetables on the menu there is sure to be something to tantalise everyone. The course includes:

- a fully tutored, fun, yet informative introduction to food smoking
- a brief history of smoking
- a delicious smoked food lunch with drinks handouts
- recipes to take home
- Ayrshire venue TBC.

Special discounted rate of £69 is available to celebrate the Ayrshire Food Festival.

10am–4pm. Adults and older children only. To book, visit info@tastingscotland.com or call 0141 239 4907.

54. THE SORN INN

35 Main Street, Sorn, East Ayrshire KA5 6HU

The Sorn Inn will be offering a special “Taste of Ayrshire Lunch and Dinner Menu” on Saturday and 8th and Sunday the 9th of September. There will be a set menu celebrating Ayrshires finest ingredients.

To book, call 01290 551 305.

55. FOOD FESTIVAL FINALE POTLUCK BEACH PARTY

Calling all Local Food Fans! Help us celebrate the success of the Food Festival by joining the Taste Ayrshire team and friends for a casual Beach Party and Potluck Dinner. Forage for wild food or just forage the shops during the day then meet up at Troon shore from around 5pm to share food and stories with like minded people.

Please bring food, firewood/BBQs, drinks, stories and musical instruments that you are prepared to share.

IMPORTANT: Please register your interest via email to lara@tasteayrshire.co.uk to receive updates as precise location is to be confirmed. In event of bad weather we will provide an alternative location and need your contact details to notify you.

56. FOOD FESTIVAL FINALE POTLUCK BEACH PARTY

32 Main Road, Kirkoswald, Ayrshire, Scotland.

KA19 8HY

Tel : 01655 760 308

www.adrattray.com

A new and unique visitor attraction for South Ayrshire. We always have a warm welcome & complimentary dram waiting for you. Explore, nose and taste an incredible selection of single malts. Fill your own personal bottle straight from a cask - the perfect gift. We have a whisky for everyone.

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WHISKY EXPERIENCE and
WHISKY SHOP

Open

Mon - Sat : 10am to 6pm
Sun : 12 to 5pm (Apr - Dec)

Free Entry. Organised Tastings.

A new and unique visitor attraction for South Ayrshire. We always have a warm welcome & complimentary dram waiting for you. Explore, nose and taste an incredible selection of single malts. Fill your own personal bottle straight from a cask - the perfect gift. We have a whisky for everyone.
SUNDAY
9TH SEPTEMBER

56. POULTRY & RED MEAT DAY
COOK SCHOOL
Kilmarnock KA1 2RS

An informative, yet exciting, day bringing together classic meat dishes with modern cooking methods. Learn what to look for when buying your meat; tips for cooking to perfection and finding that perfect sauce and accompaniments.

10.00am–4.00pm. Cost £130.
To book, call 01563 550 008.

58. WILD FOOD FORAGING WALK WITH ROSIE MAPPLEBECK ANNABANK

Ever wondered what you can eat from the wild? Take a walk in the woods and harvest natures’ bounty. Learn what is good to eat, when to harvest it and how to take care of our ‘wild garden’. This is a hands-on workshop, on tracks not suitable for wheelchairs or buggies. Bring stout footwear and containers to take home samples.

Starts at 11.00am and will last approx 2 hours.
Places are limited so book early.
Cost £10 per person. To book, call Rosie on 01292 520 543.

59. HARVEST FESTIVAL
DEAN CASTLE COUNTRY PARK
Kilmarnock KA3 1XB

Brand new festival celebrating everything which is great and important about rural life in Ayrshire, featuring food and drink, craft, demonstrations, music and competitions. Try some of the finest food and drink the region has to offer, see how it’s prepared and take some home to have a go yourself.
6.00pm–9.00pm.
60. EAST AYRSHIRE FOODBANK
DEAN CASTLE COUNTRY PARK,
Kilmarnock KA3 1XB

The Ayrshire East Foodbank will have a collection point at the Dean Castle event on both Saturday and Sunday. Ayrshire East Foodbank feeds local people in crisis. They are part of a national network of Foodbanks, supporting people in need from going hungry. Please donate your non-perishable (dried foods, tins etc) and in-date food at the collection point.

61. THE SORN INN
SORN
35 Main Street, Sorn,
East Ayrshire KA5 6HU

The Sorn Inn will be offering a special “Taste of Ayrshire Lunch and Dinner Menu” on Saturday and 8th and Sunday the 9th of September. There will be a set menu celebrating Ayrshire’s finest ingredients.
To book, call 01290 551 305.

62. BESPOKE CHOCOLATE MAKING
JAMES OF ARRAN CHOCOLATE FACTORY
Brodick KA27 8AJ

Come along to the James of Arran Chocolate shop and factory and watch our quality chocolates being made by hand. There will be a warm welcome from Cath Keeney our shop manager and if you want a bespoke piece made, just let us know and we’ll see what we can do. Open every day throughout the Food Festival.

ARRAN – BIG TASTES FROM A SMALL ISLAND

The diverse selection of natural ingredients, high-quality local produce and great restaurants combine to make Arran one of the UK’s finest Food Destinations. At only 20 miles long and with a population of just 5,000, the range of food and drink is impressive: from every-day essentials like freshly baked bread and traditional oatcakes, fruit preserves and mustards, locally produced and pasteurised milk and cream, and a whole host of cheeses, to indulgent treats such as ice creams & sorbets, handmade chocolates, real ales and single malt whisky.

Jump on Calmac’s hour long crossing from Ardrossan and you could find yourself touring the whisky distillery or micro-brewery, or watching artisan producers making luxury chocolates, and Arran’s famous flavoured cheddar.

Fuelled by an abundance of natural resources, the island’s energetic ‘Taste of Arran’ network of food and drink producers has put the island firmly on the Scottish foodie map.

The ‘Arran Brand’ is becomingly increasingly well recognised but there’s no better place to sample the delights of the Arran larder than on the island itself. Look out for seasonal local produce on restaurant menus and pick up some great gifts to take home.

For more information go to www.taste-of-arran.co.uk
63. ARRAN BREWERY TOUR & SAMPLING
CLADACH
Brodick, Isle of Arran, Scotland, KA27 8DE

Every day during the Food Festival we will be hosting tours of our brewery. Absorb the sights and smells of the traditional beer-making process, and taste samples of some of the finest beers available today. Our excellent visitor centre and guided tour give an opportunity to see for yourself the way in which Arran Premium Ales are brewed, followed of course, by a complimentary tasting.
Tours are daily at 2pm and take around 45 minutes. The visitor centre will be open throughout the festival and tours cost £4 and £1 for a child of school age.

64. CHEESEMAKING AT TORMYLLIN CREAMERY
KA27 8PQ

Arran is famous for its delicious Isle of Arran Dunlop Cheese made at Torrylinn Creamery, only 30 minutes from Brodick. The Creamery nestles at the foot of Butterhill in the hamlet of Kilmory. Visitors can watch the award winning cheese being made by hand in the open vats from the viewing gallery, with recommended viewing times between 11am to 2pm.
The shop is open daily throughout the Food Festival between 9.30am–4.30pm (Monday–Friday), 10am–2pm (Saturday). Entry is free. Call 01770 870 240 or email torlinvilla@btinternet.com for further details.

65. TASTE OF ARRAN DINNER
THE DOUGLAS HOTEL
Brodick, Isle of Arran KA27 8BZ

The Douglas Hotel is a newly restored hotel on the Isle of Arran, and has recently won “New Hotel of the Year 2012.” All our menus are created to highlight the amazing local produce of Arran and Ayrshire. Our 3 course ‘Taste Ayrshire’ dinner, expertly prepared by Head Chef Greg Russell and his team, is £30.00 per person and will be available on Friday 31st August, Saturday 1st September and Sunday 2nd September. Rooms can also be reserved from a rate of £115 per room based on 2 people sharing, including breakfast.
To book, call 01770 302 968

66. CHEESE SAMPLING
HOME FARM VISITORS CENTRE
Brodick KA27 8DD

Why not visit us during the Ayrshire Food Festival and watch the cheese being made and sample the produce? With 13 different flavoured cheddars to choose from there is something for everyone at the Arran Cheese Shop. We also stock a host of other cheeses including the famous Arran Blue (winner of a Gold Medal in this year’s world cheese awards and Arran Camembert.
Open every day throughout the Food Festival.

67. WOOLEYS OF ARRAN

On the idyllic Scottish Isle of Arran, set among the shops of Brodick village seafront, lies Wooleys of Arran, craft baker and bakers for the Island. Wooleys produce a fine selection of hand-made bakery items, including the world renowned Arran Oatcakes – why not come and visit us during the Ayrshire Food Festival?
ASSOCIATED EVENTS

68. COME DINE WITH ME – FOOD & ENTERTAINMENT EVENING
CENTRESTAGE
Kilmarnock KA1 2RS

Centrestage and The Cook School are the perfect pairing to host the Taste Ayrshire ‘Come Dine with Me’ evening on Saturday 25th August. Get warmed up for the Food Festival with a heady combination of live cookery demonstrations, a fantastic locally sourced meal and fabulous entertainment from the outstanding talents of Centrestage. £35.00 per head.
To book, call 01563 550 008 or visit www.centrestagemusictheatre.co.uk

69. VIKINGAR FESTIVAL
LARGS

Taking place every day between the 1st and the 9th of September. Come and see how the Vikings lived – learn about how they made their clothes, weapons, jewellery and food. Ask them about their religion, beliefs, homes and ships. There will be a Farmers and Crafts market throughout the festival as well as Continental and Italian markets.
Entry is £3 for adults and £1 for children / concessions. Under 5s are free.

70. LIVE@TROON MUSIC FESTIVAL
TROON

Live@Troon is organised every year by a team of enthusiasts determined to make this annual event one of the most popular attractions on the Scottish calendar. Held over three days (Friday 31st August to Sunday 2nd September) Live@Troon aims to promote a wide range of musical acts, both local and international, covering the musical spectrum from rock pop and folk to traditional and jazz. We also ensure there is an educational element with dance instruction and video and film classes.
www.liveattroon.com

71. DOORS OPEN WEEKEND

Taking place over the 1st and 2nd of September, Doors Open is about opening up buildings that are normally closed to the public. Organised by Kyle and Carrick Civic Society, and Ayr Townscape Heritage Initiative, we will be opening up key landmark buildings in Ayr town centre, particularly those with good views – such as the St John’s Tower, Burns House and the Town Hall Spire, so that the town can be enjoyed in a new way. There will be an arts and crafts event at Holmston House (a former Poor House beside the train station) and a series of guided tours.
In addition, we will sponsoring art classes in Ayr Academy and hosting an exhibition in the Town Hall jail cells.
Please visit www.doorsopendays.org.uk for further information.
“We love taking part in networking & other events, it has increased our business contacts and opened new doors for business.”

Craig Stevenson, Braehead Cook School
Enterkine House Hotel is situated amongst 350 acres of Woodland peace and quiet and yet only 10 minutes from Ayr and Prestwick. Award winning Head Chef Paul Moffat and team create memorable food for all occasions including using locally sourced produce, some foraged from the estate and surrounding areas.

We’re celebrating our inclusion with the Taste of Ayrshire on September 5th with a Spanish tapas and wine evening.

Cost is only £40 per person. Contact Fiona Trousdale on 01292 520580 for further details.
The Perfect Experience

- Hands on cooking
- Demo and Dine evenings
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- Kids Classes and Parties
- Gift Vouchers available

Based in Ayrshire
www.cookschool.org
Tel. 01563 550008

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Join Tasting Scotland on a wide range of luxury, chauffeur driven food tours and holidays or at one of our special tasting events.

Meet local, artisan producers who share a behind-the-scene account of their craft. Taste the food from highly respected chefs that put Scotland firmly on the world-class culinary map.

Our luxury experiences include:
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- 7 day holidays
- Tailor-made private tours
- Cooking courses
- The ‘Art of Food Smoking’ courses

Whether you are a visitor or a resident who wants a real insight into Scotland’s food & drink contact us on 0141 239 4907 or go to www.tastingscotland.com

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taste Ayrshire

at Silverburn Shopping Centre, Glasgow
Saturday 18th August 2012, all day – FREE!

Come and try free samples of Ayrshire produce, watch sizzling cookery demonstrations and find out more about the Taste Ayrshire Food Festival.
A whole world of food, just a short drive away.

www.tasteayrshire.co.uk