Ottery St Mary food & families festival

3 September 2022

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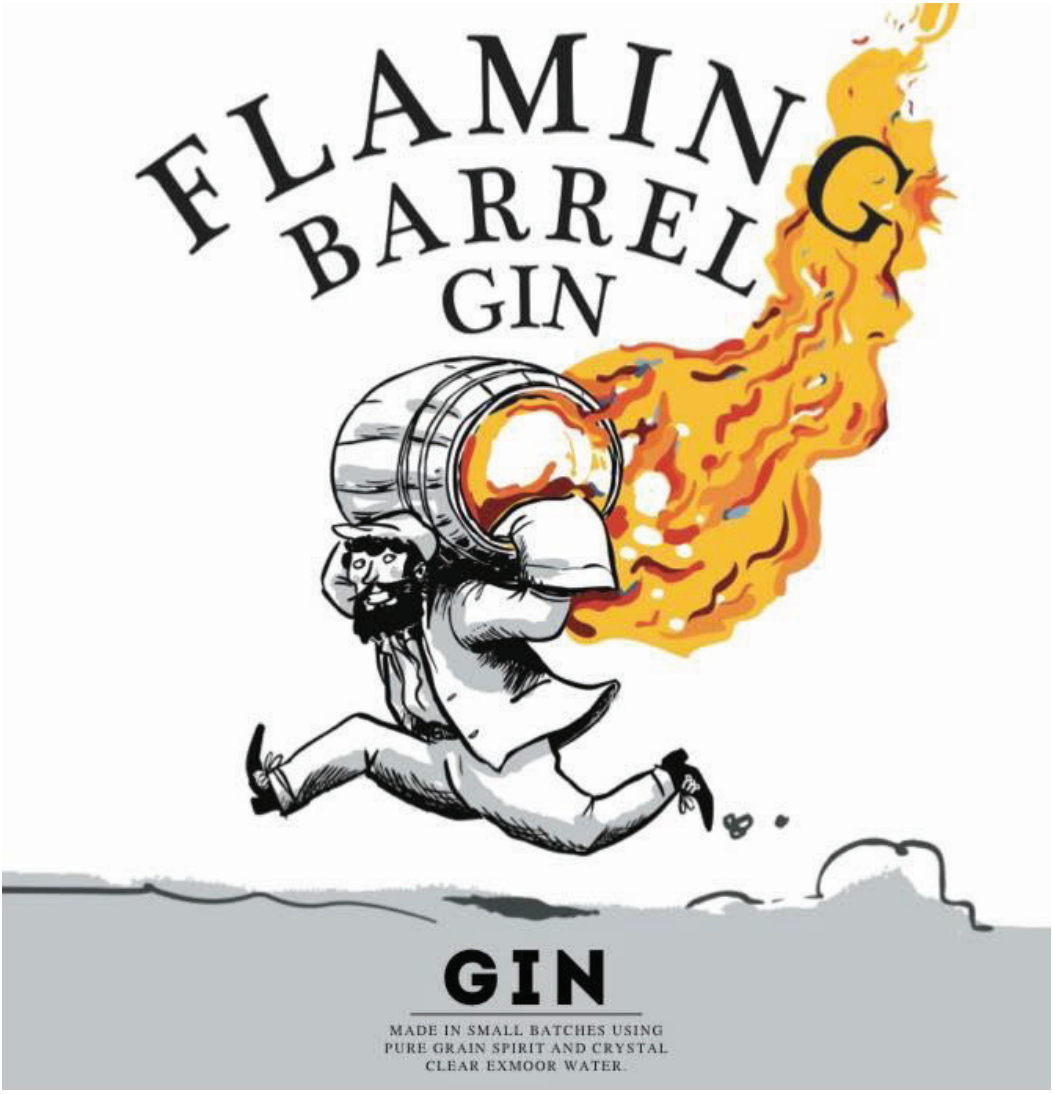
LOOKING FORWARD TO SEEING YOU AT

OTTERY ST MARY FOOD AND FAMILIES FESTIVAL



Coldharbour Farm Shop, East Hill, Ottery St Mary, Devon, EX11 1QL

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WELCOME

I am delighted to welcome you all to Ottery St Mary Food & Families Festival. What started 9 years ago as a great little festival is still great, but no longer little!

This event, which opens the 16 day Taste East Devon Food and Drink Festival, offers you a wonderful insight to all that is fantastic about local food and drink.
Although I won't be on the demo stage myself this year, I can vouch for a great programme of activities, and I am sure you will all have a great day.
Tuck in!

Michael Caines MBE

Chef/Patron of the Michelin starred Lympstone Manor, one of Britain's most popular and well-known chefs. He is the holder of two Michelin stars for 18 consecutive years, and was awarded a Michelin star for Lympstone Manor just six months after opening.

Many thanks to Emiko L'Estrange, The Member of Youth Parliament for Mid and East Devon at The British Youth Council. Member of the European Youth Parliament UK, and student at The King's School, for opening the 2022 Ottery St Mary Food & Families Festival.

FRONT COVER WINNER

Our front cover was designed by **Bella Price**, from The King's School, whose design was inspired by Japanese artist Yayoi Kusama.

ABOUT THE FESTIVAL

The Ottery St Mary Food & Families Festival is a free event, organised by a group of volunteers who are enthusiastic about local food and drink. Driven by a passion for local food and talent, this event showcases our wonderful local producers, produce and chefs.

As a not-for-profit organisation, our key aim is to raise local and regional awareness of Ottery St Mary as a destination for all things food and drink related, be that buying, eating out, or producing. The Festival is the first in a series of Taste East Devon events so there is more food fun to be had after this one!

The festival aims to:

- Provide a great day out. Each year we welcome more people
- Involve local groups, charities & schools to help raise awareness of good, healthy, locally produced and sourced products, and allow them to raise awareness too, and – in some cases – much-needed funds.

We have worked hard to put together a varied and interesting programme with fun and interactive events to suit everyone and every taste. One thing for sure is that there will be no shortage of wonderful food and delicious drinks available throughout the day.

Cheers / Proost / Prost / Santé / Sláinte
The Ottery St Mary Food & Families Festival Team

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We're proud to sponsor
the Ottery St Mary
Food & Families Festival 2022

Here's to a
wonderful festival!

Otter Garden Centre,
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www.ottergardencentres.com

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VISITING THE FESTIVAL

• PUBLIC TRANSPORT FREE!

The festival is being held in a field next to the Otter Garden Centre. Free shuttle buses will be running on a continuous loop every 10/15 minutes, running from outside the Silver Otter on Silver Street (near the Library). The Festival opens at 10:00 so they will start from 09:30.

You can also hop on the number 4/4a Stagecoach Bus and visitors from Honiton, Gittisham, West Hill, Kings Reach etc will find this the easiest way to get to the Festival. Or, if not on the bus route, please park in the town centre (there are a couple of Council car parks) and catch the shuttle bus.

Please do not drive to the Festival as parking is limited.

Cycling to the event is encouraged, and all cyclists will be given a free reusable cup on production of their cycle helmet.

• ACCESSIBILITY

The Festival takes place in a flat field, suitable for people with limited mobility, i.e. wheelchairs and mobility scooters. There will be toilets for people with limited mobility, as well as preferred parking spaces for people with a blue card. From a food & drink point of view, the Festival will cater for most needs, but please check with the organisers, either in advance or on the day, if you have any questions.

• MONEY

Please note that there is no cash machine on the site, and not all traders take card payments therefore please ensure that you come appropriately supplied with cash – there is a cash machine at the Sainsbury's in town.

TOILETS

These are on the edges of the site, sign posted and also marked on the map. Accessible toilets are provided.

EMERGENCIES

In the event of an emergency, please stay calm and follow instructions from the Festival Stewards or any emergency services involved. An experienced First Responder will be on site.

LOST CHILDREN

Children remain the responsibility of their adults at all times. If you become separated from your child please inform a steward who will help you.

DOGS

Dogs on leads are welcome. Please, of course, pick up after your dog, bag and bin.

The Curious Otter Bookshop

Telephone 01404 814469

Open 9.15 to 4

Lots of Cookery Books on offer during the festival

Ottery Auction Rooms

t: 01404 811800

www.otteryauctionrooms.co.uk

A map showing the site layout is in the centre of the programme.

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ENVIRONMENTAL AIMS

• GREEN FESTIVAL

This will be a green festival meaning that we aim to minimise the impact on the environment of our festival. There will be no single use plastic on site again this year. Please bring your own reusable drinking container or you can purchase a special Tar Barrels cup at any bar.

There will be zero food waste. All chef demos, workshops and traders will have food waste caddies for discarded food scraps. SUEZ will collect this and put it through their rapid compost system to turn into fertiliser for local farmers.

Any reusable food will be donated to Ottery Larder to be given to local residents.

• RECYCLING

Please separate your waste into the appropriate bins around the site so that we can recycle as much of our waste as possible.

If you have any food to dispose of, look for the caddies around the site to put it in – help us meet our zero waste target!

Deborah Pearce
HYPNOTHERAPY

Need help managing your weight after enjoying the amazing array of food at the Ottery St Mary Food & Families Festival?

Hypnotherapy can help put you in control.

Based at: Pure Therapy, 10a Broad Street, Ottery St Mary, EX11 1BZ
www.deborahpearce.co.uk **t:** 01404 813388 **m:** 07939 840788

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ENTERTAINMENT
ON THE SAMOSA LADY'S SPICE STAGE

- **09:30** The **Ottery St Mary Silver Band** will play near the entrance to welcome visitors.
- **10:00** Official Opening and Announcements

- **11:00** **Ottery St Mary Silver Band**
  no introduction needed!

- **12:00** **Ian "Slide" Edgar**
  Folk, Blues and Slide guitar

- **12:50** **La-la choir**
  Popular Community choir with a local base - pop, rock,soul, swing and more!

- **13:30** **Wonky Buzzard**
  Mainly 60s and 70s covers plus a few originals

- **14:20** **The Adders**
  Mainly original songs by band member Rog Hunt

- **15:10** **JW Dance**
  Performance by locally based dance school

- **16:00** **Oakhart**
  Acoustic rock/Electric folk

- **17:00** **The Secret Notes**
  Lively folk with bursts of different styles and a few surprises

* Times and performers correct at time of going to press but may be subject to alteration before the event.

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EVENTS IN THE CHEFS' DEMO MARQUEE

Sponsored by Smart Build, Demos Sponsored by THE PIG at Combe

• 10:30 – 11:15 THE PIG at Combe
Plot to plate! Dan Gavriilidis is back again at the Festival preparing fresh produce collected from THE PIG at Combe kitchen garden along with beautiful meat and fish from their local suppliers.

• 11:30 – 12:15 Winslade Manor
Matt Mason will be preparing and plating something from the elegant dining menu from Winslade Manor. After 28 years as Head Chef at The Jack in the Green Matt took over as Head Chef at the Winslade Manor and Bar in 2021.

• 12.30 – 13:15 River Cottage
Steven Kiernan, head chef at River Cottage, will be creating a seasonal feast.

• 13:30 – 14:15 Devon Cookery School Jazzi Curley specialises in world food from Thai, Mexican and Italian to Vietnamese. She will give you a fun, relaxed and informative cooking experience.

• 14:30 – 15:15 Michael Caines Academy at Exeter College
Oliver Smith will be cooking pan fried fillet of Brixham bass with crispy new potatoes, salsa verde and buttered samphire finished with a white wine sauce.

• 15:30 – 16:15 The Thirsty Farmer
Marc Slater will be cooking a One Pan Dish of seared West Country scallops, chorizo, samphire, spinach and asparagus, and a main course of 18 hour pork belly with honey, soy and 5 spiced glaze, bok choy, Asian slaw and noodles.

• 16:30 – 17:15 The Big Cook Off!
Tessa Stone from Food and Forage and Pierre Graeber of Zero Waste Cookery, go head to head in our chef finale of the day. Using ingredients foraged from the Festival our chefs will be creating a delicious meal that's local, left over and sustainable.....

THE PIG at Combe

ROOMS & KITCHEN GARDEN FOOD

Relaxed eating and drinking at THE PIG-at Combe, just 4 miles from Ottery St. Mary

Tuck into a menu of simple, hyper-local food in our relaxed Restaurant or just stop-by for drinks, wood-fired flatbreads and Kitchen Garden greens in the rustic Folly hidden away in the Gardens.

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Restaurant - open daily for lunch and dinner
The Folly - open for daily drop-ins and bookable Friday and Saturday evenings from 6pm-8.30pm, from 1st October.

Call us on 01404 540 400 or visit thepighotel.com/at-combe to find out more!

EVENTS - IN THE COOKERY WORKSHOP

Sponsored by King's Manor

- **10:30 – 11:30 Michelle Strode - King's Manor Care Home**

Michelle will show us how she gets the resident's taste buds tingling!

- **11:45 – 12:45 Zero Waste Cookery**

Pierre Graeber will focus on tips for creating zero waste and show how a homemade present can be so much better than a manufactured one. He will demonstrate how to make an apricot Oronais Danish pastry with no wastage.

- **13:00 – 14:00 Food and Forage**

Tessa Stone will be demonstrating how to create a delicious dish from foraged ingredients.

- **14:15 – 15:15 Sara's Petite Cuisine**

Sara will be sharing some secrets from the world of patisserie.

- **15:30 – 16:30 Devon Cookery School**

Jazzi will be leading a class in the cookery workshop where she will be making Vietnamese Summer Rolls with a delicious peanut dipping sauce.

THE HOME OF QUALITY DINING EXPERIENCES

King's Manor is a luxury care home based locally in Ottery St Mary providing high-quality care in a luxurious environment, where we are passionate about food.

We pride ourselves on providing freshly prepared meals made with locally sourced ingredients – join us at the **Food and Families Festival** where our award-winning chef will be hosting a live cookery workshop.

To find out more about King's Manor Care Home and all we have to offer call our friendly team today on: 01404 808337

Pavey Run, Ottery St Mary, Devon, EX11 1FQ | **www.kingsmanorcarehome.co.uk**

WELLBEING

This year, we are very excited to have our first ever Wellbeing tent. We have a packed day planned with demos, taster sessions, talks and therapies. Keep an eye on our social media pages to book in to these FREE classes and therapies.

- There will be gentle yoga with Emily Dommet and Sarah Thackeray.
- Katie Arscott will be giving a talk on menopause yoga, health and nutrition.
- Kara of The Rainbow Warriors – Aura Studio – will be providing kids' yoga and mindfulness as well as a sound bath.
- You can Move It or Lose It with Genevieve and tap into your core with Ottery Forest Fit.
- Claire Quick from Practical Health will be talking about nutrition.
- Taster therapies will be on offer by Lily Rosier, head massage therapist at THE PIG.
- Ottery Osteo & Physio's Tracey Paddon – Womens' myofascial release massage.
- Anne Clemo, Weleda advisor, will have samples to share.
- The LED will be bringing their in body machine and offering free scans – so be sure to come and visit.

COMMUNITY PROJECT

Remember the Jubilee bunting? This was a community activity arranged by our own Samosa Lady, Tina, with plenty of help from Jill Rose from St Mary's Church and Juliet Squire from The Sewing Room. Over the Jubilee Weekend it was hung outside St Mary's Church and eventually it will have a new and permanent home in the Heritage Society Museum in the centre of Ottery. This is your chance to see the full 60 metres on display.

We are a local charity who has been providing help and support to people in need in Ottery St Mary and the surrounding areas for the last 30 years. Our focus is on those who are socially isolated by age and/or mobility, but we also help individuals and families going through difficult times.

Ottery Help Scheme

www.otteryhelpscheme.org.uk
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CHILDREN'S AREA

Sponsored by Exe Mortgages

We're pleased to welcome back three interactive family activities. All FREE!

Come and explore the cabin! Thelma Hulbert Gallery (THG) are bringing their popular travelling creative space – The Creative Cabin. This is a fun place to explore art and nature in your neighbourhood; they will be offering a chance to take part in a collaborative drawn animated film, highlighting the climate emergency. We also need to capture your thoughts for the sound track so drop into The Cabin to get animated and join in a climate conversation.

Climate Conversations brings together local activists and project groups, with academics and artists specialising in these fields. We will be reflecting on four key themes - nature, food, energy, reduce/reuse/recycle.

Alan Bruford has been involved in running outdoor experiences for young people and their families for many years. Come and join him around the fire for forest school activities for all ages.

Drama Tots will be back with free mini-sessions for 18 month old to 5 year olds. Come along to dance, sing and role play; a whole world of adventure with your little ones. See why they have been voted 'Most Loved Childrens' Activity by What's on 4 Kids.. Follow the bubbles!

- **And new for 2022 come and try your hand at 'milking' Jurassic Fibre's cow!**

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The Ottery LARDER
otterylarder.co.uk

OTTERY ST MARY CONSULTING
otterystmary.co.uk

CHEFS BIO'S PART 1

• Daniel Gavriilidis - Head Chef - THE PIG- at Combe

Passionate about all things plot to plate, Dan Gavriilidis heads up the Kitchens at THE PIG at Combe, creating dishes true to the micro seasons and with a real focus on simple and fresh flavours. He started out his career working as a Commis Chef at several acclaimed restaurants in London. He then moved onto Pied a Terre in Fitzrovia, to The Greenhouse in Mayfair, then to the Westbury in Mayfair.

Dan then made the move out of London and in January 2014 he was appointed Sous Chef at THE PIG near Bath and worked his way up to Senior Sous Chef. Dan's skills, attitude and hard work were rewarded as he was appointed head chef at THE PIG-at Combe which opened in 2016. THE PIG's famous 25 Mile Menu suits Dan's passion down to the ground of using high quality fresh local produce to create exciting, but uncomplicated British garden food.

• Matt Mason - Winslade Manor

Award winning chef Matt Mason heads up the culinary team in our elegant 18th Century Manor House. Matt has won a number of awards including South West Chef of the Year (Professional) and Devon Chef of the Year from Devon Life.

Matt's passion to showcase locally sourced, top quality ingredients and support local suppliers is evident across his diverse, exciting menus.

Winslade Manor Restaurant & Bar is an exciting new lifestyle destination for Exeter and the south west. We minimise waste and do everything we can to care for the land that feeds us.

• Steve Kiernan - River Cottage

Steven is a high quality chef, having worked in Babylon in London as a Sous Chef.
He worked with Jamie Oliver at his restaurant 15 and then with Gordon Ramsey as a Senior Sous Chef at his Bread Street Kitchen near St Paul's cathedral before joining River Cottage as Head Chef.

• Jazzi Curley - Devon Cookery School

Jazzi has been on the chef scene for 9 years now. Working her way up the ladder from deli chef to cooking tutor for Jamie Oliver in London, she then went on to do menu development, ski seasons and private cheffing before landing back in her hometown of Exeter and teaching for 3 years at Exeter Cookery School.
She is now the owner of Devon Cookery School teaching up to 25 full day and half day classes, teaching Korean, Mexican, Sushi, British classics such as Beef Wellington and skills based classes such as Fish Filleting and Pastry, in a gorgeous countryside location.

CHEFS BIO'S PART 2

• Oliver Smith -Michael Caine's Academy

Discovering his love of cooking when in Year 9 at the King's School, he grew and honed his skills during his school life resulting in competing in the national finals of a competition in Central London. He also worked at our local Rosey's Chippy. He has twice been Devon young chef of the year, regional young chef of the year and a national finalist and worked alongside Michelin starred chefs and mentors and at numerous food festivals.

Still mentored by Andy and Annette of the Salty Monk restaurant in Sidford, he works alongside them and is in his third year at the Michael Caines Academy at Exeter College.

He is passionate about using the food he has at his disposal and delighted to be back at our Food Festival.

• Marc Slater - The Thirsty Farmer

Marc has always wanted to be a chef and, since the age of 16 has worked at several prestigious hotels and with chefs as varied as Kevin Viner, John Burton-Race and Gary Rhodes and was Chef de Partie with Michel Roux at the 3* Michelin Waterside Inn.

Marc and his wife Donna moved to Devon and reopened The Redwing in Lympstone before taking over The Diggers Rest in Woodbury Salterton and recently moved to The Thirsty Farmer in Whimple winning a Gold Award from Taste of the West.

Along the way he has twice been a finalist of South West Chef of the Year, has won the Academy of Culinary Arts Award of Excellence, won various other competitions and won a Bronze Medal cooking for the UK at the Culinary World Olympics in Berlin in 1998 as a junior.

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COOKERY WORKSHOP CHEFS

• Michelle Strode - King's Manor

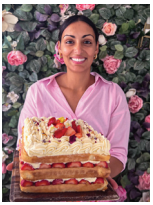
In 2010 Michelle started working in a residential care home where she could enjoy her passion for cooking and since then has won 2 awards, Chef of the year with the South West Care Awards and also internally within MMCG Masterchef of the year.

Michelle really wants to make people smile with food – it's one of the most important things to her, and she takes the time not just to listen but also to observe the people who are living at the home. She really wants to understand people's relationships with food and how people want their food – this is their home so they should have input in their menus and snacks.

• Tessa Stone - Food and Forage

Tessa has always had a connection with food, where it comes from and the goodness it provides us. She grew up loving home-harvested food, learning about nutrition as a vegetarian and understanding what we need for our bodies to perform well. She studied horticulture, grew food with her children and engaged school children to do likewise.

She works with living food, still growing forest gardens and encourages us to develop a deeper understanding and connection to the plants and soil. She inspires people to create gratitude and harmony towards nature where our food is grown and share the joy of well-being and nourishment, creativity and adventure with the abundance we can gather from our doorsteps with others.



• Sara - Sara's Petite Cuisine

Cake designer and pastry chef Sara, born in Portugal and raised in Plymouth, is a professionally trained Pastry Chef. She graduated from Ashburton Cookery School and trained at Peggy Porschen Academy in London where she successfully completed a decorating techniques Diploma. She is passionate about creating delicious stunning cakes and sweet treats for special occasions such as birthday parties, christenings, baby showers and corporate events.

• Pierre Graeber - Zero Waste Cookery

Pierre Graeber is a professional chef who learned how to cook at his mother's knee growing up in the Dordogne, a region of France known for its delicious food and fabulous local produce. With more than 40 years' experience, Pierre is passionate about cooking as a way of bringing people from different backgrounds together to share tasty and low cost food. In 2018 he set up Zero Waste Cookery demonstrations with lunch or dinner. In 2021 he set up Pierre's Cafe in Gittisham, a monthly family-run pop-up which has become known locally for its convivial setting and delicious cooking.

STREET FOOD
@ THE HOT FOOD MARKET

The list is correct at the time of going to print, but some additional businesses may have been added since.

We have 10 wonderful outlets to keep you fed and watered throughout the day. Don't forget your reusable cup!

- **Barnova Ltd** - Have bar will travel! Gin, Cocktails, Fizz and more - event bar and zero bar - **www.facebook.com/barnovaevents**
- **Bluebell Coffee** - Great Coffee for the Great Outdoors! A unique, self-sufficient mobile coffee business - **www.facebook.com/bluebellcoffeemobile**
- **Chunk of Devon** - Multi award winning pasty and pie makers from Devon, home of the famous Best Steak Pasty - **www.chunkofdevon.co.uk**
- **Coldharbour Farm Shop** - Delicious, home-cooked menus freshly prepared using the best in locally-sourced ingredients, plus the Coldharbour Farm Gin Bar **www.coldharbourfarmshop.co.uk**
- **Pig & Pallet Smokehouse** - Devon Ruby smash burgers - **www.good-game.co.uk**
- **Pizza Buona** - Rustic pizzas and fries - **www.pizzabuona.co.uk**
- **Thai Food to Go** - Delicious, authentic Thai cuisine **www.facebook.com/ThaiFoodToGoUK**
- **The Copper Fox** - All the big brands and offering lots of local favourites – event bar **www.copperfoxbar.co.uk**
- **The Churros Company** - They use traditional Spanish methods and equipment to make their churros. They are proud to use products from local companies and they also use eco friendly packaging - **www.thechurroscompany.com**
- **The Off Road Café** - Coffee and much more all from a Land Rover Defender 110 **www.theoffroadcafe.co.uk**

MARKET TRADERS PART 1

We have worked hard to put together a really varied and high-quality food & drink market for you. You'll see many familiar and popular faces, plus a few interesting new ones! The Market runs from 10:00 until 18:00 (but remember some will have run out well before the end). The judging of the Market stalls will once again be undertaken by Sarah Agg-Manning with Tony and Brenda Rhodes to see which stall will win the coveted Agg-Manning Cup named in honour of the late Nick Agg-Manning who was such a great supporter of the Ottery Food Festival.

The following traders can be found in the Market Place.
*correct at time of going to print.

- **Angelchops** - East Devon cupcakes and more - **www.angelchops.com**
- **Antonio's of Exmouth** - The best locally made Italian ice creams **www.antoniosicecream.co.uk**
- **Bar Buoy Cocktails** - Ready to drink cocktails mixed by the sea at Exmouth **www.barbuoy.co.uk**
- **Bards Bees** - Honey and hive products, including balms, soaps, polish, cakes and beekeeping information
- **Bollhayes Cider** - Delicious Champagne method ciders, apple syrup and apple juice **www.bollhayescider.co.uk**
- **Christopher Piper Wines** - Top quality wines and more **www.christopherpiperwines.co.uk**
- **Curious Kombucha** - A health drink for 2,000 years. Improve your gut health with these award winning fermented drinks - **www.curiouskombucha.co.uk**
- **Dartmoor Chilli Farm** - Everything chilli....sauces, jams, chilli chocolate and chilli gifts - **www.dartmoorchillifarm.com**
- **Ebb Tides Seaweeds** - They produce seaweed shakers, salts, spice mix and seasonings plus Sidmouth gin, rum and vodka. Seaweed beer and seaweed caviar pearls - **www.ebbtides.co.uk**
- **Feisty Foods** - This Ottery St Mary based company make a range of chilli sauces from chillies grown in Senegal and Tanzania. Recent winners of Most Promising New Brand award - **www.hatari.co.uk**
- **Freda's Peanut Butter** - Peanut butter but better! - **www.fredas.co.uk**
- **Forage and Combe** - Flavour infused oils, salts and vinegars
- **Forest Fungi** - Producer of fresh and dried mushrooms, growing kits, Truffle Hunter products and vouchers - **www.forestfungi.co.uk**
- **Fossil Coast Gin** - Inspired by the Jurassic Coast, gins, gin liqueurs, rum spirit and Belgian chocolate ammonites - **www.fossilcoastdrinks.com**

MARKET TRADERS PART 2

- **Good Game Charcuterie** - Award winning charcuterie and cured meats **www.good-game.co.uk**
- **Hogs Bottom** - Purveyors of preserves, chutneys, oils and flavoured mayonnaises
- **Many Hands Brewery** - Devon based microbrewery, brewing modern British ales **www.manyhandsbrew.com**
- **Olea and Co** - Olives, cooking oils, deli pots and olive wood products **Instagram - olea_and_co**
- **Pinnacle Icing** - Handmade, royal iced biscuits - **www.pinnacleicing.co.uk**
- **Rabbit and Co** - Ottery's local greengrocer, selling fresh produce and their own products **- www.rabbitandco.uk**
- **Roly's Fudge Exmouth -** All things fudge in boxes and gift bags **www.rolysfudge.co.uk**
- **Stoney Orchard Growing Community** - Stoney Orchard is the home of Food and Forage Garden Project with Honiton Health Matters; A project with growing food and wildness at its heart **- facebook.com/foodandforagegarden**
- **The Little Bread Company -** Microbakery specialising in naturally leavened breads made with organic ingredients **- facebook.com/littlebreadcompany**

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FREE DELIVERY

Ottery St Mary: Tues - Fri
Cranbrook, Whimple, Talaton, Larkbeare, Alfington: Tues
West Hill, Metcombe, Tipton St John: Wed & Fri
Payhembury, Feniton, Gosford: Thursday
Newton Poppleford: Friday

OTTERY VILLAGE

The Ottery Village is a celebration of all the amazing local voluntary groups, shops and other establishments that we have in Ottery St Mary.

- **Bicton Overseas Agricultural Trust** - Helps people from developing countries **www.boatagtrust.co.uk**
- **Bloom in Ottery** - Responsible for the planters and plants throughout Ottery St Mary **www.facebook.com/groups**
- **Carnival Committee** - Oversee and manage Ottery Carnival and Tar Barrels **www.tarbarrels.co.uk or email otterycarnival@outlook.com**
- **Hall and Scott** - Local estate agent for selling, buying and letting **www.hallandscott.co.uk**
- **Heritage Society** - Find out about the revamped and reopened Ottery Museum
- **Hospiscare** - Caring for those with life-limiting illness - **www.hospiscare.co.uk**
- **In Focus Charity** - Vision impairment charity for young people **www.infocus-charity.org.uk**
- **J R Electrical Services** - Innovative solutions for local homes and businesses **www.facebook.com/JRElectricalServicesUK**
- **Kings Manor Care Home** - Luxury care home. **www.mmcgcarehomes.co.uk/care-homes/kings-manor**
- **Ottery Community Volunteers** - Voluntary organisation - run The Ottery Larder. **www.bookeo.com/otterylarder**
- **Ottery Help Scheme** - providers of thoughtful and joined-up help to the community **www.otteryhelpscheme.org.uk**
- **Ottery Literary Festival** - Celebrating the 250th anniversary of the birth of Samuel Taylor Coleridge.
- **Ottery St Mary Parish Church** - Our fine parish church - **www.otterystmary.org.uk**
- **Ottery St Mary Town Council** **www.otterystmary-tc.gov.uk/Ottery-St-Mary-Town-Council**
- **Ottery Tae Kwon Do** - Martial Arts and lifestyle coaching - **www.taylortkd.co.uk**
- **Ottery Travel** - Ottery's independent travel agent - **www.otterytravel.co.uk**
- **Pixie Day** - The pixies kidnap the bellringers on a day full of fun.
- **Riverside Motors** - Vehicle repairs and servicing - **www.riverside-motors.net**
- **Sainsburys** - Grocery store with a strong local presence - **www.sainsburys.co.uk**
- **TRIP LTA -** The Honiton based charity providing accessible transport, befriending, carer support, mobility scooters and more to our community across East Devon - **www.tripcta.org**
- **Wild Hart** - Community construction using sustainable wood - **www.wild-hart.co.uk**

ACKNOWLEDGEMENTS

This festival would not be possible without the amazing sponsorship we've had from

Otter Garden Centre - Headline Sponsor
Samosa Lady - Samosa Lady's Spice Stage Sponsor
Kings Manor - Cookery Workshop Area Sponsor
THE PIG-at Combe - Chef's Demo Sponsor
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Otter Brewery - Beer Sponsor
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Ottery Town Council for their ongoing support.
Councillor Jess Bailey of Devon County Council

Not forgetting the hard working and (now) very tired Ottery St Mary Food and Families Festival Committee of:

Victoria Robinson - Chair, Event Manager
Lynne-Marie Kelly - Secretary and Fundraising
Kathryn Mansell - Treasurer
Ruth Adams - Market traders, Info Tent and programme
Emma Grainger - Market traders
Tina Chauhan-Challis - Food organiser, artwork and community project
Ruud Jansen Venneboer - Sponsorship
John Giblin - Ottery Garden Centre and Site Logistics
Norma Palmer - Entertainment
Sam Chisholm - Tech advisor
Genevieve Kate Temple - Fitness and Wellbeing

But, of course, we do it all for you! Thank you for coming and we look forward to seeing you again next year.

Thanks again to the **Brooklands Events** team for providing the infrastructure and advice essential to the smooth running of the festival

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