



# Savour Kilkenny

— FESTIVAL OF FOOD —

October 22nd - 26th 2015



WELCOME TO OUR  
**FEASTIVAL!**

[www.savourkilkenny.com](http://www.savourkilkenny.com)

# 1 Welcome

Fáilte romhaibh ar fad go Savour Kilkenny 2015, our 9th Food Festival. This years programme is once again packed with an array of interesting and innovative food events - cookery demonstrations, competitions, tasting, debates, workshops as well as wonderfully imaginative food and wine events at our partner venues throughout the city and county;

Thanks to our participants, our organisers, our suppliers and to our hard working committee members and volunteers, you all make this fabulous festival possible. To our Sponsors & Partners, without you, we wouldn't be able to have such a varied and exciting event.

**Ní neart go cur le chéile.**  
**Mile Buíochas, Ger Mullally, Chairperson.**

**Festival Committee;** Ger Mullally, Ian Brennan, Marie Langton, Anne Marie Hogan, Martin Rafter

**Festival Team;** Marian Flannery (Festival Manager), Carrie Hart (Festival Assistant)

**Festival MC'S:** Edward Hayden & Siobhán Donohoe

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## The Happy Pear

A Happier Healthier World

It's easier and cheaper than ever before to eat processed and 'fast foods', which we're hard-wired to crave, and leading busy lives, chances are that our food choices may not be as healthy as we'd like. Savour Kilkenny are thrilled to welcome The Happy Pear to our festival. Brothers Darragh and David Flynn, will be talking about food choices and recipe ideas. Come along and see them prepare some of their favourite delicious and healthy creations to help inspire you to adopt a healthier and happier way of eating.

**Date: Saturday October 24th**

**Time: 4.30pm**

**Venue: The Food Stage, The Parade**

**Admission: FREE**

## Tom Doorley

Savour The Salt Yard - Viva España

Hosted by Tom Doorley, Food & Wine Writer & Critic, The Salt Yard Restaurant in association with the Spanish Embassy is delighted to bring you a wonderful evening of Spanish food, wine, sherry, music, dancing and history, all in the heart of Kilkenny City! Tom Doorley and restaurateur Padraig Enright, will bring Spain to your palette. The culinary team of four chefs, led by Ernest Subirana Sanchez, will prepare a range of amazing Spanish food, followed by a Jámon carving demonstration.

**Date: Thursday 22nd October**

**Time: 7pm**

**Venue: The Salt Yard, Friary Street**

**Admission: €40**

**To Book: Call The Salt Yard 056 770 3644**

**Sponsored by:**



## Mark Moriarty

San Pellegrino Best Young Chef in the World 2015



Earlier this year, twenty-three year old Mark Moriarty won San Pellegrino's Best Young Chef in the World 2015. Moriarty started working in kitchens aged 15 at The Chart House in Dingle. After many years working with top Chefs and learning his craft, in 2013 Mark was awarded the title of Euro-toques Irish Young Chef of the Year.

We're very excited to present Mark at his Savour debut, cooking his award winning dish.

**Date: Saturday 24th October**

**Time: 1.30pm**

**Venue: The Food Stage, The Parade**

**Admission: FREE**

**Sponsored by:**



## Chocolate Masterclass

Ann O'Connor & Edward Hayden

Immerse yourself in all there is to know about one of the world's favourite foods... chocolate!

Learn how to make it and cook with it with Ann O'Connor teaming up with Celebrity Chef, Edward Hayden. Ann is an esteemed Tutor for the Advanced Cookery Course at Cork Institute of Technology. Classes will be held at Edward's fantastic new cookery school in Graiguenamanagh.

**Date: Monday 26th October**

**Time: 2pm-5pm**

**Venue: The Edward Hayden School of Cookery, Graiguenamanagh, Co. Kilkenny**

**Admission: €35 including afternoon tea**

**To Book: info@edwardentertains.com or call 086 0676258 or 059 9724359**





## Neven Maguire McNeen House

Conversation & Cooking with Mary Kennedy

Award winning top Chef, Neven Maguire, here in conversation with RTE's Mary Kennedy. Hear all about Neven's life, his career as a Chef from the early days up to the present. In addition to the interview, Neven will also cook his favourite family food, as well as revealing the cookbook that most inspired him. Mary first worked with Neven on RTE's Open House and they have remained firm friends ever since.

**Date: Saturday 24th October**

**Time: 12.30pm**

**Venue: The Food Stage,  
The Parade**

**Admission: FREE**

**Sponsored by:**



## Come Dine with Us!

Edward Hayden, Anne Neary  
& Maria Raftery

Come see our fantastic Savour Chefs strut their stuff for the 9th year in a row - but this time, as a trio! This will be an afternoon of frantic antics from Edward Hayden, Anne Neary and Maria Raftery. Each assigned one course, they will cook in front of the audience.

Twelve lucky raffle ticket winners will get to taste a dish (4 winners per course), to determine whether it's true that too many cooks spoil the broth... or not!

The lucky diners will be served the delicious food by Ian Brennan and his team from The Clubhouse Hotel.

**Date: Sunday 25th October**

**Time: 3.30pm**

**Venue: The Food Stage,  
The Parade**

**Admission: FREE**

**Sponsored by:**



## Gluten Free Baking by the former Banker!

Denise O'Callaghan



Forget any prejudices you may have about Gluten Free baking! It's not just for Coeliac's or those with food intolerances- here Denise O'Callaghan, founder of the award-winning Denise's Delicious Gluten Free Bakery, shows just how delicious and universal her gluten-free recipes can be. She will be baking mouth-watering recipes from her new cookbook, 'Delicious'!

**Date: Sunday 25th October**

**Time: 11.30am**

**Venue: The Food Stage, The Parade**

**Admission: FREE**

## Rosé Veal Revealed & Dry Aged Beef

Grogan & Brown,  
with Bill Madigan



Join local Artisan Butchers along with expert award winning farmer, Bill Madigan, as they highlight the new trend in high welfare meat- Rosé Veal. Grogan & Brown explain the importance of the dry ageing process and how this has a major impact on the character of the meat. Hear about the high welfare rearing process with Bill Madigan, and learn more how this meat is produced.

**MC: Helen Carroll; RTÉ's Ear to the Ground**

**Date: Sunday 25th October**

**Time: 2.30pm**

**Venue: The Food Stage, The Parade**

**Admission: FREE**

## Building the Ultimate Burger

Newpark Hotel and  
Dawn Meats



Join Chef Paul Murphy, from the Newpark Hotel, as he demonstrates how to cook and compile the ultimate delicious, mouth-watering burger. He will explain the importance of using good quality meat, then assemble it with all the extra accoutrements to highlight how this popular dish can be one of the most tasty foods you can eat!

**Date: Sunday 25th October**

**Time: 4pm**

**Venue: The School of Food Pop-Up,  
The Parade**

**Admission: FREE**

# 4 Food Demos



## Rory O'Connell Ballymaloe Cookery School Cooking & Conversation

Rory O'Connell from the acclaimed Ballymaloe Cookery School and RTE's 'How to Cook Well' series is welcomed back to Savour this year to cook one of his favourite dishes, assisted by Kilkenny native Tracie Daly. As a special feature, following his cookery demonstration, Rory will join Savour's own Edward Hayden for an exclusive one to one conversation.

**Date: Sunday 25th October**  
**Time: 12.30pm**  
**Venue: The Food Stage, The Parade**  
**Admission: FREE**  
**Sponsored by:**



## Secrets of Spices

Arun Kapil,  
Green Saffron

Come along to see super talented Chef, Arun Kapil, explaining the beauty of cooking with spices. Arun will explain how spices can be used in a variety of ways. He will advise on how to store them, how to prep them, and which ones are good staples for kitchen cupboards. To compliment this informative insight, Arun will be cooking a dish using spices that isn't what you might be expecting...



**Date: Saturday 24th October**  
**Time: 3.30pm**  
**Venue: The Food Stage, The Parade**  
**Admission: FREE**

## The Honest Project

Frances Walsh



### Raw Food Demo

This demonstration will take you on a journey exploring health and wellness through raw plant based dishes that are free of dairy, gluten, meat and refined sugar.

**Date: Saturday 24th October**  
**Time: 11am**  
**Venue: The School of Food Pop-up, The Parade**  
**Admission: FREE**

### Brunch Club Demo

A selection of healthy brunch dishes that are free from dairy, meat, refined sugar and gluten will be demonstrated while diners discuss the benefits of a plant based diet and explore tips, tricks and techniques.

**Date: Sunday 25th October**  
**Time 11am**  
**Venue: The School of Food Pop-up, The Parade**  
**Admission: FREE**

## Food Provenance Special

Gearóid Lynch, The Olde Post Inn



With the majority of all ingredients coming from within a ten mile radius of his award-winning fine dining restaurant, The Olde Post Inn, former Euro-Toques Commissioner Chef Gearoid Lynch will be joining us at Savour this year to highlight the importance of genuine commitment to local food producers for both professional and home-chef's alike. All his recipes are Coeliac-friendly, and

in keeping with the Autumnal season, Gearoid will cook delicious dishes such as a Pumpkin and Purple Potato Risotto.

**Date: Saturday 24th October**  
**Time: 2.30pm**  
**Venue: The Food Stage, The Parade**  
**Admission: FREE**

## Craft Beer Pairing Japanese Style!

Fiona Uyema & Carlow Brewing Company



Fiona Uyema returns to Savour Kilkenny for her 3rd year. In this fun and challenging demo, Fiona and Seamus O'Hara will bridge the gap between Japanese food and Irish craft beer. Fiona will show you how fantastic some of the most popular Japanese dishes such as sushi and ramen can accompany great Irish craft beers.

**Date: Sunday 25th October**  
**Time: 1.30pm**  
**Venue: The Food Stage, The Parade**  
**Admission: FREE**

# 5 Festival Specials



## PIG A Short Show Full of Surprises!

A one of a kind, ten minute show, full of surprises, inside a surprisingly long pig! A first time for Savour, we are super excited to be looking after PIG this festival weekend! Come along and say hello to the Farmer and his unique, very special 9m long pig. A sleeping sow in her pen, see her snuffle and snore - and the best thing of all is that ten people per 10 minute show can take a peek and see the unexpected theatre taking place inside her belly!

**Date:** Saturday 24th & Sunday 25th October

**Time:** Every 15 mins between 11am - 1pm and 2pm - 4pm

**Venue:** Kilkenny Castle Park

**Admission:** €3 (purchase outside the Castle gates on the day)

Sponsored by:



## At The Market



Eat up the Medieval city of Kilkenny! Enjoy mooching around the Savour Marketplace on The Parade and discover a wide variety of tasty treats. Buy delicious food from quality vendors, eat delectable street food as you go, sample and purchase artisan products. With such a rich spread of scrumptious food choices available, there will be plenty to please every taste and keep you full up all day long!

**Date/Time:**  
Saturday 24th 10.30am - 6pm  
Sunday 25th 11.30am - 6pm  
**Venue:** The Parade  
**Admission:** FREE  
**Sponsored by:**



## Craft Beer Tent



This year we will once again host a selection of the marvellous variety of craft beers and ciders available in the Craft Brew Tent at the Market. Take a sup of some of the finest products within this specialised field. Here you can meet and discuss your thoughts with the brewers behind the brands, whilst having a tippie to warm you up!

**Date/Time:**  
Saturday 24th 10.30am - 6pm  
Sunday 25th 12.30pm - 6pm  
**Venue:** The Parade  
**Admission:** FREE Over 18's only  
**Sponsored by:**



## Weave a Willow Fence

A new addition to Savour 2015, we're lucky to showcase Willow work with expert skilled weavers, and invite local children & adults to participate in working with Willow.

This feature will be a hands-on demonstration where festival goers will get to weave a willow fence. The final product will become a permanent feature in a local school garden.

**Date/Time:**  
Saturday 24th 10.30am - 5pm  
Sunday 25th 11.30am - 5pm

**Venue:** The Parade

**Admission:** FREE

**Sponsored by:**



## Light Bites & The O'Tunney Stonemasons

St Canice's Cathedral is the perfect venue for stepping back into medieval times with this fascinating talk by Rosemary Ryan from Callan Heritage Society. Focusing on the O'Tunney stonemasons, a local family from Callan in the 16th century, famous for their skill and craft in sculpting and stonemasonry. Enjoy a one-of-a-kind lunch, taste food that would have been eaten by the Stonemasons of the 1500s, and drink a glass of mead to get into the spirit of the time.



**Date:** Friday 23rd October

**Time:** 1pm

**Venue:** St.Canice's Cathedral

**Admission:** €5 Booking Essential

**Telephone:** (056) 7764971



## Bressie (Niall Breslin)

Feed your Mind & Eat Yourself Calm

Introduced by All-Star Hurler Michael Fennelly

Bressie comes to Savour to share his incredible story and give comfort to those who are challenged with mental health issues. This event will explore the importance of food in maintaining our mental fitness; certain foods are known to help rev up our mood and our energy levels, and these feelings of happiness and positivity have a dramatic effect on our overall mental health.

The evening will be presented by All Star Kilkenny hurler, Michael Fennelly, and will also feature a guest Nutritionist.

This will be an inspiring and informative event, finishing off with Questions & Answers chaired by Edward Hayden.

**Date: Tuesday 20th October**

**Time: Doors 7.30pm**

**Venue: Set Theatre**

**Admission: €15**

**To Book: [www.set.ie](http://www.set.ie) or Langtons Reception or Rollercoaster Records, Kieran Street**

**Sponsored by:**



## Blogger's Breakfast with Anne Neary

Ryeland House Cookery School



Taking place at the wonderful Ryeland House in Cuffesgrange, expert Cook, Anne Neary, will host a delicious live breakfast broadcast over KCLR96FM radio, during the LIVE show. Bloggers and Foodies will be giving live commentary on their favourite foods and breakfast recipes. Surprise guests from the Kilkenny Food Community will be dropping in to talk about tasty topics.

**Date: Friday 23rd October**

**Time: 10am - 12 noon**

**Venue: Ryeland House Cookery School, Cuffesgrange**



## Renaissance Food & Drink

at Rothe House with Regina Sexton



Regina Sexton is a food historian, food writer, broadcaster and cook. Regina will give a talk about the typical foods of Kilkenny and the southeast in the 16th & 17th Centuries, when this magnificent townhouse and garden were constructed by John Rothe Fitz-Piers. The food history talk will be followed by a Bread and Butter Making demonstration with Joe Mulhall, The Little Mill Company, Anne Neary, Ryeland House and Breda McDonald ICA. (6pm)

**Date: Sunday 25th October**

**Time: 5pm**

**Venue: Rothe House**

**Admission: €15**

**To Book: [info@rothehouse.com](mailto:info@rothehouse.com) or call 056 7722893**

## Taste of Japan

with Fiona Uyema & Dublin Pop Up

Fiona Uyema in collaboration with Dublin Pop Up, are bringing you an extraordinary Japanese feast for all your senses. You will enjoy a hand-picked menu especially designed to showcase the best of Irish produce fused with Japanese flavours. During this exclusive event you will also experience a fantastic line-up of Japanese entertainment taking you on a unique Japanese culinary and cultural adventure.

**Date: Saturday 24th October**

**Time: 8pm**

**Venue: Butler House, Patrick Street**

**Admission: €60 (plus online booking fee)**

**To Book: [taste-of-japan-savourkilkenny.eventbrite.ie](http://taste-of-japan-savourkilkenny.eventbrite.ie)**

**Sponsored by:**



Taste of Japan

# 7 School of Food



## Open Door

Come talk to us!

School of Food, Thomastown, is a community led initiative with assistance from Kilkenny Leader Partnership (KLP) to promote Kilkenny as a food destination, to support the production and promotion of local, quality food ingredients and to develop an educational food hub within the county which will attract professional and amateur cookery students.

The management Team of the School of Food, its students and it's funders, KLP and the Education and Training Board (ETB), would like to invite you to come along to meet them and hear about opportunities in this field, explored by the students, the school, and employers in the sector.

**Date: Friday 23rd October**  
**Time: From 10.30am - 4.30pm**  
**Venue: School of Food, Thomastown, Co. Kilkenny**  
**ALL ARE WELCOME**

**SCHOOL OF FOOD**



## Social Farming Seminar



Kilkenny LEADER Partnership has invited its sister company Leitrim Development Company to facilitate an exploratory workshop for those interested in how social farming might be developed in the Southeast.

The workshop will include, the exploration of social farming across Ireland, bringing together various stakeholders and interested parties such as farmers, community and

voluntary workers/activists and health and social care professionals; looking at the potential in a local context for social farming experiences.

**Date: Friday 23rd October**  
**Time: 10am-2pm**  
**Venue: School of Food, Thomastown, Co. Kilkenny**  
**Admission: €10 including lunch**  
**To Book: Telephone 056 775 2111**



## An Introduction to Beekeeping



Paul O'Donnell, Mid-Kilkenny Beekeepers



This class is perfect for those who are considering keeping bees or are interested in the fascinating lifecycle of these wonderful creatures. You'll get to dismantle a new hive, light a smoker and even open a hive and see a colony of bees. Of course, as this is the Savour Festival, you'll also get to taste some honey!

**Date: Saturday 24th October**  
**Time: 2pm - 4pm**  
**Venue: The School of Food Pop-up, The Parade**  
**Admission: €10 per person**  
**To Book: [www.schooloffood.ie/savour-kilkenny.html](http://www.schooloffood.ie/savour-kilkenny.html)**

## Brewing Beer for Taste



Ger Costello, Costello's Brewery



The class will be divided into two parts: an introduction to Beer & Brewing followed by a tasting. Ger will discuss the history of beer, its primary ingredients and the equipment needed (both commercial and homebrew). While covering these topics a 50 Litre batch of beer will be on the brew so that the class get hands-on experience of the process.

**Date: Saturday 24th October**  
**Time: 4pm - 6pm**  
**Venue: The School of Food Pop-up, The Parade**  
**Admission: €15 per person**  
**To Book: [www.schooloffood.ie/savour-kilkenny.html](http://www.schooloffood.ie/savour-kilkenny.html)**





## Food Photography Competition & Exhibition

Enter this year's Savour Food Photography Competition, and have a chance to see your own photographs on permanent display at School of Food in Thomastown, Co Kilkenny. While all entries will be put on display at the School for the Savour Festival weekend, the top ten winning photographs will be selected and announced on Bank Holiday Monday.

### To enter:

Take your own photographs of food; raw ingredients, finished

dishes, cooking in progress- or anything you feel would be relevant for display at School of Food.

Print and mount them on 8 inches by 12 inches (roughly A4 size), write your name, email and contact number on the back of each photograph, send them in to: **The Chairperson, School of Food, Thomastown, Co. Kilkenny. Deadline Sunday October 11th.**

There is no age limit for this competition.

## Foraging for food

Mary & Robert White,  
Blackstairs Eco Trails



From their successful company based in the Blackstairs Mountains, Mary & Robert White will share with you their expert knowledge on all aspects of foraging for food. They will explain what foods are out there, the ethics and sustainability of foraging, what is in season and how to look for it. After the talk, you'll take a walk with the expert duo and experience foraging first hand.

**Time: 12 noon - 2pm**

**Venue: The School of Food Pop-up, The Parade**

**Admission: €10 per person**

**To Book: [www.schooloffood.ie/savour-kilkenny.html](http://www.schooloffood.ie/savour-kilkenny.html)**



"School of Food is bringing its classroom, tutors and expertise into the festival market for the Savour weekend. Offering a range of workshops at their marquee on the Parade, this 'pop-up' school will provide a fabulous flavour of the range of food education activities available all year round at the School of Food in Thomastown."

## Lost Crops of the Andes

incorporating SPUD



Did you know that Kilkenny is home to the largest collection of Andean crop varieties in Ireland? With varieties of Yacon, Physalis, Oca, Mashua, Ulluco, Maka and Cucumelons, Kilkenny Nurseries are investigating the opportunities for these South American vegetables here in Europe. During this class, you'll learn what varieties are available to Irish growers, how best to grow

them- and of course, you'll get to taste some delicious dishes made with them!

**Date: Sunday 25th October**

**Time: 12 noon - 2pm**

**Venue: The School of Food Pop-up, The Parade**

**Admission: €10 per person**

**To Book: [www.schooloffood.ie/savour-kilkenny.html](http://www.schooloffood.ie/savour-kilkenny.html)**

## Meat the Forgotten Cuts

Chef Patrick Flanagan



It's a sad fact that a whole generation have grown up without ever experiencing the so called 'lesser cuts'. Many of these cuts are terms that would have been all too familiar to our mothers and grandmothers - brisket, topside, chuck or half shoulder of lamb - but they have gradually fallen out of fashion. Not only do these cuts represent great value for money, but they

are also full of flavour. Some of the cuts we will look at and taste are: lamb neck fillet, beef skirt, pork ribs, beef brisket, lamb breast, pork belly

**Date: Sunday 25th October**

**Time: 2pm - 4pm**

**Venue: The School of Food Pop-up, The Parade**

**Admission: €15 per person**

**To Book: [www.schooloffood.ie/savour-kilkenny.html](http://www.schooloffood.ie/savour-kilkenny.html)**

# 9 Banter on Food



This year the festival and Kilkenny LEADER Partnership are delighted to have award winning journalist, Jim Carroll from The Irish Times, once again at Savour. Hosting a feast of talks, panel discussions and interviews on a variety of topical themes- always with food at the heart of the matter!

The talks will feature top expert panelists from across the food sector, sharing their opinions, knowledge and experiences with you. All taking place in the KLP Marquee

## Emerging Food Businesses 2015

KLP is delighted to be able to launch new food related businesses at the festival. It is a brilliant opportunity for new businesses to meet their potential customers and showcase their new products.



## Battle of the Bottle Beer vs Wine

What goes best with food?



What goes best with food? Beer and cider aficionados would say - local beer and ciders of course! Wine pros would argue that wine is the better match. There's only one way of finding out... Join us for tastings of local food, each matched with a particular beer or cider and a wine. Le Caveau's Colm McCan and Pascal Rosignol talk wine, Sláinte author Caroline Hennessy counters with beer and cider, and you decide who is right by voting with your glasses.

**Date:** Saturday 24th October  
**Time:** 12 noon  
**Venue:** KLP Marquee, The Parade  
**Admission:** FREE

## What's in Your Shopping Basket?



The notion of buying local food is all very well until your food budget and the ease of convenience come into the picture. This Banter panel examines what it will take to put food provenance top of the shopping list.

**Date:** Saturday 24th October  
**Time:** 2.30pm  
**Venue:** KLP Marquee, The Parade  
**Admission:** FREE

## What's so Super about Superfoods?



The world of food likes its fancy names and packaging so it's no surprise to see a palaver over superfoods. On the one hand, you will have folks dismiss the whole idea as marketing and hype notions. On the other hand, there are folks who swear that goji berries, kelp, raspberries, spinach, oysters, walnuts and green tea will make you healthier, smarter and more energetic. So what exactly is going on here? Is eating a handful of antioxidant-rich acai berries better for you than an apple? Who's right and who's wrong?

**Date:** Saturday 24th October  
**Time:** 4pm  
**Venue:** KLP Marquee, The Parade  
**Admission:** FREE

## Yes Chef! War Stories from the Kitchen



What really happens when you go beyond the pass in an award-winning and critically acclaimed restaurant kitchen? We ask some people who've spent time in some of Ireland's leading kitchens to spill the beans, name names and tell us about the old war wounds they've picked up along the way.

**Date:** Sunday 25th October  
**Time:** 12 noon  
**Venue:** KLP Marquee, The Parade  
**Admission:** FREE

## All About Coffee with Dalton Greene & Paul Williams



A fun and interactive 45 minutes which you will leave with a better understanding of coffee, explained by the boys from Canteen, Limerick.

Coffee explained: Seed to cup; Cultivation, processing, roasting and brewing. Tips and tricks on how you, as a budding home barista, can get the most out of the beans you buy. How to taste coffee, and they'll guide you on how to match coffees to food.

**Date:** Sunday 25th October  
**Time:** 2.30pm  
**Venue:** KLP Marquee, The Parade  
**Admission:** FREE

## The Sustainability Challenges for Irish Farmers



A panel of experts and observers talk about what Irish farming may look like in the years to come. What are the issues which will be of concern to the farming sector in the future? What is being done now about these? Will sustainable farming have moved from the to-do list? Will the same crops still be growing in the fields around Kilkenny or are there changes ahead in the tillage sector too?

**Date:** Sunday 25th October  
**Time:** 4pm  
**Venue:** KLP Marquee, The Parade  
**Admission:** FREE

# 10 Meet The Makers

## Bia Beag Meet the Makers

Take three passionate, but very different food producers, and give them the task of collaborating together on one or two food products. At each session the individual producers will share their own stories and passions and then they will come together to talk about their joint product(s) and share them for tasting and discussion.  
**Chaired by Keith Bohanna, Bia Beag.**

### The Distiller, The Chocolatier and The Cheesemaker

Join Julie Calder Potts, from Highbank Orchard; Mary Teehan, from Truffle Fairy and Siobhán Ní Gháirbhith, from St Tola in an after dinner treats inspired evening. Syrup and spirits from organic apple are the centrepiece of this trio's work with chocolates and cheese being added liberally.

**Date:** Friday 23rd October  
**Time:** 6pm (to 8pm approx.)  
**Venue:** Butler House, Patrick Street  
**Admission:** €10  
**To Book:** <https://ti.to/biabeag/SavourKilkenny2015>



### The Butcher, The Baker and The Beer Maker

Join producers Patrick Ryan from Firehouse Bakery, Ed Hick from J Hicks & Sons, and Quincey Fennelly from Wicklow Wolf to hear their three individual stories and their unique take on doughnuts. Expect surprises too.

**Date:** Saturday 24th October  
**Time:** 6pm (to 8pm approx.)  
**Venue:** Butler House, Patrick Street  
**Admission:** €10  
**To Book:** <https://ti.to/biabeag/SavourKilkenny2015>



### The Baker, The Forager and The Whiskey Maker

Join Sarah Richards, from Seagull Bakery; Tom Jones, from Sea of Vitality and Nichola Beresford, from Muldoon Whiskey. Real bread is the core ingredient of this evening with seaweeds and whiskey spicing up things nicely.

**Date:** Sunday 25th October  
**Time:** 6pm (to 8pm approx.)  
**Venue:** Butler House, Patrick Street  
**Admission:** €10  
**To Book:** <https://ti.to/biabeag/SavourKilkenny2015>



## Young Food Producers Market

Under the cover of MacDonagh Junction's Workhouse Square, local young food producers (aged 10- 17), sell their homemade produce in this buzzing indoor market. Join Kilkenny's budding foodies on this enterprise-taste and buy their fantastic food!

**Date:** Saturday 24th October  
**Time:** 2pm to 5pm  
**Venue:** Workhouse Square, MacDonagh Junction  
**Admission:** FREE  
**Sponsored by:**

**MACDONAGH  
JUNCTION  
SHOPPING CENTRE**

Kilkenny is the perfect backdrop for hosting an array of dining, tasting and themed events. With a variety of exclusive hotels, quality restaurants, cosy pubs, cafés and speciality shops. We are thrilled to have the participation of so many, playing host to some very special events.

## Anocht @ Kilkenny Design Centre

### Four Course Taste of Ancient East Menu

Enjoy a delicious Four Course Taste of 'Three Sisters' Ancient East Menu in the unique setting of Anocht, Kilkenny Design Centre's evening restaurant. Savour the fresh, wholesome produce from Ireland's Ancient Gardens, Rivers & Orchards located within Kilkenny, Wexford and Waterford cooked with care and imagination by our skilled team of chefs. Complete the experience with a special selection of Craft Beers & locally distilled Spirits chosen to complement each dish which will be introduced on the evening.

**Date: Friday 23rd October**

**Time: 7pm**

**Venue: Anocht, Kilkenny Design**

**Tickets: €55 (incl. Beer/Spirit offering per course)**

**Booking:**

056 7722118 [info@kilkennydesign.com](mailto:info@kilkennydesign.com)

## Brewery Corner

### Craft Beer & Artisan Food Pair-Off

This is a foodies dream! Join the award winning trio of local companies, Carlow Brewing Company, Knockdrinna Cheese and Goatsbridge Trout for a food and beer tasting adventure. Brewery Corner is the perfect setting to discover more about pairing locally produced craft beer with some of Kilkenny's most celebrated artisan foods. Sample tray of beer with accompanying cheese and trout samples.

**Date: Sunday 25th October**

**Time: 8pm**

**Venue: Brewery Corner, Parliament Street**

**Tickets: €12 (inclusive of Beer / Food offering)**

**Booking: [dan@carlowbrewing.com](mailto:dan@carlowbrewing.com)**

## Fennelly's

### Bridge Street Eat

Fennelly's brings you a curated culinary response to the gathered stories of our street and our town. Aoife Coghlan, of The Open Door Food, will create an evening of delicious food inspired by the stories of Bridge Street. Stories like the Peacock and the famine bowl, The Bull, and the drunk pig. We will be screening Neil O'Driscoll's documentation of 'Bridge Street will be' in the courtyard and creating video installations of the vignettes in Fennelly's outbuildings. A delectable evening celebrating the richness and diversity of our street.

**Date: Saturday 24th October**

**Time: 6pm-11pm**

**Venue: Fennelly's, Upper Bridge Street, Callan, Co. Kilkenny**

**Tickets: €10 per person**

**To Book: [fennellyscallan@gmail.com](mailto:fennellyscallan@gmail.com)**

**[www.facebook.com/fennellysbridgest](http://www.facebook.com/fennellysbridgest)**

## Billy Byrne's Presents

### Jazz & Tapas

Enjoy some lively jazz music from the Aristotle Piano Trio and tuck into some tasty tapas. The band play mainstream jazz, including tunes from the great American songbook, Rodgers and Hart, Gershwin, BeBop and Latin classics by Jobim.

**Date: Friday 23rd October**

**Time: From 6pm**

**Venue: Billy Byrne's, John Street**

## Music & Cocktails

Enjoy the delicious Brunch menu and here you can totally chill out listening to live Lounge music, whilst sipping on one of their exquisite cocktails.

**Date: Sunday 25th October**

**Time: From 12 noon**

**Venue: Billy Byrne's, John Street**

## Café Sol Bistro

### Kilkenny Jazz & Dine

A superb 4 piece line up with violin, accordion, guitar and double bass, 'Paris Swing' plays a great selection of gypsy jazz, swing, musette and tango music from the 1920's, '30's and '40s. Enjoy a delicious three course menu by Café Sol Head Chef, with a fine wine or craft beer, aperitifs to whet your appetite, and digestifs or liqueur coffees to complete your meal.

**Date: Monday 26th October**

**Time: Dinner from 5.30pm,**

**Live Music from 7pm - 9pm**

**Venue: Cafe Sol Bistro, William Street**

**Tickets: 3 course dinner with live music €35**

**To Book: 056 7764987**



## Left Bank

### Let's Do Brunch & Beats

Warning: This is not your average breakfast menu! We are offering you the best parts of breakfast mixed with the tasty treats at lunch you don't normally get to eat. Combine this with some awesome tunes and there is no better way to spend your Bank Holiday Weekend.

From the traditional full Irish to a juicy burger washed down with freshly made mimosas and cocktails - pop in to eat, chill & enjoy the music! Left Bank Toasts your Bank Holiday Weekend with Good Vibes!

**Date: Saturday 24th & Sunday 25th October**

**Time: 11am to 4pm**

**Venue: Left Bank, The Parade.**

**To book: [events@leftbank.ie](mailto:events@leftbank.ie)  
056 775 0016 [www.leftbank.ie](http://www.leftbank.ie)**



## The Bula Bus Wild & Foraged Street Food

The Bula Bus are taking all the experience they have with making fantastic street food, and will be making a menu that uses as much wild and foraged food that they can source. It couldn't be more local! The menu will be posted on The Bula Bus Facebook page nearer to the event.

**Date: Saturday 24th & Sunday 25th October**

**Time: From 4pm**

**Venue: The Bula Bus, Billy Byrne's, John Street**

**Tickets: From €7.50 for main courses.**

**To Book: Call Podge 086 220 6697**

## Highbank Orchards & Distillery Taste & Tour

From apple to bottle, experience a living organic farm, with a tractor train tour through the organic orchards, a visit to the distillery ending in our stone built 17th century mill with a sampling of our delicious Single Estate organic ciders, syrups and apple spirits. Our guided tours last approximately one and half hours. Free Parking

**Date: Monday 26th October**

**Time: 11am & 2.30pm**

**Venue: Highbank Organic Orchards, Cuffesgrange, Co. Kilkenny**

**Tickets: €10 per person**

**To Book: Contact; Julie 056 7729918  
[sales@highbank.ie](mailto:sales@highbank.ie)**

## Lyrath Estate

### A Mediterranean Evening

Step into the luxury of Lyrath Estate and taste the flavours of food and wine from the Mediterranean prepared by our Executive Chef Andy Kreczmer. Enjoy the sounds of Spanish music from Guitarist 'Pedro' in the cosy and intimate setting of our Wine Cellar where you will be treated to a complimentary glass of Spanish wine served with delicious canapés. Savour our special six course tasting menu in the beautiful surrounds of La Perla Restaurant. Return to the Wine Cellar and enjoy a glass of vintage port with speciality cheeses.

**Date: Saturday 24th October**

**Time: 8pm**

**Venue: Wine Cellar & La Perla Restaurant, Lyrath Estate**

**Tickets: €65 per person**

**To Book: Contact; Emma-Jayne  
056 770 5833 [emma@lyrath.com](mailto:emma@lyrath.com)**



## La Rivista Restaurant Beer & Pizza

Enjoy a complimentary Local Artisan Beer at La Rivista with every pizza ordered over the Savour Kilkenny Weekend.

**Date:** Saturday 24th & Sunday 25th October  
**Time:** 5 - 7pm  
**Venue:** La Rivista, Parliament Street  
**To Book:** Telephone 056 7771666

## Mug Shot Café Pop-Up Lunch

A new and exciting 'pop up' run by Chefs Luke Ahearne and Tom Spruce who both worked in the Michelin starred Kilkenny restaurant, Campagne. They have created 'Lucky to Get Fed' Pop-up with the aim of showcasing their passion, young talent, and the best of locally sourced produce, treating it with the upmost respect to create simple food bursting with flavour. Their philosophy is that every ingredient placed on each plate serves a purpose in bringing the dish to life.

**Date:** Bank Holiday Monday 26th October  
**Time:** Lunch 1pm  
**Venue:** Mug Shot Café, James Street  
**Tickets:** €40 per person  
**Only 40 tickets available.**  
**To book:** [www.eventbrite.ie/e/lucky-to-get-fed-pop-up-tickets](http://www.eventbrite.ie/e/lucky-to-get-fed-pop-up-tickets)

## Paris Texas Cure, BBQ & Eat

Paris Texas Head Chef, Chris Metzger, who hails from Philadelphia and has a wealth of culinary experience will be demonstrating curing and barbecuing using the finest of Kilkenny meats. The demo will take place over lunch and guests get to see the processes and taste the mouthwatering results on the plate. This three course lunch will take place in the courtyard at Paris Texas. There is room for up to 50 people each day, so please book early to avoid disappointment!

**Date:** Saturday 24th & Sunday 25th October  
**Time:** 2pm  
**Venue:** Paris Texas, High Street  
**Tickets:** €15 per person  
**To Book:** 056 776 1822



## Scott's Brasserie A Wilde Game Weekend

Join the Newpark Hotel for a Wilde Game Weekend, where you will be served some extra special dishes with only locally sourced wild game including; wilde venison, pheasant and woodcock, followed by live entertainment in the evening. Alternatively, enjoy a fine dining experience in Gulliver's Restaurant with special game menu served each evening over this distinct weekend.

**Date:** Friday 23rd - Monday 26th October  
**Time:** From 6pm  
**Venue:** Scott's Brasserie, Newpark Hotel  
**Tickets:** Entrée's start from only €9.95  
**To Book:** 056 7760500 [info@newparkhotel.com](mailto:info@newparkhotel.com)

## Shankill Castle Murder Mystery Dinner

Join the ghosts of Shankill Castle for exclusive Murder Mystery Dinner including the ghost tour and some immersive interactive theatre. The ghosts of Shankill Castle invite you to banquet at their murder mystery 'who-dunnit' style evening. This 3-course banquet promises to be one to remember as guests are immersed in the ghastly dramas of Shankill Castle's history, while enjoying a delicious feast of home grown and local produce.

**Date:** Friday 23rd & Saturday 24th October  
**Time:** 8pm  
**Venue:** Shankill Castle, Paulstown, Co. Kilkenny  
**Tickets:** €90pp. including goodie bag to take home.  
**To Book:** [www.shankillcastle.com](http://www.shankillcastle.com) or 087 7672656. Strictly over 18's.

## River Court Hotel Surf & Turf

All weekend in the Riverview Bar at the Kilkenny River Court Hotel Executive Head Chef 'Ronny Wolf' has created a delicious Surf & Turf Menu for Savour 2015. These special dishes incorporate the very best in local fresh Fish & Steak produce. Enjoy our Signature Savour Half Lobster and Sirloin Steak Meal, served with a Jacket Potato and Seasonal Salad for €18

**Date:** All weekend, October 23rd-25th  
**Venue:** River Court Hotel, John Street  
**To Book:** 056 7723388  
[info@rivercourthotel.com](mailto:info@rivercourthotel.com)  
[www.rivercourthotel.com](http://www.rivercourthotel.com)



## The Little Green Grocer The Fascinating World of Fermented Foods

Explore the fascinating world of fermentation with Hayley Milthorpe of The Cultured Food Company. Hayley will take us through the history of fermented foods, lactofermentation and the bacteria involved in the process, the wonderful health benefits of including fermented foods in your diet, and how to make sauerkraut yourself at home. After the talk there will be a chance to taste sauerkrauts and kimchi throughout the afternoon and Hayley will be here to answer any questions you might have.

**Date:** Saturday 24th October  
**Time:** 2.30pm (Followed by tastings and discussion throughout the afternoon.)  
**Venue:** The Little Green Grocer, Parliament Street.  
**Tickets:** FREE.



## Rive Gauche Do You Dare to Pair?

They invite you to be part of a daring kitchen & cocktails culinary experience...Step into Rive Gauche, a little piece of Parisian heaven in the heart of Kilkenny city, to tantalise your taste buds. Enjoy an array of appetizing signature dishes which are creatively paired with their freshly made house cocktails! (\*For the price of one ticket you will receive three plates of your choice and three house cocktails to complement your dish.)

**Date:** Friday 23rd October  
**Time:** 6pm to 10pm  
**Venue:** Rive Gauche, The Parade, Kilkenny  
**Tickets:** €45 per person (€30 without cocktails) Strictly over 18's event  
**To Book:** [events@leftbank.ie](mailto:events@leftbank.ie) / 056 777 5604.  
**Booking Essential.** [www.leftbank.ie/rivegauche](http://www.leftbank.ie/rivegauche)

## The Wine Centre Craft Beer Taste the Difference

Interactive tasting of a selection of craft beers and discussion about the origins and importance of craft beers in Ireland and internationally. Tickets include a bottle of your favourite beer from those tasted to bring home.

**Date:** Saturday 24th October  
**Time:** 1pm - 2pm.  
**Venue:** The Wine Centre, John Street  
**Tickets:** €10 - include a bottle of beer.  
**To Book:** Tickets available in store. Limited spaces. Over 18's Only.

## The Wine Centre Food & Wine Find the Perfect Partner

'Speed-dating' for food and wine. During this interactive session we will help you discover which wines work best with which foods, help you take the guess work out of choosing the right wine every time.

**Date:** Saturday 24th October  
**Time:** 3pm to 4pm.  
**Venue:** The Wine Centre, John Street,  
**Tickets €10. Limited spaces.**  
**To Book:** Tickets available in store. Over 18's Only.



## Zuni Savour Tasting Menu

The team at Zuni Restaurant are excited to present their annual Savour Tasting Menu. Your evening will begin with a Prosecco Reception, followed by Executive Chef Maria Raftery creating and cooking amazing dishes using the finest Kilkenny ingredients. The style and flavours that Maria is best known for are Modern Irish with hints and influences from around the globe.

**Date:** Friday 23rd October  
**Time:** Drinks Reception at 7pm, Dinner at 8pm  
**Venue:** Zuni, Patrick Street  
**Tickets:** €65 (includes Prosecco on arrival)  
**To Book:** 056 772 3999 [info@zuni.ie](mailto:info@zuni.ie)



## We Knead Dough!

To celebrate the launch of her new book *Kevin and Kate's Bread Book*, Olivia Goodwillie from Lavistown House, will give a short demonstration for parents and children on how to make a versatile dough using ingredients from The Little Mill Company. After the demo the children will

each be given a piece of dough to make into a roll and take home for baking.

**Date:** Saturday 24th October  
**Time:** 11am  
**Venue:** The Food Stage, The Parade  
**Admission:** FREE

## Kilkenny Cookery School Junior MasterChef 2015 & Workshops

Kilkenny Cookery School is launching its search for Kilkenny's Junior MasterChef 2015!

Children should submit an original tasty main course recipe, along with a little information about themselves and the inspiration behind the dish to: [mary@asliceofheaven.ie](mailto:mary@asliceofheaven.ie) before Monday, October 5th. See [www.savourkilkenny.com](http://www.savourkilkenny.com) for all information.

**Date:** Sunday 25th October (8 finalists will cook their dish)  
**Times:** Ages 10+ 10.30-11.30am, Ages 13+ 1-2pm  
**Venue:** Kilkenny Cookery School, Friary Street.

**Children's Cookery Workshops**  
 Kilkenny Cookery School is also running children's workshops on for children aged 6+.

**For all information on dates and times for these workshops, please visit: [www.savourkilkenny.com](http://www.savourkilkenny.com) or email [mary@asliceofheaven.ie](mailto:mary@asliceofheaven.ie)**



## The Little Mill Baking Competition

The Little Mill, run by the Mosse family, produces the finest traditionally stoneground wholemeals available in Ireland today. The Little Mill will be running a competition to challenge your baking skills! Team up with your friends or family to create and prepare your own recipe, cooking or baking with The Little Mill wholemeal. You can come with any edible food idea that uses wholemeal flour in the recipe, be as adventurous as you dare - the test is in the tasting!

**To apply:** Email your name, address and recipe to: [kpurcell@kellswholemeal.com](mailto:kpurcell@kellswholemeal.com)  
 More info [www.savourkilkenny.com](http://www.savourkilkenny.com)



## Castlecomer Discovery Park Hansel & Gretel Trail

Suitable for all ages, the trail involves a number of themed clues, including Hansel and Gretel, which are hidden throughout the 80 acre woodland and the hand-crafted Elf and Fairy Village. Upon completion, return to the visitor centre to receive a treat!

**Dates:** All of October 2015 10am-4pm  
**Admission:** €10 per trail (on door)  
**For more information;** 056 4440707  
[www.discoverypark.ie](http://www.discoverypark.ie)



## ScareFest 2015 at Shankill Castle

Don't miss out on ScareFest 2015 at Shankill Castle, Paulstown!

Please see [www.facebook.com/shankillcastle](http://www.facebook.com/shankillcastle) or [www.shankillcastle.com](http://www.shankillcastle.com) for details on all events, including; Open Gardens, Twilight Teen Ghost Tours and Children's workshops and ghost tours.

Call Shankill Castle on: **087 7672656**

## 15th Irish Conker Championships



The Championships are open to Children's age groups; U17s and U13s, the minimum age is 10 yrs and for adults - the Adult and Team competitions. Winners will receive an Irish Conker Champion medal and a prize. There is also a practice arena for those of you who are less competitive. For game rules, see [www.facebook.com/IrishConkers](http://www.facebook.com/IrishConkers)  
 Further info [coopersrest@hotmail.com](mailto:coopersrest@hotmail.com)

**Date:** Sunday 25th October  
**Time:** 12 noon to 4pm, registration 12.30pm  
**Venue:** The Parade  
**Admission:** Children €3 / Adults €6

## Springhill Hotel Let's Cook Kids!



Targeting children from 8-16 year olds, this event will be specially designed with this age group in mind, teaching them some basic cooking skills whilst having fun, ideas they can take home and show their family.

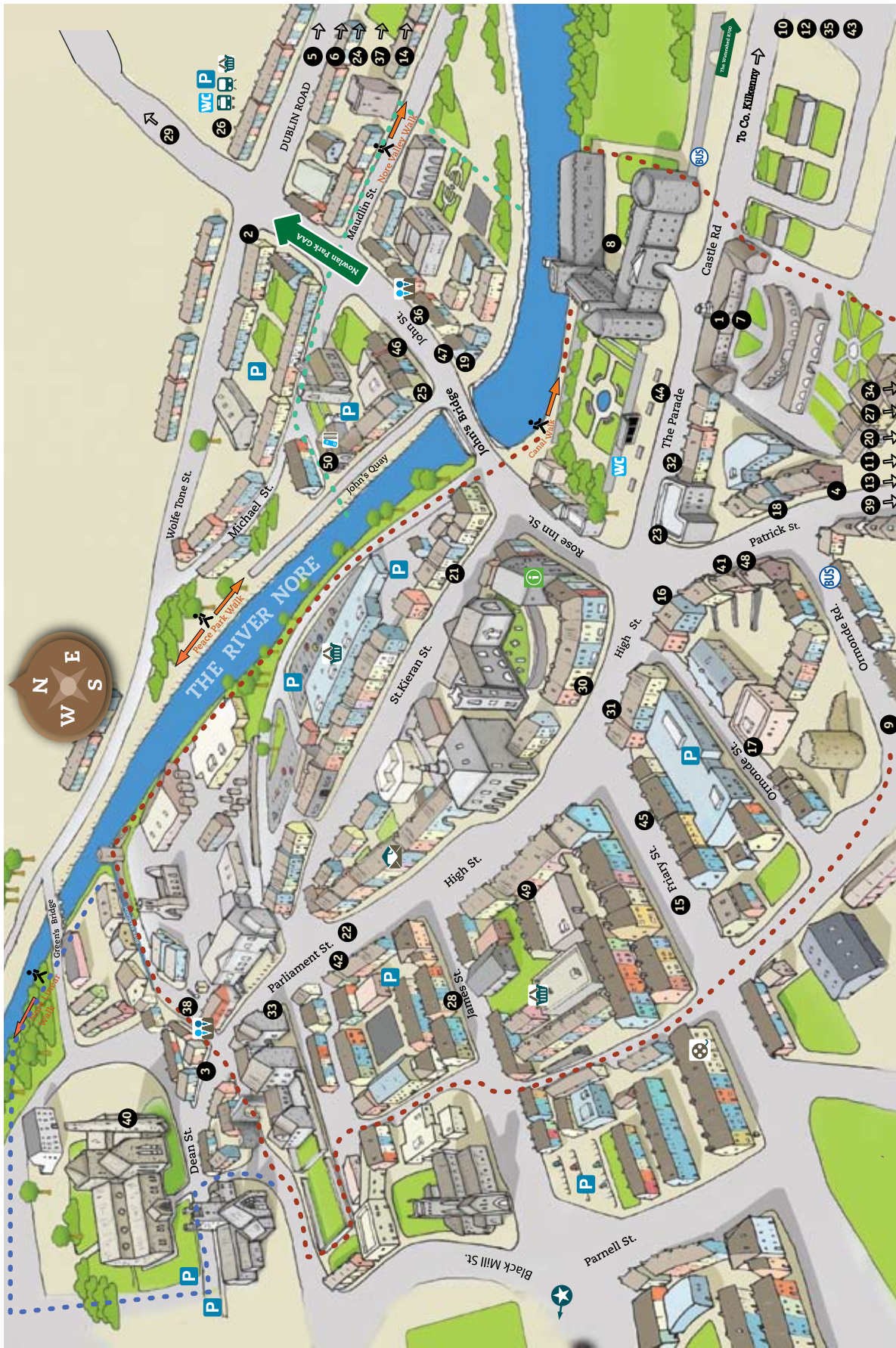
**Date:** Sunday 25th October  
**Time:** 12.30pm  
**Venue:** Springhill Court Hotel  
**Admission:** €5 per child (Parents go free!)  
**To Book:** 056 7721122

## Féile Bia na bPucaí Coláiste Pobail Osraí



Enter the scary world of Glean na bPucaí and experience Halloween treats, fit for Crobh Dearg, the harvest goddess. Witness food myths exploding in the cauldron kitchen! To unwind carve a scary pumpkin or put the frighteners on a cup cake with your own scary icing. Suitable for children of all ages.

**Dates:** 24th, 25th, 26th October  
**Times:** 12 noon, 1pm, 2pm, 3pm, 4pm, 5pm.  
**Running Time:** 50 minutes.  
**Venue:** Coláiste Pobail Osraí, Ormonde Road.  
**Admission:** €9 (on door)



1. Anocht - Kilkenny Design
2. Billy Byrne's
3. Brewery Corner
4. Butler House
5. Castlecamer Discovery Park
6. Castle Durrrow
7. Castle Yard
8. Castle Park
9. Colaiste Pobail Osrai (Ormonde Road)
10. Edward Hayden School of Cookery
11. Fennelly's (Callan)
12. Goatsbridge Trout Farm, Thomastown
13. Grogan & Brown
14. Highbank Orchards & Distillery
15. Kilkenny Cookery School Friary Street
16. Kilkenny Hibernian Hotel
17. Kilkenny Ormonde Hotel
18. Kilkenny Pembroke Hotel
19. Kilkenny River Court Hotel
20. Knockdrinna Farmhouse Cheese, Stoneyford
21. Laurets Bistro
22. La Rivista
23. Left Bank
24. Lyrath Estate
25. Matt the Millers Thomastown
26. MacDonagh Junction
27. Meubles Cafe
28. Mug Shot Café
29. Newport Hotel
30. Paris Texas
31. Pennefeather Cafe
32. Rive Gauche
33. Rother House
34. Ryeland House (Cuffesgrange)
35. School of Food (Thomastown)
36. Set Theatre
37. Shankill Castle (Paulstown)
38. Smithwicks Experience Parliament Street
39. Springhill Court Hotel
40. St Canices Cathedral
41. The Club House Hotel
42. The Little Green Grocer
43. The Little Mill (Bennettsbridge)
44. The Parade
45. The Salt Yard
46. The Wine Centre
47. Yindees Downtown
48. Zuni
49. Cafe Sol
50. Library



## Edible Books Competition

### Kilkenny Library Service

Always popular, this competition is open to all secondary school students. Edible books are cake based creations that can look like a book character or be based on a books text or a books inspiration. The majority of the entry must be edible! Application forms available from Kilkenny library branches or on-line at [www.kilkennylibrary.ie](http://www.kilkennylibrary.ie) or contact Majella Byrne on 056 779 4714

  
**Savour Kilkenny**  
 — FESTIVAL OF FOOD —  
 October 22nd - 26th 2015



# At a Glance

DATE	EVENT	TIME	VENUE	PRICE	BOOKING INFO
Tuesday 20th	Bressie Feed your Mind & Eat Yourself Calm	7.30pm	The Set Theatre, John Street	€15pp	www.set.ie/Langtons/Rollercoaster Records
Thursday 22nd	Savour Spain with Tom Doorley	7pm	The Salt Yard, Friary Street	€40pp	056 770 3644
Friday 23rd	Blogger's Breakfast	10am - 12 noon	Ryeland House Cookery School, Cuffesgrange	FREE	
Friday 23rd	Social Farming Seminar	10am - 2pm	School of Food, Thomastown	€10	Telephone KLP on 056 775 2111
Friday 23rd	Open Door at School of Food	10.30am - 4.30pm	School of Food, Thomastown	FREE	
Friday 23rd	Light Bites; The O'Tunney Stonemasons	1pm	St. Canice's Cathedral	€5pp	056 7764971
Friday 23rd	The Distiller, The Chocolatier & The Cheesemaker	6pm - 8pm	Butler House, Patrick Street	€10pp	056 777 5604
Friday 23rd	Do You Dare to Pair?	6pm-10pm	Rive Gauche, The Parade	€45pp	www.leftbank.ie/rivegauche
Friday 23rd	Jazz & Tapas	From 6pm	Billy Byrne's Pub, John Street		
Friday 23rd	4 Course Taste of the Ancient East	7pm	Anocht, Kilkenny Design Centre	€55	056 772 2118 info@kilkennydesign.com
Friday 23rd	Savour Tasting Menu	7pm, Dinner 8pm	Zuni Restaurant, Patrick Street	€65	056 772 3999 info@zuni.ie
Friday 23rd	Murder Mystery Dinner	8pm	Shankill Castle, Paulstown	€90 per guest	www.shankillcastle.com or 087 7672656
Saturday 24th	Children's Cookery Workshops	10.30am - 12pm	School of Food, Thomastown	€15 per child	mary@asliceofheaven.ie
Saturday 24th	At The Market & Craft Beer Tent	10.30am - 6pm	The Parade, Kilkenny	FREE	
Saturday 24th	Weave a Willow Fence	10.30am - 5pm	The Parade, Kilkenny	FREE	
Saturday 24th	The Honest Project: Raw Food Demo	11am	School of Food Pop-up, The Parade	FREE	
Saturday 24th	Olivia Goodwillie: We Knead Dough!	11am	The Food Stage, The Parade	FREE	
Saturday 24th	Let's Do Brunch & Beats	11am - 4pm	Left Bank, The Parade		056 775 0016 www.leftbank.ie
Saturday 24th	PIG: A Short Show Full of Surprises!	11am - 4pm	Kilkenny Castle Park	€3 per ticket	Purchase at Castle Park. Every 15 mins
Saturday 24th	Battle of the Bottle Beer vs Wine	12 noon	KLP Marquee, The Parade	FREE	
Saturday 24th	Féile Bia na bPucaí	12 noon - 5pm	Coláiste Pobail Osraí, Ormonde Road	€9pp	Pay at the door
Saturday 24th	Foraging for Food: Talk & Walk	12 noon - 2pm	School of Food Pop-up, The Parade	€10pp	schooloffood.ie/savourkilkenny.html
Saturday 24th	Neven Maguire: Conversation & Cooking	12.30pm	The Food Stage, The Parade	FREE	
Saturday 24th	Craft Beer Taste the Difference	1pm - 2pm	The Wine Centre, John Street	€10	Tickets available in store. Over 18's Only.
Saturday 24th	Children's Cookery Workshops	1pm - 3pm	Kilkenny Cookery School, Friary St	€20 per child	mary@asliceofheaven.ie
Saturday 24th	Mark Moriarty Demo	1.30pm	The Food Stage, The Parade	FREE	
Saturday 24th	Cure, BBQ & Eat	2pm	Paris Texas, High Street	€15 per guest	Telephone 056 776 1822
Saturday 24th	An Introduction to Beekeeping	2pm - 4pm	School of Food Pop-up, The Parade	€10pp	schooloffood.ie/savourkilkenny.html
Saturday 24th	Young Food Producers Market	2pm - 5pm	Workhouse Sq, MacDonagh Junction	FREE	
Saturday 24th	Banter: What's in Your Shopping Basket?	2.30pm	KLP Marquee, The Parade	FREE	
Saturday 24th	Gearoid Lynch Demo	2.30pm	The Food Stage, The Parade	FREE	
Saturday 24th	The Fascinating World Of Fermented Foods	2.30pm	The Little Green Grocer, Parliament St.	FREE	
Saturday 24th	Food & Wine Find the Perfect Partner	3pm - 4pm	The Wine Centre, John Street	€10pp	Tickets available in store. Over 18's Only.
Saturday 24th	Arun Kapil Demo	3.30pm	The Food Stage, The Parade	FREE	
Saturday 24th	Banter: What's so Super about Superfoods?	4pm	KLP Marquee, The Parade	FREE	
Saturday 24th	Wild & Foraged Street Food	From 4pm	The Bula Bus, Billy Byrne's, John St.	From €7.50	Call Podge 086 220 6697
Saturday 24th	Workshop: Brewing Beer for Taste	4pm - 6pm	School of Food Pop-up, The Parade	€15pp	schooloffood.ie/savourkilkenny.html
Saturday 24th	The Happy Pear Demo	4.30pm	The Food Stage, The Parade	FREE	
Saturday 24th	Artisan Beer & Pizza	5pm - 7pm	La Rivista, Parliament Street	FREE	Telephone 056 777 1666
Saturday 24th	The Butcher, The Baker & The Beer Maker	6pm - 8pm	Butler House, Patrick Street	€10pp	https://ti.to/biabeag/
Saturday 24th	Bridge Street Eat	6pm - 11pm	Fennelly's, Upper Bridge St., Callan,	€10pp	fennellyscallan@gmail.com
Saturday 24th	Taste of Japan; Fiona Uyema & Dublin Pop Up	8pm	Butler House, Patrick Street	€60pp	taste-of-japan-savourkilkenny.eventbrite.ie
Saturday 24th	Murder Mystery Dinner	8pm	Shankill Castle, Paulstown,	€90pp	www.shankillcastle.com or 087 7672656
Saturday 24th	A Mediterranean Evening	8pm	Lyrath Estate, Dublin Road	€65pp	Call 056 776 0088
Sunday 25th	Junior MasterChef 2015	10.30am-11.30am	Kilkenny Cookery School, Friary St.		mary@asliceofheaven.ie
Sunday 25th	At The Market & Craft Beer Tent (from 12.30pm)	11.30am - 6pm	The Parade, Kilkenny	FREE	
Sunday 25th	Weave a Willow Fence	11.30am - 5pm	The Parade, Kilkenny	FREE	
Sunday 25th	PIG: A Short Show Full of Surprises!	11am - 4pm	Kilkenny Castle Park	€3 per ticket	Purchase at Castle Park. Every 15 mins
Sunday 25th	The Honest Project: Brunch Club Demo	11am	School of Food Pop-up, The Parade	FREE	
Sunday 25th	Let's Do Brunch & Beats	11am - 4pm	Left Bank, The Parade	€3 per ticket	056 775 0016 www.leftbank.ie
Sunday 25th	Denise O'Callaghan: Gluten Free Baking Demo	11.30am	The Food Stage, The Parade	FREE	
Sunday 25th	Banter: Yes Chef! War Stories from the Kitchen	12 noon	KLP Marquee, The Parade	FREE	
Sunday 25th	Sunday Brunch, Lounge Music & Cocktails	From 12 noon	Billy Byrne's, John Street		
Sunday 25th	Workshop: Lost Crops of the Andes	12 noon - 2pm	School of Food Pop-up, The Parade	€10pp	schooloffood.ie/savourkilkenny.html
Sunday 25th	15th Irish Conker Championships	12 noon - 4pm	The Parade, Kilkenny	€3 & €6	Register for free on the day
Sunday 25th	Féile Bia na bPucaí	12 noon - 5pm	Coláiste Pobail Osraí, Ormonde Road	€9pp	Pay at the door
Sunday 25th	Rory O' Connell: Cooking & Conversation	12.30pm	The Food Stage, The Parade	FREE	
Sunday 25th	Let's Cook Kids!	12.30pm	Springhill Court Hotel, Waterford Rd.	€5 per child	056 772 1122
Sunday 25th	Junior MasterChef 2015	1pm - 2pm	Kilkenny Cookery School, Friary St.	FREE	mary@asliceofheaven.ie
Sunday 25th	Craft Beer Pairing Japanese Style!	1.30pm	The Food Stage, The Parade	FREE	
Sunday 25th	Cure, BBQ & Eat	2pm	Paris Texas, High Street	€15	056 776 1822
Sunday 25th	Workshop: Meat, the Forgotten Cuts	2pm - 4pm	School of Food Pop Up, The Parade	€15	schooloffood.ie/savourkilkenny.html
Sunday 25th	All About Coffee; Dalton Greene & Paul Williams	2.30pm	KLP Marquee, The Parade	FREE	
Sunday 25th	Rosé Veal & Dry Aged Beef	2.30pm	The Food Stage, The Parade	FREE	
Sunday 25th	Come Dine With Us	3.30pm	The Food Stage, The Parade	FREE	
Sunday 25th	Wild & Foraged Street Food	From 4pm	The Bula Bus, Billy Byrne's, John St.	From €7.50	Call Podge 086 220 6697
Sunday 25th	Building the Ultimate Burger Demo	4pm	School of Food Pop-Up, The Parade	FREE	
Sunday 25th	Banter: Irish Farming & Sustainability	4pm	KLP Marquee, The Parade	FREE	
Sunday 25th	Renaissance Food & Drink with Regina Sexton	5pm	Rothe House, Parliament Street	€15	www.rothehouse.com 056 7722893
Sunday 25th	Artisan Beer & Pizza	5pm - 7pm	La Rivista, Parliament Street	FREE	Telephone 056 777 1666
Sunday 25th	The Baker, The Forager & The Whiskey Maker	6pm - 8pm	Butler House, Patrick Street	€10	ti.to/biabeag/SavourKilkenny2015
Sunday 25th	Craft Beer & Artisan Food Pair-Off	8pm	Brewery Corner, Parliament Street	€12	dan@carlowbrewing.com
Monday 26th	Children's Cookery Workshops	11am - 12.30pm	Kilkenny Cookery School, Friary St.	€15	mary@asliceofheaven.ie
Monday 26th	Taste & Tour	11am	Highbank Organic Orchards	€10	056 772 9918 sales@highbank.ie
Monday 26th	Féile Bia na bPucaí	12 noon - 5pm	Coláiste Pobail Osraí, Ormonde Road	€9pp	Pay at the door
Monday 26th	Lucky To Get Fed Pop-Up Lunch	1pm	Mug Shot Café, James Street	€40	eventbrite.ie/e/lucky-to-get-fedpop-up-tickets
Monday 26th	Children's Cookery Workshops	1.30pm - 2.30pm	Kilkenny Cookery School, Friary St.	€20	mary@asliceofheaven.ie
Monday 26th	Chocolate Masterclass	2pm - 5pm	School of Cookery, Graigueanamanagh	€35	086 0676258 or 059 972 4359
Monday 26th	Taste & Tour	2.30pm	Highbank Organic Orchards	€10	056 772 9918 sales@highbank.ie
Monday 26th	Jazz & Dine	5.30pm - 9pm	Café Sol Bistro, William Street	€35	056 776 4987
All Weekend	Food Photography Competition & Exhibition		School of Food, Thomastown	FREE	
All Weekend	The Little Mill Baking Competition		Kells Wholemeal Stand, The Parade	FREE	
All Weekend	ScareFest 2015		Shankill Castle, Paulstown	Various prices	www.shankillcastle.com for details
All Weekend	Castlecomer Discovery Park Hansel & Gretel Trail		The Estate Yard, Castlecomer	€10 per trail	056 444 0707 www.discoverpark.ie
All Weekend	A Wilde Game Weekend Dining	From 6pm	Scott's Brasserie, Newpark Hotel	From €9.95	056 776 0500 info@newparkhotel.com
All Weekend	Rivercourt Hotel: Surf & Turf	From 12 noon	River Court Hotel, John Street	From €9.95	056 772 3388 info@rivercourthotel.com