

FEAST 2011 Saturday 2 April 2011

An impressive range of local food producers are to take part in a student led festival to be held in the capital next Saturday.

FEAST 2011, a collaboration between Jewel & Esk College (JEC) and Queen Margaret University (QMU), celebrates all that is great about Scotland's food. The event has attracted significant support from local food and drink producers, and festival organisers are eager to provide visitors with ample opportunities to taste and learn about locally sourced produce.

A special farmers' style market will feature producers from across Scotland. Visitors will be able to see and buy a wide range of fresh, Scottish ingredients with everything from speciality chocolates from Chokolala and The Rock Lobster Chocolate Company to chutneys and jams from Muriel's Kitchen and wild salmon from Montrose based Usan Salmon. There will be ample opportunity for even the most dedicated of foodies to stock their larder.

Event organiser Mags Fenner, from Jewel & Esk, explained: "FEAST is a must for anyone who loves food. As well as the producers' market, we've brought together an exciting range of tutor led tasting sessions, first class chef demonstrations, a mouth-watering range of regional taster dishes and much more besides. It's going to be a fantastic event and is sure to get people enthusiastic about eating and cooking with local produce."

With opportunities to take part in wine, whisky, beer and cheese tastings, FEAST organisers anticipate the special tutored tasting sessions to be a hit. Mags explained: "These

tutored tastings are sure to be popular and we are delighted that The Scottish Malt Whisky Society, Inverarity Vaults and Traquair House Brewery have agreed to provide both their expertise and their products for people to enjoy on the day.”

As well as sampling food and drink, visitors will be able to attend demonstration sessions by some of the country’s top chefs. Tom Kitchin (The Kitchin, Leith and Castle Terrace, Edinburgh), Derek Johnstone (Chez Roux, Greywalls, East Lothian) and Neil Forbes (Scottish Chef of the Year, Scottish Restaurant Awards 2011) are among those who will showcase signature dishes on the day.

And to complement the food, Katrina Howells from Stems, known for her cutting edge floral displays, will show visitors how they can achieve the wow factor on their dining tables. Those interested in the creative aspect of entertaining are sure to be captivated by the floral instillations which Stems will have on display at FEAST – some of Katrina’s skyscraper designs will measure up to two metres tall!

FEAST 2011 is part-funded by EventScotland through the Scotland of Food and Drink programme.

FEAST will take place on Saturday 2nd April, 10am – 4pm at Jewel & Esk College, 24 Milton Road East, Edinburgh.

Tickets prices: £12 (adults), £5 (students & children), free (children under 5).

Tickets can be purchased at Queen Margaret University, Jewel and Esk College or online vial Paypal at www.qmu.ac.uk/feast

[googleMap name="Jewel & Esk College" width="400" height="400"]24 Milton Road East, Edinburgh.[/googleMap]