

Somerset Food Trail – just some of the events

Local to us - Friday 15th to Sunday 24th July

For the full food trail:

<https://www.somersetfoodtrail.org/>

No dig Organic Veg Growing, 18 Chamberlain Street, Wells BA5 2PF

Opening hours: -Sat 16: 2-4pm -Sat 23: 2-4pm

Paul James modestly describes himself as 'just an ordinary fella growing veg in his back garden', but he has been doing so for many years. He'll be opening his veg garden to visitors and is happy to share his experience and tips for organic, no-dig vegetable growing in a small space.

Contact: 01749 938739

Glastonbury Town Hall, Magdalene St., Glastonbury, BA6 9EL

Celebration of Local Sustainable Food – all day from 10am: Sunday 17th July

Participants will include a wide variety of people and organisations involved in local food, an exhibition, and a series of talks on local sustainable food.

glastonbury.gov.uk/2022/06/24/somerset-food-trail-sunday-17th-july/

Hollybrook Farm, Hollybrook Lane, Westbury-sub-Mendip BA5 1EU

(Up the no through lane with the post box and chevron)

Farm tour: - Sun 17: 10:30am - Thurs 21: 3pm

An organic beef farm in the hamlet of Hollybrook, Westburysub-Mendip, Hollybrook Farm supplies beef to a major supermarket. Farm tours with farmer Simon Dennis – learn what goes into running an organic beef farm. Simon will be part of Easton Village's film and discussion evening on Fri 15.

Contact: 0796 8759 660

Queen of Cups, 10-12 Northload Street, Glastonbury BA6 9JJ

Demonstration: Mon 18, 3pm Chef Ayesha will demonstrate: 'Preparing Local Fish Three Ways' queenofcups.co.uk

Celebrating the best of West Country produce with modern Mediterranean and Middle Eastern flavours, the Queen of Cups prides itself on local and seasonal produce. It's offering a 'Best of Local' set menu during the Festival and on Mon 18 Chef Ayesha will demonstrate three ways to prepare local fish.

Contact: 01458 831255

Letchfords Dry Cider, Old Bakehouse, Parbrook BA6 8PD

Tours & tastings: - Tues 19, & Thurs 21, from 11am - Free tours, bring a picnic or enjoy an orchardman's lunch (bread, cheese, pickle & glass of cider), £5/pp

Truly 'craft' cider made in small batches. We inherited an old cider apple orchard and press the apples on our antique twin-screw press. We don't add sulphite or pasteurise the cider. Tours, talks and tastings on apple trees, cider and beekeeping. On Tues 19 & Thurs 21, enjoy wild camping, BBQ, campfires.

facebook.com/letchfords

Contact: lisaletchford@me.com

Wild roots growing for wellbeing project - By the River Brue at Catsham, on Honeymead Lane right opposite the allotments, BA6 8PQ

Opening days: - Mon 18th - Thurs 21st

Run by Wilderwoods Forest School, the Wild Roots Project is a therapeutic space to learn new skills and grow food. Have a look, talk to the project coordinator and participants, and buy some plants, produce, flowers and garden items made from recycled wood for a small donation. Booking essential.

wilderwoods.org/projects

Contact: ursula@wilderwoods.org

Paddington Farm Trust, Maidencroft Lane, Glastonbury BA6 8JN

Tues 19, Wed 20, Thurs 21 Meet our friendly animals: 9.30am Booking required.

Guided farm walk: 10.30am, Booking required.

Wed 20 & Thurs 21 Produce sale: 11.30-1.00pm paddingtonfarm.co.uk

Based on a 43-acre organic farm, Paddington Farm is a charity that enables people to connect with nature and learn about growing food and sustainability. Meet our friendly animals (alpacas, ponies, goats and pigs), have a guided stroll around our farm and orchards, and buy our organic fruit & veg.

Contact: 01458 832 752

Easton Village Hall, Ebbor Ln, Easton, Wells BA5 1EP

Film and discussion night: - Thursday 21st July: 7pm -

Easton Village lies three miles outside Wells on the Cheddar road. During the Food Trail Festival, the village hall will host a film night, showing a selection of short (5-10 minute) films from around the world on sustainable food and farming issues, followed by a discussion of the issues raised.

Free bit.ly/EastonVillageHall

Plotgate Community Farm, Off Mill Road, Barton St David TA11 6DF

Opening days: - Thurs 21: 11am-3pm and Sat 23: 11am-3pm

Light refreshments available — Lunchtime: Pizzas using garden produce from the woodfired oven

The UK's largest hand-cultivated Community Supported Agriculture organisation. Tour the gardens and polytunnels, see how we grow veg for our 100 weekly mixed boxes, meet the growers, Shetland sheep, chickens and pigs. Light refreshments will be available on both days, and garden-produce topped pizzas from the woodfired oven on Saturday 23rd lunchtime.

plotgatecommunityfarm.org

Contact: 07817 608283

Plants and People, Springfield, Knowle Lane, Wookey BA5 1LD

Plant foraging introductory sessions: - Fri 22: 2pm-3.30pm - Sat 23: 10am-11.30am - Free but booking essential.

Optional £15 donation for recipes and written notes (all funds going to support Ukraine) Book: gael@witor.myzen.co.uk [facebook.com/ PlantsnPeopleWorkshops](https://www.facebook.com/PlantsnPeopleWorkshops)

Learn to recognise your local edible plants and forage confidently though Gael Witor's introductory sessions on foraging plant identification. Gain information on plant uses and recipe ideas as well as tips on gardening organically in harmony with nature. Booking essential.

Contact: 07753 180263

The Lorax Patch Farm, Launcherley Road, Wells BA5 3QB

Opening hours: - Sat 23-Sun 24, from 10am, including other small scale producers If camping: Booking required

Organic smallholding and campsite on five acres of farmland near Wells. We have chickens and sometimes lambs, and grow vegetables, salads, fruits and berries. Join us for our celebration of lovingly produced food, as we host several smallscale local producers, during our Open Weekend.

theloraxpatch.com

Contact: 07973 134904

Dragon Willows Farm, Godney Road, Glastonbury, BA6 9AF Open day:

Sat 24: 12pm-5pm dragonwillowsfarm.co.uk Contact: 07785 985643

Eight-acre smallholding of meadows, veg beds, pigs, cow, chickens and geese on the moorlands beneath Glastonbury Tor. We aim to be as selfsufficient as possible. Farm tours, tractor/tailer rides, sausage-making demo with free BBQ. Seasonal fruit & veg, preserves, cordials, ham & bacon for sale.

AND THERE ARE LOTS MORE.....PLEASE SEE THE BROCHURE FOR MORE INFO'

Or check out the website:

www.somersetfoodtrail.org