

Demonstration Schedule with Wots Cooking

11.00: Rob Swift

The Swift family began baking bread in 1863, when Hannah Swift created loaves for the people of Staffordshire. Now, more than 150 years and six generations on, Rob continues that tradition in Ludlow, producing some of the most delicious and inventive breads you will find.

Rob loves teaching people to learn to make bread. In his book 'Born and Bread,' written to mark the family's 150th anniversary, he includes his easy to follow recipes for standard, savoury and sweet breads, and following a meeting with Royalty, Queen Camilla has her own copy!

@Bread2Bake

12.30: OLLIE HARRISON BLOGGER SPECIAL GUEST

Ollie is the UK's most watched Farmer on YouTube with his channel 'Olly Blogs Agricontract Farmer.' With his daily videos, which began during lockdown, he provides a glimpse into the challenges and triumphs of farming, alongside tales of diversification to fund his machinery and tractor addiction.

Olly reaches over 350,000 people across his social media and his videos have been watched over 77 million times. Olly who left school at 16 having struggled with dyslexia, has grown his farming acreage from 180 to 1500, with 14 different income streams. A family man, this Merseyside Farmer's dedication to charity work with tractor runs and using YouTube has benefitted Alder Hay Children's Hospital and North West Air Ambulance amongst others, and as recognition of his work, he has been made a Deputy Lieutenant of Merseyside.

#OllyBlogs

1.15: Mark Harris

Mark and his Partner Sarah Cowley, along with the team at 'The Tally Ho' at Bouldon, are celebrating, having recently been awarded the 'Best Pub in the West Midlands' at a National Award ceremony. A sister pub to 'The Pheasant Inn, Neenton in Shropshire, Mark's philosophy as Executive Head Chef is to focus on a creative, British seasonal menu, changing daily to reflect the best of seasonal produce, which is locally sourced where possible, offering the very best Shropshire food and warm Shropshire hospitality for visitors from near and far. Whilst Mark is in the kitchen, Sarah manages front of house. www.thetallyho.co.uk www.pheasantatneenton.co.uk

2.30: Andy Link

Andy is the award winning Chef/Patron, of the 2 AA Rosette 'Riverside Inn' at Aymestrey in Herefordshire.

Born and raised on a farm in the county, with his Dad as a Shepherd, this gave him the passion and respect for local produce, using only high quality local ingredients with the emphasis on 'seed to plate,' and his ethos being that nothing is wasted in the kitchen, not just for financial reasons but out of respect for the animal and produce grown.

The Riverside is regularly named as one of the top Restaurants in Herefordshire, and was a recent holder of the national 'Slow Food UK's Restaurant of the Year.'

www.riversideaymestrey.co.uk