

Welcome Hub

Have a chat with those supporting the day, find out what's happening throughout the day. Learn more about training opportunities, get some social media support and maybe book a training session, discover how you can support CareMoor for Exmoor and pick up the brand new #EatExmoor guide.



Food & Drink Stalls

Your opportunity to meet the people behind the local products, discover new food and drink and sample the goods. Exhibitors also include food experience providers .

Eat Exmoor Talks

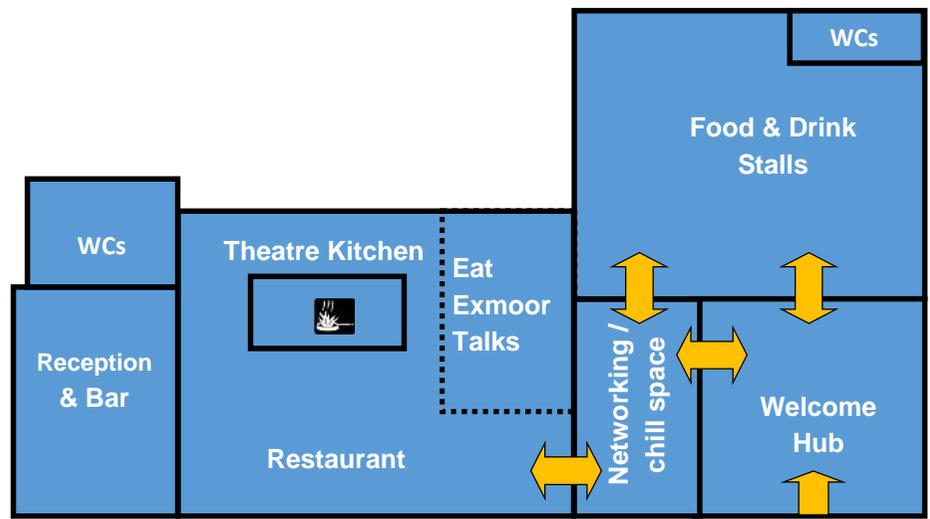
Throughout the day food and travel writer John Raby will be hosting a series of short inspirational talks full of practical advice to help make the most of the local produce opportunity.

The Beach Theatre Kitchen

Practical cooking demonstrations from local chefs to inspire your use of local produce.

Refreshments

The Beach Hotel have a selection of lunches and snacks available to order throughout the day in addition to hot and cold drinks available for purchase from the bar.



With support from Exmoor National Park, The Beach Hotel, Visit Exmoor, and West Somerset Council / West Coast 360

Event Guide & Programme

10am-4pm, Wednesday 7th February 2018

Kindly hosted by the Beach Hotel , Minehead

Welcome to the #EatExmoor food & drink trade show!

Local food is part of the Exmoor story. Over 2m people visit Exmoor every year. They are attracted by our outstanding landscapes which have been managed by farmers over thousands of year. An estimated £40m is spent annually on food and drink by visitors.

Through #EatExmoor we want to join the story up, to foster great links between producers, hospitality providers and visitors and to increase the value of food and drink to the local economy.

We hope you will find the day both inspiring and useful. Please share with us any ideas and suggestions you may have to help develop Exmoor as a great food destination.


 Dan James
 Sustainable Economy Manager, Exmoor National Park



Join the conversation

Use the #EatExmoor hashtag on social media to help spread the word about our great local food and drink offerings!

#EatExmoor Talks and Chef Demo Programme

Indicative times—please listen out for any changes

9.30 Exhibitors networking

Bacon baps and hot drinks (for pre-booked exhibitors and speakers only)

10.00 Doors Open

10.15 Introducing #EatExmoor

Dan James, ENPA Sustainable Economy Manager will introduce the #EatExmoor initiative, followed by the launch of the #EatExmoor Guide with Jennette Baxter of Visit Exmoor.

10.40 An Exmoor Breakfast



Practical demonstration of how to cook the perfect Exmoor breakfast for your guests with apprentice chefs from the Beach Hotel using bacon and sausages from Little Oak Farm at Timberscombe.

11.10 Local and Seasonal

Ian Jarmarkier previously headed the Food and Innovation Centre for a major super-market before setting up Streamcombe Farm Cookery School, Dulverton. He'll be sharing his passion and top tips on the best local, seasonal produce.

11.20 Marketing Ideas to Inspire

Introducing the new #EatExmoor marketing toolkit. Alex Green will be sharing some top tips for producers and hospitality providers to add value to your marketing of local produce.

11.35 Effective Menu Writing

How do you put together an effective menu, and how do you best promote your use of local produce within it? Werner Hartholt has won many awards whilst working as a chef in the area. He was also a chef-lecturer before taking up his current position as Development Chef for Butlins. He'll be drawing on his many years of experience to help you develop the perfect menu.

12.00 Exmoor Beef Casserole



A practical demonstration from Chef Ian Jarmarkier from Streamcombe Cookery School who will be using beef from West Ilkerton Farm to produce a great tasting Exmoor Beef Casserole. This a great dish for anyone to cook and perfect for the freezer when you need an unexpected meal for your guests!

12.30 Why Local is Best

Martin Hesp is Editor-at-Large of the Western Morning News, a local Exmoor resident and a great fan of fine landscapes and delicious food!

12.45 Hospitality in the Digital Age

Matt Young is social media consultant to Visit Exmoor and has a wealth of experience managing social media channels and providing training courses. Join him for some top tips on taking easy videos for local food and drink social media success.

13.00 Cooking a Porlock Bay Oyster



Barrie Tucker, Head Chef at the Luttrell Arms Hotel, Dunster will demonstrate how to cook a Porlock Bay Oyster to perfection.

13.30 Exmoor's Regional Breeds and Upland Farming

Sarah Eveleigh of West Ilkerton Farm (a family run hill farm within Exmoor National Park) will be sharing her passion and knowledge for upland farming and native breeds.

13.45 In it, to Win it!

Discover the value of local food awards with Barrie Tucker of the Luttrell Arms. Barrie and the Luttrell Arms have collectively amassed a wide range of awards. Hear about how your business can benefit from entering for awards.

14.00 Baking a Perfect Scone



The cream tea (whichever way round you serve the cream and jam) is a firm Exmoor favourite for many visitors. Alan Phillips, Acting Sous Chef with apprentice Connor Bazley from the Beach Hotel will be demonstrating how to cook the perfect Exmoor scone.

14.30 Secret Orchard—maximising the value of Exmoor and digital media

Joe Heley is one half of Secret Orchard Cider. He'll be sharing his passion for the landscape that inspires their award-winning cider and demonstrating how they use this in their marketing. He will be showcasing their latest short film.

14.45 Drinks to complement your Exmoor dishes

Learn a little about the perfect drinks to complement your Exmoor dishes with Martin Straus of Taste with Martin. The Chairman of UK Bartenders Guild South West and an experienced trainer, he'll be referring to regional wine, beer, gin, apple juice and cider.

15.00 Effective Menu Writing

See details for 11.35 slot

15.15 Marketing Ideas to Inspire

See details for 11.20 slot

16.00 Event finishes