



FRIDAY 5TH-7TH OCTOBER  
[www.dinglefood.com](http://www.dinglefood.com)



@dinglefoodfest



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DingleFood



# **WELCOME TO THE DINGLE FOOD FESTIVAL 2018**

We are delighted to welcome you to the Dingle Food Festival 2018.

We have a fantastic programme of events for you: The Opening Night Party at the Dingle Bay Hotel, Cookery Demonstrations in St. James' Church, over 50 fantastic market stalls sponsored by The ESB, Workshops in The Dingle Courthouse & Nelliefreds Garage, Wine, Cheese & Whiskey Tastings at Random Restaurant Pop Up Drinks Academy, The Great Dingle/Dinglean Úi Chuis Bake Off, Walk in the Mart & Sheepdog Trials, Craft Beer & Cider Trail, Farmer's Forum at An Diseart where the subject is "Farming and Energy - A Time of Transition?", Street Entertainment including Live Music Stages. Maperath Mobile Farm is back, this year on Orchard Lane, whose aim is to show young & old about the different farm animals on Irish farms & their role in producing quality food that is safe & affordable for consumers. We have children's events inc. How to be an Ocean Hero, Fun in the Marquee with Oceanworld, Kingdom Falconry, The Brickx Club, Dingle Bumper Ballz, face painting & more. There really is something for everyone.

Then of course there is the ever popular 'Taste Trail'. Over 78 outlets will be offering samples of the best food & drink the Peninsula has to offer. We are asking all festival goers this year to make sure they purchase taste trail ticket books to take part in the trail. They are available to buy in over 20 outlets in the town. See page 4 for where you can buy them.

You can keep up to date with all the weekend's action on:

**Facebook – DingleFood**

**Twitter - @dinglefoodfest #dinglefoodfest**

**Instagram - dinglefoodfest**

Post your comments & pics & let us know what you're up to.

The Dingle Food Festival is a non-profit festival. Our aim is to showcase the incredible produce the Peninsula has to offer, whilst at the same time allowing you to sample the hospitality here. The festival team is drawn from the local community and a huge thank you to all on the committee & the volunteers who help us.

**Dingle Food Festival Committee**



## KEY VOLUNTEERS

The festival would not take place without the work of a small team of crucial volunteers. The committee would like to thank Dingle Tidy Towns, Transition Chorca Dhuibhne and students from Sacred Heart University in Dingle for their invaluable work and assistance throughout the weekend. We would also like to thank Kerry County Council and An Garda Siochana for all their help and assistance throughout the festival.

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**CHARITIES:** The festival is proud to be supporting the Dingle Coast & Cliff Rescue, Camphill Community, RNLI, Kerry Branch of Irish Kidney Association, Cystic Fibrosis Ireland, Adapt Kerry, Doctors Without Borders.



## SPONSORS

We would like to thank the many businesses in Dingle who provide sponsorship for the festival. Without it the festival couldn't happen.



## TASTE TRAIL TICKETS – **TICKETS ONLY, NO CASH!**

The main income to run the festival comes from the sale of taste trail ticket books. Despite the festival growing massively the sale of books has not. The reason for that is because festival goers are using cash instead of buying books. This year the committee has asked all taste trail businesses not to offer a cash option. The original aim of the festival was always for the trail to operate on tickets only so there was an income to actually run the festival. We are asking everyone this year, festival goers & businesses on the trail, to please support the tickets for the festival. A book of Taste Trail tickets contains 9 tickets, worth €2 each. The cost of the book is €20.00 with €2 going towards the successful running of the festival. We hope you agree €20 for what the festival offers all weekend is very very good value for money. They are available from the festival office during the weekend of the festival. **Tickets are available to purchase on the weekend at The Festival Office, which is located next to Paul Geaney's Pub on Main Street & the opening hours are: Friday – 10am – 6pm, Saturday – 10am – 6pm & Sunday 10am – 3pm**

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Tickets are also available to purchase from the Monday before the festival at various outlets in the town.  
**(View Map of ticket sellers)**

- O'Cathain Fish Shop
- Boatyard Restaurant
- John Benny's Pub
- Dingle Bay Hotel
- Strand House
- Murphy's Ice-Cream (next to Paddy Bawn's Pub)
- Garvey's SuperValu
- O'Flaherty's Pub
- Charthouse Restaurant

- The Coach House
- Sheehy's Spar
- Grey's Lane Bistro
- Bean in Dingle
- McCarthy's Bar
- Barr na Sraide
- Fitzgerald's Centra
- Dingle Benners Hotel
- Paul Geaney's Bar
- Dingle Pub
- Ashe's Seafood Restaurant
- eat.Dingle
- Nellifred's Bar & Garage
- Grogan's Pharmacy
- Muiris Dan's
- O'Sullivan's Courthouse Pub

## FRIDAY

### Sing Along Social

Dick Mack's Yard: 9pm

Aoife McElwain's feel good, fun filled, zero commitment choir which rocked the town and made national headlines on her last visit is back! Cheesy tunes, dancing and sheer craic are guaranteed.

The Sing Along is being hosted by Blas na hÉireann to celebrate the amazing food producers from all over Ireland who have made it to the finals of this year's Blas na hÉireann awards. All festival attendees are invited to come along and join in the fun

### Festival Opening Night Party

Dingle Bay Hotel: 10pm



### Collage – Pop & Soul Band

Collage is a dynamic and exciting music group which plays a lively, energetic, and fun repertoire of popular music (including; Pop, Soul, Disco, Dance, etc..), stretching from the present day back through the 00s, 90s, 80s, 70s and 60s.

**David Geaney** - Prior to his debut appearance in the New Victory Theater on Broadway next month, in his own show 'Velocity', we are delighted to welcome back David. David is one of our own here in Dingle & is a 5 times World Champion Irish Dancer & Britain's Got Talent Semi-Finalist 2017. Thanks to David for his continued support



## SATURDAY

### McGargles Orchard Lane Stage

1pm - 3pm: Riona O'Madagain & Matt Griffin

3pm - 5pm: David Healy & Tommy O'Sullivan



### The Dingle Distillery Stage @ The Quay

Opp. Strand House Shop

1pm - 3pm: Matty Barker & Ben Janning

3pm - 5pm: Eimer Twomey, Tadgh Twomey & Darragh Horan



### Splanc Dingle Carnival Band,

2pm - 4pm Starting at the Fungie Statue &  
then along the taste trail



### 'SWEET BEAT!' WITH DJ BEN O'FAOLAIN

6pm

### AN CHONAIR BAR & BEER GARDEN

BBQ From 6pm to 9pm, followed by Sweet Beat 9pm to close. A worldwide selection of sweet beats, full-fat funk and the tastiest of basslines served up on the out-door dancefloor! Dingle native, DJ Ben Ó Faoláin's genre-blurring eclecticism was inspired by dancefloor encounters with the djing of Coldcut, Afrika Bambaata and DJ Food while living in Bristol during the halcyon days of that city's mid-90s music scene. Expect Latin, Afrobeat, reggae, hip hop, tropical disco, funk, house, Balearic & bass.



# ENTERTAINMENT

SIAMSAÍOCHT

## Ships & Emmet Condon

Nelliefreds Saturday 9pm €10

Winners of the RTE Choice Music Prize Album of the Year Award 2018. The brilliant Emmet Condon doing a DJ set after the gig. **Tickets:** [www.eventbrite.ie/e/ships-emmet-condon-dingle-food-festival-tickets-50067059924](http://www.eventbrite.ie/e/ships-emmet-condon-dingle-food-festival-tickets-50067059924) Ships are Irish music duo Simon Cullen and Sorca McGrath. Their debut album Precession has been met with critical acclaim.



## O'Sullivans Courthouse Entertainment

Traditional Irish Music with:

4 - 6.30pm Muireann Nic Amhlaoibh & Gearoid O'Duinnin

6.30 - 9pm Eimer Twomey & Tommy O'Sullivan

9.30 - 12pm Eoin Duignan & Tommy O'Sullivan

## SUNDAY

### McGargles Orchard Lane Stage

1pm - 3pm Matty Barker & Ben Janning

3pm - 5pm Eimer Twomey, Tadgh Twomey & Darragh Horan



### The Dingle Distillery Stage @ The Quay

Opp. Strand House Shop

1pm - 3pm: Smoking Badgers

3pm - 5pm: David Healy, Darragh Horan, Tommy O'Sullivan and dancer

Micheál Ó Dubháin



### O'Sullivan's Courthouse Entertainment

Traditional Irish Music session led by

6pm Gearoid O'Duinnin & Eoin Duignan

9pm Monster Session With:

Eimer Twomey, Tadgh Twomey & Tommy O'Sullivan



## CODE OF BEHAVIOUR

1 – 5pm Look out for them on the taste trail,  
starting at the Fungi Statue

Code Of Behaviour are an Irish brass band based in Cork City. Their style varies between jazz, pop & funk & appeals to all musical tastes. The set consists of traditional jazz standards, mixed modern covers & originals.

They are influenced by bands such as Youngblood Brass Band, The Hot 8 Brass Band & Booka Brass Band. Set up in September 2017, Code of Behaviour made their debut busking on the streets during the Cork Jazz Festival & are known for “livening up the streets of Cork”.

The band consists of trumpets, trombones, mellophones, sousaphone and drums, with occasional singing (and dancing) thrown in the mix. Super sounds you won't want to miss out on.



## CLOSING NIGHT PARTY

Nelliefreds Bar and Garage 9pm  
with Breaking Waves

Put on your dancing shoes & finish the weekend off on the dance floor with local band Breaking Waves



Fitzgerald's  
Homevalue

*Live Music Sound Sponsored by Fitzgerald's Homevalue*



# Farmers Forum

Friday @ 8pm,  
Diseart, Green Street, Dingle

## "Farming and Energy - A Time of Transition?"

There is a lot of talk about how the weather is changing, how that links to climate change & how we're all going to have to move away from fossil fuels.

### **What's it all going to mean for farmers & others on the Dingle Peninsula?**

- What are rural communities doing to take control of their energy futures?
- What can farmers do to save money?
- What is the potential for farmers to make money from this transition?

### **SPEAKERS:**

**Deirdre de Bhailís**, Dingle Hub, will introduce the event and give an overview of sustainable energy initiatives on the Dingle Peninsula, including Dingle 2030, ESB Networks Dingle project & the new Dingle Sustainable Energy Community that she is co-ordinating. [www.dinglehub.com](http://www.dinglehub.com)

**Xavier Dubuisson**, (XD Consulting, mentor for Sustainable Energy Authority Ireland), will outline the different funding opportunities & supports that are available for energy efficiency renewable energy at home, on farms & within the community. [www.seai.ie](http://www.seai.ie)

**Ian O'Flynn** (Head of Commercial, Gas Networks Ireland) Ireland's journey to a low carbon economy has begun & natural gas is driving it forward. This year, Gas Networks Ireland is taking the next step on the journey, launching carbon neutral renewable gas. This new energy source will reduce our emissions, increase our energy independence & create a new source of jobs & income for rural communities & Irish farms.

**Shane McDonagh**, (MAREI – Marine & Renewable Energy Ireland, part of UCC) Shane will talk about using anaerobic digestion to help decarbonise the gas grid & as our largest source of emissions, our agricultural sector too.

# Farmers Forum

Anaerobic digestion is a proven technology that provides a chance to produce clean energy, clean up farming & diversify rural incomes. As a world leading research centre, MaREI aims to provide a roadmap for the use of biomass & wastes in creating a green energy future for Ireland that leverages our strong farming tradition. [www.marei.ie](http://www.marei.ie)

**Barry Caslin**, (Bioenergy & Rural Development Specialist at Teagasc) will look at energy efficiency & renewable energy opportunities for farmers in Dingle & discuss existing & forthcoming support schemes in this area. [www.teagasc.ie](http://www.teagasc.ie)

**Thomas O'Connor** will give us the benefit of more than 10 years experience of trying to deliver sustainable farming & contributing to a sustainable energy transition for Kerry. Thomas is a farmer, running Manna Organic Farm and Store with his wife Claire. He is a founding member of Transition Kerry who are currently working on a Transition Farming series of workshops. [www.mannaorganicstore.ie](http://www.mannaorganicstore.ie) [www.transitionkerry.org](http://www.transitionkerry.org)

**Ian O'Flynn** (Head of Commercial, Gas Networks Ireland ) Ireland's journey to a low carbon economy has begun and natural gas is driving it forward. This year, Gas Networks Ireland is taking the next step on the journey, launching carbon neutral renewable gas. This new energy source will reduce our emissions, increase our energy independence and create a new source of jobs and income for rural communities and Irish farms.

There will be plenty of time for questions & discussions between speakers & an information fair with relevant stallholders & tea/coffee in the adjacent room. (Information Fair will run from 7.30pm)  
Please come at whatever time you can between 8:00pm & 10.00pm.  
You will be very welcome.

*This event and is sponsored by Gas Network Ireland (GNI) and is supported by the SEAI's Sustainable Energy Community programme.*



# Foram na bhFeirmeoirí

Dé hAoine @ 8.00in

An Díseart, Sráid an Doirín, Daingean Uí Chúis

## "Feirmeoireacht agus Cúrsaí Fuinnimh – Tréimhse Athraithe"

Tá a lán cainte le déanaí faoin tslí go bhfuil an aimsir ag athrú, an tslí go bhfuil seo ceangailte leis an athrú aeráide agus an gá atá ann go staonfaimid ar fad ó bheith ag úsáid breoslaí iontaise.

**Ach cad a chiallaíonn sé seo ar fad d'fheirmeoirí agus daoine eile ar leithinis Chorca Dhuibhne?**

- Cad tá á dhéanamh ag pobail tuaithe chun smacht a fháil ar a dtodhchaí maidir le cúrsaí fuinnimh?
  - Cad is féidir le feirmeoirí a dheanamh chun airgead a shábháil?
- Cad iad na deiseanna atá ann d'fheirmeoirí chun airgead a dhéanamh as an athrú seo ar chúrsaí fuinnimh?

### CAINTEOIRÍ

**Deirdre de Bhailís,** Cuirfidh Mol Daingean Uí Chúis túis leis an imeacht le réamhrá agus achoimre ar thionscnaimh fuinnimh inathnuaithe i gCorca Dhuibhne, leithéidí Dingle 2030, Tionscadal Daingean Uí Chúis de chuid Líonraí BSL, agus tionscadal nua, Pobal Fuinneamh Inathnuaithe Daingean Uí Chúis a bhfuil Deirdre féin ina comhordathóir air.

**Xavier Dubuisson,** (Xavier Dubuisson Consulting). Déanfaidh Xavier cursíos ar na deiseanna éagsúla maoinithe agus an tacáiocht atá ar fáil, go háirithe ón UFIE (Údarás Fuinnimh Inmharthana na hÉireann) – ina measc seo tá éifeachtacht fuinnimh d'fheirmeacha, iarfheistiú fuinnimh agus an scéim thacaíochta do theas inathnuaithe.

**Shane McDonagh,** (Fuinneamh Mara agus Inathnuaithe Éireann, cuid de UCC). Beidh Shane ag labhairt faoi úsáid díleá anaeróbach mar shlí chun cabhrú chun spleáchas an líonra gáis ar charbón a mhaolú, agus chun an méid carbóin a scaoileann an earnáil talmhaíochta – an foinse eastúchán is mó againne in Éirinn – a laghdú chomh maith céanna. Is teicneolaíocht

# Foram na bhFeirmeoirí

fhaofa é an díleá anaeróbach a chuireann deis ar fáil chun fuinneamh glan a ghiniúint, feirmeoireacht a għlanadh suas, agus foinsí nua ioncaim a chruthú do phobail tuaithe. Mar ionad taighde idirnáisiúnta ceannrónaioch, is é aidhm FMIE ná bealach a leagadh amach i gcomhair úsáid bithmhaise agus brúscair chun todhchaí bunaithe ar fhuinneamh glas a chruthú in Éirinn a luionn lenár dtraidisiún láidir feirmeoireachta.

**Barry Caslin**, (Saineoláí ar Bhithfhuinneamh agus Forbairt Tuaithe le Teagasc). Beidh Barry ag féachaint ar deiseanna a bheidh ann d'fheirmeoirí maidir le fuinneamh inathnuaithe agus éifeachtacht fuinnimh agus na scéimeanna cabhair atá ar fáil don áit seo.

**Thomas O'Connor**. Tabharfaidh Thomas cur síos ar a 10 mbliana taithí ag iarraidh feirmeoireacht inmharthana a chleachtadh i gCiarraí agus ag cur leis an iarracht aistriú go dtí an fuinneamh inathnuaithe sa chontae. Is feirmeoir, bainisteoir ag Siopa Orgánach Manna agus ball bunaidh de Transition Kerry é.

**Ian O'Flynn**, (Ceann de Trácthála, Gas Networks Ireland) Tá turas Éireann go socháí charbón íseal tosnatiheanois agus tá gás nadúrtha á thiomáint. I mbliana, tá Gas Networks Ireland ag tógaint an chéad céim eile ar an dturas agus tá sias ag seoladh gáis inathnuaithe charbóin neodrach. Tahbarfaidh an foinse fuinneamh nua seo laghdú ar ár n-astaíochtaí, neamhspáchas fuinneamh agus foinsí nua fostáiocht agus ioncaim do pobail tuaithe agus feirmeacha Éireannach.

Beidh fuíollach ama ann i gcomhair ceisteanna agus plé idir na cainteanna agus beidh aonach eolais le seastáin ábhartha ann, agus tae/caife ar fáil sa sheomra taobh leis. (Rithfidh an tAonach Eolais ó 7.30in ar aghaidh)

**Beidh mórfhálte romhat teacht ag pé am is féidir leat idir 8.00in agus 10.00in.**

**Tá an imeacht seo urraithe ag Gas Networks Ireland, GNI le tacáiocht ó Údarás Fuinnimh Inmharthana na hÉireann.**



# DEMONSTRATIONS

# TAISPEÁNTAISÍ

## Cookery Demonstrations with Calor @ St James' Church, Main Street, Dingle

Demonstrations are all at St. James' Church, Main St. & are sponsored by Calor. They are free of charge & no need to book. There will be a collection at the door for the St James' Church Restoration Fund. St James' is of historic significance through its association with the pilgrimage routes of St James of Santiago de Compostela. Historic buildings constantly need maintenance & repair & St James' is no exception. To restore this iconic building, whilst maintaining its unique character €500,000 needs to be raised.



### Saturday 6th October

12:00	Wade Murphy	Elegant Comfort Food
13:00	Karen Coakley	Easy Family Favourites
14:00	Eddie Attwell	Tunnel Salad   Beef Carpaccio   Pork Belly   Lobster

### Sunday 7th October

12:00	Mark Murphy & JP McMahon	Scallop   Pork Belly
13:00	Massimiliano (Max) Bagaglini	Fresh Mozzarella and some tasty dishes
14:00	Jean Marie Vaireaux	Something Fishy!

## SATURDAY

### 12.00pm Wade Murphy

A Gorey native, Chef/ Owner of 1826 Adare, Wade started his culinary career at a young age. Feeding his love for cooking, Wade trained at DIT Cathal Brugha Street and later at GMIT

He moved to England and spent 7 years working in hotels and restaurants in and around London, working at Michelin Star standards.

In 2001 he joined the opening team of the Four Seasons Hotel, Dublin. Wade also helping with the openings of other

Four Seasons hotels in Sharm El Sheik, Prague, Budapest and London and in June 2005 he moved to the F.S. Chicago.

In 2007 he returned to Ireland to open Lisloughrey Lodge, as Executive Chef. In 2010 he joined The Lodge at Doonbeg as Executive Head Chef, picking up an array of awards in those couple of years.

May 2013 saw the opening of 1826 Adare which he owns with his wife Elaine. His food and the standards in the restaurant have received exceptional reviews from Ireland's top critics, such as Catherine Cleary, Tom Doorley, Lucinda O'Sullivan, Gillian Nelis and John McKenna and some of the numerous awards to date include - Best Restaurant in Munster 2014, 2015 & 2016 and Best Chef in Limerick 2015, 2016, 2017 & 2018. 1826 Adare has been awarded a much coveted Bib Gourmand from the Michelin Guide to Great Britain and Ireland in 2016, 2017 & 2018.



**Wade Murphy will prepare Elegant Comfort Food**

## SATURDAY

### 1.00pm Karen Coakley

Karen Coakley is a food blogger living in Kenmare, Co. Kerry. She juggles her blog and active social media channels with Food Tours of Kenmare and looking after her family. She previously wrote a regular food column in the West Cork Times and a had fortnightly Food Report on 'The Best Possible Taste' on West Limerick FM, filled with local food news and recipes tried-and-tested from her kitchen. Karen has most recently been seen cooking on RTÉ's popular daytime TV Show 'Today with Maura and Daithí'.



Instagram @kenmare\_foodie FB Kenmare Foodie Website  
[www.kenmarefoodie.com](http://www.kenmarefoodie.com)

**Karen Coakley will prepare Easy Family Favourites**

## SATURDAY

2.00pm Eddie Attwell



Eddie is originally from Craigavon, Armagh, and has earned himself the nickname of Hurricane Attwell, given his whirlwind status in the kitchen, infusing his energy and passion into the dishes he creates.

He has a long-standing passion for farm-to-fork food. During a formerly held position at L'Enclume restaurant, he volunteered to work on the expansion of the farm attached to the restaurant for six months. This is when he met Kevin Tickle, the restaurant's main forager. “I wanted to be a link between the farm and kitchen: growing, foraging, seeing everything through the seasons and how to use it all.

“The growing and foraging side became really prominent in all my thoughts. Seasonality became about what you could see, not what the veg man was importing from Egypt. Food to have more locality and zero food miles became instilled and made cooking really exciting. Whatever you had was prepped on the day or preserved to use in Winter.”

**Eddie Attwell will prepare**

**Tunnel Salad | Beef Carpaccio | Pork Belly | Lobster**

## SUNDAY

12.00pm Mark Murphy & JP McMahon



**Mark Murphy** studied Culinary Arts in Tralee IT in 2003 and since then has continued to soar in his career. Having worked in high calibre establishments such as Longueville House, Mallow, L'Ecrivain in Dublin, Global Village in Dingle Mark perfected his craft. Mark is one half of Dingle Cookery School where his passion for local, Irish and great food shines through. Mark is now also the proprietor of The Little Cheese Shop in Dingle where his love for Irish food is evident with a large selection of Irish produce.

**JP McMahon** is one of Ireland's top chefs and is extremely well respected around the globe. His annual symposium Food on the Edge brings top chefs from all across the world to discuss The Future of Food. JP is the chef patron of Aniar, holding one of Irelands Michelin stars, along with Cava Bodega, tapas bar and Tartare in Galway. JP is an ambassador for Galway Gastronomy - European Region of Gastronomy 2018.

**Mark Murphy and JP will prepare Scallop | Pork Belly**

# DEMONSTRATIONS

TAISPEÁNTAISÍ

## SUNDAY

1.00pm Massimiliano (Max) Bagaglini



Once Upon a Cheese is a an Italian cheese-makers located in Tralee. Massimiliano is an Italian cheese maker and 4th generation involved in food business with a keen interest in handmade food. He specialises in Fresh Italian handmade soft and semi hard cheese. All products are made with fresh high quality local farmer cow's milk . Products include Ricotta, Primo sale, Stracchino, Spreadable cheese and Caciotta.

Max will prepare fresh Mozzarella and some tasty dishes!

## SUNDAY

2.00pm Jean Marie Vaireaux



Jean Marie Vaireaux is from Lyon, France where he worked as a chef for 20 years.

Jean Marie came to Dingle in 1998, a place he now calls home. He has worked in some great restaurants in the area, mainly The Waterside, The Skipper in Ventry, Global Village and Doyles of Dingle.

Jean Marie has been working in Out Of The Blue for the past 12 years.

**Jean Marie Vaireaux will prepare Something Fishy!**

## MARKETS

We are delighted this year for ESB Networks to be sponsoring the markets at the festival. Visit their stand on Orchard Lane to find out more about the Dingle Project. 60 stalls will be located around the town. With outdoor live music and street entertainment there will be a fantastic atmosphere at the markets.

The usual Farmers' Market will be open on the Friday of the festival. Then on Saturday & Sunday over 50 stalls will be located at the usual market site, Bridge St., Greys Lane and Orchard Lane. Outdoor live music & street entertainment creates a fantastic atmosphere at the markets.

"ESB Networks are delighted to be sponsoring the Dingle Food Festival and powering what is a wonderful showcase of incredible produce. It has chosen Dingle as a pilot location for an exciting new project to help to understand how evolving technologies will interact on the electricity network of the future & how, in turn, the local community & industry can best benefit from these technologies. Earlier this year, ESB Networks launched the Dingle Project, which will see the company deploy a range of technologies which will future-proof the electricity network for the benefit of homes, farms & businesses on the Dingle Peninsula. The findings from the project will, in turn, help ESB Networks deliver an electricity network to facilitate Ireland's transition to a low carbon future. With over 4,700 homes, farms and businesses on the peninsula, Dingle will be at the heart of many smart network research projects & trials to see how best ESB Networks can efficiently facilitate all of the new demands on the national network in the coming decade. The technologies being tested are intended to meet the challenges of the future energy system, such as accommodating additional renewable power sources, battery storage & the electrification of heat & transport. These trials are expected to provide valuable insights, given the Dingle population ebbs & flows through the course of the seasons, so the variation in electricity load places particular demands on the network on the peninsula. The network on the peninsula is also subject to the extreme weather occasionally posed by the Atlantic Ocean, which is also valuable in testing the resilience of any new technologies.

As part of the promoting ESB Networks' commitment to the Dingle Project & a sustainable future, we are delighted to be giving away 10 Solar PV installations each with a value of €3,000. All you have to do is drop into the ESB Networks stall & register your interest. Looking forward to seeing you at the event!"



Bookings for workshops can be made at [www.dinglefood.com/events/](http://www.dinglefood.com/events/) workshops/ or during the weekend at Festival Office or Workshop Venue to book a place.

## Saturday Workshops

### 10.30am: Food as Medicine- Making herbal remedies with Juli Malone: Dingle Druid.

Courthouse Building, The Mall , Admission €10

It is only a generation or two ago that we understood our wild plants, herbs and fruits as medicine. Now is your chance to learn about this forgotten skill and add remedies such as elderberry winter cough syrup, homemade blackberry cider vinegar and hawthorn brandy, sloe Dingle gin, lotions and potions to your repertoire. Introducing fermentations, creams, balms, ointments by using honey and beeswax and natural ingredients from the Druid's garden. In this workshop Juli will help you to reconnect with nature and learn how to use foraged fruits, berries & more as medicine.



### 11.00am: All Things Coffee With Bean In Dingle

Venue: Nelliefreds Garage - Spa Road

Cost: Free Admission but limited numbers

Come to a tasting session of a variety of coffee brewing methods by Dingle's First Coffee Roastery & one of Irelands top speciality coffee shops.

This session will inform and delight both novice and long time coffee lovers and will explore the delicate notes of specialty coffee.



## 12.30 pm: Food 4 Fun (for Children) with Margaret Foley

Courthouse Building, The Mall, Free Admission but limited numbers

**Sponsored by Garvey's SuperValu, Dingle**

Food 4 Fun creative food workshops are designed to get children making, eating and learning about healthy ingredients in an exciting and novel way. Children are provided with hands-on opportunity to make their own nutritious and delicious snacks. Food 4 Fun workshops are led by Margaret Foley and Norah McCarthy. The two primary school teachers and health enthusiasts run the popular Food and Fitness 4 Fun after schools programme in Cork City.



## 12.30 pm: Fun In The Marquee With Dingle Oceanworld

Town Park Cost: Free

The Oceanworld Education team will be running two workshops of exciting marine science experiments including: a global warming balloon explosion, a squid dissection and some silly slimy science.

Starts @ 12.30pm & 14.30pm



PRESENTS ...

**"Fun in the MARQUEE"**

**SATURDAY 6<sup>TH</sup> OCTOBER**

The Oceanworld education team will be running two workshops of exciting marine science experiments including: a global warming balloon explosion, a squid dissection and some silly slimy science.

The workshops will start at 12.30 and 14.30 (no booking required and suitable for all ages).

## 1.30 pm: Bee-Keeping with Beachairí Chorca Dhuibhne

NellieFreds Garage - Spa Road. Admission €5

Each year the beekeeping workshop has always proved to be extremely popular and has encouraged many to gain an interest in beekeeping. This workshop is a must for all bee enthusiasts, whether you



want to become a beekeeper or whether you are already an experienced beekeeper. A demonstration hive will be on location where you can witness how a hive works. There will also be some honey from different beekeepers from the Kerry region to demonstrate the varieties and to highlight what a beekeeper should be looking for.

## Sunday Workshops

### 12:00pm Herb Growing With Greta

Courthouse Building, The Mall, Cost: €5

This workshop will consist of a slideshow/talk based on her book 'Greta's Herbs, Growing Wild in the West of Ireland' which was published last year. Greta will introduce an exciting range of herbs and flavours and give plenty of practical information on how to grow herbs for your kitchen – whether you are a novice or a devotee. Potted herbs and signed copies of her book (special price of €10 for attendees) will also be on sale.



### 12:30 - 1:30pm How To Be An Ocean Hero

Venue: OceanWorld Aquarium

Cost: Free Admission but limited numbers

Come join us in our Kids Zone at the aquarium for a marine exploration session.

The day will include hands-on games and activities such as making your own edible water bubbles. We aim to inspire fellow ocean heroes!

This workshop is suitable for all ages and free. Places limited.

#### "How to be an Ocean HERO WORKSHOP!"

Sunday 7<sup>th</sup> October

Come join us in our Kids Zone at the aquarium for a marine exploration session. The day will include hands-on games and activities such as making your own edible water bubbles. We aim to inspire fellow ocean heroes! This workshop is suitable for all ages and free. Places limited. Booking is required through [info@dingle-oceanworld.ie](mailto:info@dingle-oceanworld.ie) or 066-9152111



## 1.30pm Maperath Mobile Farm Poultry Workshop

Venue: Nelliefreds Garage - Spa Road

Cost: Free Admission

Ever fancied keeping a few chickens or enjoying your own fresh eggs every morning? Come to the poultry workshop with farmer Eoin where he will discuss poultry husbandry, breeds and housing. All options available for the urban farmer to the rural small holder. Q&A session will follow.



## 3.30pm Learn to Ferment With Val O'Connor

Nellyfreds Garage, Spa Road.

Admission €10

Fermenting your own food at home is easy, and transforms simple vegetables into nutritional powerhouse foods, bursting with probiotics and loaded with extra vitamins. In this one hour workshop, fermentalist Val O'Connor will show us how to make some easy recipes from her book Val's Kitchen. Val is a weekly contributor to the Irish Examiner Newspaper and writer for the Irish Independent Health and Living, Food and Wine and Sunday Times.



# THE TASTE TRAIL: 1-5pm SATURDAY & SUNDAY

Welcome to this year's taste trail. All venues will have a 1 ticket offering. Some venues this year are offering the taste trail for extended hours. Please look out for them. See page 3 of brochure for an explanation of the importance of buying taste trail ticket books to take part in the trail & where you can buy the books from. See page 49 on where to buy the Festival Packs. See the map on the back page for the location of the rinse stations.

**1. O'Cathain Fish Shop\***: Dingle seafood chowder. Smoked fish platter. Seafood BBQ. In association with Dingle Bay Rovers. (Sat only)

**2. Boatyard Restaurant \***: Boatyard fishcake served with a home-made tomato & chilli jam

**3. Out of the Blue**: Out of the Blue amuse bouche (Sat only)

**4. Marina Inn**: Dingle Gin & lime cheesecake. **BOTH DAYS**. Seared king scallops with McCarthy's of Kanturk queen black pudding & parsnip puree. **Sat Only**. Tempura tiger prawns with Marina Inn vietnamese dipping sauce. **Sun Only**. On

Sunday all proceeds to Camphill Community & Kerry Branch Irish Kidney Association

**5. Harrington's Family Restaurant:** Choice of deep fried mini Mars bar, Oreo or Ferrero Rocher served with ice-cream. From 12pm - 7pm

**6. John Benny's Pub\***: Pumpkin arancini- crisp fried rice ball flavoured with pumpkin (from O'Connor's of The Maharees) & mozzarella glazed with feta dressing. Glass of fruity & floral Rialto prosecco

**7. Murphy's Ice-Cream**: Kieran's cookie & sea salt ice-cream sandwich. Pairing of Murphy's Irish Garden & Dingle Gin ice-cream

**8. Dingle Bay Hotel\***: A taste of Cremór - an Irish cream with white chocolate notes. Mixed Seafood tartlet in a thermidor cream

**9. Murphy's Pub**: Beef slider with Murphy's special sauce, cheese & smokey bacon. Veggie Slider with Virgo Food's burger mix served with a choice of homemade pineapple or tomato relish

**10. Dingle Coffee House**: Hand-pressed coffee jelly with whiskey cream & cocoa. From 1-7pm

## THE TASTE TRAIL: SATURDAY & SUNDAY

- 11. Dingle Ahoy!** Dingle Bay grilled hake bites. Locally landed fresh fish & chips. **From 1pm-9pm**
- 12. The Dingle Whiskey Distillery:** Dingle Gin/Vodka samples. Porterhouse beer samples. Dingle Gin/Vodka cocktails.
- 13. Derry Clarke of L'Ecrivain Restaurant** @ Liam O'Neill Art Studio : Derry's Dingle Pie prepared by Michelin Star Chef Derry Clarke, L'Ecrivain Restaurant, Dublin. All proceeds to Dingle Coast & Cliff Rescue
- 14. Cloudberry Bakery @ Siopa Ceoil:** A selection of artisan cakes & macarons from Cloudberry Bakery
- 15. Sheehy's Anchor Down:** Dingle Bay seafood chowder with homemade brown bread. Deep fried monkfish served with home-made chilli mayo.
- 16. Strand House\*:** Homemade soups accompanied by a choice of breads - food that feeds the soul
- 17. Dingle GAA Stand:** BBQ tuna
- 18. Kool Scoops of Dingle:** One full scoop of ice-cream from a choice of sixteen flavours. Hot Waffle with soft or scoop ice-cream
- 19. Solas Tapas Restaurant:** Spiced Iberico pork chorizo sausage. Braised chickpeas, Moroccan spices & tomato confit. Sangria
- 20. Paddy Bawn Brosnan's:** Skeaghonore Duck three ways - duck wings, shredded duck or duck pot. Pulled duck wrap with tomato, cucumber, red onion & a sweet chilli sauce. Prosecco four ways
- 21. Murphy's Ice-Cream\*:** Kieran's cookie & sea salt ice-cream sandwich. Pairing of Murphy's Irish Garden & Dingle Gin ice-cream
- 22. Dingle Fudge @ Dingle Goldsmiths:** Dingle Gin fudge. Irish cream liqueur & stout fudge. **Sat Only**
- 23. Garvey's SuperValu\*:** A taste of Garvey's SuperValu
- 24. The Diner:** Chicken wings with homemade BBQ sauce
- 25 Uisce Saddlery:** Dave's pork sandwich- Gerry Kennedy's pork fillet- slow cooked pork fused with ham, tangy mustard, gherkin & Little Cheese Shop cheddar. Vegetarian option also available
- 26. Dingle Sushi @ Greenlane Gallery:** The best of maki & ni-

## THE TASTE TRAIL: SATURDAY & SUNDAY

giri sushi prepared with locally sourced crabmeat. Glass of junmai sake (Japanese rice wine)

**27. Killenure Dexter Gourmet @ Holden Leathergoods:** Dexter bresaola, chorizo & salami mixing Irish heritage beef with traditional flavours & curing process.

**28. My Boy Blue:** My Boy Blue fish tacos. **From 12pm - 5pm**

**29. Reel Dingle Fish:** Cone of 2 types of fish, chips & tartar sauce

**30. The Skipper Restaurant @ O'Flaherty's Pub\***: Local shark kebab. The Skipper's famous paella

**31. Charthouse Restaurant\*:** Arancini of Annascaul black pudding, smoked aioli. Boyne Valley Bán, apricot & walnut biscotti, chutney jelly. Mini salted chocolate caramel tart, chilli meringue. **Sat Only**

**32. Sheehy's Spar\*:** Hot meats from the BBQ & tastings from Spar. All proceeds will be donated to Cystic Fibrosis Ireland, Spar Charity of the Year.

**33. Hannie Agnes's:** Smoked mackerel paté, seaweed bread, foraged pickles (vegan option

available). Bertha's Revenge Rhubarb Fizz – gin, homemade rhubarb syrup, fizz. **Sat 1pm– 6pm/ Sun 1pm - 5pm**

**34. Fenton's of Dingle:** Dingle Dexter - beef with attitude. Paddy Fenton's Dingle Dexter mini beef burgers.

**35. Sweet Pea:** Fuschia jam & toast. All proceeds to Adapt Kerry

**36. Crinkle Stores:** Homemade meringue kisses with raspberry-chocolate cream. Homemade meringues

**37. Bush Tucker @ Dingle Surf:** Kangaroo Skewer

**38. Classic Cupcakes @ La Bohème Boutique**

A selection of classic cupcakes

**39. The Little Cheese Shop:** Raclette – melted cheese on local bread. **Sat.1pm - 7pm Sun 1-5pm**

**40. Dingle Cookery School @ The Little Cheese Shop:** Braised Beef, smoked BBQ ketchup, pickles on pitta bread

**41. Grey's Lane Bistro\*:** Fish Treats. Wines from "The French Market". Live Jazz with Joe & Hakan - saxophone & guitar from **2pm - 4pm**

## THE TASTE TRAIL: SATURDAY & SUNDAY

### 42. Bacus & Kerry Escargot -

Sweet & savoury swirls. Gaelic l'escargot

### 43. An Olivia Chocolate @ An Capall Dubh:

3 award winning chocolates. Bar of coffee-chocolate. 3 types of hot chocolate pot.

**From 12pm - 6pm**

### 44. Bean in Dingle\*:

Bean in Dingle Brew Bar - showcase V60, using a signature bean, hand-roasted in Dingle. Aeropress Martinis, our signature Dingle Food Festival offering - Dingle Vodka, the Bean Bán Blend, Kahlua coffee liqueur, vanilla - shaken, not stirred!

### 45. Triskel Chocolate/ Clon-

akilty Cocoa @ Dingle Art-  
works: Legio Chocolate. Celtic knot & triskel chocolate.

**From 10.30am -5.30am**

### 46. Dingle Crystal:

Blackberry & apple infused Dingle Gin shot. Blackberry & apple infused Dingle Gin & tonic. **Sat Only**

### 47. The Beast Woodfired Pizza

@ Dick Mack's Yard: A slice of our rustic wood-fired pizza.

**From 1pm - 10pm**

### 48. Dick Mack's Brewhouse

### "Tigín na Grudhlainne" @ Dick

Mack's Yard: A glass of our Amber Ale, Session IPA & Coffee Stout as well as the brand new limited edition Oktoberfest Lager.

A glass of our brand new limited edition "Tóg go Bog É" IPA, infused with local West Kerry seaweed.

**From 12.30pm - 11pm**

### 49. The Fish Box:

Porcupine prawn bisque. Cú na Mara Cocktail - prawn cocktail with spring onion, lettuce & marie rose sauce. All local produce.

### 50. Original Kerry Craftshop:

Terra Gourmet Foods & Wine Ltd - mediterranean selection of gourmet food & wine. Bianna or Vegan – vegan food tasters with Lean ni Chiobhain. Raw blackberry cheesecake

### 51. Tripster (Travel Retro Irish Posters) :

Pimp your Prosecco.. Glass of prosecco. Pimp it with an extra dash of Raspberry Liqueur.

**From 1pm - 6pm**

### 52. McCarthy's Bar\*:

Guest chef, Brenda Flannery – vegan vermicelli noodle bowl – slow cooked broth with fresh vegetables & rice noodles & vegan raw

mayan chocolate truffles. Kinsale Mead - Atlantic Dry 12% ABV- fermented with raw honey. Wild Red 12% ABV- fermented with blackcurrants, cherries & honey. Mozy Summer, 11% ABV- light & refreshing, fermented with a medley of Irish summer fruits & honey.

**53. Kennedy's Bar:** Kerry organic rosé veal by Michael Gleeson. Blacks of Kinsale Craft Brewery & Distillery. Longueville House Cider

**54. Ceann Sibeal Hotel @ Barr na Sraide \*:** Home smoked salmon blini with creme fraiche. Traditional West Kerry mutton pie with broth

**55. Gregory's Garden & Wines Direct @ The Global Village:** A taste of Gregory's Garden. Taste of organic & natural wines from Wines Direct.

**56. Foxy John's:** Annascaul black & white pudding & traditional sausage. Annascaul black pudding & bacon & leek cake with a honey mustard dressing

**57. Micilin Muc The Bacon & Sausage Maker @ Fitzgerald's Centra\*:** Micilin Muc Brunch Pot – a variety of Micilin Muc produce served with seasonal fried potatoes

**58. Curran's Bar:** Blenders present gluten free fish curry, gluten free fish goujons, crab with lemon mayonaise, smoked salmon with brown bread

**59. Grá Dingle Health Foods:** Chai tea – a warm, comforting drink made of Indian spices (vegan). Vietnamese pancake with a crunchy asian salad (vegan & gluten free). **Sat Only**

**60. Adams Bar:** Thai fishcake with sweet chilli & coconut sauce. Salmon, crabmeat & prawn cocktail

**61. Dingle Candle :** Blackberry Lavender Shrub – vintage punch. Enjoy the bliss of an old fashioned icon. Homemade lavender lemonade - 'The Mocktail'. Both made by Nelliefreds - Live Music Bar.  
**Sat 1pm – 6pm, Sun 1pm - 5pm**

**62. Little Italy Ristorante:** Italian sausage, pepper & onion sandwich. Italian zeppole tastes (Italian doughnuts)

**63. Jerry Kennedy Butcher:** Meers award-winning sausage rolls

**64. Lord Baker's:** Ocean fresh Cromane oyster served on ice with fresh lemon, black pepper & tabasco sauce

**65. Dingle Benner's Hotel\***: Slow cooked Asian style pulled pork shoulder, sticky soy, ginger & honey glaze, ground cashews & crispy rice noodles in a lettuce wrap. Homemade chocolate & Baileys fudge cake

**66. Paul Geaney's Bar\***: Dingle Bay seafood chowder - an assortment of seafood in a creamy soup broth. 4oz gourmet burger. Kinsale coffee roasters gourmet coffee

**67. The Dingle Pub\***: Goats cheese salsa tart. Carlsberg unfiltered pilsner

**68. Ashe's Seafood Restaurant\***: Dingle Vodka Bloody Mary oyster shot. Crab canapé. Prosecco & bellinis

**69. Pantri Cafe**: Pascal Rossignol & Colm McCan of Le Caveau Specialist Wine Merchants showcasing the world of organic, biodynamic & natural wines.

**70. Ádh Danlann**: Aubergine curry, dal, tomato chutney. Beetroot & carrot soup. Vegan chocolate tart. Samosas

**71. Random Restaurant**: Sticky toffee pudding with warm caramel sauce & freshly whipped cream. Selection of wines from

Wines Direct (**Both Days**). Sweet chilli chicken (**Sun Only**)

**72. Novecento**: A slice of pizza. from **1pm - 11pm**

**73. Nelligan's Bar**: Wine & Cheese tasting with Gilbey's Wine

**74. eat.Dingle\***: The Baby Bó Burger - 2oz or 4oz burger from our organic farm, toasted brioche bun, melted Monterey Jack, lettuce, crispy onion strings & pickles

**75. Nelliefred's\***: Beoir Chorca Dhuibhne- "Riasc Black", a luxuriously smooth porter brewed exclusively in autumn/winter with blackberries & blackcurrants from the brewery gardens. A taste of three Irish beers from **1pm- 12pm**

**76. Mask Restaurant**: Samples of the a la carte menu

**77. Muiris Dan's \***: Samples of our selection of wines

**78. Dingle Golf Links @ The Barrack Heights**: Thai green curry

**79. O'Sullivan's Courthouse Pub\***: Green pork chilli stew. Pico avocado, coriander, lime sauce, chips. Slow-roasted Mexican pulled pork. **Sat** Only 3pm - 7pm A tasting of our craft beers inc. McGargles & 9 White Deer. **Sun** Only 2pm - 6pm

# Random Restaurant Pop Up Drinks Academy

## IRISH DISTILLERS WHISKEY MASTERCLASSES

Irish Distillers is Ireland's leading supplier of spirits & wines & producer of the world's most well-known & successful Irish whiskeys. Led by Jameson, their brands are exported to 130+ markets.

Founded in 1966 by Powers, Jameson & Cork Distillers Company they have been both the protector & chief innovator of Irish Whiskey for over fifty years. They have production facilities in Midleton, Mitchelstown & Fox and Geese in Dublin. They are part of Group Pernod-Ricard.

Michael Carr, Irish Distiller's Whiskey Ambassador will be delivering two masterclasses during the weekend.

### **POWERS WHISKEY MASTERCLASS**

Saturday 6th October 2.30pm

Taste a selection of Powers amazing whiskeys.

**POWERS** is triple distilled in the traditional Irish way from malted and un-malted barley for smoothness and, unlike other whiskeys, only the very heart of the distillate is used. We throw away more than most other whiskeys keep giving you only the heart of the distillate. Our whiskey is matured very gently in ex-bourbon oak casks to preserve the unique pot still spice.

Only a truly exceptional whiskey can have POWERS on the label.

**COST:** €15

To book go to:

[www.dinglefood.com/events/whiskeytastings/](http://www.dinglefood.com/events/whiskeytastings/)  
or during the weekend at the Festival Office or  
Random Restaurant to book a place



# **Random Restaurant Pop Up Drinks Academy**

## **METHOD & MADNESS WHISKEY MASTERCLASS**

**Sunday 7th October 2.30pm**

**METHOD AND MADNESS** is a whiskey brand hatched from the minds of the Masters & Apprentices of Midleton Distillery. Their foundation of shared knowledge is unique to Midleton. When great minds collide, incredible creations can emerge. At Midleton, the Master & Apprentice relationship runs deep, with generations of know how meshing with restless curiosity. There will be trial, & error, & brilliant bottled breakthroughs that start with "What if?" Restless hearts making inspired spirits. Innovation is nothing new to Midleton, but the new microdistillery has provided the copper canvas for experimentation to run free. The whiskeys coming out of this distillers' playground provide a new taste for Irish whiskey history.

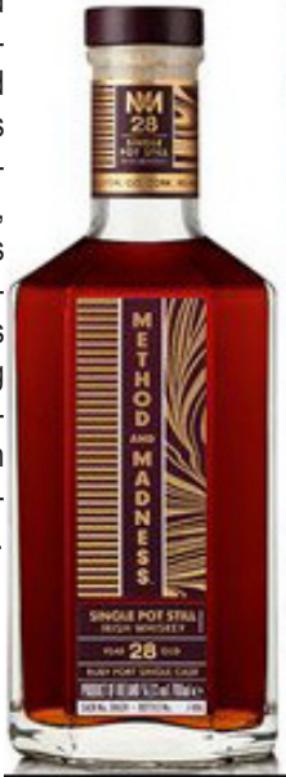
**COST: €15**

**To book go to:**

[www.dinglefood.com/events/whiskeytastings/](http://www.dinglefood.com/events/whiskeytastings/)

or during the weekend at the Festival Office or

Random Restaurant to book a place



## **First Aid**

The Order of Malta will operate a first aid station in the Town Park on Grey's Lane from 12pm to 5pm on both days. Greys Lane is situated off Green Street, opposite the Dingle Library.



## **Lost Children**

Please let children know the festival office is on Main Street, next to Paul Geaney's Pub.

# WINE & CHEESE MASTERCLASS

Taste 3 wines & different styles of cheese

Understand how to match wines and different cheeses with Zeeshan from Wines Direct.

Gain insight into the mysteries of cheese making with Mark of The Little Cheese Shop.

Different Cheese



Hosted by:



Join us at

**Random Restaurant,**  
Dygate Street, Dingle

**Saturday 6<sup>TH</sup> & Sunday 7<sup>TH</sup> October - 1 pm.**

To book go to: [www.dinglefood.com/events/wine-tasting/](http://www.dinglefood.com/events/wine-tasting/) or during the weekend at the Festival Office or Random Restaurant to book

Only  
€17pp

### **McCarthy's Bar, Goat St.**

For over 150 years McCarthy's Bar has stood in this prime location. During the taste trail Beoir Chorca Dhuibhne will be serving a selection of their beers along with a festival special brew accompanied by a homemade toffee surprise. Other craft beers on offer over the weekend include 8 Degrees Brewing, 9 White Deer Brewery, Blacks of Kinsale, Cronin's Cider & Stonewell Cider.

### **Kennedy's Bar, Goat St.**

Michael Gleeson will be returning to Kennedy's offering freshly cooked 'Organic Kerry Rosé Veal served in a Bacus Pitta' as part of the Taste Trail. This is Michaels 5th year here & as previous years have shown, be sure to arrive early to taste this spectacular & local dish as he will sell out early.

In conjunction to this food offering we are delighted to welcome back Sam & Maud Black from Blacks Brewery & Distillery, Kinslale. They will be here serving a range of their Irish craft beer & gin. While Rubert from Longueville House in Mallow will be offering samples of their Cider & award winning Apple Brandy – Saturday only.

To ensure the festival atmosphere continues into the night there will be a DJ playing vinyl which will top off a great day/night out. We welcome you to Kennedy's and have a great weekend.

### **Nelliefred's Bar & Garage, Spa Road**

Available on the taste trail is "Riasc Black" which is part of West Kerry Brewery's Riasc Seasonal Range. A Porter at 6.1% brewed only in Autumn and dispensed in with keg draught or an attractive swing top 750ml Bottle. It has all the luxury of their standard porter, "Carraig Dhubb", including flavours of coffee & chocolate derived from the roasted malts. But with the addition of autumn fruits such as blackberries & blackcurrants to bring an extra fruity yet not overly sweet dimension.

### O'Sullivan's Courthouse Bar

On Sunday during the trail McGargles & 9 White Beer will be offering their products as part of the taste trail.

**McGargles** - You can't choose your family but you can choose your beer! Tasting a variety of their family micro brewed beers:

The Irish town of Celbridge is famous for its long and thriving tradition of brewing dating back to the early 1700s. The town consisted of large estates which provided the main source of employment for Celbridge and within each of these self-supporting estates was their very own brewery! In 1709 James Carberry's Brewery, the brewery in which some of this country's world renowned brewers began their trade, was established in the town centre.

A town steeped in history and with a long association with brewing is the ideal place to brew fantastic beers, and to write our own brewing history – in the case, the story of the dysfunctional first family of Irish brewing, the McGargles.\* \*May contain traces of truth

**9 White Deer Brewery** from West Cork making the highest quality Irish beers with Irish ingredients. The name 9 White Deer has a strong link to Baile Bhuirne

**Black Lightning** - Q Awards Winner! This Black IPA is triple hopped with huge hop volumes of all the American C's expected of the style. The malt is in the back seat for this one, as there is enough dark malt to give colour and a limited roasty flavour with no malt astringency.

**Stag Rua** is a beer with big malt flavours and it's our impression of a perfect Irish Red Ale. The body is moderate, meaning it's not a heavy beer with an ABV of 4.2%. The flavour profile of Stag Rua's full of irresistible chocolate, caramel and toffee characteristics.

## CRAFT BEER & CIDER TRAIL

### Dick Mack's Brewhouse in Dick Mack's Yard

Dingle's only brewery will be one year old this food festival weekend. Come celebrate with us and try our growing selection of **LOCAL** beers. Exclusive to Dingle our core beers are now available in 22 of the best restaurants and bars around town.



As well as our core beers, **AMBER ALE**, **COFFEE STOUT** and **SESSION IPA**, we will be launching our 2 new limited edition beers, **OCTOBERFEST LAGER** along with **TÓG BOG É IPA**. Our **COFFEE STOUT** and our **SESSION IPA** have made it to this years finals of the "Blas" awards.

**DINGLE GIN** along with **FEVER TREE TONIC** will also be setting up their Pop up bar in front of the brewery both Saturday and Sunday. **BEAST WOODFIRED PIZZA** will be offering slices all weekend.



### Wines On The Taste Trail

**Grey's Lane Bistro** – Wines from 'The French Market'

**Global Village** – Wines from Wines Direct

**Pantri Cafe** – Wines from Le Caveau Specialist Wine Merchants

**Muris Dan's** – Sample their selection of wines

## CHILDREN'S EVENTS

*Children Must Be Supervised At All Times By An Adult That Accompanies Them To The Park.*

### Dingle Town Park Saturday & Sunday 12 - 4pm

The entrance to the town park is at the bottom of Grey's Lane. Grey's Lane is situated off Green Street, opposite Dingle Library.

Let the children enjoy the Kingdom Falconry, Dingle Bumper Ballz, The Brickx Club, Face Painting, Bouncy Castle & Zumba with DJ Nat and Ocean World. All activities are free of charge.

### Fun In The Marquee With Dingle Oceanworld

Saturday at 12:30 Town Park Cost: Free, No Booking Required

The Oceanworld Education team will be running two workshops of exciting marine science experiments including: a global warming balloon explosion, a squid dissection and some silly slimy science.

**Starts @ 12.30pm & 14.30pm**



PRESENTS ...

**"Fun in the Marquee"**

**SATURDAY 6<sup>TH</sup> OCTOBER**

The Oceanworld education team will be running two workshops of exciting marine science experiments including: a global warming balloon explosion, a squid dissection and some silly slimy science.

The workshops will start at 12.30 and 14.30 (no booking required and suitable for all ages).

### Falconry

**12pm - 4pm Sat & Sun**

- Kingdom Falconry offers you the unique opportunity to get up close and personal with a variety of majestic and awe-inspiring birds of prey – hawks, falcons, kestrels and owls. They aim to provide education and entertainment giving you an appreciation of the wonder of the natural world and the place of birds of prey in the ecosystem.



## **Face Painting**

**12pm - 2pm Sat & Sun**

It's fun to have your face painted so why not transform children into pretty princesses, cute animals and superheroes or whatever their imaginations want! Parents can have their faces painted too!!



## **Dingle Bumper Ballz**

**12pm – 4pm Sat & Sun**

Bubble Soccer, Bulldog, Summer-saults, Bubble Sumo and loads more fun games in our inflatable Bubble Balls. Suitable for children from 10+.



## **ZUMBA, FUN & GAMES WITH DJ NAT**

**2.30pm Sun**

DJ Nat is well known for adding fun to any party. This will be no exception as she is guaranteed to bring great tunes to get you dancing. Kids of all ages are welcome and parents can join in to burn off a few pounds from the Taste Trail.

## **The BrickX Club: Sat & Sun**

Sat and Sun at 12:00

Dingle Town ParkCost: Free entry Just turn up.

The Brickx Club is a creative brick building and social activity club which sparks the creativity and imagination of young children. The club is extremely beneficial for children of all ages and abilities/capabilities, as well as notably therapeutic to boot. **Session times each day: 12pm -12.30pm, 12.45pm -1.15pm, 1.30pm -2pm, 2.15pm-2.45pm**



# ORCHARD LANE THE MOBILE FARM



**Open 10am - 6pm  
Both days**

## HOW DO VISITORS LEARN?

This is a mobile farm operated by a trained farmer. Visitors will learn about all the different species of farm animals, what they produce, what it takes to care for the animals and how their produce ends up on their plate, in a fun and interactive way.

**THE MOBILE FARM IS ACCOMPANIED BY A TRAINED FARMER - EOIN SHARKEY**

Eoin will be travelling with over 30 animals to the festival - sheep, geese, ducks, turkeys, chicks, a rooster, a calf, a goat and most exciting of all - a pig and 10 piglets.



**TO BOOK THE MOBILE FARM FOR YOUR SCHOOL, FESTIVAL OR EVENT  
PLEASE CALL EOIN ON: 087 902 7070**

**f [www.facebook.com/maperathfarm](https://www.facebook.com/maperathfarm) t @Maperath\_farm**

**Thanks to NEWKD for supporting this event**



## OTHER EVENTS

# Global Village Tasting Menu

## **Friday & Saturday**

Friday - 6 course tasting menu €60 or with wine pairing €95

Saturday - 9 course festival special tasting menu with wine pairing €110

A selection of Kerry's finest produce in 9 tasting plates.

To book ring: 0669152325 or email admin@globalvillagedingle.com



## **John Browne Feile Bia Cycle 2018 –**

**Saturday 6th October 10.00am**

Dingle Cycling Club - Cumann Rothaiochta Chorca Dhuibhne - are holding a cycle on Saturday October 6th in memory of John Browne.

The main route will consist of the full Slea Head loop (35 miles, 56 Kms) starting from Dingle Marina at 10am.

Cyclist may do the whole route or come back to Dingle via a shorter route if they wish.

Refreshments will be available afterwards in the Marina meeting room for all participants and volunteers.



All welcome! Cost €20 per adult. All under 18's must be accompanied by an adult. All profits will go to Dingle Tidy Towns, Dingle Cliff Rescue and Cuan Counselling, as requested by the Browne family.

Details to can be seen on the Dingle Cycling Club's facebook page.-  
<https://www.facebook.com/dinglecyclingclub/>

## Rugbaí Chorca Dhuibhne Fundraisers

Oyster Bar 12pm – 5pm Sat

Indulge in Local Dingle Bay Oysters supplied by Glenbeigh Oysters, on Strand Street by the Mountain Man Shop.



## Fitzgerald's Hardware

Saturday 3pm

**Cookery Demonstration By David Gillick, Euronics Brand Ambassador**

David was the 2007 European Championship 400 Metres Winner. He specialises in the 400 metres & he won the European Indoor Championship in 2005 & 2007. He was also the National Outdoor Championship winner in 2006 & 2007. He set the Irish Record of 45.52 seconds in 2007, this time also beat the Irish

Outdoor record of 45.58 and was in the Olympic 'A' qualifying standard for the 2008 Games.

David won Celebrity MasterChef 2013. He released his own cook book in September 2015 which is filled with recipes to cater for people with high energy lifestyles.

There will also be giveaways in the store during the demonstration. Kenwood is supporting the event & there will be 25% of all Kenwood appliances during the weekend.



## OTHER

### EVENTS

#### A Walk In The Mart & Sheep Dog Trial Exhibition

11.55am Saturday. Meet at An Droichead Beag at 11.55am and take a 2 minute walk to the mart. Duration – 90 minutes.

Do you want to experience a real live mart or even buy a cow and see the finest sheep dogs in action.

If you're a city slicker or have just never been to a mart before, now is your chance. Derry Murphy, Chair of the West Kerry Agricultural Show, will take you on a brief walk through the mart, informing you of it's history, show you cattle being



bought and sold and who knows maybe even helping you to buy your very own cow. Enjoy watching a shepherd display his skills at a sheep dog trial exhibition. The festival committee would like to thank the Mart Committee for supporting this event.

To Book A Free Place On This Event- email: [info@dinglefood.com](mailto:info@dinglefood.com) or just turn up on the day. The more the merrier.

#### Chip Pan Demonstration

2pm – 4pm Saturday Outside St Mary's Church, Green Street

Kerry Fire & Rescue will be carrying out a fire safety demonstration, using a Chip Pan Demonstration Unit.

The firefighters place 1.5cm of oil in a pan & turn up the gas until the pan is set alight. Once the pan is alight they put a few ounces of water into the pan



to demonstrate the dangers of putting out a fire with water. They then demonstrate the safest method of extinguishing an unattended fire with a fire blanket & talk about the dangers of unattended cooking. After the demonstration they take questions from the audience & give general fire safety advice.

### **The Great Dingle/Daingean Uí Chuis Bake Off**

#### **@ Dick Mack's Yard**

**11.30am – 1pm Sunday**

This year's competition is open to boys & girls up to the age of 14.

The theme for this year's baking competition is the delicious and delectable Pavlova. It is a meringue with a crisp crust, soft and light inside and topped with your favourite fruits and whipped cream. This is Dingle's premier baking competition for girls and boys, so join us in Dick Mack's Yard from 11.30 onwards and cheer on the bakers for the judging of the competition. You may even get to eat some pav! Yum! **See Website For More Details.**



### **Charity Book Sale**

#### **Fenton's Restaurant**

**Sunday 1 – 5pm**

Not to be missed, pre loved cookbook sale in aid of Médecins Sans Frontières. They're back in Dingle with their eclectic collection, hospitality legend Dan Mullane & his sister Helen, who fronts Allos in Listowel, hope to break last years take of €2250. Lots of treasures for those who love to cook or pretend to.



## OTHER

### EVENTS

## Galway, West of Ireland 2018 European Region of Gastronomy

Sat & Sun



GALWAY, WEST OF IRELAND 2018  
EUROPEAN REGION OF GASTRONOMY

Galway European Region of Gastronomy will be showcasing some wonderful produce along with Food Demo by its Ambassador and Michelin Chef JP McMahon



## Cookery Demonstration by Mike Foley, Kerry ETB Chef Instructor

Saturday 3pm

Garden of Kerry ETB, Rice House, corner of Green St. & Main St.

"Dingle Bay Bouillabaisse" - Seasonal West Kerry seafood with rich prawn bisque, sea greens, a trio of roes, classic rouille and squid ink tuille.

Mike's career has spanned 30+ years and has included national and international experience as well as Michelin bib gourmand accreditation. Mike's passion for food is contagious and loves working with and training our future chefs, always underpinning the need for local, seasonal and sustainable produce.

If you are interested in enrolling on the National Commis Chef Apprenticeship starting in Kenmare this October then please contact Joseph Nestor or Con O'Sullivan on 066 7149600. If you are interested in starting on our Food Preparation and Cooking course starting in Dingle this October please contact Kerry ETB Training Centre, Course Recruitment team on 066 7149600

## yogaYoga-gestion

Energising morning yoga with an emphasis on promoting healthy digestion. Followed by a complimentary shot of gut nurturing kombucha.

**Date:** Saturday 6th and Sunday 7th of October

**Location:** An Disceart **Time:** 10 - 11.15am **Cost:** €10

Please book with Jennifer 0879618687/ jhayes2@gmail.com

## CRAFT WORKSHOPS

Venue: Original Kerry Craftshop, Green Street

### 10am - 12pm Sat: Jewellery Workshop With Kelly Marie McElligott

This workshop is an introduction to the art of hand-made jewellery. Participants will learn a variety of techniques on how to create their own individual designs using a range of beads including ceramic, glass and wood. Watch your own ideas brought to life and have a lovely new piece of jewellery to take home. All materials will be supplied on the day. Kelly Marie is a member of the Original Kerry craft group and has her own range of unique handmade jewellery, that makes use of natural forms and includes natural shells, fresh water pearls and sterling silver. Cost: €20 per person. To book ring: 087 6151967  
**'LIMITED PLACES'**



### 2pm Sat: Make Your Own Chopping Board With Donnachadha O'Connor

This workshop is all about boards: chopping boards, cheese or bread boards. Donnchadha is a member of the Original Kerry group and is a craft maker in wood. He will take you through the kinds of wood best suited to use in your kitchen. Why some types of wood are better than others in different circumstances? How to treat your well-loved boards to keep them in perfect condition and how to give your well used boards a makeover to bring them back to their former glory.

The high point of the workshop, though, is the opportunity for each participant to make their own, personalized hardwood chopping board. You will learn how to select your piece, how to shape, trim and finish your board and prepare it to withstand the rigours of life in your kitchen.

Cost: €20 per person. To book ring 087 9913477  
**'LIMITED PLACES'**



## Tiny Art Pop-up Exhibition

Rice House, corner Green St. & Goat St.

Opening Night : 6pm, Friday

Opening Times : 10am - 6pm, Friday, Saturday and Sunday.

Following on from the huge success of last years exhibition Tiny Art is back with new works by Jenny McCarthy, Ruth Carbery and Lynne Stratton.

The Tiny Art movement is a genre with a focus on miniature painting, engraving & sculpture.

**All prices from €150.**

**All Welcome**



## The Carol Cronin Gallery

Upper Green Street

Carol Cronin's large scale ocean paintings can be seen at The Carol Cronin Gallery on Green Street from 11am until 6pm. The paintings have worldwide appeal and Cronin has been commissioned to complete large scale work in places as far afield as The Caribbean, Central America, Northern America as well as in Europe.

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

FB: The Carol Cronin Gallery

086-103 1074



## Greenlane Gallery

Bridge Street

Greenlane Gallery celebrates 25 years! Home to more than fifty sought after artists the gallery's 2017 rolling exhibition celebrates the strong friendships and incredible artworks built up with their resident artists throughout the gallery's 25 years. This highly accredited group collection sees artists' pay homage to the many ordinary and extraordinary aspects of our innate Irish heritage, placing the spectacular Dingle peninsula forefront.  
+353 86 8211 225 | [www.greenlanegallery.com](http://www.greenlanegallery.com) | Open 7 days.



## Emili'Art Exhibition

Grey's Lane Bistro

An ongoing lovely, unique exhibition with beautiful paintings by Emilia Artist.

She finds her inspiration in nature , colours, trees, flowers, animals, the ocean and in everything where there is the essence and beauty. In the nature everything is in the right place, there are no illusions and sometimes simple, ordinary, everyday objects can convey beauty, such as a bottle of colorful ribbons or a tea cup. She exhibited her works all around in Europe and her drawings and paintings can now be found in private collections throughout Ireland,Hungary, Italy, USA...etc.



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

[emiliatlantic3@yahoo.com](mailto:emiliatlantic3@yahoo.com)

## **TRIPSTER**

### **Green Street**

- TRIPSTER is a new shop on the top Green Street specialising in modern day travel posters. Each one is designed and printed in Dingle. Iconic locations in Kerry are represented in a vintage poster art style.  
**email:** [vintagetravelposters@gmail.com](mailto:vintagetravelposters@gmail.com) [www.tripster.ie](http://www.tripster.ie)



**THE DINGLE PENINSULA**  
CLOGHER BEACH

## **Liam O'Neill Art Studio**

### **The Colony, Strand Street**

Saturday & Sunday 1pm –  
4pm

**Derry's Dingle Pie**, prepared by Michelin Star Chef, Derry Clarke of L'Ecrivain Restaurant, Dublin.

Raffle for Original Liam O'Neill Oil Painting. All proceeds to Camphill Community Dingle.



## Transition Corca Dhuibhne: Greening The Festival



### Be a Taster not a Waster

#### Taste, Don't Waste With a Stylish Festival Pack

We are excited to make the Festival Pack available again this year with all you need to sample the delights of the Dingle Food Festival. Your tableware pack will include a plate, bowl, cup & cutlery made from durable and reusable eco-friendly bamboo in an organic cotton carry bag.

You can use the tableware at any of the festival's food outlets. Rinse stations are conveniently situated around the town for you to clean your dishes between tastings - see map for locations. This limited edition pack is available for just €15 at the festival office, at the information stall on Grey's Lane (opposite the entrance to the town park) & at participating shops around town. If you don't manage to get one, why not bring your own tableware to use at the festival?

New this year are water refill points, located next to the rinse stations, where you can refill your water bottle for free thanks to support from Kerry County Council. To further reduce our plastic waste, most food outlets are using compostable containers and cutlery which can be reused or disposed of in the compost bins at each rinse station. Participating vendors will be awarded the green footprint logo so look out for stall holders and taste trail venues with this logo. While our aim is to reduce waste completely, compostables will give us a helping hand on the road to becoming a zero waste festival.

Transition Corca Dhuibhne's volunteers are pioneering these initiatives in an effort to make the festival waste free by 2020. Together we can make our festival a greener one, join us and 'be a taster, not a waster'.

The Dingle Food Festival wish to acknowledge the support of Kerry County Council sponsoring the use of compostable plates and forks at all taste trail outlets during the festival. The use of these products reduces the waste as they are composted after the festival and help us make this a low carbon sustainable festival!

Many thanks to Dillon Waste & Recycling and KWD for providing sponsorship.

## **Blas na hÉireann**

The 11th annual Blas na hEireann – The Irish Food Awards take place October 4th - 6th, with finalist judging, networking events, showcase, masterclasses, industry panel discussions & awards.

The awards recognise & reward the very best tasting Irish food & drink products & the passionate, driven producers who make it.

Over 2,500 entries from producers in every county in Ireland have been judged in the initial round, a month long judging in UCC & are now down to the very best of the best, in what is the largest blind tasting of food in Ireland.

Judges for the awards come from a range of food backgrounds; they are chefs, restaurateurs, academics, journalists, authors, food champions, caterers & enthusiastic home cooks. The judging system, which was developed with UCC & the University of Copenhagen, is now recognised as an industry 'gold' standard worldwide. Products entered are blind tasted & competition is extremely tough and regardless of the number of entries there are only five finalists in each category.

Food producers from all over Ireland have proudly reached the finalist round & have travelled to Dingle to attend the awards networking events as well as enjoy the festival.

Many of the finalists will also be taking part in the food market & taste trail, be sure to look out for the Blas na hEireann symbol & take a chance to taste what has made it to the finals & wish them the best of luck!

More information can be found on [www.irishfoodawards.com](http://www.irishfoodawards.com)  
Results will be announced live on Twitter @BlasnahEireann



## **Car Parking**

As well as the usual parking in the town additional car parking is available at the following locations:

- **Udaras na Gaeltachta, Milltown, Dingle** – drive through Dingle past the pier & marina. When you get to the roundabout go straight over and the Udaras building is about 200 metres on the left.
- **Dingle Distillery Building at Ballyhea** - drive through Dingle past the pier & marina. When you get to the roundabout go straight over and continue for about 4 minutes. The building & car park is on the left.

**THERE WILL BE A SHUTTLE BUS FROM THE ABOVE 2 CAR PARKS  
TAKING YOU TO THE TOP OF THE MAIN STREET IN DINGLE AT A COST  
OF €2 EACH WAY.**

- **Harbour Car Park** – opposite the back of Garvey's SuperValu
- **Pobalscoil Chorca Dhuibhne Car Park** - *PLEASE NOTE\*\*\* this car park closes on Saturday and Sunday at 7pm. here will be no access to cars left in car park after 7pm until next day.*

**We thank those people & organisations who provide these car parks to us free of charge.**



# Taste Trail Venues

[?] = Information stand & festival pack sales

\* = Rinse station & Water refill point

## DINGE TOWN Daingean Uí Chúis

