FÉILE BIA

Dingle FOOD FESTIVAL

2019

4th - 6th October

www.dinglefood.com

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DingleFood

WILD ATLANTIC WAY

Fáilte Ireland

Taste the Island — A Celebration of Ireland's Food & Drink

Kerry Ireland

WELCOME

We are delighted to welcome you all to the Dingle Peninsula. Whether you are returning home or simply visiting our festival - we are all doing it for the love of good quality food and drink. The festival is now in its 13th year and continues to grow to the success that it is today.

Over the course of the weekend, festival goers can taste some of the finest foods available on our island. Dingle has a proud name when it comes to local produce and this festival allows the smaller producer to showcase their talent to all those that make the journey westwards.

To kick start the weekend the festival marquee hosts two widely renowned celebrity chefs who are sure to make you feel like the next possible masterchef. The festival this year offers goers fascinating workshops to delicious demonstrations with celebrity chefs appearing alongside the peninsulas top chefs.

The Farmers Forum is again back this year to discuss all matters concerning agriculture on our peninsula. You will be sure to find some entertainment over the weekend, be it at the festival opening party on Friday or along the streets where both buskers and bands perform to help you follow the famous festival Taste Trail.

Whiskey masterclasses and wine tastings are on the menu for the experts in your life.

For the small tasters, there is sure to be some fun in the An Díseart through bouncy castles to falconry and face painting. If you always wanted to keep an animal yourself, be sure to call to Eoin and his Maperath Mobile Farm on Main St. who is more than able to answer all your questions.

The festival markets are always a hit with visitors with an array of over 50 vendors present in the town over the weekend. Our famous Taste Trail as mentioned takes in over 70 outlets around our picturesque town with something for everybody to devour. Festival goers are asked support the festival by purchasing taste trail tickets to continue the success of our delicious festival in future.

We do hope you have a tasty, pleasant and safe weekend while attending the 2019 Dingle Food Festival and look forward to welcoming you back in 2020 already.

- Dingle Food Festival Committee

FÁILTE

Fearaimid céad míle fáilte romhaibh go Leithinis Chorca Dhuibhne. Más ag filleadh abhaile atá tú nó anseo go speisialta dár bhféile – is le haghaidh ardchaighdeán bídh 's dí atháimid anseo. Seo an 13ú bliain dúinn bheith ar an bhfód agus is ó neart go neart atá an fhéile ag dul. Thar an deireadh seachtaine beidh deis ag rannpháirtithe na Féile togha de bhia an oileáin seo a bhlaiseadh.

Tá Daingean Uí Chúis bródúil as táirgí áitiúla an cheantair agus tugtar seans do ghnónna beaga a gcuid táirgí a a chur i láthair don bpobal a thagann ar cuairt.

Chun tús a chur leis an deireadh seachtaine, beidh beirt 'chef' mór le rá i mbun oibre san ollphobal, a spreagfaidh tú, gach seans, tú féin a shamhlú mar an chéad 'masterchef' eile! I mbliana cuireann an fhéile cócairí clúiteacha, chomh maith le togha 'chefanna' na leithinise, ar fáil do cheardlanna iontacha agus taispeántaisí blasta.

Tá Forum na bhFeirmeoirí ar siúl arís chun ceisteanna a bhaineann le cúrsaí talamhaíochta a phlé.

Bí cinnte de go mbainfidh tú taitneamh as réimse leathan d'imeachtaí spraoi ar fud an bhaile thar an deireadh seachtaine; más ag oscailt na Féile ar an Aoine atá'n tú, nó i measc lucht cheoil ar na sráideanna agus tú ag blaiseadh leat an gCuaird Bhlaise.

Ar siúl chomh maith beidh ardranganna na máistrí ar uisce beatha agus fíon dos na 'connoisseurs' i bhur measc.

Don óige beidh tarrach ar spraoi sa Díseart le caisleáin phreabarnaigh, fabhcúin agus dathú aghaidheanna. Tabhair cuairt ar Eoin ag Feirm Soghluaiste Maperath ar an bPríomhsráid. Is é a bheidh sásta do cheisteanna a fhreagairt.

Gach bliain baineann daoine sult agus sásamh as na stallaí margaidh. I mbliana, glacfaidh os cionn 50 díoltóir sráide páirt san fhéile. Beidh breis is 70 ionad gnó an bhaile páirteach sa Chuaird Bhlaise. Chuige seo, iarrtar oraibh ticéid a cheannach san Oifig chun tacú leis an bhFéile. Tá súil againn go mbeidh deireadh seachtaine blasta, taitneamhach agus sábháilte agaibh ag Féile Bia an Daingin 2019. Ag súil le fáilte a chur romhat athuair go Féile Bia 2020 cheana féin.

- An Coiste

VOLUNTEERS

The festival would not take place without the work of a small team of crucial volunteers. From manning the office to organising each event, the festival wouldn't be possible without the local people who came on board when asked to give up their time to help organise this years' festival. The committee would like to thank Dingle Tidy Towns, Transition Chorca Dhuibhne and students from IT Tralee, Pobalscoil Chorca Dhuibhne and Sacred Heart University for their invaluable work and assistance throughout the weekend.

We would also like to thank Kerry County Council and An Garda Síochána for all their help and assistance throughout the festival.

Go raibh míle maith agaibh don obair ar fad atá déanta agaibh!!

Míle Buíochas

Gabhann coiste Féile Bia míle buíochas le Kathleen Sheehy & Marin Bealin don obair ar fad a dheineadar mar baill don choiste! The Festival committee would like to thank both Kathleen Sheehy & Martin Bealin for all their work they did as part of the committee!

SPONSORS

We would like to thank the many businesses in Dingle who provide sponsorship for the festival. Without it the festival could not 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 again, 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 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 Reel Dingle Fish on Holyground.Opening hours are: Friday – 10am – 6pm, Saturday – 10am – 6pm & Sunday 10am – 3pm

TASTE TRAIL TICKET SELLERS

1. Adam's Bar
2. Benner's Hotel
3. Paul Geaney's
4. The Dingle Pub
5. Ashe's Restaurant
6. Dick Mack's Brewhouse
7. Muiris Dan's
8. Random Restaurant
9. Eat.Dingle
10. Nelliefred's
11. An Chonair Bar
12. Grogan's
13. The Coach House
14. The Chart House
15. Bean In Dingle
16. The Boatyard Restaurant
17. John Benny Moriarty's
18. Dingle Bay Hotel
19. Strand House Dingle
20. Harrington's
21. Murphys Ice Cream
22. Grey's Lane Bistro
23. Bácús
24. The Little Cheese Shop
25. My Boy Blue
26. The Diner
27. Garvey's Supervalu
28. Sheehys Spar
29. Fitzgerald's Centra
30. Festival Office @ Holyground

Farmers Forum

Friday, October 4th @ 8 pm,
An Díseart, Green Street, Dingle

Farming – The Key To A Sustainable Future

There has been a lot of work done in the past year to build an understanding of what climate change is going to mean for farmers and others on the Dingle Peninsula. We know that we must move away from using fossil fuels so how can we avail of the opportunities that this will present? Is it possible to both to save money and create employment and profitable businesses from these opportunities?

Gas Networks Ireland will chair the proceedings for the evening. Ireland's journey to a low carbon economy has begun Gas Networks Ireland is driving forward 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. www.gasnetworks.ie

SPEAKERS

Deirdre de Bhailís, Dingle Creativity and Innovation Hub will introduce the event and give an update of sustainable energy initiatives on the Dingle Peninsula. www.dinglehub.com

Xavier Dubuisson, (XD Consulting, mentor for Sustainable Energy Authority Ireland), is the lead consultant on the Feasibility Study for Anaerobic Digestion on the Dingle Peninsula. The study began in May 2019 and Xavier will share the progress to date.

Kieran Coffey is a design engineer for water and wastewater projects for over 25 years. In 2017 Kieran received a funding award from the Sustainability Authority of Ireland (SEAI) to build a micro scale digester for the

treatment of food waste. The unit supplies enough biogas for most of our family's cooking needs. For more information see www.mygug.eu

Áine Macken-Walsh is a Senior Research Officer at Teagasc's Rural Economy and Development Programme (REDP). She will provide information on the EU SKIN (Short supply chain Knowledge Innovation Networks) project that is underway on the Dingle Peninsula which seeks to identify new business ideas and build the necessary support infrastructure to enable the short food supply chain economy, based on common values on food, its origin and production method. http://www.shortfoodchain.eu

PANEL DISCUSSION

RENEWABLE ENERGY OPPORTUNITIES ON THE DINGLE PENINSULA

Denis Galvin, Lispole, ESB Networks Ambassador and IoT Farm Ambassador
Noel Malone, Gortadoo, StoreNet battery project participant
Xavier Dubuisson, Lead consultant on Anaerobic Digestion Study
Áine Macken-Walsh, Senior Research Officer at Teagasc
Richard O'Shea, MaREI Researcher whose work is focused on using by-products from a food and drink industry to produce renewable gas in order to reduce CO2 emissions at the plant.

There will be technology demonstrations, an information fair and tea/coffee and refreshments in the adjacent room.
An art exhibition showing heritage grains from the EU project CERERE will be on display for the event and will remain in An Díseart for the duration of the festival. It will then move to the Dingle Hub for the month of October.

Please come at whatever time you can between 8:00pm and 10.00pm. You will be very welcome.

This event is sponsored by Gas Networks Ireland.

Aoine, 4 Dheireadh Fómhair @ 8.00in
An Díseart, Sráid an Dhoirín, Daingean Uí Chúis

An Fheirmeoireacht – slí go todhchaí inmharthana

Deineadh a lán oibre le bliain anuas chun fáil amach cad a chiallóidh athrú aeráide d'fheirmeoirí agus daoine eile ar leithinis Chorca Dhuibhne. Tá a fhios againn go gcaithimid culú ó úsáid breoslaí iontaise. Dá bhrí sin, conas is féidir linn na deiseanna a chruthóidh an t-athrú seo a thapú? An féidir airgead a shábháil agus idir fostaíocht agus gnónna brabúsacha a chruthú?
Beidh Líonraí Gáis Éireann sa chathaoir d'imeachtaí an tráthnóna seo. Tá turas na hÉireann i dtreo géilleagair ar charbón íseal tosnaithe agus tá Líonraí Gáis Éireann ag tiomáint gáis inathnuaite, charbón-neodrach chun cinn. Laghdóidh an foinse nua fuinnimh seo ár n-astúcháin, cuirfidh sé lenár neamhspleáchas fuinnimh, agus cruthóidh sé foinse nua fostaíochta agus ioncaim do phobail tuaithe agus feirmeacha na tíre. w ww.gasnetworks.ie

CAINTEOIRÍ

Deirdre de Bhailís, Mol Cruthaitheachta agus Nuálaíochta Chorca Dhuibhne, a chuirfidh tús leis an imeacht le achoimre ar staid tionscnaíochtaí fuinnimh inmharthana i gCorca Dhuibhne i láthair na huaire. www.dinglehub.com
Is é **Xavier Dubuisson** (XD Consulting, meantóir le Údarás Fuinneamh Inmharthana na hÉireann) príomh-chomhairleoir an staidéir fhéidirtheachta ar dhíleá anaeróbach i gCorca Dhuibhne. Thosnaigh an staidéar seo Bealtaine 2019 agus beidh Xavier ag déanamh cur síos ar an dul chun cinn chomh fada seo.
Is innealtóir deartha ar thograí uisce agus fuíolluisce é **Kieran Coffey** le ós cionn 25 bliain. Sa bhliain 2017 bronnadh gradam maoinithe air ó Údarás Inbhuanaitheacht na hÉireann chun díleátóir ar scála beag a thógáil a rithfeadh ar fuíollbhia. Soláthraíonn an aonad seo a dhóthain bithgháis chun freastal ar fhormhór riachtanas cócarála teaghlaigh amháin. Féach www.mygug.eu i gcomhair tuilleadh eolais.

Is Oifigeach Taighde Sinsearach í **Áine Macken-Walsh** ar Chlár Eacnamaíocht agus Forbairt Tuaithe de chuid Teagasc. Déanfaidh sí cur síos ar thionscadal SKIN (líonraí eolais agus nuálaíochta do slabhraí gearra soláthar) de chuid an Aontais Eorpaigh, tionscadal atá faoi seol i gCorca Dhuibhne is a dhéanainn iarracht smaointí nua gnó a aithint agus an bonneagar is gá a tógáil chun tacú leis an ngéilleagar timpeall ar shlabhraí gearra soláthar bia. Is ar bhonn luachanna coitinne maidir le bia, foinsí bia agus modhanna tairgíochta bia a ndéantar seo.

PAINÉAL PLÉ
DEISEANNA FUINNIMH INATHNUAITE I GCORCA DHUIBHNE

Denis Galvin, Lios Póil Ambasadóir le Líonraí BSL agus Ambasadóir Feirme Idirlíon na n-Earraí
Noelie Ó Maoileoin, Na Gorta Dubha Rannpháirtí i dtogra cadhnraí StoreNet
Xavier Duboisson, Príomh-chomhairleoir leis an Staidéar ar Dhíleá Anaeróbach
Áine Macken-Walsh, Oifigeach Taighde Sinsearach le Teagasc
Richard O'Shea Taighdeoir le MaREI (Fuinneamh Mara agus Inathnuaite Éireann) go bhfuil a chuid oibre dírithe ar úsáid fothairgí ón tionscal bia agus dí chun gás inathnuaite a thairgeadh a laghdóidh astúcháin CO 2 ag an monarcha.

Beidh taispeántais teicneolaíochta agus aonach faisnéise agus tae/caife is sólaistí sa seomra béal dorais.
Beidh taispeántas ealaíona ar gráin oidhreachta ón tionscadal EU CERERE ar súil ar an oíche agus ar feadh an deireadh seachtain ar fad. Beidh sé ar thaispeáint i Mol Teic Daingean Uí Chúis do mí Dheireadh Fomhar.
Buail isteach am ar bith idir 8:00in agus 10:00 i.n. Beidh na muartha fáilte romhat.

Tá an imeacht seo urraithe ag Líonraí Gáis Éireann.

Sing Along Social @ Dick Mack's Yard: 9p.m.

The Sing Along Social is back! This year to celebrate their double gold win in 2018 the guys at Dick Mack's Brewhouse are inviting their fellow finalists along to enjoy Aoife McElwain's feel good, fun filled, zero commitment choir. This very special event rocked the town and made national headlines on her last visit! Cheesy tunes, dancing and sheer craic are guaranteed.

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

Festival Opening Party

CODE OF BEHAVIOUR

Geaney's Bar - Friday @ 11:15p.m. - Late

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.

Look out for the group throughout the weekend along the Taste Trail

Jazz Trio

Original Kerry Craftshop courtyard Sunday 2 - 4pm.

Riona Ó Madagain, Mattie Barker and Ben Jamming playing light chillout jazz in the Original Kerry Craftshop courtyard.

Festival Closing Party

SLIABH NOTES

Sunday @ 9pm O'Sullivan's Courthouse Pub

Close of the 2019 Dingle Food Festival in style with some of the finest traditional music to be found. Grab a partner a get ready to set dance into the late hours!

STREET ENTERTAINMENT

Code of Behaviour - Sat & Sun

Splanc Dingle Carnival Band - Sat from 2-4pm

QUAY STAGE

Time	Saturday	Sunday
1-3	Dreimire	Eimer & Tadhg Twomey With Tommy O'Sullivan
3-5	Kern	Supercéilí

MAIN ST. STAGE

Time	Saturday	Sunday
1-3	Aaron O'Sullivan & Cian McCrory Funk & Blues/ Vocals	Deirdre Granville & Brendan McCreanor Harp & Pipes/Vocals
3-5	David Healy & Tommy O'Sullivan Box & Guitar/Vocals	Gearoid O'Duineen & Jeremy Spencer Fiddle & Guitar/Vocals

Live Music Sound Sponsored by Fitzgerald's Homevalue

Fitzgerald's Homevalue

SIAMSAÍOCHT

ENTERTAINMENT

FESTIVAL MUSIC TRAIL

	FRIDAY	SATURDAY	SUNDAY
Paul Geaney's Bar & Restaurant	9pm - 11pm - No Strings Attached 11.15pm - Code Of Behaviour Festival Opening	6pm - 9pm - Tone Deaf 10.30pm -Dermot Kelly	
Nelligan's Bar	8.30pm - 10.30pm - Matt Griffin & Meabh Begley 10.30pm - 12.30pm - Gearoid Gurtin & Friends	8.30pm - 10.30pm - High Tide 10.30pm -12.30pm - David Healy & Friends	7 - 9pm - David Healy & Friends 9pm - Close Seamus Begley & Laurence Courtney
O'sullivan's Courthouse Pub	David Healy & Tommy O'sullivan @ 9.30pm	4pm - 6pm - Eimer & Tadhg Twomey & Friends 6.30pm - 9pm - Kern 9.30pm - Eoin Duignan & Tommy O'sullivan	6.30pm - 8.30pm - Gearoid O'Duinneen & Friends 9pm - Sliabh Notes- Festival Closing Party
Nelliefred's		Strange Attractor	
An Chonair Bar		DJ @ 8pm - Late	
Hannies	Caroline Keane & Laura Kerr @ 9.30pm		Aine Leahy, Aina & Friends From 3pm - 6pm
Grey's Lane Bistro		Jazz In The Afternoon	Jazz In The Afternoon
Marina Inn	Open Traditional Irish Session @ 8.30pm		Open Trad Session @ 6.30pm
John Bennys	Muireann Nic Amhlaoibh & Gerry O'Beirne @ 9.30pm	Teresa Horgan & Matt Griffin @ 9.30pm	
Murphys Pub		Blowins' @ 9.30pm	Tintean @ 10pm
Dick Mack's	Sing Along Social @ 9pm	Dj In The Yard From 2pm - Late	
Mccarthy	Other Vices @ 9.30pm	Other Vices @ 9.30pm	
Kennedy's	Jan & Jen Lead An Open Session From 7pm - 9pm		

Tearmaí Úsáideach don bhFeile / Useful Festival Terms		
Gaelainn	**Béarla / English - (literal)**	**Phonetically**
Conas atá'n tú?	How are you?	*Kun-as a-tawn too?*
Blaiseadh beag led' thoil	A small taste please.	*Blash-a b-yug lead hull*
Ba bhreá liom é sin led' thoil.	I'd love that please.	*Bah vra lum ay shin lead hull*
Tá ocras orm	I'm hungry (I have hunger on me)	*Thaw uk-rus uh-rum*
Tá ocras an domhain orm	I'm really hungry (I've the hunger of the world on me).	*Thaw uk-rus on dow-in uh-rum*
Táim stiúgtha!	I'm starving!	*Thawm ste-uhg-ha*
Tá mo bholg thiar ar mo dhroim	I'm really starving (My stomach is west in my back)	*Thaw muh vulig here air muh grim*
Beidh airc ocrais orm!	I'll be famished!	*Beg ark uk-ris uh-rum*
An bhfuil tart ort?	Are you thirsty?	*On vwil tart urt?*
Bhíos spallta!	I was parched!	*V-us spawl-ta!*
Tá boladh aoibhinn air	That has a lovely smell	*Thaw bla evin air*
Tá blas ana dheas air sin	That has a very nice taste	*Thaw bloss on-a yass air shin*
An bhfuil sé milis?	Is it sweet?	*On vwil shay mill-ish*
An bhfuil sé géar?	Is it sour?	*On vwil shay gaer?*
An bhfuil sé searbh?	Is it bitter?	*On vwil shay shar-iv?*
An bhfuil sé spíosrach?	Is it spicy?	*On vwil shay spees-ruck?*
Tá sé blasta!	It's tasty	*Thaw shay bloss-ta!*
Gaelainn labhartha, pobal nasctha	Spoken Irish, connected community	*Gwail-in law-ir-ha, pub-il nask-ha*
Ceannód san!	Ì'll buy that!	*Ke-yan-oh-id son!*
Is breá liom Féile Bhídh an Daingin	I love the Dingle Food Fest!	*Iss bra lum Fay-la Veeg an Dang-in*
Gaelainn abú!	Go on Irish!	*Gwail-in ab-oo!*
An mbeidh piúnt agat?	Will you have a pint?	*On meg pew-nt a-gut?*
Beidh sé againn don mbricfeast!	We will have it for breakfast!	*Beg shay ah-gwin done mrik-fast!*

Cookery Demonstration
with Celebrity Chef
Neven Maguire
and guest Chef
Brian McDermott

Friday 4th October Doors Open 6.30pm

Orchard Lane Food Festival Cookery Demo Marquee

Tickets: €20

Available locally (Fitzgerald's Centra, Garvey's SuperValu, Morans Garage, O'Flaherty's Londis, Sheehy's Spar)

Plus: Fantastic Raffle prizes to be won!

Overnight Stay with Dinner for 2 in Neven Maguire's MacNean House

Two Night Stay for 2 at the Foyle Hotel by Chef Brian McDermott in Beautiful Donegal

Dinner for 4 in Solas

Raffle tickets can be purchased on the night or from local outlets above and Blas na hEireann office
All funds raised from the raffle in aid of Ladybird Children's Ward, CUH (CHY17293)

Brian McDermott is an award-winning celebrity chef and author from Co Donegal, as well as chef-proprietor of the newly-restored Foyle Hotel in Moville. Brian's book " Donegal Table " has just won Best Cookery Book in the World at the Gourmand Book Awards in China.

DEMONSTRATIONS TAISPEÁNTAISÍ

Dé Satharn/Saturday

11.00
le Gaeilge is Béarla
Bríd Ní Mhathúna, Píog Pies &
Denise Ní Bheaglaoich, An Riasc B&B

12.30
Michael O'Boyle
(Boatyard Restaurant)
MC - Paula McIntyre

2pm
Max Bagaglini,
Once Upon a Cheese
Cheese Making Demonstration

2pm
Mike Foley - ETB chef

3.30pm
Dan Cahillane,
Cahillane's Butchers
Butchers Demo

5pm
Féile an Phráta

Dé Domhnaigh/Sunday

11.00
Orla Gowen, Bacús Bakery
MC - Shane Smith, Airfield Estate

12.30
Sean Roche, Doyles Restaurant

14.00
Lizzie Lyons, Lizzie's Little Kitchen
Ciara Brennan, Happy Food at Home
MC – Sharon Noonan

15.30
Martin Shanahan & Nicky Foley, Solas

The Demonstration Marquee is in Orchard Lane and is the venue for demos unless stated

Dé Satharn/Saturday 11a.m.

Denise Uí Bheaglaoich, An Riasc B&B

Bia Blasta an Riaisc: Chocolate and Orange-flavoured french toast, Gluten-free Scones, Healthy Blueberry and Hazelnut Muffins, Granola - An Riasc style

Orchard Lane Marquee

People called me crazy when I gave up my full time, pensionable job to start An Riasc Bed and Breakfast in Baile an Mhúraigh , west of Dingle ,almost 20 years ago now. And crazy I am about high standards of service, high quality food and a warm and friendly atmosphere.

In every single culture of the world, eating food is a social activity. A great meal shared around the table with family and/or friends adds to a happier and healthier life. Our guests from all over the world sit at the same table and share their experiences over breakfast.

As food is one of my passions, I wanted the food experience at An Riasc to be more than just a breakfast. Besides the traditional Irish breakfast with locally sourced meats and eggs, we serve many homemade products like granola, scones, freshly baked cakes and jams. Special dish of the day varies between sweet and savoury.

Our food is prepared every day with the freshest of local and seasonal ingredients. Add to that a dash of enthusiasm and a sprinkle of craziness and our guests are good to go for the day.

Bia Blasta an Riaisc

Dúradh liom go rabhas as mo mheabhair nuair a thugas suas mo phost socair, lán aimseartha chun lóistín An Riasc a bhunú , thiar i bParóiste

Múrach ag druidim le 20 bliain ó shin. Go deimhin ,táim as mo mheabhair mar gheall ar chaighdeáin árda seirbhíse, bídh agus atamasféar fíal fáilteach! I ngach aon chultúr tímpeall na cruinne , is gníomh shóisíalta bia a ithe. Cuireann béile iontach , roinnte idir baill clainne nó cairde , le saol sona sásta, sláintiúil. Suíonn ár gcuairteóiri le chéile ag an mbórd céanna , ag roinnt a gcuid scéalta le chéile i rith na bricfeásta. Os rud é gur paisean liom an bhia, theastaigh uaim go mbeadh an taithí bídh ag An Riasc níos tabhachtaí ná díreach bricfeásta amháin ann féin. Seachas an gnáth Bricfeásta Gaelach le feóil agus úibheacha áitiúla, bíonn go leór abhair bídh mar Granola, toirtíní , cístí úra agus subhanna ar fail sa Riasc. Cóirítear ár mbia le hábhair úra, áitiúla i gcónaí agus le fonn is meidhreacht bíonn gach éinne ullamh don lá !!

Táim lán de sceitimíní cuid do bhia folláin an Riaisc a roinnt libh ag an bhféile bídh.

Tar agus Blais!

Dé Satharn/Saturday 11a.m.

Bríd Ní Mhathúna, Píog Pies

Bia na hÁite – Ár mBia Féin. Local | Simple | Healthy: Kerry Lamb Meatballs, Cauliflower Cous Cous Salad, Spiced Dressing

Orchard Lane Marquee

MC: Sláine Ní Chathalláin

Rugadh agus tógadh Bríd in Iarthar Chíarraí. Bíonn sí ag Margadh Feirme an Daingin gach Aoine Thosnaigh sí le céim san Eólaíocht agus níorbh fhada go dtreóraigh grá agus suim sa bhia ar aistear difriúil í. Le deich mblíana anuas tá Bríd rannpháirteach i margaí feirmeóra mórthimpeall Chúige Mumhan leis na Píóga cáiliúla a sholatharaíonn sí, agus is mó duais buaite acu. Is paisean faoi leith do Bhríd an t-éifeacht atá ag bia ar shláinte agus mar thoradh ar sin bhain sí amach cáilíocht sa Chothúchán . Creideann sí in úsáid a bhaint as comhábhair simplí nea-phróiseálta ina h-oidisí agus

bíonn a cuid bídh lán go barra de mhaitheas. Díreóidh Bríd ar tháirgí áitiúla , séasúrtha sa teaspáinteas seo. Tá Brid ana shásta áird an phobail a dhíriú ar na táirgí atá ar fail ag an Margadh Bídh agus mar is féidir na táirgí sin a dúsáid san oideas seo inniu, ag usáid cómhábhair i slite úrnua, neamhghnáthacha !

Born and raised in West Kerry, Bríd can be found at the Dingle Farmer's market every Friday. Having started out with a degree in science, her love of food and cooking took her on a different path and she has been a part of the farmer's market scene for over a decade with her award winning Pióg Pies. The impact of food on health and wellbeing is one of her passions and she was drawn back to study to become a registered Nutritional Therapist. She believes in using unprocessed, simple ingredients and packs as much goodness into her recipes as possible which is why this demonstration is focused on using local, seasonal produce. Bríd is excited to showcase what exactly is available at the market and how it can be used in this healthy and tasty recipe with some surprising ways of using ingredients!
Instagram : @bridnma

Dé Satharn/Saturday 12.30p.m.

Michael O'Boyle

1- Pan seared Scallops flambé in cognac rocket pesto

2- Hake fillet potato scales tender stem broccoli almond hollandaise

Orchard Lane Marquee

Belfast born Michael went to catering college in Killybegs, Co, Donegal. While studying Joe had the opportunity to work in the Skellig Hotel in Dingle as part of his placement. It is here that Michael met his better half, local girl Rachael. He is now a father of 3 children and has a keen interest in sport, music and history.

Dé Satharn/Saturday 2.00p.m.

Max Bagaglini, , Once Upon a Cheese

Cheese Making Demonstration

Orchard Lane Marquee

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

Dé Satharn/ Saturday 2.00p.m.

Mike Foley - ETB chef

Foraged Butter Poached John Dory And Kraken Braised Octopus With Black Rice And Crab Arancini, Chimichurri

@ The ETB Building

Rice House, Main Street

Mike Foley's career has spanned 30+ years, has included national and international experience as well as Michelin Bib Gourmand accreditation, and has led to his current role as Chef Instructor with the Kerry College of Further Education and Training, where he is at present delivering the new National commis chef apprenticeship. Mike Is no stranger to west Kerry having been reared in Camp, worked in Dingle as well as having delivered courses for Dingle Cookery School.

Mikes 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. If you are interested in starting on our Food Preparation and Cooking course starting in Dingle and Tralee please contact the Kerry College of Further Education and Training, Course Recruitment team on 066 7149600

Dé Satharn/Saturday 3.30p.m.

Cahillane Butchers

Butchers Demo

Orchard Lane Marquee

The Cahillanes are a third generation butchers. Their beef and lamb gives a true taste of

the country with a natural food of the highest quality that reflects the care taken in breeding, animal welfare and processing. Having their own farm, abattoir and shop to sell the meat allows the Cahillanes to give people that essential element of trust from verdant pastures to discerning plates.

Dé Satharn/Saturday 5p.m.

Féile an Phráta agus Féile Bia Daingean Uí Chúis

Féile an Phráta together with our sponsors Bord Bia and special guests, Pádraic Óg Gallagher of Gallagher's Boxty House and Aoife Hearne of Operation Transformation fame will conduct a cookery demonstration in the Orchard Lane demo tent at 5pm. We do hope that you can join us on the day and enjoy the many tasty recipes and tips for cooking with the humble spud!

Prior to this, the crew will be in The Blue Room from 11 – 3pm in McCarthy's bar on Upper Main St. on Saturday 5th October 2019 to continue the promotion of 'National Potato Day', which is Friday October 4th. Visitors are invited to call in and sample lots of FREE tasty potato treats. There will be an opportunity for a Q & A during the tastings with some special guests.

Bígí Linn ar an Satharn, 5 Deireadh Fómhair 2019.
Fáilte Roimh Chách

Dé Domhnaigh/Sunday 11.00a.m.

Orla Gowen, Bacús Bakery

Doing Cinnamon Buns.

Orchard Lane Marquee

MC: Shane Smith, Airfield Estate

Bácús is a micro-bakery crafting Irish and European Artisan bread in the traditional method. A desire to produce a variety of fine breads locally and the Real Bread Ireland campaign inspired Orla Gowen to establish Bácús Bhréanainn at her home in Brandon in 2009. After completing a number of specialist courses and with the support of Údarás na Gaeltachta her micro bakery has now moved to Páirc Ghnó na Coille in Dingle.

The Real Bread Ethos

Real bread in its purest form is bread made without the use of processing aids or any other artificial additives. Real bread is simply flour, water and fermentation, yeast or sourdough, generally with added salt. Natural additives in specialist bread include nuts, seeds, fruit, butter, egg, milk. Bácús Bhréanainn is a member of Real Bread Ireland, a network of craft bakers who have come together to promote good baking and real bread.

Dé Domhnaigh/Sunday 12.30p.m.

Sean Roche,
Doyles Restaurant
1- Chilli & Garlic prawns,
2- Grilled Oysters,
3- Seafood Linguine
Orchard Lane Marquee

Sean's cheffing career started 31 years ago. He worked for Pat Moore in the Beginish in Dingle, Michael Clifford in Cork, Gerry Galvin in Drimcong House, Jean Christophe Nevelli in the Four Seasons in London and Ross Lewis in Chapter 1. Seán loves going to San Sebastian in Spain. Seán was formally head chef at Ashes restaurant on Main St. Dingle before moving to Doyle's a stroll over the bridge to John St. Seán then took over Doyle's in 2010 making it the success that it is today.

Dé Domhnaigh/Sunday 2.0-2.30p.m

Ciara Brennan, Happy Food at Home, Limerick Milks Market
Planting the Seed for Sensational Flavour Combinations. A quick & tasty autumnal plant based dish.
Orchard Lane Marquee

Ciara Brennan has been a vegetarian for as long as she can remember. Her mother reckons it's because she saw a dead pheasant on the dinner table when she was very small and since then Ciara did everything she could to

eat only plant-based food. Anything that resembled meat on her plate ended up on the floor or in the dog's mouth!

During college , she found that her vegetarian diet just wasn't compatible with chef training, because she had to cook and taste meat in order to satisfy her customers. Ciara decided to go VEGAN putting all her beliefs, experiences and passions together creating "Happy Food at Home".

Around this time Ciara received a breast cancer diagnosis. She had surgery and went through treatment and is fully recovered and more determined than ever to live a VEGAN lifestyle.

Dé Domhnaigh/Sunday 3.00 - 3.30p.m.

Lizzy Lyons, Lizzy's Little Kitchen, Listowel

Cooking for the Stars! Lizzy's Wagon Wheel

Orchard Lane Marquee

Lizzy Lyons from Listowel, Co Kerry is a noted advocate for healthy eating. A former catering manager at Universal Music in London, Lizzy always wanted to work in hospitality and her passion for cooking began at an early age. While friends were counting their confirmation money, Lizzy was investing in a Kenwood mixer!

In winter 2014 Lizzy's Little Kitchen was born when Lizzy started selling her nutritious, tasty and affordable dishes using locally sourced ingredients at the Friday market in her hometown. It was always her dream to open a restaurant and she described the launch of her LLK Ballybunion Pop Up in June 2015 as a "step in the right direction". Such was its success it earned her a place in John & Sally McKennas' "Where to Eat and Stay on the Wild Atlantic Way" as well as a best newcomer nomination at the RAI Irish Restaurant Awards. In 2018 she relocated to a larger permanent premises in Ballybunion.

In summer 2016 Lizzy's Little Kitchen put down roots on Lower William Street in Listowel. A collection of 10 of Lizzy's favourite dishes has been published in collaboration with Flogas Ireland who appointed her as brand ambassador in 2017. Equipped with a Flogas demo unit, Lizzy is a regular at events to showcase her cooking skills and expertise and has a regular cookery slot on Virgin Media One's Weekend AM.

Dé Domhnaigh/Sunday 3.30p.m.

Martin Shanahan & Nicky Foley, Solas

Seafood Paella with Chorizo

Orchard Lane Marquee

Nicky has been cooking for 20 years in some of Spain's & London's top Restaurants, learning from the World's Best Chefs. He returned home to Ireland 3 years ago and settled in Dingle to open Solas Tapas Bar on Strand St. with his business partners.

***Bookings for workshops can be made at www.dinglefood.com/events/workshops/* or during the weekend at Festival Office .**

Limited numbers - Booking advised

SATURDAY 10.30p.m

Christine Best - BSc MNIMH

Healthy Winters with Herbal Remedies

The Courthouse, €10

A workshop looking at ways to use herbs to stay healthy through the winter months. Christine will demonstrate how to make up a range of different herbs to help combat those ailments that can be so troublesome in winter. See how to make them up and taste and take home samples to try out for yourself and family.

SATURDAY 12.00p.m

Brenda Flannery

Plant Based Tricks and Treats for Your Kitchen

Thyme Out Cafe, Dykegate Lane € 10

Thyme Out
Vegetarian Café & Delicatessen
Dykegate Lane, Dingle

Brenda Flannery's Thyme Out Cafe & Deli is a little gem, located just off Main Street. Here, Brenda and her crew create delicious, wholesome, plant-based dishes, bursting with flavour. The workshop will focus on preparing seasonal plant-based foods at home, with lots of tips and tricks on how to produce mouthwatering foods in autumn.

SATURDAY 12.30p.m

Margaret Foley and Norah McCarthy

Food 4 Fun for Children

The Courthouse, €5,

Food 4 Fun creative food workshops are designed for children to make, eat and learn about healthy foods in an exciting and novel way. Children are provided with hands-on opportunities 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. The workshop is suitable for children from 5-12 – younger children should be accompanied by parents. Book early for this popular event as numbers are limited.

SATURDAY 5.00p.m

Cocktail Demonstration with Tastings

Droichead Beag Bar, Main St.

€15

Watch Mixologist Maciej expertly create classic cocktails in a fun workshop. Then have a go at making your own, under Maciej's guidance. Demo and hands-on.

SUNDAY 10.00a.m

Bean in Dingle

All things Coffee with Bean in Dingle

The Court House Pub €5

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

SUNDAY A) 11.30am - 12.30pm B) 1pm - 2pm

Serge Goujet, Camphill Dingle Gardener

Putting your Vegetable Beds to Bed for the Winter

ETB Garden, Canon's Corner

€10 - All proceeds to Camphill Community Dingle

How to put your vegetable garden to bed for the winter with Camphill Community Dingle. In this hour long workshop, hands-on workshop, we will show you how to prepare your vegetable garden for the winter using no-dig methods. You will learn about the various crops that can be grown through the winter months, the benefit of green

manure and when to sow it, the different types of mulches and how to use them and how to manage your soil fertility to keep your garden productive all year long! This workshop is led by Serge Goujet, head gardener in Camphill Community Dingle.

SATURDAY 10a.m.-12p.m & 2-4p.m

Original Kerry, Green Street

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.

THE TASTE TRAIL: 1-5pm SATURDAY & SUNDAY

	Business Name	Sat	Sun	1 Ticket Offering Name	2nd Option Available
1	O'Cathain Fish Shop		Sat only	Dingle Seafood Chowder	√
2	The Boatyard Restaurant			Micro Seafood Platter	
3	Out of the Blue		Sat only	Out of the Blue "Amuse Bouche"	
4	Marina Inn			Dingle Gin & Lemon Cheesecake	√
5	James Long's	11-5	11-5	The Micilin Muc Pig on a Stick	√
6	Harringtons	9-9	9-9	Mini Fried Mars	√
7	John Bennys Pub & Restaurant			Baked Glenbeigh Oysters	√
8	Murphys Ice Cream			Murphys Ice Cream Bon-Bon	√
9	Dingle Bay Hotel			West Cork Distillers	
10	Dingle Chocolate Shop			Wilde Irish Milk Chocolate Rocky Road Slice	
11	Dingle Coffee House			Macchiato	
12	Dingle Ahoy! Fish & Chips	1-9	1-7	Grilled Hake Bites	√
13	Dingle Whiskey Distillery @ Strand St.	1-6		Dingle Gin and Tonic Taster	
14	Liam O'Neill Art			Derry's Dingle Pie	
15	Siopa Ceoil an Daingin			Confectionary	
16	Sheehy's Fish and Chip Takeaway			Sheehy's Fresh Fish Goujons with Homemade Tartare	√
17	Sheehy's Anchor Down Restaurant			Sheehy's Famous Seafood Chowder	√
18	Strand House			Pig on a Spit	
19	Kool Scoops			Irish-Made Scoop of Ice Cream	√

	Business Name	Sat	Sun	1 Ticket Offering Name	2nd Option Available
20	Solas Tapas Bar			Chorizo	√
21	Skeaghanore Duck @ Paddy Bawn	11-6	11-5	Glazed Duck Wings	√
22	Murphys Ice Cream			Murphys Ice Cream Bon-Bon	√
23	Dingle Fudge @ Dingle Goldsmith		Sat only	Irish Stout and Irish Liqueur Fudge & Dingle Gin and Lime	
24	Garveys SuperValu			Supervalu Own Brand Tastings	
25	The Diner			Chicken Goujons served with Sweet Chilli Mayo	√
26	Dingle Sushi @ Uisce Saddlery			Maki or Nigiri Sushi	√
27	My Boy Blue	12-5	12-5	Fish Tacos	
28	Reel Dingle Fish			Cone of Chips with Smoked Haddock	
29	Mia Pizza @ O'Flaherty's Bar	1-10	1-10	Woodfired Pizza	
30	Chart House Restaurant		Sat only	Chicken Caesar Croquette, Garlic Aoili	√
31	Sheehy's Spar		12-3	A Taste of Sheehy's Spar	
32	Hannie Agnes			Homemade Water Kefir	√
33	Fenton's Restaurant	1-4	1-4	Dingle Dexter 'Mini Burgers' with Cúl Dorcha Onion Relish	
34	Sweet Pea		Sat only	Win a Cake Charity for Cara Project	
35	Crinkle Stores			Homemade Meringues with Passion Fruit and Raspberry	√
36	Up in Smoke Foods @ The Surf Shop			Crispy Buffalo Chicken Wings and Cauliflower Wings	√
37	Classic Cupcakes			Cupcake	
38	The Little Cheese Shop	1-6	1-6	Raclette with Irish Cheese and Pickles	
39	Greys Lane Bistro			Fish Cake	
40	Bácús Bhréanainn		10-5	Mini Pastries & Sourdough Pizza	√

THE TASTE TRAIL: 1-5pm SATURDAY & SUNDAY

	Business Name	Sat	Sun	1 Ticket Offering Name	2nd Option Available
41	Gaelic Escargot @ Bácús			Gaelic Escargot, Garlic Butter	
42	An Olivia Chocolate @ An Capall Dubh	1-6	1-6	Award Winning Chocolates	√
43	Bean in Dingle			Bean's Uniquely Roasted Bean	√
44	Dingle Crystal			Orange & Rosemary Infused Dingle Gin	√
45	Beast Woodfire Pizza		1-7	Homemade Woodfired Pizza	
46	Dick Mack's Brewhouse		1-10.30	A Taste of our Award Winning Beer	
47	The Fish Box			Homemade Sweet Potato & Parsnip Crisps	√
48	Terra Gourmet Foods and Wines Ltd			Selection of Spanish Tapas and Wines	
49	Simply Toasted @ Original Kerry Crafts			The Classic Twist	√
50	Tripster			Homemade Raspberry Liquer	√
51	McCarthys Bar			Taste of McCarthys Signature Cocktails	
52	Ballyhar Farm Produce @ Kennedys Bar			Kerry Organic Rosé Veal	
53	Global Village Restaurant			Crab Bon-bon with Chimichurri	√
53	Wines Direct @ Global Village Restaurant			Wine Tasting	√
54	Micilín Muc	10-5	10-3	Micilín Muc's Brunch Box	
55	Blenders @ Currans Pub		1-4	Taste of the Sea	√
56	Adams Bar and Restaurant			WILD Style Fish Cake, Sweet Chill, Coconut Dressing	√
57	Ceann Sibeal Hotel @ An Gaillearaí Beag			Ceann Sibeal Mutton Pies	
58	Little Italy Restaurant & Pizzeria			Focaccia	

	Business Name	Sat	Sun	1 Ticket Offering Name	2nd Option Available
59	O Connors Fruit & Veg			Chicken Croquette	√
60	Kennedy's Butcher			Meere's Award-Winning Sausage Rolls	
61	Lord Bakers Restaurant			Oysters	
62	Dingle Benners Hotel			Slow Cooked Spiced Shoulder of Kerry Lamb	√
63	Land to Sea			Wild Rabbit & Black Trumpet Mushroom Terrine	√
64	Paul Geaney's Bar			Seafood Chowder	√
66	The Dingle Pub			Smoked Mackerel Pâté	
67	Ashe's Sesfood Restaurant			Bloody Mary Oyster Shot | Wine | Taste of Ashes	√
68	Pantrí Café			Natural Wine Tasting	√
69	Adh Danlann			Vegetarian / Vegan	
70	Thyme Out Café & Delicatessen			Vietnamese Vermicelli Noodle Bowl (Vegan)	
71	Random Restaurant	12-7	12-5	A Taste of Mark O'Callaghan's new menu	√
72	Novecento	1-11	1-9	Slice of pizza	
73	Neligan's bar			Sausage on a Stick	√
74	An Droichead Beag	1-6	1-6	Taste of South West Kerry with an Eastern European Twist	
75	eat.Dingle			The Dingle Dog	√
76	Up In Smoke Foodtruck @ An Conair Bar			Bloodshot	√
77	Muiris Dan's	1-6	Sat only	Fine Wines	√
78	O'Sullivan's Courthouse Pub	4-7	4-7	Green Chili Pork Stew (Sat) Blackeyed Peas Texas Style (Sun)	√
79	Moran's SPAR	12-5	Sat Only	Home Baking & Spar Products	√
80	Franciscan Well @ Barr na Sráide			A Selection of the breweries craft beers	√

BYOT (Bring Your Own Tableware)

We are aiming to make the Dingle Food Festival Waste Free by 2020 and we need your help to achieve this ambition. Bring your own tableware to the festival and use it at any of the festival's food outlets. Get a free organic cotton carry bag available at our information stall on Grey's Lane (opposite the entrance to the town park) while stocks last.

If you haven't brought your own tableware, you can purchase a Festival Pack which contains all you need to sample the delights of the Dingle Food Festival. The pack includes a plate, bowl, cup and cutlery made from durable and reusable eco-friendly bamboo in an organic cotton carry bag. This limited edition pack is available for just €12 at the festival office, at our information stall and at participating shops around town. Don't forget to ask for your food to be served to you on your tableware.

Rinse stations are conveniently situated around the town for you to clean your dishes between tastings - see the festival map for locations. Water refill points are located next to the rinse stations, where you can refill your water bottle for free thanks to support from Kerry County Council.

To help us in the transition to zero waste, taste trail venues and market stalls are using compostable tableware. Please dispose of these compostables and food waste in the compost bins after use.

Together we can make Dingle Food Festival Waste Free. Brought to you by Transition Corca Dhuibhne's Plastic-Free Dingle initiative.

BAR
B&B
ATM

STRAND
HOUSE
DINGLE
WEAR

Curly
Fries

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. With outdoor live music and street entertainment there will be 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.

In 2018, 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 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 looking for people to participate in Electric Vehicles trails in 2020. All you have to do is drop into the ESB Networks stall & register your interest. Looking forward to seeing you at the event!”

ESB NETWORKS

THE DINGLE PROJECT
For a Smarter Electricity Network

THE DINGLE PROJECT,
For a Smarter Electricity Network

We would like to thank our ambassadors, friends and partners in Dingle for supporting ESB Networks in discovering what opportunities the future of energy can unlock for the people of Ireland. The Dingle Project is testing these innovative technologies ranging from Solar PVs & Battery Management Systems, e-Heat, e-Transport, Smart Immersion devices and many other initiatives, supporting ESB Networks in building a Smart Network for Ireland

Learn more : https://www.esbnetworks.ie/who-we-are/innovation/ireland's-energy-future

Children Must Be Supervised At All Times By An Adult That Accompanies in An Díseart Gardens.

Díseart Gardens Saturday & Sunday 12 - 4pm

The entrance to the Díseart Gardens is is situated at the upper side of Saint Mary's Church on Green Street.

We are very grateful to An Díseart for providing us with the space for our Kids Entertainment. Hours of work go into keeping the gardens maintained to the standard they are at. We hope you would all help us return the gardens after the festival as they were.

Let the children enjoy the Kingdom Falconry, The Brickx Club, Face Painting, Bouncy Castle, Zumba with DJ Nat & Karen Flannery and a Teddy Bear's Picnic @ An Díseart. All activities are free of charge.

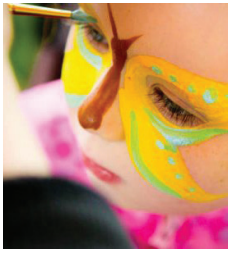
Falconry

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!!

The BrickX Club: Sat & Sun

Sat and Sun from 12:00
Cost: Free entryJust 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 theraputic to boot.

Teddy Bear Picnic/ Picnic Teidí

Saturday/ Dé Satharn - An Díseart @ 2pm
(weather dependant as outdoors)
Children MUST be Supervised at all Times
Come along with your favourite teddy to the Díseart Garden and enjoy some of the delicious food from the Taste Trail and Markets.
All you need is a Teddy, a Blanket, a Picnic and most importantly YOU :)
Feel free to dress up as a superhero or princess to make the most of the 1st Dingle Food Festival Teddy Bear Picnic!!

ZUMBA, FUN & GAMES WITH DJ NAT & Karen Flannery

2.30pm Sun

DJ Nat & Karen are well known for adding fun to any party. This will be no exception as they are 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 MOBILE FARM

Maperath Farm

As seen on RTÉ Bar to the Ground

As seen on RTÉ Nationwide

Open 10am - 6pm

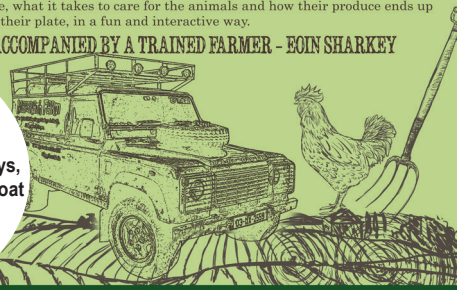
Both days

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 Jersey Cow



TO BOOK THE MOBILE FARM FOR YOUR SCHOOL, FESTIVAL OR EVENT

PLEASE CALL EOIN ON: 087 902 7070

www.facebook.com/maperathfarm @Maperath_farm

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. Derek King, Irish Distillers Whiskey Ambassador will be delivering two masterclasses during the weekend.

WHISKEY MASTERCLASS

Sat & Sun @ 2.30
Location - Paul Geaneys
Price €15
Book via website or Office - Limited spaces

Saturday - Powers Family Tasting; Powers Three Swallow- Powers Signature Release- Powers John Lane

Sunday Single Potstill Tasting; Green Spot – Redbreast 12yr- Powers John Lane

To book go to:
www.dinglefood.com
or during the weekend at the Festival Office
Limited Spaces Available

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:

WINES DIRECT

The Little Cheese Shop

The Courthouse Pub
Saturday @ 1pm

Only €17pp

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

Dick Mack's Brewhouse & Foodyard, Green Street.

Friday 6pm To Late

Saturday & Sunday 1pm To Late

This year you'll never have to go far to try any of our 4 core beers as we have around 80 taps pouring our AWARD WINNING COFFEE STOUT @ 5% & our AWARD WINNING SESSION IPA @ 5%, a well as our two best sellers, our AMBER ALE & PALE both @ 4.2% in all the best bars and restaurants throughout Dingle, as well a select few in Tralee, Camp and Brandon.

Since opening our brewery 2 short years ago during the 2017 Dingle Food Festival we have won 2 GOLD BLAS NA hÉIREANN AWARDS 2018 for both our SESSION IPA and our COFFEE STOUT. We are delighted that the same 2 beers have made it to the final again this year.

Come Celebrate our second Birthday this weekend at Dingles only brewery. In our Tap Room you can try our second offering in our "TÓG BOG É" series with our HEMP & HONEY ALE @ 6.5% plus that massive hit from last year, our seasonal OCTOBERFEST LAGER @ 5% as well as all our core beers along with slices of BEAST WOODFIRED PIZZA all weekend."

SINGALONG SOCIAL on Friday night and local DJ's all weekend.

O'Sullivan's Courthouse Bar, The Mall

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.

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 6th 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, Kinsale. 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.

McCarthy's Bar, Goat St.

For over 150 years McCarthy's Bar has stood in this prime location. A selection of craft beers and ciders, gluten free and non-alcoholic options will be available. Some beers on offer over the weekend include 8 Degrees Brewing, 9 White Deer Brewery, Blacks of Kinsale, Cronin's Cider & Stonewell Cider.

'Barr na Sráide

- Cork's Franciscan Well Brewery is one of Ireland's longest established and best respected craft breweries. The "Well" has gained national fame for its popular beers along with international recognition for its numerous craft beer awards from across Europe along with their successful collaboration with Jameson Whiskey. Come visit Barr na Sráide over the weekend and try some of Cork's finest craft beers from the Franciscan Well.'

Wines On The Taste Trail

Nelligans Bar, Main St. - Wine tasting with Gilbeys Wines (Sat only)
Muiris Dan's, John St. - Sample a Selection of house wines (Sat only)
Global Village, Main St. - Wine Tasting with Wines Direct
Pantri Cafe - Natural wines from Le Caveau Specialist Wine Merchants
Original Crafts Kerry, Green St. - Selection of Red & White wines
Random - A Taste of France from Random's Wine Menu

Heritage Cereals

On display at An Díseart from 04 Oct to 06 Oct and in Dingle Hub until 31 Oct 2019.

CERERE – Cereal Renaissance in Rural Europe, funded by the European Commission's Horizon 2020 programme – identifies novel, practical ways to support the cultivation and promotion of heritage cereals. CERERE involves universities, farmers, entrepreneurs and heritage societies across the EU.

Their research across Europe has identified smaller producers who benefit also by producing more localised, niche varieties. These appeal to consumers seeking novel beers, crackers, fermented and baked goods and breakfast cereals – many of which have nutritional advantages.

A CERERE artwork by Sadhbh Gaston was commissioned, making use of cross stitch to produce pixelated images of Irish landrace and heritage cereal seeds, varieties that until recently were considered irrelevant to modern farming. Each embroidered work is accompanied by a text that tells the story of the specific seed in relation to CERERE in Ireland. Lead researcher for Teagasc, Dr Áine Macken-Walsh explains, "the arts are powerful in stimulating creativity – our exhibition has attracted diverse people together to focus on the important topic of heritage cereals. Artistic representations of heritage cereals are provoking new ideas, challenging traditional beliefs & norms, and widening social, cultural and economic possibilities in people's minds – this is all enormously resourceful of resilience'.

‘At Low Tide’ with Colleen Bowler

Original Kerry - Green Street
All Weekend; 10am - 7pm

‘At Low Tide’ an exhibition of pottery inspired by a walk on the strand. A ceramic exhibition upstairs starting on the Friday and through the weekend, with a food theme by Colleen Bowler.

Carol Cronin Gallery

Upper Green Street
Appointment only from Oct - Feb

Carol Cronin’s large scale ocean paintings can be seen at The Carol Cronin Gallery on Green Street. 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
Phone 086-103 1074 for appointments

Tiny Art Pop-up Exhibition

Above Grey's Lane Bistro

Opening Times : Friday 11am - 6pm,
Saturday 11am-7pm and Sunday 11am-3pm.

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.

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: irishtravelposters@gmail.com
www.tripster.ie

Bake Off

Dingle's premier baking competition for girls and boys, is back. This year we are challenging our young competitors with the baking of a chocolate cake.

The cake can be a sponge, a mousse cake, a chocolate torte, a Swiss roll, anything you may like to tempt us with. It can be decorated, iced, with cream or ganache layers – it's endless. Challenge yourself and join in the fun.

Once again, we are holding the bake off in Dick Mack's Yard from 11.30 onwards.Please come along and cheer on the bakers for the judging of the competition.

How the event works: Once registered to take part in the bake off, all interested parties are asked to bake their Chocolate Cake. Selections must be baked by the entrant and brought to Dick Mack's Yard, Dingle for judging on Sunday 6th of October at 11.30am.

Judging shall be carried out by a panel of our award winning chefs from Dingle.

The competition results will be announced at 12.30 pm on Sunday 6th October. Entry fee is €5.00 per baker and all proceeds shall go towards the cost of running the event.

To register: e-mail: dinglebakeoff@gmail.com or collect entry form from West Kerry Live Office, Goat Street, Dingle.

Walk in the Mart

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 its 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 or just turn up on the day. The more the merrier.

Seoladh

Tobar Dhuibhne: Plean Teanga Chiarraí Thiar
Dé Sathairn, 5ú Deireadh Fómhair, 2 in
Stáitse, Sráid na Trá

Seolfar Plean Teanga Chiarraí Thiar go hoifigiúil & an craoltóir aitheanta Duibhneach Sinéad Ní Uallacháin linn chun ceiliúradh spleodrach a

dhéanamh ar an nGaelainn i gCorca Dhuibhne!
Beidh seastán eolais ag Tobar Dhuibhne óna 12 in – 5 in.
Tobar Dhuibhne will be officially launching the West Kerry Language Plan, Saturday at 2pm. Bígí linn!
Is ón bPobal a tháinig an Plean agus is don bPobal atá sé.
Gaelainn Labhartha, Pobal Nasctha

Rugby Corca Dhuibhne Fundraiser

Oyster Bar Sat 12pm – 5pm
Indulge in Local Dingle Bay Oysters supplied by Glenbeigh Oysters, on Strand Street by the Mountain Man Shop.

RCD
Rugbaí Chorca Dhuibhne

Wild Atlantic Seaweed Baths

Friday, Saturday & Sunday @ Ventry Pier

Wild Atlantic Seaweed Baths are delighted to be returning to Kerry for the Dingle Food Festival and will be operating at Ceann Tra (Ventry Pier) over the festival weekend Friday afternoon through Sunday.
Bookings can be made via mobile text @ 085-2383352 from Thursday 3rd October onwards. For further information, please see our social media pages for location updates on Wednesday evenings.

Global Village Tasting Menu

Friday & Saturday

Friday - 6 course tasting menu €70

Saturday - 9 course festival special tasting menu with wine pairing €120. A selection of Kerry's finest produce in 9 tasting plates.

To book ring: 066-9152325

or e-mail admin@globalvillagedingle.com

John Browne Feile Bia Cycle 2019

Saturday 5th October 10.00am

Dingle Cycling Club - Cumann Rothaiochta Chorca Dhuibhne - are holding a cycle on Saturday October 5th 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 - Non Cycling Ireland Members €20 . Cycling Ireland members €15. Under 18's - €5

All those under 18 must be accompanied by an adult. All profits will go to Cumann Peil Ban Daingean Ui Chúis, as requested by the Browne family.

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

OTHER EVENTS

Pentathlon

The Dingle Invitational Culinary Pentathlon takes place Friday, 4th October from 10:00am - 3:30pm around the town with audience invited to the Orchard Lane Marquee.

Culinary “athletes” from around the country will participate in a one-of-a-kind cookery competition which includes running, cycling and various disciplines of cooking which will result in a 4-course meal being served to a panel of internationally renowned chefs (including Neven Maguire, Paula McIntyre, Kate Lawlor, Shane Smith, Jess Murphy, and Trevis Gleason) for judging.

The final rush of the event will commence at 12:30 with final preparation and plating of the courses. The public is spectators are heartily encouraged to come and watch this unique event and see young culinary talents from 5 culinary programs push themselves and each other toward victory and national acclaim

Parking

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

- Údarás na Gaeltachta, Milltown, Dingle – drive through Dingle past the pier & marina. When you get to the roundabout go straight over and the Údarás building is about 200 metres on the left.
- 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.

Go raibh míle to those who provide these car parks to us free of charge and to those who man the carparks over the weekend.

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.

First Aid

The Order of Malta will operate a first aid stationon Green Street from 12pm to 5pm on both days by Saint Mary's Church

Lost Children

Please let children know the festival office is on Holyground, next to Reel Dingle Fish & SuperValu.

Blas na hÉireann

The 12th annual Blas na hEireann – The Irish Food Awards take place 3rd - 5th of October, with finalist judging, networking events, showcase, masterclasses, industry panel discussions and awards.

The awards recognise and reward the very best tasting Irish food and drink products, and 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, and 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 and enthusiastic home cooks. The judging system, which was developed with UCC and the University of Copenhagen, is now recognised as an industry 'gold' standard worldwide. Products entered are blind tasted and 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 and 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 and taste trail, be sure to look out for the Blas na hEireann symbol and take a chance to taste what has made it to the finals and wish them the best of luck! More information can be found on www.irishfoodawards.com and will also be announced live on Twitter @BlasnahEireann

You will also see some of the Blas na hEireann finalists featuring in the cookery demonstration menus over the weekend, the very best of Irish food being prepared by the very best chefs.

Taste Trail Venues

= Information stand & festival pack sales

* = Rinse station & Water refill point