



29 M. FÓMHAIR
1 D. FÓMHAIR
29th SEPTEMBER
1st OCTOBER
2023

Beir Leat Do Bhabhla • Bring Your Own Bowl
#zerowaste



RINSE and RE-USE leat' thoil 🌱



Comhairle Contae Chiarraí
Kerry County Council



🌐 @dinglefood

📷 @dinglefoodfest

🐦 @dinglefoodfest

FÁILTE WELCOME

Fearaimid céad míle fáilte romhaibh go Leithinis Chorca Dhuibhne. Más ag fillleadh abhaile atá tú nó anseo go speisialta dár bhféile – is le haghaidh ardchaighdeán bídh ‘s dí atháimid anseo. Seo an 15ú 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 chur i láthair don bpobal a thagann ar cuairt. Tá Forum na bhFeirmeoirí ar siúl arís chun ceisteanna a bhaineann le cúrsaí talamhaíochta is inbhuanaitheacht a phlé.

Bí cinnte de go mbeifidh 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 ar an gCosán Blasta.

Ar siúl chomh maith beidh ardranganna na máistrí ar uisce beatha agus fion dos na ‘connoisseurs’ i bhur measc.

Don óige beidh tarrach ar spraoi i bPáirc an tSéipéal le Áiseanna na hÓige.

Gach bliain baineann daoine súp agus sásamh as na stallaí margaidh. I mbliana, glacfaidh suas go 60 díoltóir sráide páirt san fhéile. Beidh suas go 60 ionad gnó an bhaile páirteach sa Chosán Blasta. **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 2023. Ag súil le fáilte a chur romhat athuair go Féile Bia 2024 cheana féin.

We are delighted to welcome you all to the Dingle Peninsula and our festival. 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 15th 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.

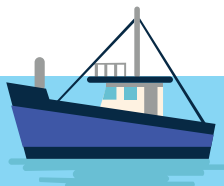
To kick start the weekend the Farmers Forum is again back this year to discuss all matters concerning agriculture and sustainability on our peninsula. You will be sure to find some entertainment over the weekend, be it at the festival opening forum on Friday or along the streets where both buskers and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

For the small tasters, there is sure to be some fun in the St Mary’s Church park from Áiseanna na hÓige who will facilitate a range of activities for children.

The festival markets are always a hit with visitors with an array of up to 60 vendors present in the town over the weekend. Our famous Taste Trail as mentioned takes in up to 60 outlets around our picturesque town with something for everybody to devour. Festival goers are asked to support the festival by purchasing taste trail tickets to continue the success of our delicious festival in future. Please bring your own bowl or buy the bowl & cutlery set at out ticket booths, to help us on the journey to making the festival zero waste.

We do hope you have a tasty, pleasant and safe weekend while attending the 2023 Dingle Food Festival and look forward to welcoming you back in 2024 already.

An Coiste
Dingle Food Festival Committee



GO RAIBH MÍLE MAITH AGAIBH! THANK YOU VERY MUCH!

DÁR N'OIBRITHE DEONACHA TO OUR VOLUNTEERS

N'fhéadfaí an fhéile a chur ar siúl gan obair fhoireann bheag d'oibrithé deonacha. Ó bheith i mbun na hoifige, go heagrú gach imeacht aonair, n'fhéadfaidh an fhéile dul ar aghaidh in éagmais na ndaoine áitiúla a tháinig ar bord nuair a iarradh orthu a gcuid ama a thabhairt suas chun cabhrú agus féile na bliana seo a reachtáil. Ba mhaith leis an gcoiste a mbuíochas a ghabháil le gach aon duine acu as a n-obair is a gcúnamh ríthábhachtach i rith an deireadh seachtaine.

Anuas air sin, ba mhaith linn buíochas a ghabháil le Comhairle Contae Chiarraí agus An Garda Síochána dá gcabhair le linn na féile.

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 each and every person 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.

DÁR N'URRATHÓIRÍ TO OUR SPONSORS

Ba mhaith linn buíochas a ghabháil leis na gnónna iomadúla sa Daingean a chuir urraíocht ar fáil don bhféile. Gan seo ní bheimis in ann an fhéile a chur ar siúl. Tá súil againn go mbainfidh sibh tairbhe as an bhféile, ní i rith an deireadh seachtaine féin amháin, ach anuas air sin ó lucht freastail na féile a bheith ag filleadh ar an gceantar.

We would like to thank the many businesses in Dingle who provide sponsorship for the festival. Without it the festival could not happen. We hope you will benefit from the festival not only over the weekend but from return visits from festival goers.

Tá Féile Bídh an Daingin bródúil chun cabhrú leis na carthanachtaí seo le linn na deireadh seachtaine:

The Dingle Food Festival is proud to support the following charities over the weekend:

**Dingle Coast
& Cliff Rescue**


Lifeboats

Fuair Féile Bia Dhaingean Uí Chúis 2023 cúnamh ó
The 2023 Dingle Food Festival is assisted by



An Roinn Turasoireachta, Cultúir,
 Ealaíon, Gaeltachta, Spóirt agus Meia
 Department of Tourism, Culture,
 Arts, Gaeltacht, Sport and Media



Fáilte Ireland



Comhairle Contae Chiarraí
Kerry County Council



**Údarás na
 Gaeltachta**



Fuair Féile Bia Dhaingean Uí Chúis 2022 urraíocht ó
The 2023 Dingle Food Festival is sponsored by



TASTE TRAIL

TICÉIDÍ AMHÁIN TICKETS ONLY

NO CASH

An raibh a fhios agat go dtagann formhór an ioncaim chun an fhéile a reachtáil ó dhíolachán ticéidí don gCosán Blasta. In ainneoin go bhfuil fás as cuimse tagtha ar an bhféile, níl fás dá réir tagtha ar dhíolachán leabhar. An chúis leis seo ná go mbíonn lucht freastail na féile ag úsáid airgid seachas leabhair a cheannach. I mbiana, arís, tá iarrtha ag an gcoiste ar na gnónna ar an gCosán Blasta gan an rogha airgid thirim a chur ar fáil.

B'é aidhm bhunigh na féile riamh anall ná go n-oibreodh an Cosán Blasta ar thicéidí amháin chun go mbeadh ioncam leis an bhféile a reachtáil gach bliain. Táimid ag impí ar gach éinne i mbliana lucht freastail na féile agus gnónna ar an gCosán araon, tacú le córas na dticéidí don bhféile.

Bíonn 6 thicéid i ngach leabhar don gCosán Blasta, gurbh fhíú €3 gach ceann acu. Is é praghas an leabhair €20, le €2 ag dul i dtreo reachtáil na féile. Tá súil againn go n-aontaíonn sibh gur fiúntas maith dod' chuid airgid is ea é €20 a dhíol ar gach a chuireann an fhéile ar fáil le linn na deireadh.

Bíonn ticéidí ar fáil le ceannach i rith na deireadh seachtaine in Oifig na Féile, atá lonnaithe sa sean-Bhialann Global Village i Barr na Príomhshráide.

Uaireanta oscailte:
Aoine/Satharn 10rn – 6in
Domhnach 10rn – 3in

Beidh ticéidí ar fáil leis ó thob-mhoil ticéidí na féile, a bheidh le fáil ag na láithreacha seo a leanas:

- Oifig na Féile – Barr na Príomhshráide
- MyIreland Box – Ionad na bPoll
- Bothán Buí – Bun na Príomhshráide
- Oifig Thurasóireachta – An Cé
- Bia Dingle, Canon's Corner

Did you know 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 followed in line. 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 annually. We are asking everyone this year, festival goers and businesses on the trail, to please support the tickets for the festival.

A book of Taste Trail tickets contains 6 tickets, worth €3 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.

Tickets are available to purchase on the weekend at The Festival Office, which is located in the old Global Village Restaurant at the top of Main Street

Opening hours:
Friday/Saturday 10am – 6pm
Sunday 10am – 3pm

Tickets will also be available from POP-UP festival ticket hubs which can be found at the following locations:

- Festival Office – Upper Main Street
- MyIreland Box – Holyground
- Yellow Hut – Bottom Main Street
- Tourist Office – The Quay
- Bia Dingle Stall, Canon's Corner

TASTE TRAIL CHALLENGE

Calling All Outlets – Your Time to Shine on the Taste Trail

This year the Festival will be running a Taste Trail Challenge for all the outlets on the Taste Trail and all three categories will be judged under three different criteria by independent judges from the

Irish food community. These include Best Value Taste, Best Local & Sustainable Taste and Best Overall on Taste Trail. This is a fantastic opportunity for all outlets participating on the taste trail to put their best foot forward and really showcase what they can do.

FÓRAM NA BHFEIRMEOIRÍ FARMER'S FORUM

Fóram na bhFeirmeoirí | *Farmer's Forum*
Bia áitiúil le 60 bliain anuas |
Local food over the last 60 years
Aoine, 8in | *Friday 8pm*
Oifigí Údarás na Gaeltachta,
Milltown Bridge, V92 TX48

Spaces Limited - Book via Website

Tairgeoirí Tosaigh i gCorca Dhuibhne – Aimsir Chaite, Aimsir Reatha agus Amach Anseo

I mbliana, beidh Fóram na bhFeirmeoirí ag féachaint ar na slite go bhfuil feirmeoirí agus iascairí i gCorca Dhuibhne tar éis forbairt agus éagsúlú a dhéanamh le 60 bliain anuas.

Faoi láthair, tá siad ag strácaíl leis an tréimhse is dúshlánaí ó na '80í, le praghsanna ag titim, brú aeráide agus comharbas ar roinnt de na dúshláin mhóra atá rompu. Beimid ag labhairt le tairgeoirí tosaigh áitiúla faoina saol oibre ar thalamh agus ar muir agus ag cur na ceiste: cá bhfuil ár dtríail as seo?

Aoi speisialta Brendan Dunford ó Thionscadal na Boirne agus Irish Farmers Journal.

Fógraí ar an oíche ó Dingle Hub agus Bia Dingle.

Tar éis chomh maith is ar éirigh le 'Potluck' anuraidh, tá beartaith agann é a dhéanamh arís. Táimid ag súil le súp a bhaint as roinnt bídh agus dí iontach áitiúil.

Tá an t-imeacht seo á chomhordú ag Dingle Hub, Fáilte Ireland, Dingle Food Festival & Bia Dingle.

Buíochas ar leith le hÚdarás na Gaeltachta as an ionad a chur ar fáil dúinn.



Primary Producers on the Dingle Peninsula - Past, Present & Future

This year's Farmers' Forum looks at how farmers and fishermen on the Dingle Peninsula have progressed and diversified over the last 60 years.

Currently they are facing one of the most challenging times since the '80s, with falling prices, climate pressures and farm succession being some of the major challenges. We'll be speaking to local primary producers about their careers on the land and sea and ask where to go next.

Special guest Brendan Dunford from the Burren Project and Irish Farmers Journal.

Announcements on the night from Dingle Hub and Bia Dingle.

After the resounding success of last year's 'Potluck' we have decided to do it again.

We look forward to enjoying some fantastic local food and drinks.

This event is coordinated by the Dingle Hub, Fáilte Ireland, Dingle Food Festival & Bia Dingle and Special thanks to Údarás na Gaeltachta for use of the venue.



SING ALONG SOCIAL

Dé hAoine 9:00in | Friday 9:00pm

Dick Mack's

Tá an Sing Along Social thar n-ais!

I mbliana, chun ceiliúradh a dhéanamh ar filladh na ngradam agus craic beo, tá Blas na hÉireann tar éis cuireadh a thabhairt do chór spraoiúil, neamhdhúthrachtach Aoife McElwain teacht thar n-ais i gcomhair cósire! Dhein an imeacht thar a bheith speisialta seo an baile a chur ag preabarnach agus bain sé amach na cinnlínte náisiúnta ar a chuairt dheireanach! Níl dabht ach go mbeidh poirt amhrasacha, rince agus craic go maide sceana!

Beidh an Sing Along á óstú ag Blas na hÉireann chun ceiliúradh a dhéanamh ar na táirgeoirí iontacha bia ó ar fud na hÉireann go bhfuil babhtá ceannais gradaim na bliana seo bainte amach acu. Cuirfear fáilte roimh gach duine atá ag freastal ar an bhféile teacht agus bheith páirteach sa spraoi.

The Sing Along Social is back!

The Sing Along Social is back! This year to celebrate the very best of Irish food & drinks and the producers who join us in Dingle for the awards and festivities Blas na hÉireann & Dick Mack's have invited Aoife McElwain's feel good, fun filled, zero commitment choir back for a party! Cheesy tunes, dancing and sheer craic are guaranteed.

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



SIAMSAÍOCHT SRÁIDE STREET ENTERTAINMENT

MAIN STREET STAGE

SATHARN SATURDAY

1-3pm	Teresa Horgan & Mike Coult	Jeremy Spencer, Tom Delany, Tommy O'Sullivan
3-5pm	Tommy O'Sullivan, Mike Coult, Caroline Keane	Nicole Ní Dhubhshláine, Cáit Ní Riain, Teresa Horgan

DOMHNACH SUNDAY

1-3pm	Jeremy Spencer & Cáit Ní Riain	Teresa Horgan, Caroline Keane, Mike Coult
3-5pm	Emer & Tadhg Twomey	1975-A Bothy Band Tribute

STRAND STREET STAGE

SATHARN SATURDAY

DOMHNACH SUNDAY

Siamsaíocht urraithe ag | Entertainments sponsored by:



Fitzgerald's
Homevalue



Kerry Lamb & Wool Coop
Lispole

CEOIL SNA PUBANNA PUB TRAIL

PUB	FRIDAY AOINE	SATHARN SATURDAY	DOMHNACH SUNDAY
Marina Inn			6:30pm Caroline Keane & Tom Delaney
Dingle Bay Hotel		The Blow-Ins	
John Benny's Pub	9:15 Jeremy Spencer & Sean Leahy	9:15pm Trad Session With Dean & Brandon Griffin	
Paul Geaney's Pub	10pm Jack Dwyer	10pm FESTIVAL CLUB: Rachel Heaton	
McCarthy's	9:30pm De Vices		
Kennedy's Bar		Live Vinyl Set From Mid-Afternoon	
Neligans	7:30pm Open Session with Eoin Ó Beaglaioich	9:30pm Open Session Nicole Ní Dhubhshláine & Kyle Macaulay	7:30pm Open Session Ronan Hussey 9:30pm Open Session Emer & Tadhg Twomey
O'Sullivan's Courthouse Pub	9:30pm Emer & Tadhg Twomey With Tommy O'Sullivan 12:30am DJ Set With B2bingle	9:30 Jeremy Spencer, Tom Delany, Tommy O'Sullivan	9:30pm FESTIVAL CLUB: 1975 The Bothy Band Tribute
Hanie Agnes Pub	9:30pm Caroline Keane & Teresa Horgan		
Dingle Pub	6pm Sonas 9pm Sean Kelliher & Steven O'Leary 11:30pm The Rising	6pm Sonas 9pm Gearóid McCarthy 11:30pm The Rattling Rogues	6pm Sonas 9pm Bryan Murphy & Tommy Flaherty
An Droichead Beag	9pm Jimmy Toohar Late Bar DJ Set	1-11pm Michael O'Brien, Mo Cushla, Moynihan Brothers & Joanna Boyle 11p-2am Loft Night Club	2pm-9pm Live Music In The Courtyard 11pm DJ Set

	10am	11am	12pm	1pm	2pm	3pm	4pm
AOINE FRIDAY	Office Open 10am- 6pm						
SATHARN SATURDAY	Juli Malone				Bee Keeping		Wine & Cheese
		Éiníní Nature			Dingle Whiskey		Slovenian Wine
	Quest & Thrive Relax and Rejuvenate Holistic Therapies 9.15am - 6pm						
			Peter McGratten		Pat Moore		David Kuhl
	Taste Trail at 60 outlets in town						
	Markets with over 60 stalls						
	Stage Music						
	BIA Dingle Marketplace						
	Rinse Stations / Manned Bins						
	Office open 10am- 6pm						
DOMHNACH SUNDAY	BIA Dingle Marketplace						
	Quest & Thrive Relax and Rejuvenate Holistic Therapies 9.15am - 6pm						
		Éiníní Nature			Éiníní Nature		Slovenian Wine
			Greta's Herbs		Yesca's Flowers		Wine & Cheese
			Poballscoil		Louise Brosnan		Max Bagagliani
	Taste Trail at 51 outlets in town						
	Markets with over 60 stalls						
	Children's						
	Stage Music						
	Rinse Stations / Manned Bins						
Office open 10am-3pm							

Eochair Key □

Demos

Workshops

Taste trail

Entertainment

5pm

6pm

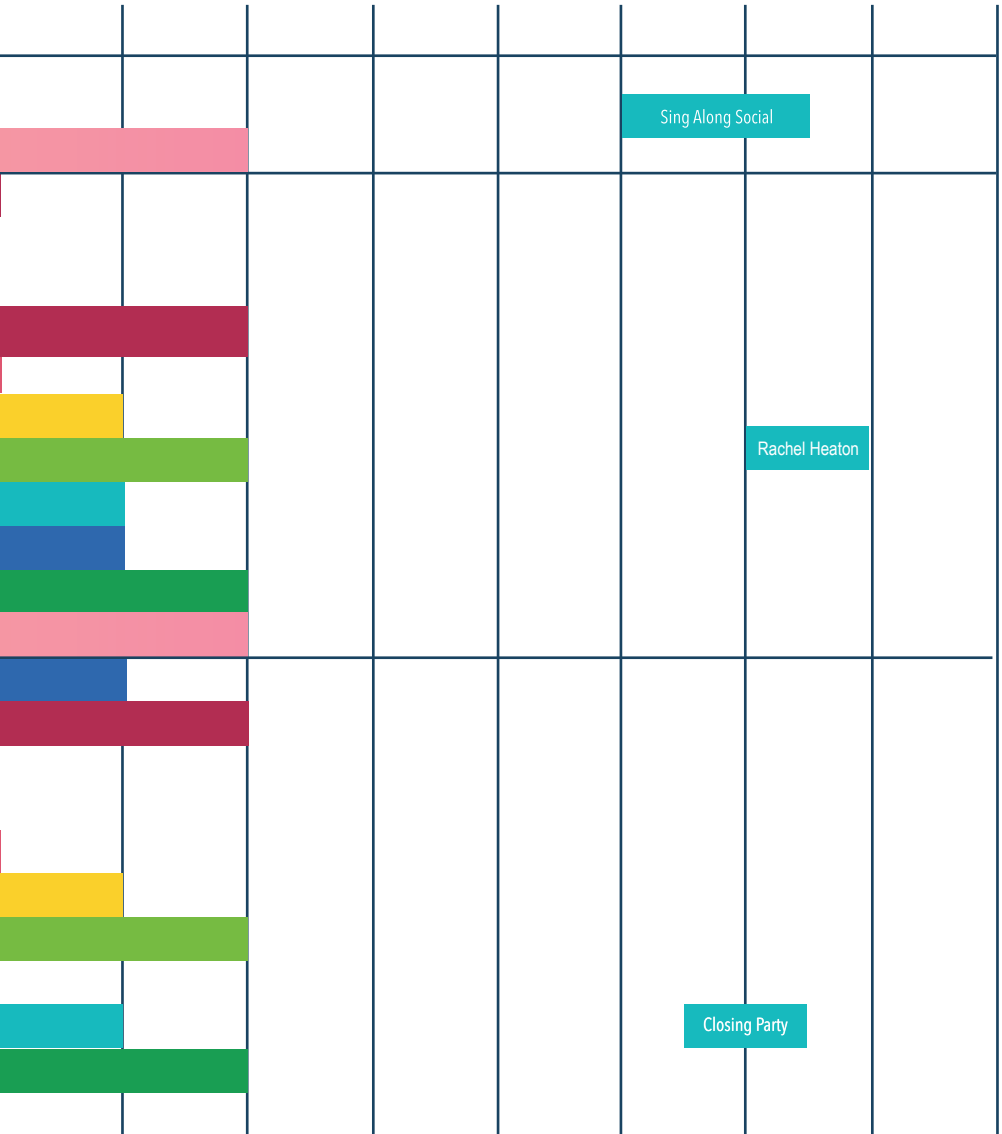
7pm

8pm

9pm

10pm

11pm



Children's

Other

Markets

Rinse stations

Festival office



Taispeántaisí Bia Dingle

Bia Dingle Demonstrations
At The Dingle Food Festival

Cookery demonstrations will take place at St James' Church on Main Street. As always, the Festival Committee and Bia Dingle would like to thank St James' for their willingness to host this wonderful slate of culinarians over the weekend. Demonstrations are limited in capacity and cost one Taste Trail ticket as admission.



Chef Peter McGrattan – Land to Sea – Guest Emcee
Dee Laffan - Food Writer, Scoop Magazine Editor, TV Personality

Oideas Seacláide | Chocolate recipes
Dé Sathairn 12:00in | Saturday 12:00pm
St James' Church
Saor | Free

Peter, after stints at Chapter One, The Adare Manor, and Dingle's own Global Village, is back to entice the senses with a chocolate demonstration to begin the festivities. Blending local ingredients with exotic chocolates is the perfect aperitif to the weekends festival events



Remembering Pat Moore – Chef Paddy Moore and the Moore Family – Guest Emcee Trevis Gleason, Cathaoirleach of Bia Dingle

Pióg Éisc | Dingle Fish Pie
Dé Sathairn 2in | Saturday 2pm
St James' Church
Saor | Free

Chef Paddy Moore, grandson of the late Pat Moore of Beginish Restaurant – one of Dingle's first renowned restaurants – will make one of Pat's favourite home meals, Dingle Fish Pie, while other family members recall and reminisce about Pat and the early days of the Dingle Food scene.

TAISPEÁNTAISÍ BIA DINGLE DEMONSTRATIONS



Chef David Kuhl – The Hare’s Corner – Guest Emcee Ali Dunwort, food writer, TV producer & stylist

Bricfeasta agus Bróinse | *Breakfast and Brunch*

Dé Sathairn 4:00in | *Saturday 4:00pm*

St James’ Church

Saor | Free

Breakfast and Brunch have come to Dingle in a big way over the past few years. A new addition to the a.m. dining scape of Dingle is The Hare’s Corner and chef David will recreate one of their most popular offerings using Bia Dingle produce. This dish is sure to make your weekend menu at home.



Pobailscoil Chorca Dhuibhne Home Economics Class and their teacher, Marie Ní Arrachtáin – Guest Emcee

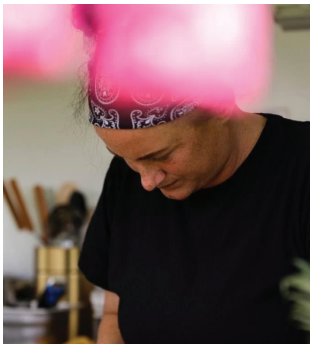
Blaise don Daingean | *A taste of Dingle*

Dé Domhnaigh 12:00in | *Sunday 12:00pm*

St James’ Church

Saor | Free

The next generation of chefs and educators are on show for us to close out this year’s demonstrations. The students will show off their skills and tempt your palates. Come and support these young cooks and see what’s in store for the next phase of Dingle’s culinary evolution.



**Louise Brosnan – Mex West/Bia Dingle – Guest Emcee
Sharon Noonan of The Best Possible Taste Podcast**

Blasket Island Lamb Empanadas

Dé Domhnaigh 2in | Sunday 2pm

St James' Church

Saor | Free

There are few restaurants in Dingle to which Louise hasn't contributed success. Her Mex West food truck is award-winning. Using a unique pastry recipe, Louise will entice you with a Spanish/Dingle fusion dish of Blasket Island Lamb Empanadas



**Massimiliano (Max) Bagaglini – Guest Emcee Zack
Gallagher - The Irish Food Guide**

Blaise don Iodáil | A taste of Italy

Dé Domhnaigh 4:00in | Sunday 4:00pm

St James' Church

Saor | Free

Finishing up our cookery demonstrations on an Italian High Note! Chef Massimiliano (Max) Bagaglini of Convivium Italian Gourmet masterfully blends the foods of his youth with the best quality ingredients of West Kerry.

Bagaglini features regularly on RTE Today Show with Dáithí & Maura. Max has been cooking since he was a child in the kitchen with his "Nonna Maria" doing everything from scratch! Love and passion for good food and quality ingredients.

His passion became his business, Max owns an authentic Italian takeaway in the heart of Tralee. @conviviumitaliangourmet
You'll not want to miss Max's wisdom and wit as he shares old recipes turned in a new direction.

Taispeántaisí urraithe ag | All demos sponsored by:



TICÉIDÍ | TICKETS: www.dinglefood.com/events/workshops/
Limited numbers, booking advised.



Dingle Druid

Bia mar Leigheas, ag déanamh leighis as luibheanna le Juli, Draoi an Daingin | *Food as medicine, making herbal remedies with Juli the Dingle Druid*
Dé Sathairn 10:30rn | *Saturday 10:30am*
An Díseart €20

Níl ach cúpla glúin ó thuigearar ár bplandaí, luibheanna agus torthaí fiaine mar ábhair leighis. Tá an deis agat anois foghlaim faoin scil dearúda seo agus leighis ar nós leigheas geimhridh caor troim don gcasacht, finéagar ceirtlise sméar dubh lámhdhéanta, brandaí sceiche gile, Jin d'airní Chorca Dhuibhne, lóiseanna agus posóidí a bheith ar do chumas a dhéanamh. Ag miníú coipeadh, balsaim uachtair, ungaí de mhil, céir na mbeach agus comhábhair nádúrtha ó ghairdín an draoi. Sa cheardlann seo cabhróidh Juli leat athcheangal a dhéanamh leis an nádúr agus foghlaim conas torthaí is caora cnuasaithe, agus ábhair eile nach iad, a úsáid mar leigheas. Beidh go leor samplaí saor in aisce ann le triail a bhaint astu.

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 medicine, homemade blackberry cider vinegar, Hawthorn brandy, Sloe Dingle Gi and lotions & potions to your repertoire. Introducing fermentation, creams, balms, ointments by using honey, 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 the foraged fruits berries and more as medicine. Lots of free samples to taste.



Einini Sensory Sessions Kerry
| Dingle

Éiníní Nature Academy

Seisiún Spraoi Céadfach Míshlachtmhar
Sensory Messy Play Session
Dé Sathairn, Dé Domhnaigh 11rn & 2in
Saturday, Sunday 11am & 2pm
Grass area beside St Mary's church €10

Seisiún Spraoi Céadfach Míshlachtmhar oiriúnach do leanaí ó 1 go 8 bliain d'aois. Bíonn ábhair gach seisiúin lámhdhéanta ag baint úsáid as comhábhar orgánach nádúrtha.

Sensory Messy Play Session suitable for children of all abilities aged 1-8 years. All materials in each session are handmade using natural organic ingredients.



Beachaire Corca Dhuibhne

Tús le Beachaireacht | *Introduction to Bee Keeping*

Dé Sathairn 1:30in | *Saturday 1:30pm*

An Díseart €10

Gach bliain bíonn tóir ar an gceardlann bheachaireachta agus tá sé tar éis go leor daoine a ghríosadh chun tabhairt faoin mbeachaireacht. Más maith leat beacha, ní mór duit triail a bhaint as an gceardlann seo, más spéis leat a bheith id' bheachaire nó más beachaire le roinnt taitheí tú cheana féin. Beidh coirceog samplach i láthair chun go mbeidh tú in ann a fheiscint conas mar a oibríonn coirceog. Anuas air sin beidh mil ó roinnt beachairí difriúla i gCiarraí a léireoidh an éagsúlacht agus chun taispeáint cad ba cheart a bheith á lorg ag beachaire.

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.



The Little Cheese Shop & Wild Wines (Sat)

The Little Cheese Shop & Wines Direct (Sun)

Péireáil Fíon & Cáis | *Wine and Cheese Pairing*

Dé Sathairn 4in | *Dé Domhnaigh 3.30in*

Saturday 4pm | Sunday 3.30pm

Courthouse Pub €20

Foghlaim conas cáiseanna agus fionta oiriúnach do bhlas a chéile a roghnú.

Sathairn - Wild Wines (www.wildwines.ie)

Bí i dteannta Mark ón Siopa Beag Cáise agus Zeeshan ó Wild Wines don seisiún teagaisc seo faoi cháis agus fíon a mhaitseáil. Tabharfaidh Mark roinnt cáiseanna Éireannacha leis le blaiseadh fad is a thabharfaidh Zeeshan roinnt fionta le cur leis an gcáis.

Domhnach - Wines Direct (www.winesdirect.ie)

Bí i dteannta Mark ón Siopa Beag Cáise agus Fionnuala Harkin ó Wines Direct don seisiún teagaisc seo faoi cháis agus fíon a mhaitseáil. Tabharfaidh Mark roinnt cáiseanna Éireannacha leis le blaiseadh fad is a thabharfaidh Fionnuala roinnt fionta le cur leis an gcáis.

Learn how to pair cheese and wine with ease!

Saturday - Wild Wines

Join Mark from The Little Cheese Shop and Zeeshan from Wild Wines (www.wildwines.ie) for this tutored pairing of cheese and wine. Mark will bring some Irish cheese for you to taste while Zeeshan will bring some wines to pair with the cheeses.

Sunday - Wines Direct

Join Mark from The Little Cheese Shop and Fionnuala Harkin from Wines Direct (www.winesdirect.ie) for this tutored pairing of cheese and wine. Mark will bring some Irish cheese for you to taste while Fionnuala will bring some wines to pair with the cheeses. Follow Fionnuala on her instagram @wineshedwestcork for her videos on wine tasting.

WINE & FOOD PAIRING

DELICIOUS WINE & SPECIALITY FOOD

I FEEL SLOVENIA



Slovenian Wine & Food Pairing

Slovenian Wines with Delectable Dishes

Dé Sathairn, Dé Domhnaigh 4in

Saturday, Sunday 4pm

Slovenian-Irish Stand, Orchard Lane €25

Indulge in Exclusive Food and Wine Pairing with Ales Jevtic

Join us for an exclusive Food and Wine Pairing event during the Dingle Food Festival weekend. Limited to just 15 guests on each day, this is a rare opportunity to experience the perfect harmony of exquisite, award-winning Slovenian wines expertly paired with delectable dishes.



Slovenian Wine Guide

Ales Jevtic, a Slovenian wine enthusiast and certified wine expert, will be your guide on this unforgettable journey. With his expertise, you'll discover the stories behind each wine and the art of pairing them with culinary delights.



Award-Winning Slovenian Wines

Savour a selection of superior Slovenian wines from renowned vineyards. Each bottle tells a tale of Slovenian winemaking excellence and innovation.

Experience the magic of Slovenian wine and cuisine in a small, select group. Reserve your spot now for a memorable culinary journey that transcends borders.

We extend our heartfelt thanks to our generous sponsors, whose contributions have made this event possible. Their exceptional products will elevate your tasting experience.

Wine cellar BRDA, DELAMARIS, Wine cellar POLJSAK, BIO SING ...

Kawas Restaurants e.g. Canavans Pub, Tuam Co Galway,



Limited Seats Available!

Secure Your Spot Now!

Scan the QR Code

Get Your Tickets Today!





Quest & Thrive

*Relax and Rejuvenate Holistic Therapies
(30 min taster sessions)*

Dé Sathairn 9.15-18.00in | Saturday 9.15-18.00pm
An Disceart (2 rooms for 1-1 sessions) €30

Indulge your senses with a blissful holistic therapy taster session.

Amidst the aroma of delectable delights at Dingle Food Festival, Quest and Thrive invites you to discover an oasis of tranquility at its Relax and Rejuvenate Holistic Therapy Taster Sessions. Each session promises a thirty-minute escape that promises to rejuvenate both body and soul, giving you time to unwind, to refuel your enthusiasm and to embrace the harmony of body and mind.

Therapies include Indian head massage, hand and arm massage, shoulders and upper back massage, massage for menopause symptoms, back massage, and 5-oil facial massage, reiki energy healing, Holy Fire Reiki, Mary Magdalene Reiki, traditional Usui Reiki, Rahanni Celestial Healing.

All bookings at www.questandthrive.ie, or phone 087 2342005.

**Please note that, for health reasons, you should not attend massage if you have consumed alcohol*



Greta's Herbs

*Ag Fás luibheanna dod' Chistin
Growing Herbs for your Kitchen*

Dé Domhnaigh 12in | Sunday 12pm
An Disceart €15

Foghlaim conas réimse iontach de luibheanna cistine a fhás go fuirist, luibheanna a chuirfeadh blas le fiú an mias is simplí amuigh. Beidh rogha de luibheanna i bpotáí agus Leabhar Luibheanna Greta ar díol.

Údar 'Greta's Herbs', Growing Wild in the West of Ireland, fuair Greta McCarthy O'Brien cáilíocht sa Churadóireacht Scithe ó Gharraithe Náisúnta na Lus sa bhliain 1983. Tá sí ag díriú isteach ar ábhar na luibheanna le breis agus 20 bliana. Tá plandlann Greta lonnaithe in Abhainn an Scáil, áit a fhásann agus a dháileann sí réimse leathan de luibheanna i bpotáí.

Learn how to easily grow an exciting variety of culinary herbs to enhance even the simplest of dishes. A selection of potted herbs will be on sale and copies of Greta's Herb Book.

Author of 'Greta's Herbs, Growing Wild in the West of Ireland' - Greta McCarthy, O'Brien qualified in Amenity Horticulture at the National Botanic Gardens in 1983. She has specialised on the topic of herbs for over 20 years. Greta's nursery is based in Annascaul where she produces and distributes a wide selection of potted herbs.

CEARDLAINNE WORKSHOPS



Yesca's Flowers

Homegrown, Hand Picked, Fragrant Flowers

Dé Domhnaigh 1:30in | Sunday 1:30pm

An Díseart €30

Create your own original hand tied bouquet. You will learn how to spiral, how to condition flowers & keep them fresh and how to arrange different flowers & colour combinations. The flowers and tools will be provided and you will take home your own bouquet. **A min of 6 participants will be required for workshop to go ahead**



Dingle Whiskey Distillery - Whiskey Workshop

Máistir-ranganna Uisce Beatha | Whiskey Masterclasses

Dé Sathairn, 2in | Saturday, 2pm

Dingle Distillery, Milltown

€20

Enjoy an in-depth explanation of the whiskey making process, accompanied by 5 whiskey samples. The Dingle Distillery opened in 2012 in the old sawmills on the Milltown Road just outside Dingle. The distillery uses three distinctive, hand-crafted copper pot stills to create what they believe is the ultimate Irish whiskey. Their special design, incorporating a boil ball, encourages reflux and has much to do with the remarkable smoothness and purity of our spirit. They also have a small swan neck pot still for crafting small batches of artisan gin and vodka.



Cearlainn urraithe ag | Workshops sponsored by:





An Margadh Bia Dingle - Our Marketplace at the Dingle Food Festival

Dé Sathairn, Dé Domhnaigh 10rn, 5:00in

Saturday, Sunday 10am, 5:00pm

West Kerry Care for the Aged Kitchen Garden, Canon's Corner

Bí linn chun foghlaim faoi chuid de na tairgeoirí atá ina gcuid de Ghréasán Bia Chorca Dhuibhne ag Margadh Bhia Dingle, lonnaithe ag barr Shráid an Dhoirín i nGairdíní Cistine Ionad Chúram na nAosach. Ó sheacláidí go spíosraí, ó cháis áitiúil go mil fhiaín, agus go leor eile nach iad. Buail le tairgeoirí roinnt de thairgí Bhia Dingle agus labhair leo faoi na cúiseanna go bhfuil tairgí bia ó Chorca Dhuibhne i measc na gcinn is fearr ar domhan. Uaireanta 12:00-17:00 Satharn agus Domhnach.

Come and experience some of the producers of the Corca Dhuibhne Food Network at the Bia Dingle Marketplace, located at the top of Green Street in the West Kerry Care for the Aged Kitchen Garden. From chocolates to spices, from local cheese to wild honey, and so much more. Meet the producers of some of the Bia Dingle produce and chat about what makes food from the Dingle Peninsula some of the best in the world. Hours 12:00-17:00 Saturday and Sunday

Cosán Blasta Taste Trail - Bia Dingle

Dé Sathairn, Dé Domhnaigh 1in -5:00in

Saturday, Sunday 1pm,- 5:00pm

Top of Green Street

Rud éigint difriúil gach aon uair! Bí linn chun Corca Dhuibhne a bhlaiseadh ag stáiníní Bhia Dingle ar an gCosán Blasta. Ó mheánlae na haon lá beidh sócamaisí blasta againn nár cheart duit iad a chailliúint. Ní hamháin gur bia áitiúil é seo, ach is Bia Dingle é leis! Féach ar ár sceideal atá in airde ar gheata na cistine ag barr Shráid an Dhoirín chun biachlár an lae a fheiscint.

A different offering every hour! Come and taste the Dingle Peninsula through the Bia Dingle Taste Trail Stop. From noon each day, we'll be serving up tasty bites that you'll not want to miss. This food isn't just local, it's Bia Dingle! See our schedule posted at the kitchen gate at the top of Green Street for the day's menu.



Irish Grown Wool Council

Dé Sathairn, Dé Domhnaigh 1in -5:00in

Saturday, Sunday 1pm,- 5:00pm

Orchard Lane

Support our sheep farmers, call to the pavilion on Orchard Lane and see information on our sustainable home grown wool, which can be used in so many wonderful products.

Take a look at the research our Universities and Colleges are doing in this collaboration between the farmers on the peninsula and the wider community for a more sustainable future for the next generation

- There will be many products on display from Kerry Lamb and Wool Co-op
- Wool in schools with Laurina McCormac
- Dooley Wool 100% Irish Wool Bedding
- Kerry Woolen Mills
- Fiadh Dingle
- Wool insulation products
- Teagasc organics

At the end of Orchard Lane beside Jerry Kennedy's





Iconic Irish Brands

Open Fri 29 Sep – Sun 1 Oct

Discart Garden Gazebo, Green Street

Jenny McCarthy is an oil painter based in Ventry, Co. Kerry. Her latest work combines iconic Irish brands with cultural imagery. The series, entitled Iconic Irish Brands is aimed at celebrating deep-rooted brands like Kerrygold, Flahavan's & Barry's Tea that form our national identity. A prime example is the 1932 lunch atop a skyscraper photo of 11 ironworkers aloft a steel beam on the 69th floor of the Rockefeller Center. And there is no mistaking how Kerrygold speaks to the world as uniquely Irish. This striking photograph and iconic brand, rendered as an oil painting speaks to the very soul of Irishness.



The exhibition includes wildlife sculpture by Lynne Stratton.

View the works on ventrybeach.com and lynnestrattonsculpture.com

Siúlóid sa Mharglann | *Walk in the Mart*

Dé Sathairn, 11:00rn | *Saturday, 11:00am*

Buail ag An Droichead Beag ag 11.00rn agus siúil 2 nóiméad go dtí an Marglann.

Ar mhaith leat spleáchadh a fháil ar fhíor-mharglann bheo, nó fiú bó a cheannach agus na madraí caorach is fearr a fheiscint i mbun a ngnó? Más duine cathrach tú, nó díreach nach rabhais riabh ag an marglann cheana, seo do dheis. Tabharfaidh Derry Murphy, Cathaoirleach Sheó Talmhaíochta Chorca Dhuibhne, sibh ar shiúlóid ghairid tríd an marglann, ag insint a stair díbh, ag taispeáint beithigh díbh á ndíol is á gceannach agus – cár bhfios? – ag cabhrú leat do bhó féin a cheannach. Bain sult as féachaint ar fear caorach ag léiriú a chuid scileanna agus é i mbun taispeántas de thrialacha madra caoraigh. Cuir áit in áirithe nó díreach bí ann ar an lá. Fáilte roimh chách!

Ba mhaith le coiste na féile buíochas a ghabháil le Coiste na Marglainne as tacú leis an imeacht seo.

Meet at An Droichead Beag at 11.00am and take a 2 minute walk to the mart.

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.

Book a free place on this event or just turn up on the day. The more the merrier.

Bahay X The Salt Project Seven-Course Tasting Menu with Quest and Thrive

Dé Domhnaigh, 7in | Sunday, 7pm

Nano Nagle Room, An Díséart

€80,

Bookings and full details: www.questandthrive.ie

Whole-health and wellbeing event organiser Quest and Thrive has teamed up two award-winning chefs to bring a unique dining experience to this year's Dingle Food Festival. Nomadic chef Caomhán de Bri of The Salt Project, in collaboration with chef Richie Castillo of Bahay, will create a feast for all the senses which will be hosted by Quest and Thrive in the stunning Nano Nagle Room of An Díséart in the heart of Dingle town.



Great Daingean Uí Chúis Bake Off

Dé Domhnaigh, 11:30rn | Sunday, 11:30am

Dick Mack's Yard

€5

The competition is a fun event open to all girls and boys who wish to bake a Lemon Drizzle Cake. No previous baking experience is required and the event is open to all amateur cooks.

How the event works:

Once registered to take part in the bake off, all interested parties are asked to bake their favourite Lemon Drizzle Cake.

The cake must be baked by the entrant and brought to Dingle for judging on Sunday 1st of October at 11.30am.

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

The event shall take place in Dick Mack's Yard where cakes shall be displayed and judged.



The competition results shall be announced at 12.30 pm on Sunday 1st October.

Entry fee is €5.00 per baker and all proceeds shall go to a local charity.

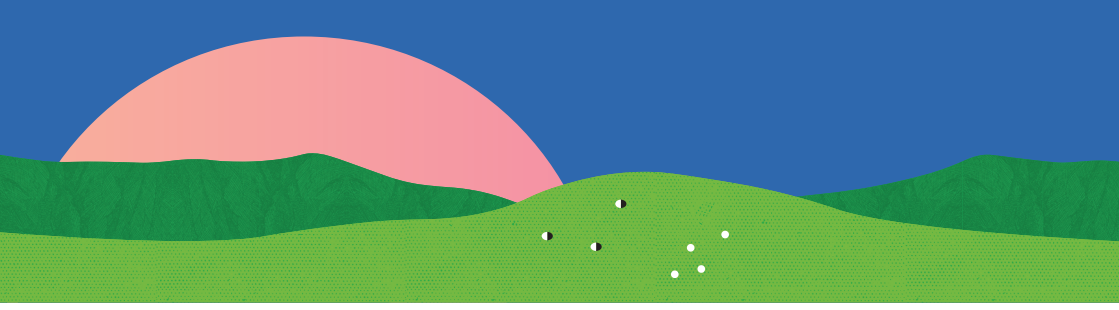
Application forms are available by:

Email: dinglebakeoff@gmail.com

West Kerry Live Office on Green Street, Dingle or

Telephone: Jill Burton 087 4105519

CLOSING DATE FOR ENTRIES IS WEDNESDAY 27 SEPTEMBER 2023



Blas na hÉireann

Sráidbhaile Blas, Sráid an Doirín | Blas Village, Green Street

Filleann & ar an nDaingean

Baileoidh na hiomaitheoirí sna babhtáí ceannais de Ghradaim Bhia na hÉireann sa shráidbhaile nua Blas ar Shráid an Doirín, le breis agus 375 tairgeoirí ó cheann ceann na hÉireann ag taisteal lena gcomhghleacaithe, teaghlaigh agus cairde le bheith páirteach ag an deireadh seachtaine i mbronnadh na ngradam, i ngréasánú, in imeachtaí agus i gceiliúradh ar bhia na hÉireann.

Is é seo an 16ú bliain de na gradaim, a dhéanann ceiliúradh ar togha agus rogha bia agus dí na hÉireann. Is é an seisiún blaiseadh 'dal' is mó in Éirinn. Reachtáladh an blaiseadh i gCorcaigh, i mBaile Átha Cliath agus sa Daingean i rith an tsamhraidh, leis na ceiliúrtha, na gradaim agus an bolscaireacht le titim amach sa Daingean arís uair eile.

Tá an 375+ tairgeoirí a bheidh ag tabhairt aghaidh ar an Daingean tar éis dul trí phróiseas dian moltóireachta agus tá an cúig áit is airde ina gcatagóir bainte amach acu. Is ollmhór an gaisce é dóibh.

Ba mhaith linn a iarraidh ar an bpobal agus lucht freastail na féile cabhrú linn chun comhgháirdeachas a dhéanamh leis na buaiteoirí agus ceiliúradh a dhéanamh ar na daoine páiseanta iontacha seo atá ag cur barr feabhais ar bhia agus deoch na hÉireann.

Ith Éire in aon Lá! | Eat Ireland in a Day!

Sráidbhaile Blas, Sráid an Doirín | Blas Village, Green Street

Imeacht iontach mar chuid d'imeachtaí Blas agus deireadh seachtaine na féile bia. Margadh le tairgeoirí ó cheithre charn na hÉireann atá sna babhtáí ceannais ag na gradaim i mbliana.

Bí i láthair chun spéachadh a fháil ar togha agus rogha bia agus dí na hÉireann.

Aoine, Satharn, Domhnach.
Oscailte do chách!



Blas na hÉireann returns to Dingle!

The Irish Food Awards finalists will gather in the Blas Village on Green St as over 375 producers from all across Ireland will travel with their colleagues, families and friends to take part in the weekends awards, networking, events and celebration of Irish food.

This is the 16th year of the awards which celebrate the very best of Irish food and drinks. It is the biggest blind tasting in Ireland. The tasting took place in Cork, Dublin, Northern Ireland & Dingle throughout the summer with the celebrations, awards and showcase taking place once again in Dingle.

The 375 producers who will be coming to Dingle to celebrate the finalist stage have been through a rigorous judging process & have reached the top 5 in their category, it is a massive achievement.

We would like to ask the community and festival attendees to help us to congratulate and celebrate the wonderful, passionate people who are making the very best of Irish food & drinks.

Returning this year to the Blas events & food festival weekend. A market with producers from the four corners of Ireland who are all finalists in this year's awards.

Just come along and discover the very best of Irish food & drinks.

Friday, Saturday, Sunday.
Open to all!

THE TASTE TRAIL

1-5pm SATURDAY & SUNDAY

#	Ainm	Ticéid Amháin	Sat	Sun	Opt*
1	The Boatyard Restaurant	Crayfish risotto arancini	Sat only		
2	Marina Inn	Glenbeigh mussels in a rich Spanish style tomato and chorizo sauce			
3	James Long	Baby Potato, Smoked Bacon, Onion, White Wine & Cream Sauce topped with Reblochon French Cheese			✓
4	Harrington's	Deep fried mars bar	Sat only open later		✓
5	The Green Room @ John Benny's	Breaded tomato & basil risotto ball stuffed with mozzarella cheese.			✓
6	Murphy's Ice Cream	Murphy's chocolate Macaron, and Murphy's Ice cream cake slice			
7	Dingle Bay Hotel	Homemade Pesto, Potato & Parmesan Bites, Balsamic Reduction & House Relish			
8	Murphy's Pub	Organic grass fed Dexter beef burgers from local O'Reidy family farm as seen on 'Ear to the ground'			
9	Sheehy's Anchor Down Restaurant	Sheehy's homemade seafood chowder served with homemade brown bread			✓
RINSE STATION HERE be a taster not a waster, rinse and reuse!					
10	The Hatch @ Strand House Dingle	Deirdre's handmade pasties filled with Dingle beef or roast vegetables & goats cheese			
11	Juice for thought	Quick fix ginger shot			✓
12	Dingle Chocolates @The Dolphin Shop	Homemade Hot Chocolate			✓
13	Kool Scoops	Hot waffle topped with ice cream of choice and drizzled with a sauce			
14	Solas	Chorizo and manchego croquetta with Dingle sea salt			✓
15	Prosecco Party @ Paddy Bawn's	Delicious prosecco cocktails made fresh!			



#	Ainm	Ticéid Amháin	Sat	Sun	Opt*
16	MexWest @ Paddy Bawn's, outback	Corn nachos spicy cheese sauce, jalapeño relish	Sat only		
17	Murphy's Ice Cream	Murphy's chocolate Macaron, and Murphy's Ice cream cake slice			
18	Dingle Fudge @ Dingle Goldsmith	Stout and Irish cream fudge, Dingle Gin and Lime fudge, Dingle Whiskey fudge	Sat only		
19	Seed & Soul	Wheat noodles and mixed vegetables dressed with satay sauce, topped with black sesame and peanuts			
20	Garvey's Super Valu	Signature Taste Hot Dogs			
21	Dingle Sushi in Uisce Leather shop	Two pieces of Sushi 7 spices nigiri and Crabmeat Futomaki			✓
22	My Boy Blue	Our chocolate brownie with 'West of Dingle' sea salted caramel sauce			
23	Reel Dingle Fish	A selection of fresh fish and chips with tartar sauce			
RINSE STATION HERE be a taster not a waster, rinse and reuse!					
24	Dingle Food Company @ O'Flaherty's Bar	Back by popular demand our delicious fish cakes			
25	Rugbaí Chorca Dhubhine@Fenton's	Fresh local oyster			✓
26	Crinkle Stores	Hot pure CACAO drink with cinnamon and maple syrup.			
27	Wild Wines @ La Boheme	Tasting of wines made from indigenous grapes from sustainable farms.			
28	The Little Cheese Shop	Melted Irish cheese on BÁCÚS Bread and homemade pickles, yum			
29	Kerry Food Market @ Beatha	Braised Featherblade, smoked potato with local organic herbs			✓
RINSE STATION HERE be a taster not a waster, rinse and reuse!					
30	Nourish	Artisan Handmade Sourdough Focaccia Squares with a variety of toppings.			✓

THE TASTE TRAIL

1-5pm SATURDAY & SUNDAY

#	Name	Ticket	Sat	Sun	Opt*
31	Bean in Dingle	Cortado using new Ethiopian bean from the Mr. Alemayehu Denbela farm.			✓
32	Dingle Crystal	Tomato bruschetta crostini			✓
33	Cáis @ Dick Mack's	Homemade basil lemomade			✓
34	Dick Mack's Brewhouse	Half pint Dingle session IPA, Dingle amber ale, Dingle pale.			✓
RINSE STATION HERE be a taster not a waster, rinse and reuse!					
35	Éalú by Kallam Moriarty @An Diseart	A choice of one chocolate bonbon OR macaron from our new range			
36	The Fish Box Dingle	Mini Prawn Cocktail			
37	Hope Guatamala beside the Dingle Bookshop	A selection of sweet treats, all proceeds to Hope Guatamala, we can take your unused taste tickets and turn them into Happiness for children in Guatamala			
38	Outwest	Valentia Island Vermouth and tonic			
39	Bia Dingle, Corca Dhuibhne Food Network	Hourly changing Delicious tastes from Bia Dingle members			
40	Ballyhar Farm Produce @ Kennedy's Bar	Slow roasted brisket of Kerry Organic Rosé Veal on a BÁCÚS Pita			
RINSE STATION HERE be a taster not a waster, rinse and reuse!					
41	Wines Direct @ Curran's	Glass of organic wine			
42	Blenders @ Curran's Pub	Local seafood served in a coconut fish curry with rice.			✓
43	Réalt na Mara @ Curran's	Oysters and Creamy Mussels			
44	Micilín Muc @ Centra	Sausages, Bacon Steaks, Black & White Pudding and Fried Potato	Sat only		
45	Reiltín Retreat Centre Dingle, at Grá Healthfoods	Red lentil curry, warming, grounding, Vegan and GF Dahl	Sat only		
46	13bandon	Australian wine	Sat only		



#	Name	Ticket	Sat	Sun	Opt*
RINSE STATION HERE be a taster not a waster, rinse and reuse!					
47	Little Italy Restaurant & Pizzeria	Italian Sausage Panini			✓
48	Kennedy's Butcher	Meeres Flavoured Sausage Rolls			
49	Cistí Chorca Dhuibhne	Selection of dessert /Homemade Cookie's.			
50	Dingle Benner's Hotel	Chicken Tacos, Chicken Profiteroles			
51	Paul Geaney's Bar & Restaurant	Seafood Chowder			
52	The Dingle Pub	Mascarpone and sausage crostini			
53	Ashe's Seafood Restaurant	Jack McCarthy slow cooked pulled beef in mini bun			✓
54	Thyme Out Café & Delicatessen	Homemade herb & garlic creme cheese crisp with olive tapenade vegan			
55	Novecento	Freshly made selection of pizza slices			
56	An Droichead Beag	Jim Reidy Slider, succulent home made slider with a choice of toppings			✓
57	The Half Door Restaurant	Réalt na Mara Oyster, spiced cucumber and shallot dressing	Sat only		✓
58	Doyle's Seafood Restaurant	Patatas Bravas/ Grilled Oyster & more	Sat only		✓
59	Land to Sea	Andarl farm & Dingle Bay prawn fried wontons, pickled ginger, kewpie mayo			✓
60	Ionad Pobail & Spóirt Lios Póil	Lightly spiced West Kerry lamb in a soft taco with tzatziki and pickled red onion. All proceeds will go towards the redevelopment of Ionad Pobail & Spóirt Lios Póil			



the GREEN HEARTBEAT

A Culinary Journey
from Slovenia
to Ireland

Explore the "Green Heartbeat" at Our Market Stall and Taste Trail

Join us at this year's Dingle Food Festival for a culinary experience like no other. Ines Zdesar, President of Slovenian Irish Association SHAMROCK and a culinary expert, invites you to discover the "Green Heartbeat" at our market stall and taste trail. We're bringing together the best of Slovenian and Irish flavours in a celebration of sustainability and culture.



Market Stall

Our market stall is all about sustainable gastronomy. We've blended the essence of Slovenia and Ireland, showcasing our commitment to green practices. Explore our offerings, from artisanal treats to eco-friendly creations, and discover how we're preserving our green heritage.



Taste Trail

Embark on the Taste Trail and immerse yourself in the world of Slovenian and Irish fusion cuisine. Each dish is a unique blend of flavours, reflecting the rich culinary connection between our nations. It's an exploration of taste that you won't want to miss.

At the Dingle Food Festival, we see this as more than just a culinary event. It's an opportunity to strengthen trade relations and unlock new tourism possibilities for the future.

Visit us and be a part of the "Green Heartbeat" that's bringing Slovenia and Ireland closer together, one bite at a time.

Eva Veber, the creative force behind Slovenia-based Eving Design, will be making a special journey from Slovenia to Ireland to capture the event's most memorable moments.

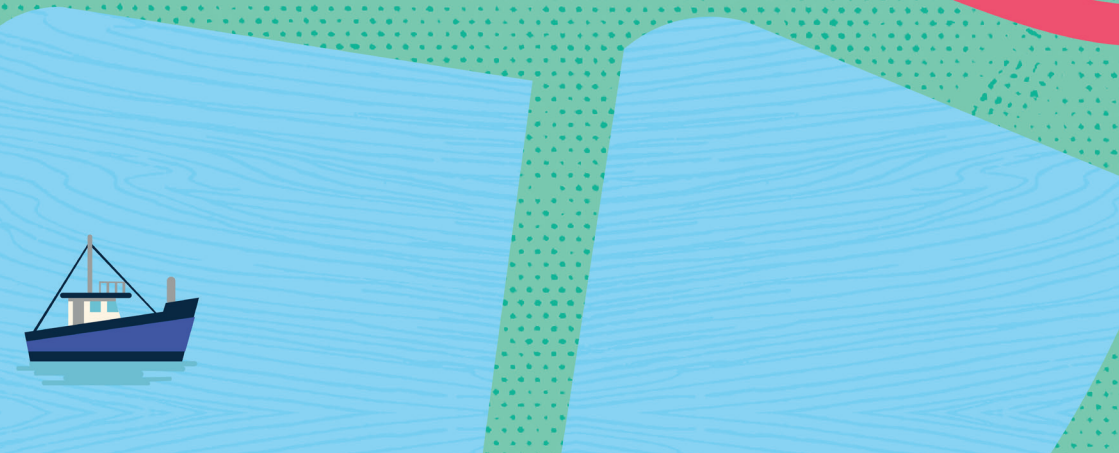
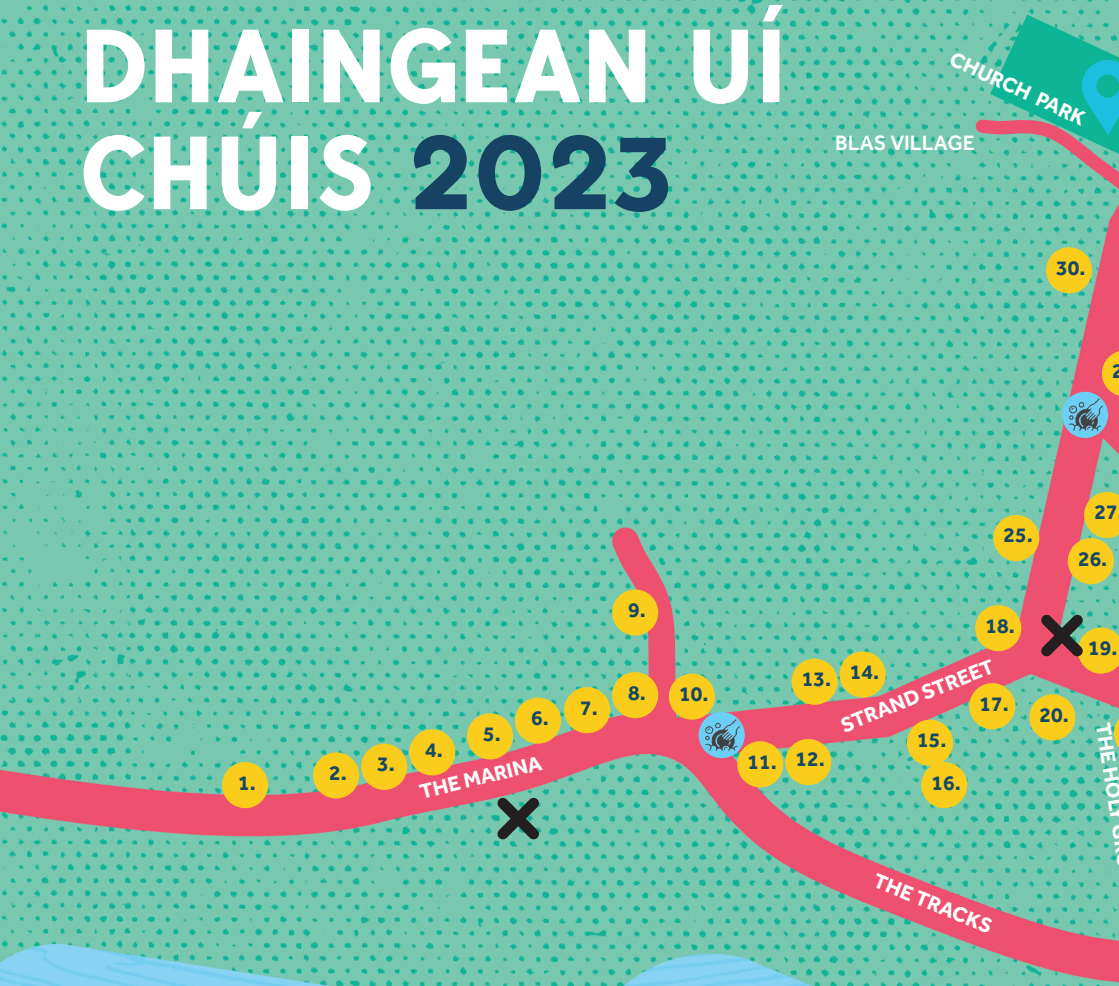
The event is organised by Slovenian - Irish association Deteljica.

Co-founded by: Urad Vlade RS za Slovence v zamejstvu in
po svetu - Government Office for Slovenians Abroad.

FÉILE BIA DHAINGEAN UÍ CHÚIS 2023

BLAS VILLAGE

CHURCH PARK





KEY/ EOCHAIR

-  BIA DINGLE MARKET PLACE
-  CEARDLAINNE WORKSHOPS
-  IMEACHTAÍ LEANAÍ CHILDREN'S EVENTS
-  TAISPEÁNTAISÍ DEMONSTRATIONS
-  BOTHÁN TICÉIDÍ TICKET HUTS
-  PRÍOMH OIFIG MAIN OFFICE
-  GARCABHAIR FIRST AID
-  STÁISIÚIN GHLANTA RINSE STATION



Health & Safety

Garchabhair

Beidh stáisiún garchabhrach ar Shráid an Doirín ó 12in go 5in ar an dá lá. Beidh sé seo lonnaithe taobh thíos de Sháipéal Naomh Muire.

Leanaí ar Strae

Abair le do leanaí go bhfuil oifig na féile lonnaithe sa sean - Bhíalann Global Village i Barr na Príomhshráide. Anuas air sin beidh botháin ticéidí i roinnt áiteanna ar an mbaile, chomh maith le Maorí féile.

First Aid

There will be a first aid station on Green Street from 12pm to 5pm on both days. They will be located below St Mary's Church.

Lost Children

Please let children know the festival office is located in the old Global Village Restaurant at the top of Main Street

There will also be ticket huts around the town along with festival stewards.

Defibrillators

Recently the Sacred Heart University generously donated a number of life saving defibrillators to Dingle Town.

They can be found at the following locations:

- Side entrance to St. Mary Church, Green Street
- The Mall, Dingle
- Londis/ Flahertys in Milltown
- Lidl Car Park



Parking

Anuas ar an ngnáthpháirceáil a bhíonn ar fáil ar an mbaile, tá páirceáil breise le fáil ag na hionaid seo a leanas:

- **Údarás na Gaeltachta**, Baile an Mhuilinn, An Daingean – tiomáin trí bhaile an Daingin thar an gcé agus an muiríne. Nuair a shroicheadh tú an timpeallán téir díreach ar aghaidh agus tá foirgneamh an Údaráis thart ar 200m chun cinn ar an dtaobh clé.
- **Carrchlós an Chuain** – trasna ó chúl SuperValu Uí Ghairbhí
- **Carrchlós Phobalscoil Chorca Dhuibhne** – TABHAIR FAOI DEARA*** Dúnann an carrchlós seo ar an Satharn agus an Domhnach ag 7in. Ní bheidh fáil ar chairr a fhágfar ann ó 7in go dtí an lá dar gcionn.

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. There will be no access to cars left in the car park after 7pm until the next day.

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

Go raibh míle maith agaibh leis na heagrais a chuir in the carrchlós seo ar fáil dúinn agus siadsan a bheidh i bhfeighil na gcarrchlós i rith an deireadh seachtaine.

TLDB - TABHAIR DO BHABHLA FÉIN| BYOB - BRING YOUR OWN BOWL

Tá Féile Bia Dhaingean Uí Chúis ag gluaiseacht i dtreo féile gan dramhaíl, bí páirteach!

- **TDBF** – Tabhair Do Bhabhla Féin agus sceanra
- Tá stáisiúin ghlanta breactha timpeall an bhaile: úsáid iad!

Ath-úsáid

Faigh ticéad glas amháin don gCosán Blasta leis na haon leabhrán ticéidí a cheannaítear, ach d'árais tí féin a thabhairt leat ón mbaile.

Ag an bhFéile

Má dearúdann tú do bhabhla/pláta féin a thabhairt, is féidir leat:

- Babhla agus sceanra athúsáidte na féile a cheannach ar €5
- Nó pacáiste brandáilte na féile a cheannach (pláta, babhla agus sceanra i mála iompair de chaidéis orgánach) ar €15
- Lorg ar an lucht freastail ag seastáin ar an gCosán Blasta agus sa mhargadh do chuid bia a chur i d'árais tí féin duit!
- Bain úsáid, leat' thoil, as na boscaí bruscair cearta dod' chuid dramhaíle. Boscaí muiríneach (donn): dramhaíl bhia agus soithigh le lipéid a deireann go bhfuil siad inmhúirínithe. Boscaí athchúrsála (gorm): plaisteach glan, cannaí glana, páipéar/cárta glan agus tetrapak. Bruscar ginearálta (dubh): gach rud eile.

The Dingle Food Festival is on a journey to Zero Waste and here's how you can play your part:

BYOB – Bring Your Own Bowl and spoon to the festival and use it at any of the festival's food outlets. Then Rinse & Re-use.

Get a free ticket

Get one free taste trail green-ticket for every ticket book bought when you bring your own tableware from home to use at the festival for the first 500 participants.

At the festival

If you forget your own bowl/plate from home you can buy a re-usable festival bowl and cutlery for €5 or a branded festival pack (plate, bowl and cutlery set in an organic cotton carry bag) for €15. Ask for your food to be served on your own tableware at the taste trail outlets and market stalls!

Please use the correct bin for your waste

Compost bins (brown): food waste and labeled compostable containers

Recycling bin (blue): clean plastic, clean cans, clean cardboard/paper and tetra pack

General waste (black): everything else

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.

Ní Mór do gach leanbh a bheith
i dTeannta Duine Fásta ag gach am
agus iad i bPáirc an tSéipéal.

*Children must be supervised
at all times by an adult that
accompanies them to the Church park.*

Lá na Leanaí Children's Day
Domhnach, 11rn – 4in | *Sunday, 11am – 4pm*
Páirc an tSéipéal / St. Mary's Church Park

Áiseanna na hÓige Childcare services, will facilitate a range of activities for children attending the Dingle Food Festival, 2023. The activities will run from 11am until 4pm on Sunday 1st October 2023 and will take place in the field beside St. Marys Church. There is no booking required for activities but we do ask that children are supervised by an adult at all times. We will have a 'Tattoo' Stand, Face Painting, Arts & Crafts, dance and much much more!

We hope to see all our little friends.
Come along and join us!!!!



Áiseanna na hÓige Teo

Ionad Tacaíochta Teaghlaigh - Family Support Centre
Cúram Leanaí - Childcare

Registered Charity Number (RCN): 20053192

Imeachtaí Leanaí urraithe ag | *Children's Events sponsored by:*



