

WORKSHOPS

There will be a €5 charge to attend workshops – if you would like to attend, please arrive at the workshop area 10 minutes before the scheduled start to register.

(Kids's workshop is free)

Workshop's Duration will be 45 mins to 1 hr

Bread Making 11.30 a.m

With Pauric White of The Forge Restaurant .

Pauric is the chef owner of the wonderful Forge Restaurant which is next door to Sheridans Cheesemongers. <http://www.theforgerestaurant.ie/>

Raw Milk 1pm

Milk tasting, Butter making and raw milk cheese with David Tiernan of Tiernan Family Farm and producer of the wonderful Glebe Brethan Cheese – made in Dunleer, Co. Louth.

David will be slightly aided by Elisabeth Ryan in making butter and Kevin Sheridan will also taste through some othe local raw milk cheeses including Bellingham Blue from Louth and Corleggy from Cavan.

Kids Workshop with Kevin Sheridan & Elisabeth Ryan 2.15pm

The children will learn how to make dough, and then will then make up some pizzas using all local ingredients. In keeping with the theme, the pizza bases will be a 'scone base' recipe made using local Martry Mills wholemeal flour. We'll also make a tomato sauce with them.

We'll taste a variety of cheese and talk about how cheese is made.

Grow It Yourself 3.30pm

Informative talk on growing your own veg. with our local North Meath GIY group

Beer and Cheese 4.30pm

Who would have thought it, but actually it works!!!

Frank Le Moenner will take us through the intricacies of matching cheese with beer and cider, including that of local producer – David Llewellyn.