


WORKSHOPS TENT	Schedule	Cost
Kids Cheese making <i>with Silke Crophe of Corleggy Cheese (Duration: 1 hour)</i>	11am	Free
Raw Milk Tasting <i>With a host of Irish Farmers and their different milks: cow's, goat's, sheep and buffalo.(Duration: 1 hour)</i>	12.15	€5
Butter Making <i>with Mimi Pearson of Crawford's Farm and Elisabeth Ryan (Duration: 45 mins)</i>	1.30pm	€5
Yoghurt & Kefir (Raw Milk & Probiotics) <i>with Frank Shinnick of Fermoy Natural Cheese (Duration: 45 mins)</i>	2.30pm	€5
Irish Raw Milk Cheese Tasting & Talk <i>with Kevin Sheridan & Cheese makers (Duration: 1 hour)</i>	3.30pm	€5
Cheese Making Masterclass <i>with Silke Crophe, the ticket is per cheese, the cheese can then be matured in Sheridans and collected in a couple of months! (Duration: 1 hour & 20 mins)</i>	4.40pm	€25 per cheese (max 3 people per cheese) €3 attendance only

Outdoor - Guided Walk

Wild Foods & Foraging Walk <i>with Chef Enda McEvoy of Loam Restaurant in Galway (Duration: 1 hour)</i>	1.30pm	€5
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BROWN BREAD TENT		Schedule
Local Schools Kids Bake off		11 - 1pm
Judging of Brown Bread Competitions; national & local schools. Overseen by Chapter One Head Chef Cathal Leonard		12pm - 1.30pm
Brown Bread Demo with Mammy Sheridan - Maura and Richard Graham Leigh - Our Cracker baker from Patisserie Regale in West Cork. Hosted by Ella McSweeney		2.15pm - 2.45pm
Ella McSweeney will be announcing the winners of the Brown Bread Competitions!		3.30pm