



Boyne Valley Food Series



EVENT GUIDE
2016



BOYNE
VALLEY

meathtourism



Fáilte Ireland
National Tourism Development Authority



Difig Fiontair Áitiúil
Local Enterprise Office



IRELAND'S
ANCIENT EAST



comhartha chionta na m
meath (duibh leant)

www.boynevalleyfoodseries.ie • boynevalleyfoodseries@gmail.com

@BoyneValleyFood

INTRODUCTION

We are delighted to present for 2016 the 3rd Boyne Valley Food Series. The most unique, authentic and regionally represented calendar of food events yet!

The Boyne Valley, birthplace of Ireland's Ancient East and synonymous with heritage, the Boyne Valley Food Series serves to encourage a new wave of culinary tourist, whether opportunistic or deliberate, to experience the very best of 'place on a plate', the personalities behind that plate and the story behind the production.

Our cooperative marketing group represents the coming together of like minded people in the Boyne Valley Region of Ireland who are passionate about food, its origins, its story and keen to celebrate with you the journey it takes from the farm to the table. We have almost 50 businesses working together offering an exciting calendar of immersive, authentic and experience led food events which showcase the best of our regions producers, chefs, farmers, venues and of course its people.

Through working together we aim to promote food provenance, and this year we are delighted to launch **'Place on a Plate'**. This new initiative asks that all of our members showcase at least one dish on their menus which is sourced from the Boyne Valley Artisan Producers. This will be recognised by the **'Place on a Plate'** emblem on menus and we are confident that it will grow in time to highlight the best authentic tastes from the Boyne Valley.

We hope that you will enjoy this years line up and we encourage you to support those small local producers and businesses who represent our lush green landscape, heritage and the story of the Boyne Valley at its best,
Yours in Food,

Olivia Duff

Chairperson

on Behalf of the Boyne Valley Food Series



Day Time Events



Evening / Night Time Events

Friday 29th April

BLOSSOM WALK

Boyne Grove Farm, Adm: €5, Children Free

Subject to blossom. Come join us for a walk through the orchard and view the thousands of trees in flower in the magnificent surroundings of Boyne Grove Fruit Farms.

Guided Tours / Juice and Cider tasting
Apples, Juice, Cider Vinegar and Cider available to purchase.

- 041 9837333
- olan@boynegrove.ie
- www.boynegrove.ie



Friday 29th April

Friday 29th April

FOCUS ON FISH FESTIVAL

The Bective Restaurant Kells

Over 4 nights

TO BOOK:

Call 046 924 7780 | Email: info@thebective.ie

Seafood Festival. Over 4 nights with a wide variety of fresh fish & shellfish on offer from Chef Joan Donegan & her team. Enjoy recommended wines alongside fishy favourites such as dover sole, lobster, sushi, oysters, hake & daily catch specials.

- 046 9247780
- info@thebective.ie
- www.thebective.ie
- The Bective Kells
- @TheBectiveKells



Friday 29th April

Sunday 1st May

BEALTAINÉ AT ROCK FARM

Rock Farm Slane / 12-5pm

Admission Free / **TO BOOK PLEASE LOG ON TO www.eventbrite.ie**

Celebrate the start of Summer at Rock Farm Slane with our Bealtaine Festival. Join us for food and music and meet local artisan producers and craft makers at our local food market.

-  041 988 4861
-  info@rockfarmslane.ie
-  www.rockfarmslane.ie
-  The Rock Farm, Slane
-  @RockFarmSlane



Thursday 5th May

FATHER & SON, CHARCUTERIE & GIN DEMONSTRATION






Tankardstown / 7pm

Admission €30 - including Charcuterie, Snacks & Gin Sampling

TO BOOK:

Call 041 9824621 | Email: info@tankardstown.ie

Head Chef Rob Krawczyk and his father, renowned charcuter Frank Krawczyk, one of the founding members of the West Cork Slow movement, will demonstrate curing and charcuterie followed by our in house Gin Expert Derek, who will give a talk on the best of the gins from the extensive Gin List at Tankardstown and how they should be served to maximise their flavour. Guests will then dine on charcuterie, snacks and sample Gin.

-  041 982 4621
-  info@tankardstown.ie
-  www.tankardstown.ie
-  Tankardstown House
-  @tankardstown



Saturday 7th May

ELECTRIC BIKE TOUR

Slane Food Circle / 10am-4.30pm

Adm: €65 / **TO BOOK PLEASE LOG ON TO www.eventbrite.ie**

This tour is based on a one-day 25km food tour by electric bicycle through the Boyne Valley visiting a selection of the Slane Food Circle producers. The tour will be hosted by Carina Mount Charles organic farmer and ecotourism guide and is a wonderful day out meeting organic farmers as well tasting local produce including meats, cheeses, ice creams and delicious local cider.

-  041 988 4861
-  info@rockfarmslane.ie
-  www.rockfarmslane.ie
-  The Rock Farm, Slane
-  @RockFarmSlane






Friday 13th May

RYANS FEAST OF LOCAL PRODUCE

Ryans Bar Navan / €25 per ticket

7 course outdoor feast with wine pairings.

-  046 902 1154
-  Ryan's Bar Navan
-  @Ryanbarnavan



Linger a little while!
Boyne Valley Accommodation Offers & Packages,
please visit: www.discoverboynevalley.ie

www.boynevalleyfoodseries.ie

Saturday 7th May

Friday 13th May

Sunday 15th May

BIRD WATCH MEATH & NEWGRANGE GOLD DAWN CHORUS

Newgrange Gold / Adm Free / Breakfast

TO BOOK PLEASE LOG ON TO www.eventbrite.ie

"Bird Watch Meaths Dawn Chorus will start at 5am with a guided tour of the Dawn Chorus at the Rogers family farm in Slane, Co. Meath. This tour will be an excellent morning out for the beginner & enthusiast who wish to get an insight into the dramatic morning chorus. After this walk there will be a breakfast with a selection of local produce. This will cost €15 from Eventbrite and will be accompanied with a free 250ml bottle of oil for all that purchase breakfast. It will be possible to pay on the day with cash but prior notice of your attendance is required."

-  041 982 4273
-  www.newgrangegold.ie
-  Newgrange Gold
-  @NewgrangeGold



DATE FOR YOUR DIARY!

OCTOBER 2016 EVENT

TALK BY JOE BRUTON WITH DINNER

***'A Celebration of the links between the
Boyne Valley & the Burren -
The Story of the Winterage'
Guest Speaker Joe Bruton***

For centuries cattle have been walked from the lush pastures of the Boyne Valley for Winterage in the unique landscape of the Burren. Now in an age of automation, the cattle are still migrated and the unique tradition is celebrated in the Burren.

For Enquiries, email: boynevalleyfoodseries@gmail.com

**WATCH OUT ON SOCIAL MEDIA
FOR DATE INFORMATION!**

Wednesday 25th May

LOUTH FOOD SAFARI WITH MONASTERBOICE INN

Monasterboice Inn

Starts at 11am & ends with 4 course meal

**TO BOOK PLEASE USE
reservations@donegans.net**

Assemble at Monasterboice Inn at 11am. Walk up the fields at the back of the restaurant to see beautiful Hereford Cross cattle grazing on lush pasture land. Listen to a talk from the farmer on the husbandry and rearing of the cattle. Amble back to the restaurant.

12pm: Board bus to visit Peter Thomas cheese farm where Peter will explain the process & taste delicious Bellingham Blue Cheese with delicious local award winning Lannlaire Honey.

1pm: Board the bus to visit Patrick Rooney's award winning rapeseed oil farm, Derrycamma, where Patrick will show us around & explain the process he uses to produce his delicious oil.

2.30pm: Board bus & travel to Coastgaurd Seafoods smoke house in Annagassan, where Terry Butterly will show us his operation & time honoured method of smoking Wild Irish Salmon & Mackerel and then taste samples in Terry's Garden (weather permitting)

3.30pm: Board bus & return to Monasterboice Inn for a 4 course dinner of all of the above artisan food



041 983 7383



reservations@donegans.net;



rdonegan@donegans.net



www.monasterboiceinn.ie



Monasterboice Inn



@MBoiceInn



Sunday 29th May







IRISH FOOD FESTIVAL

Sheridans Cheesemongers / 10am-6pm

Admission Free / €5 Car Parking

NO BOOKING REQUIRED

The Sheridans Irish Food Festival is a true celebration of Irish food, with an emphasis on quality. The festival is a day for Ireland's top food producers to sell, sample and talk about their wonderful foods and to celebrate great Irish food traditions - like Brown Bread! The festival is family friendly and has something for everyone.

-  046 92 45110
-  darryl@sheridanscheesemongers.com
-  kevin@sheridanscheesemongers.com
-  www.sheridanscheesemongers.com
-  [SheridansCheesemongers](https://www.facebook.com/SheridansCheesemongers)
-  [@Sheridanscheese](https://twitter.com/Sheridanscheese)



Friday 3rd June

TATTERSALL'S INTERNATIONAL HORSE TRIALS & COUNTRY FAIR

Tattersalls Ireland






3 Day
Event

Admission €15 pensioners & public

Kids under 12 FREE

LOG ON TO www.tatts.ie for up to 20% discount on pre-purchased tickets

*The Event runs from 1st – 5th June. Artisan Market & Country Fair runs from Friday 3rd – Sunday 5th June
Details: Featuring the world's leading equestrian stars, in addition to the sporting side of the event, Tatts 2016 hosts a Country Fair tailored especially for families. Full details can be found on our website & social media sites.*

-  01 8864300
-  mlanigan@tattersalls.ie / jquirke@tattersalls.ie
-  www.tattersalls.ie
-  [Tattersalls Ireland](https://www.facebook.com/TattersallsIreland)
-  [@tatts2016](https://twitter.com/tatts2016)



Friday 3rd June

QUEEN MAEVE BBQ DINNER

Martry Restaurant @ 7.30pm

Admission €25 per person

TO BOOK PLEASE CALL 087 665 9022

*Where the Blackwater River flows through our valley,
lush and green, there's a mighty bull a-grazing.
Near our rippling Teltown stream, why not taste our
Queen Maeve Bull descendent at our local Tailteann
Donaghpatrick Heritage Group.*

-  087 665 9022
-  martrymill@gmail.com
-  hello@martrymill.ie
-  www.martrymill.ie
-  Martry Mill



*Linger a little while!
Boyne Valley Accommodation Offers & Packages,
please visit: www.discoverboynevalley.ie*

www.boynevalleyfoodseries.ie

Saturday 11th June

MEATH FOOD SAFARI

Guided Bus Tour of Artisan Producers & Their Farms, followed by a BBQ of all the produce in Boyles Pub Slane

€30 per person including tour & BBQ

TO BOOK PLEASE CALL

086 3844162 / 087 9532656

OR EMAIL:


jack.newgrangegold@gmail.com


boynevalleygoatfarm@gmail.com

OR LOG ON TO

www.eventbrite.ie


A Guided Bus Tour of 4 Artisan Producers & their Farms. Meet the producers, taste the food & see how it is made. Half way through the tour, we will stop for a delicious complimentary drink in Mrs O's Pub on the hill of Skyrne. Tour includes - The Whole Hogg, Burkes Farm Ice Cream, Boyne Valley Farmhouse Cheese, Newgrange Gold Oils and finishing with a BBQ of products from each of these locations a Boyles Pub in Slane.

 086 384 4162

 087 953 2656

 burkesfarmicecream@eircom.net

 jack.newgrangegold@gmail.com

 boynevalleygoatfarm@gmail.com

 Meath Food Safari

 @MeathFoodSafari



Sunday 19th June





FATHER'S DAY TEA PARTY WITH COOLE SWAN

Teltown House / 3 - 6pm

Admission €10

TO BOOK PLEASE CALL 087 6659022

Come and join us for a wonderful afternoon Tea Party, in the courtyard, at Teltown House, in the company of Coole Swan and Castletown Orchestra. Bring family, friends & an appetite!

-  046 9023239
-  087 665 9022
-  teltownhouse@eircom.net
-  Teltown House



Tuesday 21st June

A MIDSUMMERS NIGHT BREW WITH CANDLE LIT SOLSTICE SUPPER

Boyne Brewhouse / Eastern Seaboard Bar & Grill

Food and beer matching, long table dinner hosted in the Boyne Brewhouse

TO BOOK LOG ON TO www.eventbrite.ie

Alternatively follow the link from www.boynebrewhouse.ie

Join us in the Boyne Brewhouse for a very special Midsummers Night Brew with Solstice Supper served up by Reuven Diaz of The Eastern Seaboard. Learn all about brewing craft beer while enjoying a candlelit tasting menu paired with award winning Boyne Brewhouse craft beers.

-  041 980 2570
-  info@easternseaboard.ie
-  sallyanne.cooney@nacuana.ie
-  jeniglasgow@gmail.com
-  www.boynebrewhouse.ie
-  @BoyneBrewhouse / @Eseaboard

www.boynevalleyfoodseries.ie



Sunday 19th June

Tuesday 21st June

Friday 24th June

BRÚ & QUE

The Central Bar & Restaurant

2 Day
Event

**TO BOOK PLEASE CALL 046 9027999
OR EMAIL: info@thecentral.ie**

All things Boyne Valley brought together for a gourmet weekend of food & drink. Partnering with local Brú Brewery to create grilling days & nights of barbeques, beer talks & samplings with live music throughout.

-  046 9027999
-  info@thecentral.ie
-  www.thecentral.ie
-  The Central Navan
-  @TheCentralNavan

THE CENTRAL
bars
restaurants
unique party rooms



*Linger a little while!
Boyne Valley Accommodation Offers & Packages,
please visit: www.discoverboynevalley.ie*

PRODUCERS SIGNATURE EVENT



2 Day
Event


Saturday 25th & Sunday 26th June

TASTE OF THE BOYNE VALLEY

Kilsaran Home & Show Gardens, Dunboyne

**OPEN 12 - 5PM EACH DAY
ADMISSION €5 PER CAR WITH
CONTRIBUTION TO LOUTH/MEATH DOWN
SYNDROME ASSOCIATION**

An exciting Artisan food, craft & gardening weekend, featuring celebrity gardener Diarmuid Gavin with lots of gardening advice and tips! Come along for a fun filled family event at Kilsaran Paving Centre, Clonee.

 086 8305011

 tasteoftheboynevalley@gmail.com



**Down Syndrome
Louth/Meath**
Parents supporting Parents



Saturday 25th & Sunday 26th June

Friday 1st July

Friday 1st July

LEDWIDGE; AN EVENING OF DINING & POETRY

The Conyngham Arms @ 7pm

Admission €30 per person

Including a welcome glass of summer punch and three course dinner

TO BOOK PLEASE CALL 041 988 4444

- ✉ info@conynghamarms.ie;
- 🌐 www.conynghamarms.ie
- 📘 Conyngham ArmsHotel
- 🗣 @ConynghamArms



Saturday 2nd July

ALL THINGS GARLIC

Drummond House Garlic, Baltray, Co. Louth

Admission €10 per person

TO BOOK PLEASE CALL 087 688 2202

Learn the history and benefits of the "mighty bulb" on Ireland's only garlic farm. Experience the harvest, smells and amazing flavours of our nine different varieties of garlic. Sample our garlic and scapes cooked in sauces and washed down with our unique black garlic beer!

- ✉ marita@drummondhousegarlic.com
- 🌐 www.drummondhousegarlic.com
- 📘 Drummond House Garlic
- 🗣 @DrummondHGarlic



Saturday 2nd July

Saturday 9th July

DROGHEDA MARITIME FESTIVAL

Drogheda

FOR FURTHER INFORMATION
www.maritimefestival.ie

2 Day
Event

We will have a dedicated food hall with Artisan food and drink producers. Our demonstration area will include cocktail making masterclasses, cookery demonstrations, gin making and kids classes.

-  bronaghconlon1@gmail.com
-  www.maritimefestival.ie
-  The Irish MaritimeFestival
-  @maritimefest



Sunday 10th July






TASTE OF A FARMERS MARKET

Scholars Townhouse Hotel

6 Course Tasting Menu of Local Ingredients
€49 per person

TO BOOK PLEASE CALL 041 9835410
OR EMAIL: restaurant@scholarshotel.com

In celebration of the wonderful produce the Boyne Valley has to offer, Scholars Townhouse Head Chef Michael Hunter (Best Chef Co. Louth 2015) will be presenting a tasting menu that will reflect all things great about the region. The menu will be a six course tasting menu that will take you on a culinary journey from the mouth of the Boyne to the heart of the valley.

-  041 983 5410
-  restaurant@scholarshotel.com
-  www.scholarstownhouse.com
-  Scholars Townhouse Hotel
-  @ScholarsHotel



Friday 15th July -

Celebrating Bastille Day (well, 1 day late!)

FROM BOYNE VALLEY TO BASTILLE

The Vanilla Pod, Kells

Celebrating all things French with the very best produce Boyne Valley has to offer

€35 per person 5 Course Tasting Menu

Champagne 7 Canapé Reception

RESERVATION ON 046 9240084

-  046 924 0084
-  vanilla@headfortarms.ie
-  www.headfortarms.ie
-  Vanilla Pod Kells
-  @VanillaPodKells



Thursday 21st July

TASTE OF THE ESTATE DINNER






Tankardstown @ 7pm

Admission €50 per person

including a drinks reception in the walled garden & 5 course tasting menu

TO BOOK PLEASE CALL 041 9824621 or email info@tankardstown.ie

Guests will arrive to a welcome drink in the walled kitchen garden (weather permitting), followed by a delicious 5 course tasting menu created by Chef Rob Krawczyk and his team based on produce from the Walled Kitchen Garden and Poly Tunnels on the Estate.

-  041 982 4621
-  info@tankardstown.ie
-  www.tankardstown.ie
-  Tankardstown House
-  @tankardstown



Saturday 23rd July

IRISH TRADITIONAL FARMHOUSE BAKING WORKSHOP

Sage & Stone / 10am - 12.30pm

€20 including Tea or Coffee,
Tastings & Recipe Cards
TO BOOK CALL 041 9814362

This workshop will be a very relaxed workshop where you will be taught the secrets of great home baking. It will include lots of anecdotes and stories from farmhouse kitchens, including our own, over the years. It will be a fun morning workshop and people will get excellent value for money.

-  041 9814362
-  info@sageandstone.com
-  www.sageandstone.com
-  Sage&Stone






Friday 29th July

DUNANY ORGANIC MILLING & BREAD MAKING DEMONSTRATION

Dunany Organic Mill and Farm

**TO BOOK PLEASE CALL 041 6852242 or
email leoniew@eircom.net**

Enjoy a walk around our organic farm where our grains are harvested, then watch the milling process before making organic brown bread.

-  041 685 2242
-  leoniew@eircom.net
-  www.dunanyflour.com



Saturday 30th July

HAPPY BIRD WORKSHOP

Maperath Farm / 10am - 1pm / Admission €20

TO BOOK CALL 087 9027070 OR EMAIL maperathfarm@gmail.com

Ever fancied a slice of the 'Good Life'? Spend a morning on the farm with Farmer Christmas! Gain an insight into free range Poultry production including turkey, goose & chicken. Learn about feeding, housing & regulatory aspects of keeping a few chickens or starting out a small poultry business.

-  087 902 7070
-  maperathfarm@gmail.com
-  www.maperathfarm.ie
-  Maperath Farm
-  @maperath_farm

MAPERATH FARM
Kells, Co. Meath




Sunday 31st July

THE NAVAN TAPAS TRAIL

Navan, Various / €50 per person

Tickets on sale 2nd July at 1pm. Details will be posted on our Facebook page one week before.

The Navan Tapas Trail is designed to showcase our town's thriving culinary scene. We've teamed up with Navan's best restaurants, cafés and venues to provide a fantastic gastronomic day out. Two groups of thirty food lovers will take a leisurely stroll over the course of four hours, stopping for specially designed tapas, with wines to match, in six unique venues. Over 18's only. Booking details below.

-  navantapastrail@gmail.com
-  Navan Tapas Trail
-  @navantapastrail



Friday 5th August

CARLINGFORD OYSTER FESTIVAL


Carlingford & Cooley Tourism Association

For Information - www.carlingford.ie
Email: carlingfordie@gmail.com

5 Day
Event

The Carlingford Oyster Festival is a "Food & Family Entertainment Festival" promoting activities that enhance the existing gastronomy, fresh produce and Artisan craft & Design offering in the area.

To book a stall contact:

 carlingfordie@gmail.com
 www.carlingford.ie



Saturday 6th August

ANCIENT GRAINS ADVENTURE

Rock Farm Slane & Newgrange Gold

9.30am - 4.30pm / Admission €65 per person
TO BOOK- www.eventbrite.ie

The ancient grain tour from Slane to Crewbane is a journey along the ancient trade routes of the River Boyne looking at the use of grains like barley, oil seed rape & camellina as superfoods when Bru Na Boinne was built in the time of the Celts to its modern uses as health foods, oils and whiskey. We will walk through the fields and kayak along the river retracing steps ancient and modern with the advent of the Slane distillery.

 041 988 4861 / 041 982 4273
 info@rockfarmslane.ie / jack@newgrangegold.ie
 www.rockfarmslane.ie / www.newgrangegold.ie
 The Rock Farm, Slane
 @RockFarmSlane / @NewgrangeGold



Sunday 7th August

Sunday 7th August

FUN & EDUCATIONAL FAMILY DAY OUT

Dowth Hall / 11am - 6pm

There is no admission fee but we will be collecting donations for our partner charity, Farm Africa.

Come and visit beautiful Dowth Hall before it is restored. Explore the extraordinary lands at Dowth, its henge, passage tombs and mysterious mound – all of this magical land is within the Brú na Bóinne UNESCO World Heritage Site. Find out about the abundance of good food in the Boyne Valley that made Neolithic man so successful here. Take a seat and watch “The Last September” a 1999 Neil Jordan film shot here at Dowth Hall featuring actors Maggie Smith and Michael Gambon (over 18s). Fun activities for all the family. Feel free to bring a picnic. Please send us an email to let us know how many adults and children you are bringing.



046 902 4756



mary.finn@devenishnutrition.com

Friday 12th August

AROUND THE WORLD STREET FOOD PARTY

The Vanilla Pod, Kells

Featuring the best street food from around the world using the very best of local ingredients, live music & good old Irish craic €35 per person including Cocktail Reception Reservations on 046 9240084



046 924 0084



vanilla@headfortarms.ie



www.headfortarms.ie



Vanilla Pod Kells



@VanillaPodKells



Friday 12th August

Saturday 13th August

GIN SCHOOL

Listoke Distillery & Gardens / 2-6pm

What to bring: Weather appropriate clothes and footwear (school is indoors & warm but we will also be in the garden). Afternoon tea under the walnut tree or woodfired pizzas from our brick oven will be provided. Over 18's Only €120 per person

TO BOOK PLEASE CALL 041 9844742

OR EMAIL: info@listoke.com

A guided tour of our craft distillery and Edwardian walled gardens, where guests will choose their botanicals and create their own gin recipe under the watchful eye of our distillers. Guests will then distill their own gin using traditional copper mini stills, finishing the process by bottling, labelling and sealing a personalized bottle of gin to bring home. All participants will have the opportunity to enter our gin recipe competition.

-  041 984 4742
-  info@listoke.com
-  bronaghconlon1@gmail.com
-  www.listoke.com



Saturday 13th August

IRISH TRADITIONAL FARMHOUSE BAKING WORKSHOP

Sage & Stone / 10am - 12.30pm

€20 including Tea or Coffee, Tastings & Recipe Cards. **TO BOOK PLEASE CALL 041 9814362**

This workshop will be a very relaxed workshop where you will be taught the secrets of great home baking. It will include lots of anecdotes and stories from farmhouse kitchens including our own over the years. It will be a fun morning workshop and people will get excellent value for money.

-  041 9814362
-  info@sageandstone.com
-  www.sageandstone.com
-  Sage&Stone



www.boynevalleyfoodseries.ie

Saturday 13th August

Saturday 13th August

Sunday 14th August

FINNEGAN'S FARM FESTIVAL

Finnegan's Farm / 2 - 8pm

Free Family Friendly Event

Itinerary: 2pm - 3pm A Walk on the Wildside (Balrath Woods) 3pm - 5pm Farm Tours, Tractor Ride, Dig Your Dinner 5pm - 7pm Food, Drink & Music. For more information contact 041 982 5153
Email farmfinnegan@gmail.com

Finnegan's, the potato mad, farming family, are hosting a family fun day on Sunday 14th August. This will include a meander through the neighbouring Balrath Woods, farm tour on tractor & trailer, meet our animals and dig your dinner. Then relax and enjoy our tasty potato wedges and chips with home reared beef whilst resting yourself on a bale of straw and washing it down with local beer & cider.

-  041 982 5153
-  farmfinnegan@gmail.com
-  www.finneganfarms.ie
-  Finnegan's Farm
-  @FarmFinnegan



Saturday 20th August

BREAD & BEYOND

The Martry Mill / 11am - 5pm

Admission €5 per person at the door

This August, Martry Mill will be open to the public. We will have tours of the mill and members of the family there to answer any mill related questions. In addition to the tours, we'll be running a bread baking competition. Our bread baking competition was a great success last year. We will start the bread baking competition at 3pm sharp. Pauric White from The Forge Restaurant will be judging the competition alongside Martry Mill's own James Tallon. There will be prizes on the day for the best loaf!

-  086 817 3205
-  martrymill@gmail.com;
-  hello@martrymill.ie
-  www.martrymill.ie
-  @Martry Mill



www.boynevalleyfoodseries.ie


Sunday 21st August


BATTLE OF KELLS MEDIEVAL FAYRE


The Abbey Field, Kells, Co. Meath

BOOKING & DETAILS: www.battleofkells.com

Join a Cuisine River of Dance with renowned TV chef, Rory Morahan, the "Druid Chef", with his 14th century culinary theatre in the Food Tent at the Battle of Kells Medieval Fayre.

 087 929 6499

 085 270 5675

 www.battleofkells.com



Saturday 3rd September


HARVEST MARKET

Sheridans Cheesemongers / 10am - 6pm

Celebration of food grown and produced within a 50 mile radius at our Virginia Road Station headquarters in Carnaross, Co Meath.

ADMISSION FREE / NO BOOKING REQUIRED

Sheridans Cheesemongers are hosting the Harvest Festival on Saturday 3rd September. We will celebrate food grown and produced within a 50 mile radius at our Virginia Road Station headquarters in Carnaross, Co Meath. Come along to meet the producers and taste some delicious local food. "We want this small festival to celebrate the diversity and quality of food being produced on a small scale in our area and to highlight this to the community." - Kevin Sheridan

 046 92 45110

 kevin@sheridanscheesemongers.com

 www.sheridanscheesemongers.com

 [SheridansCheesemongers](https://www.facebook.com/SheridansCheesemongers)

 @Sheridanscheese

SHERIDANS
CHEESEMONGERS

Saturday 10th September

Saturday 10th September

BRÚ CRAFT BEER & FOOD PAIRING IN THE BREWERY

Brú Brewery

Tickets €50 per person

AVAILABLE FROM www.eventbrite.ie

For more information call 046 9438616

An evening of sampling great craft beers plus sampling foods inspired by the beer including curries, brown bread made from the spent grains and sausages infused with our craft beer. Spend your time sampling the produce in the brewery itself. The brewers will be on hand to provide tours and answer any questions you may have! Live music included.

- ☎ 046 9438616
- ✉ info@brubrewery.ie
- 🌐 www.brubrewery.ie
- 📘 Brú Brewery Meath
- 🗣 @BruBrewery



Sunday 11th September

IRELAND'S ANCIENT EATS

Maperath Farm / 10.30am - 1pm

Admission €25 including light refreshments

TO BOOK CALL 087 9027070

An immersive Taste through Time, from peasant to High King. Listen to stories of the first farmers & banquet rituals, take part in a medieval feast, try your hand at cooking over an open fire, celebrate the fruit of the landscape through music & rhyme, a fun action packed experience celebrating Irish food Culture through the ages.

- ☎ 087 902 7070
- ✉ maperathfarm@gmail.com
- 🌐 www.maperathfarm.ie
- 📘 Maperath Farm
- 🗣 @maperath_farm



www.boynevalleyfoodseries.ie

Sunday 11th September

Saturday 17th September

LONG TABLE HARVEST FEAST

Headfort School @ 7.30pm

FOR BOOKING DETAILS PLEASE CONTACT
michael.bolton@headfort.com

Enjoy a sumptuous tasting menu using locally sourced seasonal produce in the grandure of the Robert Adam ballroom in Headfort House. Cost: €60 per person Places will be limited to 80.



046 9240065



michael.bolton@headfort.com



Sunday 18th September

APPLE HARVEST CELEBRATION

Cockagee Coder

ADMISSION €5 / CHILDREN FREE

*Tours, Tastings & Demonstrations
Orchard, farm & cider mill tour. Apple juice & cider pressing demo. Apple tasting, culinary, dessert & cider varieties. Cider 101, tutored tasting, styles & regional variations. Museum display & talk. Irish food & farming heritage, objects & artefacts. Slane Food Circle Produce*



086 449 3354



jenky@iol.ie



www.cockagee.ie



Saturday 24th September

A TASTE OF TOGHER

Linn Duachail Restaurant (The Glyde Inn)

ADMISSION FREE / OPEN FROM 12PM

MUSIC FROM 9.30PM

For further information log onto
www.tasteoftogher.com

Linn Duachail Restaurant (The Glyde Inn), Annagassan, County Louth will host its fifth annual Taste of Togher Food Festival (www.tasteoftogher.com) on Saturday 24th September from 12pm. Admission is free and there is a wide range of local products and produce to try, from cheese and honey to jam, cupcakes and more. Locally produced drinks to sample include cider, beer and poitin! Tara Walker of The East Coast Cookery School (<http://eastcoastcookeryschool.ie/>) will stage cookery demonstrations and kids cookery workshops throughout the day. The Chowder of The Year competition will be hotly contested by some of the Northeast's best restaurants. Our 'Star Biz for 2016' will showcase a presentation on their business. One of the Northeast's best bands will take to the stage from 9:30pm to kick off an evening's entertainment.

Sunday 25th September

STRAW FESTIVAL

Rock Farm Slane / 12-7pm

Free of charge / **TO BOOK PLEASE LOG ON TO**
www.eventbrite.ie

The Straw Festival is an Autumn celebration of artisan and organic food pulling on the old traditions of celebrating the bounty of produce at the Autumn Equinox and harvest time. It's a great day out for all the family with farm tours, music, film, crafts and singing workshops.

-  041 988 4861
-  info@rockfarmslane.ie
-  www.rockfarmslane.ie
-  The Rock Farm, Slane
-  @RockFarmSlane




Sunday 30th October


DOWTH HALL POINT TO POINT, FOOD & COUNTRY FAIR

Dowth Hall, Dowth, Co. Meath

TO BOOK: GEOFFREY FRAWLEY 087 9868122
or email geoffrey.frawley@devenishnutrition.com

The Point to Point was first run at Dowth Hall on a stunning day last October. This event sees horse racing return to "The Old Racecourse" at Dowth Hall, established by the Netterville family in the 1800's. There will be six races all run over three miles, featuring the finest of thoroughbred equine talent and ridden by the best amateur jockeys in the country. In addition to the racing there will be an Artisan Market & Country Fair, with great shopping and fantastic food. A fun family day out with bouncy castles for children, pony club races and the popular hound parade by the Meath Foxhounds.

 geoffrey.frawley@devenishnutrition.com

 [@MeathTaraP2P](https://twitter.com/MeathTaraP2P)



Friday 2nd December

A TASTE OF CARLINGFORD AT CHRISTMAS

5 Day
Event

Carlingford & Cooley Tourism Association

FOR INFORMATION - www.carlingford.ie

Soak up the fabulous Christmas Atmosphere as you wander through the medieval streets of Carlingford which boasts some of the best restaurants, boutiques and shops Louth has to offer. You can avail of up to 25% off throughout all participating shops where the mulled wine will be flowing and seasonal treats aplenty. (All day)

OUR ARTISAN PRODUCERS

Aalgo, *Seaweed*

- ☎ 086 349 0625
- ✉ rrochegarland@yahoo.co.uk
- 🌐 www.aalgo.com

Bakealicious, *Bakery Goods*

- 📍 Durhamstown, Bohermeen, Navan, Co. Meath
- ☎ 087 640 1151
- ✉ info@bakealicious.ie
- 🌐 www.bakealicious.ie

Bellingham Blue, *Cheese*

- 📍 Glydefarm, Mansfieldstown, Castlebellingham, Co. Louth
- ☎ 042 937 2343
- ✉ info@bellingham.ie
- 🌐 www.bellingham.ie

Big Red Kitchen, *Jams, Chutneys, Marmalades, Preserves*

- 📍 Cara Tí, Stamullen, Co. Meath
- ☎ 086 150 8462
- ✉ nicola@bigredkitchen.ie
- 🌐 www.bigredkitchen.ie

Bits on Spits, *Pig on a Spit*

- 📍 Thomastown, Kells, Co. Meath
- ☎ 087 782 6418
- ✉ bitsonspits@gmail.com
- 🌐 www.bitsonspits.ie

Blast & Wilde, *Butter / Catering*

- 📍 Monkn Newtown, Slane, Co. Meath
- ☎ 086 3874887
- ✉ hello@blastandwilde.com
- 🌐 www.blastandwilde.com

Boyne Brewhouse, *Brewery*

- 📍 Lagavooren, Platin Road, Drogheda, Co. Louth
- ☎ 041 987 8078
- ✉ hello@boynebrewhouse.ie
- 🌐 www.boynebrewhouse.ie

Boyne Grove Fruit Farm, *Fruit*

- 📍 Stameen, Drogheda, Co. Louth
- ☎ 041 983 7333
- ✉ olan@boynegrove.ie
- 🌐 www.boynegrove.ie

Boyne Valley Blue Cheese, *Cheese*

- 📍 Mullagha Farm, Slane, Co. Meath
- ☎ 086 384 4162
- ✉ boynevalleygoatfarm@gmail.com
- 🌐 www.mullaghafarm.ie

Bru Brewery, *Craft Beer*

- 📍 Oaktree Business Park, Trim, Co. Meath
- ☎ 046 943 8616
- ✉ info@brubrewery.ie
- 🌐 www.brubrewery.ie

Burkes Farm Ice Cream, *Ice Cream*

- 📍 Tara, Co. Meath
- ☎ 087 953 2656
- ✉ burkesfarmicecream@eircom.net
- 🌐 www.burkesfarmicecream.com

Chez Emily Ltd, *Chocolate*

- 📍 Main Street, Ashbourne, Co. Meath
- ☎ 01 835 2252
- ✉ ferdinand@chezemily.ie
- 🌐 www.chezemily.ie

Clarke's Fresh Fruit, *Fruit*

- 📍 Clinstown, Stamullen, Co. Meath
- ☎ 01 841 3262
- ✉ info@clarkesfreshfruit.ie
- 🌐 www.clarkesfreshfruit.ie

Coffee Buzz, *Coffee / Tea*

- ☎ 087 973 5360
- ✉ chris007@live.ie

Dan Kelly Cider, *Fruit & Cider*

- 📍 Stameen, Drogheda, Co. Louth
- ☎ 086 257 0524
- ✉ olan@boynegrove.ie
- ✉ info@dankellyscider.com
- 🌐 www.dankellyscider.com

Derrycamma Farm, *Food Oils*

- 📍 Castlebellingham, Co. Louth
- ☎ 087 822 3875
- ✉ info@rapeseed-oil.ie
- 🌐 www.rapeseed-oil.ie

Drummond House Garlic, *Garlic*

- 📍 Baltray, Co. Louth
- ☎ 087 688 2202
- ✉ marita@drummondhousegarlic.com
- 🌐 www.drummondhousegarlic.com

Dunany Flour, *Flour*

- 📍 Togher, Drogheda, Co. Louth
- ☎ 041 685 2242
- ✉ info@dunanyflour.com
- 🌐 www.dunanyflour.com

Finnegan's Farm,
Potatoes / Wedges

- 📍 Bellew, Balrath, Navan, Co. Meath
- ☎ 086 815 2882 / 041 982 5153
- ✉ farmfinnegan@gmail.com
- 🌐 www.finnegansfarm.ie

George's Patisserie,
Bakery Goods

- 📍 Chapel Street, Slane, Co. Meath
- ☎ 041 982 4493
- ✉ info@georgespatisserie.com
- 🌐 www.georgespatisserie.com

Hilda's Homemades
Jams, Marmalades, Chutneys, Fudge

- 📍 The Moy, Summerhill, Co. Meath
- ☎ 087 289 0286
- ✉ hildashomemades@gmail.com

Hogan's Farm Cortown,
Meat

- 📍 Kells, Co. Meath
- ☎ 046 924 0273
- ✉ info@hogansfarm.ie
- ✉ niamh@hogansfarm.ie
- 🌐 www.hogansfarm.ie

Hugh Maguire,
Butchers

- 📍 Unit 2 Killelland Street, Ashbourne, Co. Meath
- ☎ 01 849 9919
- ✉ hughmaguirebutchers@eircom.net
- 🌐 hughmaguirebutchers.com

In Season Farm,
Ambient Food Business

- 📍 Drogheda, Co. Louth
- ☎ 087 949 2943
- ✉ info@inseasonfarm.ie
- 🌐 www.inseasonfarm.ie

Irish Health Oils,
Oils

- 📍 Ashbourne, Co. Meath
- ☎ 086 253 8933 / 01 355 1847
- ✉ irishhealthoils@gmail.com
- 🌐 www.irishhealthoils.ie

Izmoo,
Frozen Yoghurt & Bubble

- 📍 Drogheda, Co. Louth
- ☎ 041 9831485 / 089 4217690
- ✉ joe@staffordsdeli.ie
- 🌐 www.staffordsdeli.ie

Jack Cody's Beer,
Craft Beer

- 📍 Boyne Business Park, Drogheda, Co. Louth
- ☎ 041 9846280
- ✉ info@jackcodys.com
- 🌐 www.jackcodys.com

Jill's Kitchen,
Kids Cooking

- 📍 Kilbreck, Stamullen, Co. Meath
- ✉ jill@jillskitchen.ie
- 🌐 www.jillskitchen.ie

JM Foods Simply Honest Food Hall,
Catering / Deli

- 📍 Mullaghboy Industrial Estate, Navan, Co. Meath
- ☎ 046 9051800
- ✉ info@jmfoodservices.com
- 🌐 www.jmfoodservices.com

Kerrigan's Mushrooms,
Mushrooms

- 📍 Cortown, Kells, Co. Meath
- ☎ 046 924 0670
- ✉ info@goldshieldfoods.ie
- 🌐 www.kerrigansmushrooms.ie

Lilly's Tea Shop,
Loose Tea

- 📍 Termonfeckin, Co. Louth
- ☎ 087 776 6988
- ✉ info@lillysteashop.com
- 🌐 www.lilysteashop.ie

Listoke Distillery,
Distillery

- 📍 Ballymakenny Road, Drogheda, Co. Louth
- ☎ 041 984 4742
- ✉ info@listoke.com
- 🌐 www.listoke.com

Man of Aran,
Fudge

- 📍 Station House, Ballivor, Co. Meath
- ☎ 046 95 46590
- ✉ info@manofaranfudge.ie
- 🌐 www.manofaranfudge.ie

Maperath Farm,
Free range turkeys & geese

- 📍 Maperath Farm, Kells, Co. Meath
- ☎ 087 902 7070
- ✉ maperathfarm@gmail.com
- 🌐 www.maperathfarm.ie

Martry Mill,
Producer / Flour

- 📍 Martry Mill House, Kells, Co. Meath
- ☎ 087 665 9022
- ✉ hello@martrymill.ie
- 🌐 www.martrymill.ie

McCormack Farms,
Raw Juices & Baby Leaf Salads

- 📍 Boycetown, Dunsany, Kiltale, Co. Meath
- ☎ 046 902 5695
- ✉ brian@mccormackfarms.ie
- 🌐 www.mccormackfarms.ie

Meade Potato Co.
Potatoes, fruit & veg, chips

- 📍 Lobinstown, Navan, Co. Meath
- ☎ 046 90 53198 / 086 346 6840
- ✉ jenimeade@meadepotato.com
- 🌐 www.meadepotato.com

Meath Eco Tours Balrath Wood,
Tours

- 📍 Kells, Co. Meath
- ☎ 087 971 2072
- ✉ kate@meathecotours.com
- 🌐 www.meathecotours.com

Mr. Jon's Once Upon A Thai,
Thai Street Food

- 📍 Grennanstown, Athboy, Co. Meath
- ☎ 087 623 0319
- ✉ mrjonsfood@gmail.com
- 🌐 www.onceuponathai.com

Newgrange Gold Ltd,
Producer / Oils

- 📍 Crewbane, Slane, Co. Meath
- ☎ 041 98 24273 / 085 728 8416
- ✉ jack@newgrangegold.ie
- 🌐 www.newgrangegold.ie

Pig Spit Dowth,
Pig on a Spit

- 📍 Drogheda, Co. Meath
- ☎ 087 675 7579
- ✉ mail@pigspit.ie
- 🌐 www.pigspit.ie

Roll It Pastry,
Pastry

- 📍 Roneath, Crossakiel, Kells, Co. Meath
- ☎ 087 253 7528
- ✉ mairead@rollitpastry.com
- 🌐 www.rollitpastry.com

Roses and Ruffles,
Bespoke Occasion Cakes

- ☎ 086 056 1127 / 083 802 2832
- ✉ enquiries@rosesandruffles.com
- 🌐 www.rosesandruffles.com

Ryan's Farm,
Meat

- 📍 Ballinlough, Kells, Co. Meath
- ☎ 087 985 7480
- ✉ jimryan12@eircom.net
- 🌐 www.ryansfarm.com

Sheridans Cheesemongers,
Cheese

- 📍 Virginia Road Station, Pottlereagh, Kells, Co. Meath
- ☎ 046 924 5110
- ✉ kevin@sheridanscheesemongers.com
- 🌐 www.sheridanscheesemongers.com

Slane Food Circle,
Cheese/Ice Cream Organic

- 📍 Slane, Co. Meath
- ☎ 086 384 4162
- ✉ mdesmondcrinion@gmail.com
- 🌐 slaneforummail@gmail.com

South Hill Enterprise,
Chocolate

- 📍 Cloran Road, Athboy, Co. Meath
- ☎ 046 943 2899
- ✉ info@she.ie
- 🌐 www.she.ie

The Cider Mill,
Producer / Artisan

- 📍 Cornanstown House, Stackallan, Slane, Co. Meath
- ☎ 086 449 3354
- ✉ jenky@iol.ie
- 🌐 www.cockagee.ie

The Farmer's Daughter,
Producer / Meat Products

- 📍 Balrath Farm, Kells, Co. Meath
- ☎ 086 386 6592
- ✉ hello@tfdaughter.com
- 🌐 www.tfdaughter.com

The Handmade Soap Company,
Soap

- 📍 The Old Mill, Slane, Co. Meath
- ☎ 041 988 4704
- ✉ info@thehandmadesoapcompany.ie
- 🌐 www.thehandmadesoapcompany.com

The Kitchen,
Hot Food / BBQ Meats

- 📍 Various Dublin Pop-ups
- ☎ 089 956 3337
- ✉ dri@thekc.ie
- 🌐 www.thekc.ie

The Whole Hogs,
Free range pork & charcuterie

- 📍 Rathmaiden, Slane, Co. Meath
- ☎ 087 941 9866
- ✉ peterwhelan6@hotmail.com
- 🌐 www.thewholehogs.com

Tullyard Farm,
Sausage & Bacon producer

- 📍 Meat & Poultry Tullyard Farm, Trim, Co. Meath
- ☎ 087 238 0747
- ✉ info@tullyardfarm.ie
- 🌐 www.tullyardfarm.ie

What's For Pudding?,
Dessert Pudding

- 📍 Mashallstown, Kilmessan, Co. Meath
- ☎ 086 836 0211 / 086 410 5723
- ✉ info@whatsforpudding.ie
- 🌐 www.whatsforpudding.ie

NEW FOR 2016

'PLACE ON A PLATE' INITIATIVE

This year we have introduced an exciting initiative which serves to highlight our wonderful array of Boyne Valley artisan producers and their product.

All restaurants, eateries or venues who sign up to 'Place on a Plate' are committing to offering at minimum one dish on their menus which is composed of key elements sourced from the Boyne Valley region.

The objective for the visitor is to give a sense of food provenance or as the name suggests 'Place on a Plate'

Please look out for the emblem below on menus throughout the region who are highlighting the best of the regions producers directly to you our guest.



“Place on a plate”





**Boyne Valley
Food Series**

  @BoyneValleyFood

www.boynevalleyfoodseries.ie
boynevalleyfoodseries@gmail.com