



HEREFORD
INDIE FOOD

{ VOL. II }

“WHAT WE EAT DOES MORE THAN JUST FILL OUR STOMACHS AND
NOURISH OUR BODIES; GOOD FOOD LIFTS OUR SPIRITS AND HELPS US
UNDERSTAND THE WORLD A LITTLE BETTER.”

- YVON CHOUINARD, PATAGONIA

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HEREFORD INDIE FOOD

Hereford Indie Food is a labour of love created and supported by the community. Our objectives are to promote Hereford as a destination for good food as well as to grow our local economy and most importantly to seed and strengthen the connections with the people around us.

This year's zine has been compiled as a companion piece to the weekend. It will showcase just a small selection of what will be going on at the festival - from fringe events in the lead up to the festival to talks in collaboration with Hay Festival, and everything in between. We hope you enjoy reading it and can help support the festival come late August.

This year's bank holiday weekend will consist of Fringe Events, Street Food, Live Music, Produce & Makers Markets, and Bar Culture late into the night. The next few pages are a retrospective to last August, and beyond that a peek of what's in store for this year. See you at the festival...







FIELD NOTES FROM COLOMBIA

{ METHOD COFFEE ROASTERS }

We arrived to meet Tre and Mark at their roastery space in Bishops Frome first thing on a Monday morning. The first roast of the day had already started and Mark made us an espresso as we began to speak about why it was so important to be exceptional in an industry so often reduced to commodity.

And believe us when we say the coffee that Method are producing is exceptional. The process begins by finding and directly working with farmers and co-operatives in the most sustainable and socially responsible way possible and paying a price that recognises the quality of the coffee. The coffee is then carefully selected and roasted in small batches, by hand, in one of their two roasters.

As Tre monitored the larger of the roasters and the aromas filled the space, Mark told us of their recent trip to Colombia. I later asked him if he would like to share his experience so that we could present it in this zine...





Words and Images from Mark...

Antioquia, Colombia

With the Andes mountains as our backdrop, an early morning walk lets us take in the sunrise over the lush South American landscape; one of many highlights of a trip to the region of Antioquia, Colombia. The night before, our host Juan Pablo Velez explained that until recently it would have been difficult to visit him at his farm, La Luisa. As it was, with a much improved security situation, we were excited to be travelling through rural Colombia in search of great coffee.

New Generation Coffee

Working with Cooperative Occidente and Co-op Andes we were based mainly in Medellin and Andes and were lucky enough to visit over a dozen coffee producers. Both of the Co-ops were doing some incredible work with small scale producers in the region; we visited a range of coffee producers but spent most of our time making connections with farmers growing coffee on small plots of between two and four hectares - enough land to grow between 1 and 2000 coffee trees. Several of these farmers were part of New Generation Coffee, a project set up by Co-op Andes.

With coffee farmers across all regions having an average age of 55 to 57, the New Generation Coffee project in Antioquia supports growers aged 18 - 30 with technical support and education. Through a micro-lot program that encourages smallholder farmers to focus on quality, we were cupping some of the best coffees from the region. Micro-lot coffees allow outstanding growers to be identified and credited, and it is this transparency and traceability that helps to cultivate long-term partnerships - learning more about how this worked first-hand was exciting and inspiring.

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The best coffees grow on the high ground ...

One of the smallest and most remote farms we visited was El Molino. El Molino is not an easy place to get to. A car ride from Jardin takes us to a jeep station; from there one hour on a track that can just about hold the weight of an old 1970s CJ 7 jeep, and for extra drama add some 100 metre drops to the river below, with no safety barriers. After that, we arrived in La Boraja, where we were able to rent mules for the remainder of the journey to the top, which took a further 2 hours.

Our destination made it all worthwhile. El Molino is a classic example of a smallholder farm in Colombia; self-sufficient, with its own washing station and drying patios on the roof. Situated over 1,750 meters above the Santa Ines river, the farm is owned by Mateo Marlunda, and run by Mateo and his two sisters. All the coffee at El Molino is picked and processed by Mateo, his two sisters, and sometimes their mother. Mateo is part of the New Generation Coffee project and the benefits of the education and support he received from the initiative absolutely shined through in the coffee he is producing.

Method Coffee and Sensory and Rye will be collaboratively holding a Coffee Tasting on 16th August as part of the Hereford Indie Food Fringe. Tickets are available at herefordindiefood.com

Method Coffee will also be at Hereford Indie Food's Street Food Market on 26th, 27th and 28th August. Find out more about Method at methodroastery.com



PREVIOUS PAGE AND ABOVE: A SELECTION OF IMAGES FROM TRE AND MARK'S TRIP TO COLUMBIA

WALTERSTONE, HEREFORDSHIRE

WILD FOOD, FORAGING, AND FEASTS

{ LIZ KNIGHT - FORAGER }

As we set foot outside Liz Knight's modest family home in the sticks of Walterstone, Herefordshire, we are greeted by a rugged country field. That is, of course, before Liz shows us that this field is actually a wild feast, ripe for the picking. On today's menu: Blackcurrant leaves, Oxeye daisy, Lady's smock, Wood sorrel, Bittercress, Ground elder; the list continues as Liz encourages us to try a countless number of nature's hors d'oeuvres.

The flavours are wild, exciting, and often familiar. As we try Blackcurrant Leaf for the first time I mention to Liz how the food almost tastes alive. "Wild food is generally four times more nutrient rich than force grown veg" says Liz, "the reason being is that it WANTS to grow and thrive by its very nature, the conditions are optimum for the plant to be at its happiest". This provides an excellent explanation for the flat-tasting, monoculture pap that we so often find in the supermarkets.

Liz set up Forage Fine Foods in 2011 - as a banner to cover everything from her spice blends to supplying ingredients for The Botanist gin, foraging courses in Walterstone and her 'Wild Feasts' (always a hot ticket). Through everything that she does it's clear that Liz's business is one filled with passion and a love for being a part of her community.





Before taking the plunge into wild food full time Liz had a job in IT account management. “I hated it. I used to have squidgy berries in the bottom of my handbag - whenever I’d go into meetings I’d pull out like mouldy hawthorns and stuff.” After the financial crash in 2008, Liz found herself going foraging “a lot more than what the average person would”.

“I had three months where I wasn’t working. And I gardened, and I gathered stuff. We’d just moved to this house and we’d made quite a lot of friends and I was really into cooking, so I’d do things like make an elderberry pie, or do like an apple tart with a rosehip syrup. And people were going, “This is bonkers, I didn’t realise you could eat this...” To me it was obvious to know you could eat that, and it never scared me. Maybe it’s just gumption! But I was always willing to just stick something in my mouth and to assume stuff was food.”

She traces this attitude back to encounters as a child with an elderly couple who lived nearby. “Cath had greenhouses and she grew cherry tomatoes, which were ridiculously exotic at the time. One day she fed me a fuchsia berry, and I can remember it tasted of fig and plum, and it was amazing! I really think that, as a child, being allowed to do that, to eat something that was so not food, conventionally, must have been a huge trigger.”

“It goes to show that actually you can meet amazing people everyday, can’t you? And it’s just what life is, it’s so short and it can be so enriched. Because it just takes one moment of talking to someone, doesn’t it?”

“I think it’s the same for food and for plants and for experiences. You know, you can walk past food, you can walk past nature. Rather than, “Oh that’s just a dock,” or, “That’s just a nettle,” foraging gives it a reason for being. It’s validated. It’s beautiful. And I think that makes you see the world differently.”

Liz Knight will be at Hereford Indie Food’s Produce Market on 26th, 27th and 28th August. Find out more about Liz at foragefinefoods.com

ODE TO A BEER HOUSE

{ WORDS BY HOLLAND OTIK }

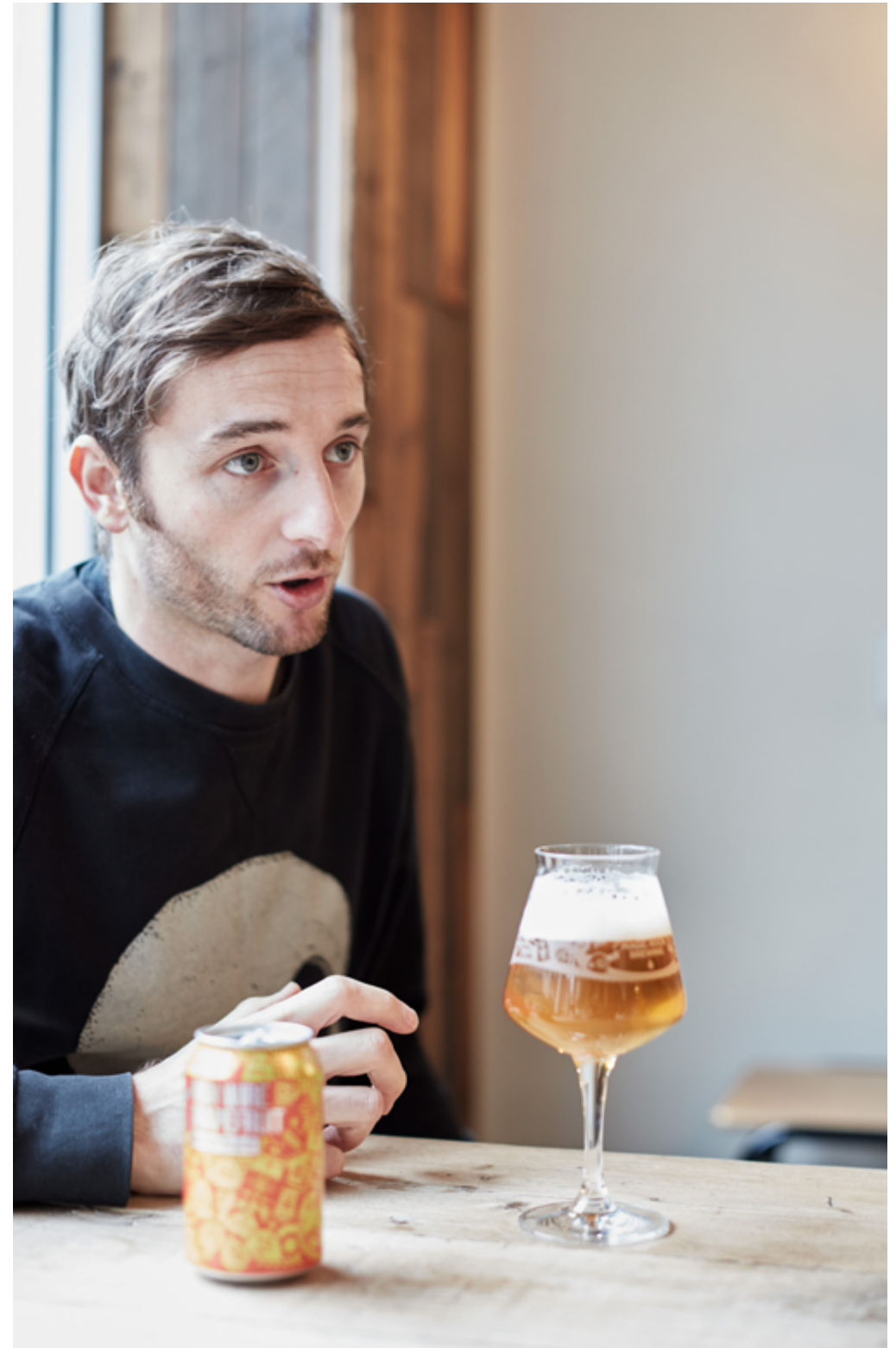
Listen here, you. We need to talk about Hereford Beer House.

I remember a time before the Beer House, when I was working for A Rule of Tum, and the daily commute from the City Ditch to the Burger Shop meant walking down a disused street, with only closed nightclub doors and some big old red bins for company. That was before Jonny and Amelie arrived – and brought with them not only the most beer the city has ever seen in one place, but also a presence that feels as though it must always have been here.

The Beer House plays host to over 200 different brews. Plenty of them line the fridge shelves where branding geeks like myself can admire them in all of their glory. There is also a regularly changing array of tap beers – the only downside to these being that they disappear (my partner still talks about the Christmas Stout to anyone who will listen and we are well into the next Summer).

You may have missed the Beer House off your regular pub crawl because they close at 9 o'clock. I once took a very large Norwegian friend there at 8:45pm and he was outraged (in his city the sun is up for half the year, so it's understandable to think that 9pm is an early bedtime). Although, as Jonny explained to him "This is a lifestyle business!", and all the better for it.

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The joy of a diverse and seasonal beer menu is that drinking becomes a gastronomic experience, not just a means to an end. Think of this as Heston's Fat Duck to Ronald's McDonald's.

Jonny and Amelie have made a once dark part of Hereford's City Centre into a hub for enthusiastic, passionate people to come and share something they enjoy. And This is my little ode to them, to say thank you – from the bottom of my heart – for being here, and putting so much energy and integrity into what you do. Go to bed early. You deserve it.

Hereford Beer House is hosting a Siren Craft Brew Tap Takeover & Meet the Brewer, in collaboration with The Firefly Hereford, on 17th August. Find out more at herefordindiefood.com

This is no pub. This is a genuinely, enriching experience where you are served by two people who know, love and live what they do – and they do beer!

They also do community, and that is why regular Cider So-cials and Bottle Clubs fill the Beer House calendar. Best of all are the Homebrew Nights where you can bring along your own experiments and get tips, advice and reflections on your endeavours. The regular Tap Takeovers are even more exciting. You don't have to leave the county to try new things anymore. Thanks in part to Jonny's excellent connections, the Beer House has played host to Wild Beard Brew Co., Magic Rock Brewing, Cloudwater Brew Co., Brooklyn Brewery and Stone Brewing Co. beers, to name but a few.



CAMBERWELL ARMS X THE BOOKSHOP

{ THU 24TH & FRI 25TH AUGUST }

On the Thursday and Friday before the food festival the Head Chef of London's multi-award winning Camberwell Arms, Michael Davis, takes over The Bookshop kitchen with a feast focused on Farmer Tom Jones' dry-aged pork and seasonal cooking.

Old Spot Lardo + Rosemary Oil

Cured Saddle Back Belly + Pickled New Season Pears

Grilled Sweetcorn, Camberwell Arms Port Far + Scotch Bonnet

Tomato, Fried Crumbs + Warmed Anchovy Cream

Tom's Dry Aged Old Spot + Slow Roasted Vinegar Peppers

Little Gem, Pickled Carrots, Crème Fraiche + Tarragon

Potatoes, Red Onion, Smoked Paprika + Roasted Garlic

The Best of Summer's Fruit, Thick Cream + Toasted Oats

Tickets for The Camberwell Arms takeover are £28 per head.

Find out more and book tickets at herefordindiefood.com





FUNCTIONAL FOOD

{ WORDS BY DEBBIE LEWIS }

“We can all get lost in the myriad of confusing and conflicting advice about the right foods to eat to make us healthy. What we often forget about is the function of the body we are putting them in to.

In Functional Medicine I’m looking for the root causes of illness underneath the symptoms I first see. It’s the difference between just putting a lid on a boiling pot and turning down the heat on the cooker.

Food and diet can seem very complex but the first step in keeping ourselves well is restoring function to the body. We could be eating the very best diet, but with poor or sluggish digestion we won’t be receiving the full benefits of the time and money spent on our food.

Improving our digestion can be easy – making sure we sit down to eat, eating slowing and chewing well has a huge impact on how we feel after eating a meal.

One simple addition to our diet is using apple cider vinegar to improve digestion. This needs to be ‘raw’ and ‘with the mother’ which means it’s unpasteurised and full of amazing enzymes to help break down food and stimulate our digestive juices. 1 tsp in a small glass of water before each meal is all you need.

I also love using apple cider vinegar to make Fire Cider – a herbal vinegar with a punchy kick. It’s great to use in summer salad dressings and it can make a potent tonic with a little warm water or juice and a squeeze of lemon in the colder months.”

Fire Cider Recipe

1 Small onion - roughly chopped

4 Cloves of garlic – chopped in to large chunks

4 Tablespoons of grated fresh ginger

3 Tablespoons freshly grated horseradish root (if you can find it)

Raw unpasteurised apple cider vinegar

1 Teaspoon turmeric

½ Teaspoon cayenne pepper

Raw unpasteurised honey

Put all the ingredients except the honey into a glass jar and cover with the apple cider vinegar. Put the lid on and leave somewhere warm for 2-3 weeks. Strain through a sieve and cloth and add honey to taste. Keep in a cool dark place.

Debbie Lewis will be speaking at Hereford Indie Food as part of our Talks series with Hay Festival. To buy tickets to the talks go to herefordindiefood.com





THE BOOKSHOP, HEREFORD

COOKING WITH STRAWBERRIES

{ NICOLE EDEY - THE BOOKSHOP }

A quintessential summer treat, nothing quite beats the smell of freshly picked strawberries. And it's no wonder why they smell so delicious – did you know they're actually a member of the rose family? This succulent, fragrant fruit is as beautiful as it is flavourful.

Strawberries make a great addition to any summer dish. Whether you're adding them to a salad, freezing them to replace ice cubes in a seasonal cocktail, or whipping up a fresh vinaigrette of your own, strawberries are an easy way to add a pop of flavour and colour to any of your meals.

We picked these strawberries up from Seb's Organics stall, which you can find in High Town on a Wednesday and a Saturday. We then whipped up these Chocolate Pavlova's with Vanilla Cream – a simple, light treat perfect for al fresco summer dining.

INGREDIENTS

Makes 6 generous portions

MERINGUES

6 Large Egg Whites
300g Caster Sugar
50g 70% Dark Chocolate
1 tsp Balsamic Vinegar
3 tbsp Cocoa Powder

STRAWBERRIES

2 Punnets of Strawberries
Shot of Chase Vodka
1 1/2 tbsp Caster Sugar

VANILLA CREAM

600ml Double Cream
1 Vanila Pod
2 tbsp Icing Sugar (sieved)

MELTED CHOCOLATE

3 tbsp Dark Chocolate
Boiling Water

METHOD

Preheat oven to 170 For best results, use a stand mixer! Whip the egg whites until stiff peaks form, then keeping the mixer going add the caster sugar a tablespoon at a time to make a nice stiff meringue. It is important to do it verrry slowly. Stop the mixer when the mixture is stiff, then fold in the dark chocolate, balsamic vinegar and cocoa powder.

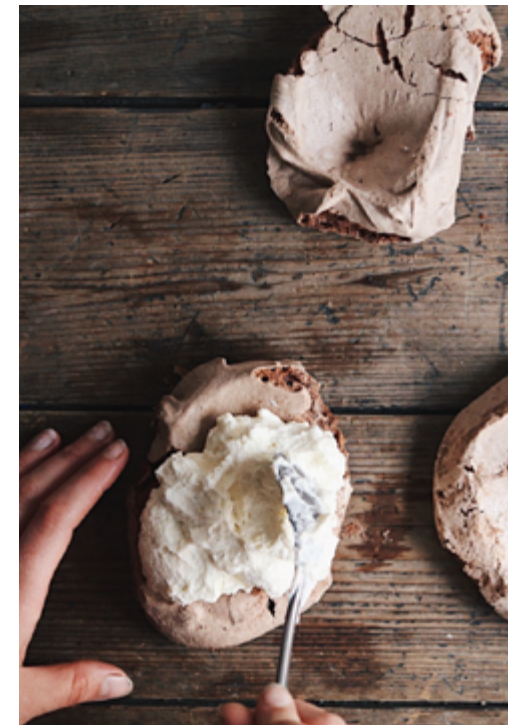
Personally, I like an individual pavlova that is crispy on the outside and chewy on the inside. Grab a large spoon and dollop a spoonful on the baking sheet. Spoon the other meringues onto the baking sheet in the same way, being careful to not get them too close to each other. Place in the oven and turn it down to 150. Bake for 45 minutes.

Place the cream, icing sugar and the vanilla pod seeds in a clean bowl and whip it, ‘whip it real good’! I like a soft whip personally, but each to their own!

Strawberries. Top the strawberries and cut to desired size, place into a bowl with the caster sugar and vodka. Give them a good mix around to get the juices flowing.

Over a bain marie, melt the chocolate and whisk in enough boiling water to loosen the chocolate to make it perfect for drizzling.

Once the meringues are out of the oven and cool, it’s the fun bit, putting it all together. Place pavlovas onto desired plate, platter or table. Dollop on the cream, scatter the strawberries and drizzle the chocolate. Enjoy.



FLOUR, WATER, SALT, YEAST.

{ ALEX GOOCH - ARTISAN BAKER }

Bread has always been a big part of Alex's life. With both of his parents baking at home, he and his brothers grew up on toast, toast and more toast! Alex worked in kitchens from an early age, starting his training as a chef at the age of seventeen. He became obsessed with bread during his time working with Daphne Lambert, an inspiring and hugely knowledgeable chef and nutritionist.

"It was Daphne who triggered my sourdough infatuation. My wild yeast starter is named after her. From there I set up my own bakery in Hay-on-Wye. My day starts anywhere between 10pm and 2am.

I bake through the night and in the morning the loaves are dispatched to Markets, Deli's, Hotels and Restaurants in Wales and along the border.





I make a number of breads including; 100% rye sourdough, mixed grain sourdough, ciabatta, brioche, 100% spelt bread, spiced buns and cakes. Good bread takes patience, passion and instinct. The wild yeast starter and long fermentation act as a natural preservative and flavour enhancer, giving the bread superb depth and character.

Making bread brings you into the moment completely. It stimulates all of the senses whether it be the feel or look of the dough, the sweet toasted smell of the baking bread, or the crackle as you squeeze a stone baked ciabatta.

Bread is magical and inspirational, I feel privileged to have found my meaning in life."

Alex Gooch will be at Hereford Indie Food's Produce Market on 26th, 27th and 28th August. Find out more at herefordindiefood.com

BETWEEN BEAUTY & PRACTICALITY

{ VICTORIA WHITFIELD - FIELD AND FOUND }

Victoria has a strong belief in the partnership between beauty and practicality. Influenced greatly by the hard working folk of her home in the rural Welsh borders, alongside a love for 1920's to 40's work-wear and the utilitarian style of the Women's Land Army; Victoria makes stylish clothes to live and work in, contemporary in design with a classical British edge.

Field and Found designs are made to stand the test of time; in both a style and usage. Built to be kept and loved, not thrown away to make way for the next 'trend'.

The linen for her garments is sourced near her paternal family home in Northern Ireland. The Veg Tanned Leather components are made by a small family run leather company in the west country, and two dear friends come and lend a hand in the studio on days when Victoria can't quite do all the sewing herself.

Field & Found has a real bricks and mortar shop within the wonderfully eclectic surroundings of 'The Old Electric Shop' in Hay-on-Wye. Alongside their own range they stock other well designed, fair-trade and nationally sourced attire and home-wear.

Field & Found will be at Hereford Indie Food's Makers Market on 26th, 27th and 28th August. Find out more at herefordindiefood.com





HAY FESTIVAL AT HEREFORD INDIE FOOD

{ THE FESTIVAL - 26TH / 27TH / 28TH AUGUST }

This year Hereford Indie Food is presenting a series of talks in collaboration with, and curated by the folks at Hay Festival. Every morning throughout the weekend we will have a range of talks in The Bookshop.

From foraging and nutrition to local business and food trends, we have something for everyone along with book signings and Q and A's.

Tickets for all talks are £10 and include daytime entrance to the festival, a Method Coffee and an Alex Gooch Cinnamon Bun. Tickets are available now at herefordindiefood.com



Saturday 26th August

Foraging - Adele Nozedar

10am / The Bookshop, Hereford Indie Food

After a long career in the music industry, which included building a successful recording studio and running her own Rhythm King label, Adele Nozedar now runs Brecon Beacons only dedicated foraging centre. As well as being a forager, Adele is the author of several books including two about foraging; 'The Hedgerow Handbook' and 'The Garden Forager'.

Tickets £10 (including Method Coffee and Alex Gooch Cinnamon Bun) available at herefordindiefood.com

The Angry Chef - Anthony Warner

11am / The Bookshop, Hereford Indie Food

Whether a celebrity diet, fitness blogger or self-appointed nutrition expert, Angry Chef is there to say – hang on a minute. Anthony – a professional chef uses insight from psychiatrists, behavioural economists, food scientists and dieticians to unravel why people are so easily taken in by the latest fads; thus giving readers the tools to spot pseudo-science for themselves.

Tickets £10 (including Method Coffee and Alex Gooch Cinnamon Bun) available at herefordindiefood.com



Sunday 27th August

Stephen Terry on Marco, The Michelin and Kitchen Philosophy

10am / The Bookshop, Hereford Indie Food

Owner of The Hardwick, Abergavenny, Stephen has worked alongside some of the best chefs in the world and regularly appeared on BBC 2's Great British Menu. Join us as he talks about his early days in the kitchen with Marco Pierre White and Michel Roux Jr, cooking for Barack Obama, and his love/hate relationship with 'The Michelin'.

Tickets £10 (including Method Coffee and Alex Gooch Cinnamon Bun) available at herefordindiefood.com

Bill Sewell; Bills Kitchen: A Life of Food

11am / The Bookshop, Hereford Indie Food

Bill discusses his journey from concerned London vegetarian to enthusiastic rural omnivore. Trademarking strong flavours, simple techniques and a passion for the pleasure of cooking as well as eating, Bill talks about eating well and how social media can either kill or build a sense of community around food, cooking and eating.

Tickets £10 (including Method Coffee and Alex Gooch Cinnamon Bun) available at herefordindiefood.com

Monday 28th August

Functional Medicine, Nutrition and 'The Perfect Diet' with Debbie Lewis

11am / The Bookshop, Hereford Indie Food

A key part of achieving the best possible health is a healthy diet. But what is a healthy diet? Debbie will be in conversation with Kitty Corrigan talking about "good" and "bad" foods, Along with why the state of the body they are going in to, may be as important as the foods we are eating.

Tickets £10 (including Method Coffee and Alex Gooch Cinnamon Bun) available at herefordindiefood.com

Farmageddon and The True Cost of Cheap Meat - Philip Lymbery

12pm / The Bookshop, Hereford Indie Food

Listed as one of the food industry's most influential people and chair of farm animal welfare organisation, 'Compassion in World Farming'. Phillip has had historic victories such as EU bans on barren battery cages for laying hens and veal crates for calves. His book, Farmageddon, has earned him a reputation as one of industrial farming's fiercest critics.

Tickets £10 (including Method Coffee and Alex Gooch Cinnamon Bun) available at herefordindiefood.com



HAY FESTIVAL

imagine the world



Hay Festival runs events around the World and in Hay-on-Wye in May and November each year. You can find out more by signing up to our regular mailings by email and you can become a **Friend of the Festival**. Find out more at Hayfestival.org

If you want to watch your favourite events again or see film and audio of great writers who have visited our festivals please visit our **Hay Player** at Hayfestival.org.

HAY FESTIVAL, QUERÉTARO,
MEXICO
7 – 10 September 2017

HAY FESTIVAL, SEGOVIA,
SPAIN
22 – 24 September 2017

INTERNATIONAL CHILDREN'S
LITERATURE HAY FESTIVAL,
AARHUS, DENMARK
26 – 29 October 2017

HAY FESTIVAL, AREQUIPA,
PERU
9 – 12 November 2017

HAY FESTIVAL, WINTER WEEKEND,
HAY-ON-WYE
23 – 26 November 2017

HAY FESTIVAL, CARTAGENA
DE INDIAS, COLOMBIA
25 – 28 January 2018

HAY FESTIVAL, HAY-ON-WYE,
WALES
24 May – 3 June 2018



JAMIE ORLANDO SMITH

Jamie Orlando Smith, photographer for Hereford Indie Food, is a freelance food photographer working in London and living in the Chiltern Hills.

After growing up surrounded by good food and beautiful countryside in rural Herefordshire, Jamie studied photography at the University of Brighton graduating in 2009. For the next three years Jamie worked in professional kitchens in the city. This time spent in kitchens, prepping and plating, developed and fine-tuned Jamie's appreciation of detail and food presentation – how to make a dish really shine. These are qualities that are visible in his photographs, photos taken by a food lover, one with a professional knowledge and respect for raw ingredients and who continues to be involved with food initiatives on both a national and local scale.

jamieorlandosmith.com

 @Hayfestival

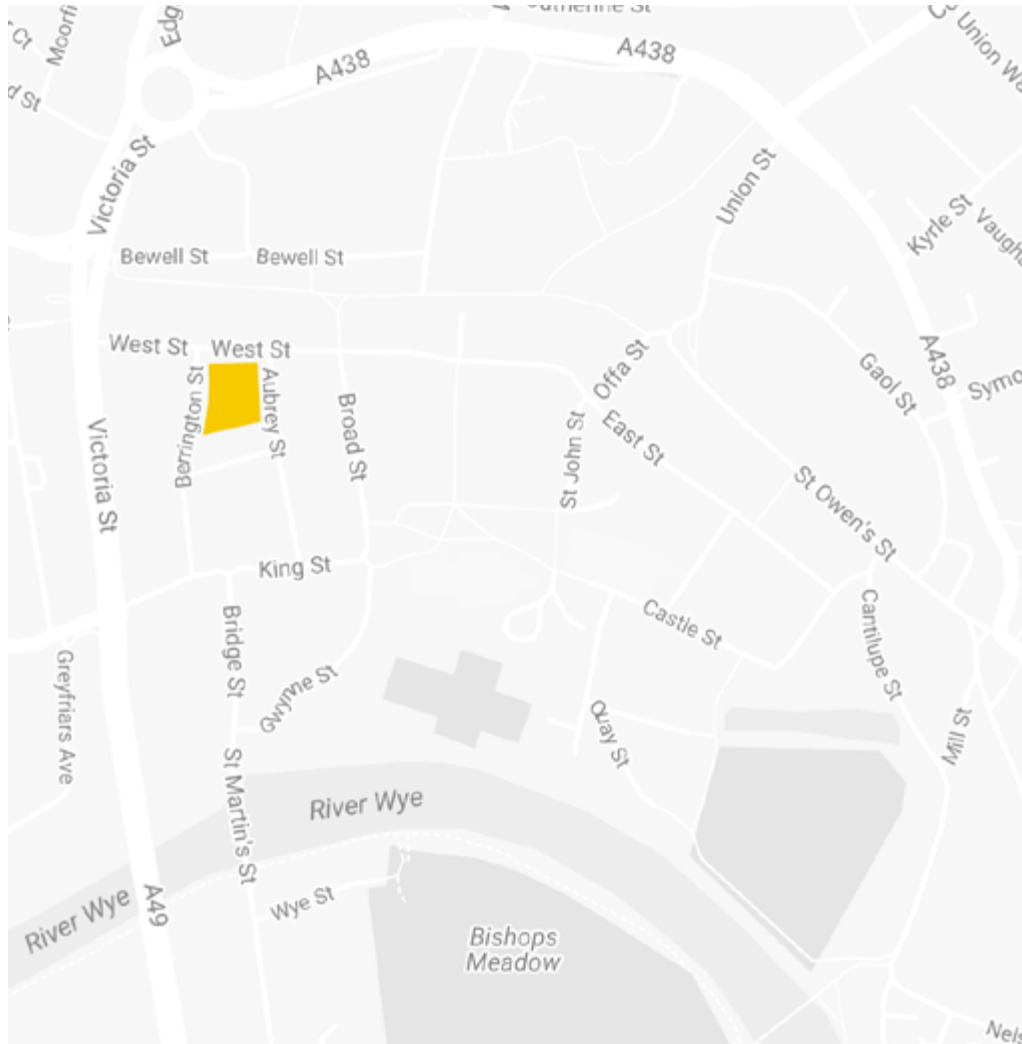
 @Hayfestival

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FIND US

Hereford Indie Food takes place behind Burger Shop and The Bookshop, Aubrey St. Entrance to the festival via the festival Box Office can be found on Little Berrington St. For all events in The Bookshop, head to the main festival Box Office on Little Berrington St.

Tickets for daytime entry to festival will be available on the gate only. Tickets for evening entry, Talks, Workshops and more are available online at herefordindiefood.com



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SUPPORT

Hereford Indie food is a not for profit, supported by it's community. We would like to thank the following people, organisations and business's for supporting the festival.

PIP Printing Hereford / Hay Festival / RWB Global
Signs & Labels Hereford / Herefordshire Live / Freestretch
Sunshine Radio / Friends of Castle Green / Warehouse 701
Hereford Pedicabs + Cargo / Herefordshire Council
A Rule of Tum / Quickskip / Kinder Pocock / Total Produce
Hereford Beer House / Shack Revolution/ Great British Florist

HEREFORD INDIE FOOD 2017

AN INDEPENDENT FESTIVAL OF FOOD, MUSIC + CULTURE
SAT 26TH / SUN 27TH / MON 28TH AUGUST
URBAN OASIS BETWEEN AUBREY ST + BERRINGTON ST

MAIN STAGE / SHACKOUSTIC STAGE / THE BOOKSHOP

FOALS (DJ SET) / MYSTERY JETS (DJ SET) / MAT HORNE (DJ SET)

THRILL COLLINS / THE SPITFIRES / DISKOTEK DJS / MIXY MIYAGI / THE UNDERCOVER HIPPIE
ESK FORTE / PLUS MORE LIVE MUSIC + DJ SETS

STREET FOOD + BAR CULTURE

SHACK REVOLUTION / THE BEEFY BOYS / HEREFORD BEER HOUSE / KING ST. KITCHEN / SENSORY + RYE
BURGER SHOP / RAYEESA'S INDIAN KITCHEN / CASTLE HOUSE / ROCKET PIZZA / FODDER VEGAN KITCHEN
HUNTER G'S / CHURROS CON CHOCOLATE / CHASE DISTILLERY / METHOD COFFEE / THE NUDE SPOON
SIR OLLIE'S / THE MIGHTY SOFT SHELL CRAB / SECRET DUMPLING CLUB / TRUMPERS TEA / PLUS MANY MORE

PRODUCE + MAKERS MARKET

NEAL'S YARD CREAMERY / SINGLE MALT TEAPOT / FIELD + FOUND / GREGG'S PITT CIDER
ALEX GOOCH BAKER / TIGG'S / JAKE'S CURED MEATS / PETER COOK / LIZ KNIGHT'S FORAGE FINE FOODS
BARDOT LIVING / TREALY FARM CHARCUTERIE / LITTLE POMONA CIDERY / PLUS MANY MORE

SO MUCH MORE

CHEF'S SUPPERS / FRINGE EVENTS / SUN DRENCHED HANGOUTS / H.TALKS WITH HAY FESTIVAL
WORKSHOPS / EXPERIENCES / DAYTIME PRODUCE MARKET / THE BOOKSHOP TAKEOVER

**DAYTIME TICKETS PURCHASE ON GATE.
EVENING TICKETS AND SPECIFIC EVENT TICKETS
AVAILABLE AT HEREFORDINDIEFOOD.COM**