Boyne Valley Food Series
2017

Event Guide 2017

Boone Valley

Ireland's Ancient East

Electric Bike Tour

Gin School

Food Festival

Tapas Trail

Ireland's Ancient Eats

Baking Workshop

Taste of the Boyne Valley

Food Festival

CEDRA

Ireland's Ancient East

Meath Tourism

Department of Agriculture, Food and the Marine

Failte Ireland

Boyne Valley

Meath County Council
We are delighted to present for 2017, the 4th Boyne Valley Food Series. The most unique, authentic, and regionally represented calendar of Food Events yet!

Just north of Dublin, and birthplace of Ireland’s Ancient East, the Boyne Valley is synonymous with heritage and culture, whilst the Boyne Valley Food Series serves to enhance and 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 they are 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 region’s 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 roll out ‘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,
The Boyne valley Food Series Team
Sunday 16th April

EASTER EGGSTRAVAGANZA, SPRING FOOD & CRAFT FAIR
Sage & Stone, Adm: Free but stall fee will apply

The Sage&Stone Easter Show will include a food market, chocolate display, vintage fairground games and the Easter Bonnet Parade with plenty of other attractions. To book your stall call or email Sage&Stone

041 9814362
info@sageandstone.com
www.sageandstone.com

Tuesday 18th - Thursday 20th April

3 DAY KID’S EASTER COOKING CAMP
East Coast Cookery School, Termonfeckin
10am - 3pm, €95 per child

TO BOOK:
Call 087 9893871 | www.eastcoastcookeryschool.ie

Another one of our hugely popular children’s cookery camps, this is a 3-day hands-on kids’ cookery camp. It will focus on healthy eating and preparation of lunch in the morning and baking in the afternoon. Camp runs from 10am-3pm each day with a short break at 11am and lunch at 1pm (all ingredients & recipes provided).

087 9893871
tara@eastcoastcookeryschool.ie
www.eastcoastcookeryschool.ie
eastcoastcookeryschool
@TaraWalkerChef

www.boynevalleyfoodseries.ie
Friday 28th April - Monday 1st May

**FOCUS ON FISH FESTIVAL**
The Bective Restaurant, Kells

**TO BOOK:**
Call 046 9247780 | info@thebective.ie

*Back by popular demand, The Bective’s Focus on Fish Festival will run over 4 nights from Friday 28 April to Monday 1 May offering a wide variety of fish and shellfish with wine pairings & recommendations. Early booking recommended.*

---

Friday 28th April  (Subject to weather/blossom)

**APPLE BLOSSOM WALK**
Boyne Grove Fruit Farm, Drogheda

Admission: Adults €5 donation to charity & children free

**TO BOOK:**
Just arrive on the day

*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.*

---

www.boynevalleyfoodseries.ie
Monday 1st May 🌿

**BEALTAINE AT ROCK FARM**

Rock Farm, 11am

Adm: €5 per adult & children Free

TO BOOK:
www.rockfarmslane.ie/farm/events

Bealtaine is a one-day organic farm and food festival celebrating the coming of Spring. Activities include a Farmer’s Market, organic farm walk, grow-your-own (GIY) and eco-building workshops, tours of our Glamping and Straw bale eco-buildings, beautiful walks, as well as taster tree-climbing and kayaking sessions.

041 9884861
info@rockfarmslane.ie
www.rockfarmslane.ie
The Rock Farm, Slane
@RockFarmSlane

---

Linger a little while!

Boye Valley Accommodation Offers & Packages, please visit: www.discoverboynevalley.ie

www.boynevalleyfoodseries.ie
Wednesday 3rd May

THE NORTH-EAST SEAFOOD TRAIL
Starting from Drogheda town, 9am - 9pm

Cost €68 - Coach, Tour & Tastings
Additional ‘Fine Dining’ Dinner available for €25 excess - highly recommended!

TO BOOK:
086 3246292 or online at Foodeducators.ie

A Culinary Journey of the Boyne Valley Coast: (1 day Tour) visiting: Clogherhead Harbour, Annagassan & Carlingford, Co. Louth.

1. Oriel Sea Salt, at Clogherhead Harbour - Ireland’s only food product to hold the prestigious PDO status.

2. Red-Sail Fishermans Co-op for a lesson on Irish Trawler Practices and the plight of the Gaelic Prawn. (tastings included)

3. Annagassan Harbour for a taste of local Razors and Mussels at The Glyde Inn

4. Carlingford Oysters – Gold Medal Oyster Winner for Britain and Ireland and winner of 2 Great taste stars.

5. Meet Chef Harry Jordan – Producer of Ireland’s only Turf Smoked Salmon

6. Finish off with a leisurely stroll around the beautiful coastal village and or an option of an exclusive 3 course Dinner with Chef Conor Woods at the Bay Tree Restaurant – Winner of Best Restaurant in Leinster (available for €25 excess)
Saturday 6th May

**THE GREAT IRISH FOOD QUIZ ON THE FARM**
*Maperath Farm, 7.30pm*

Team of 4 €100 - includes tasters
Proceeds go to Down Syndrome Ireland

**TO BOOK:**
087 9027070 or www.eventbrite.com

The biggest food quiz in Ireland comes to Maperath Farm, Kells.

- 087 9027070
- maperathfarm@gmail.com
- www.maperathfarm.ie
- Maperath Farm
- @maperath_farm

Saturday 13th May

**BRÚ CRAFT BEER & BREWERY NIGHT**
*Brú Brewery, 5pm - late*

**TO BOOK:**
€20 via www.brubrewery.ie

Back again for another year by popular demand, the now famous open night in the brewery. Like craft beer? Like brewery tours? Like live music and food? Why am I still typing, of course you like all those things. Get your tickets now!! Numbers limited so get them early.

- 046 9438616
- info@brubrewery.ie
- www.brubrewery.ie
- Brú Brewery Meath
- @BruBrewery
Thursday 18th May

BOYNE VALLEY BACKYARD BARBEQUE
Boyne Valley Bacon V Natural Born Griller
The Conyngham Arms Garden, 7.30pm

TO BOOK:
€30 per person - www.conynghamarms.ie

Head Chef Killian O’Donohoe and Peter Whelan will commence the evening by demonstrating a recipe using The Whole Hoggs free range pork from Rathmaiden, Slane. Followed, by ‘here’s one I prepared earlier’, guests can enjoy a delicious feast of barbecued pork, served with a selection of salads, all washed down with a bottle of local Boyne Brew-house Beer. The garden bar will be open all evening, lights will be on and there’ll be live music on the terrace.

041 9884444
info@conynghamarms.ie
www.conynghamarms.ie
conynghamarms
@conynghamarms

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

www.boynevalleyfoodseries.ie
LOUTH FOOD SAFARI WITH MONASTERBOICE INN
Starts at 11am from Monasterboice Inn

TO BOOK:
€75 - reservations@donegans.net

11am: Assemble in Conservatory of Monasterboice Inn, farm walk to view our cattle grazing on pastures around the Inn. Talk on breeding, rearing and husbandry by Joe O’Reilly. Coffee and eleven’s enjoyed before departing.

12.30: Board bus and travel to Boann Distillery, to enjoy explanation of brewing and distilling, and tasting by kind permission of the Cooney family.

14.00: Board bus and travel to Coastguard Seafood, where Terry Butterly will display his smoke house, and explain the fish smoking process.

15.30: Board bus and travel to Lannléire Honey to see Eoghan Mac Giolla Coda’s bee hive, and taste his award winning honey. His honey won the World Cup at the London Honey Show in 2014 & 2015. Also, Best Honey in the world 2016. Eoghan will explain the life of the bees.

16.30: Board bus and return to Monasterboice Inn to enjoy a delicious steak dinner.
Sunday 28th May

IRISH FOOD FESTIVAL
Sheridans Cheesemongers / 10am-6pm

Admission Free / €5 Car Parking
NO BOOKING REQUIRED

The Sheridan's 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. This year, we have the addition of The Boyne Valley Food Series tent, proud winners of the 2016 Foodie Destination of Ireland Award. A must for all you foodies out there!

046 92 45110
darryl@sheridanscheesemongers.com
kevin@sheridanscheesemongers.com
www.sheridanscheesemongers.com
SheridansCheesemongers
@Sheridanscheese

Friday 2nd - Sunday 4th June

TATTERSALLS INTERNATIONAL HORSE TRIALS & COUNTRY FAIR
Tattersalls Ireland, Ratoath

Admission €15, Children under 12 FREE
Full details can be found on social media sites & www.tatts.ie

The event runs from 31st, May – 4th June. Artisan Market & Country Fair runs from Friday, 2nd – 4th June. Details: Featuring the world’s leading Equestrian stars, in addition to the sporting side of the event, Tatts 2017 hosts a Country Fair tailored especially for families.

01 8864300
mlanigan@tattersalls.ie / jquirke@tattersalls.ie
www.tattersalls.ie
Tattersalls Ireland
@tatts2016

www.boynevalleyfoodseries.ie
Friday 2nd June  

QUEEN MAEVE BBQ DINNER  
Teltown House, Kells @ 7.30pm

Admission €25 per person  
TO BOOK CALL 046 9023239

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  
teltownhouse@eircom.net  
Teltown House

Sunday 4th June  

THE CURE - CURING & BUTCHERY WORKSHOP  
The Muttonhead Butchery, Slane - 10am-3pm

Admission €110 per person, lunch included  
TO BOOK CALL 041 9884676

The Muttonhead Butchery will be a fun and relaxed environment in which to gain the experience from a butcher of 20 years, so you can impress your family and friends. You will learn how to cure your own bacon and get hands on from your Sunday Roast chicken to the mighty pig. You will be that good that Fred Elliot would hire you. Price of €110 including lunch and take home produce.

041 9884676  
www.muttonheadbutchery.ie  
MuttonheadButchery
Friday 9th June

**RYANS OUTDOOR FEAST OF LOCAL PRODUCE**

*Ryans Bar Navan / €25 per ticket / 6pm*

7 course outdoor feast with wine pairings. Taking the indoors outdoors, Ryans Bar of Navan will serve a fantastic feast of locally sourced food, under the stars and amid the original stone walls of Navan town in their award winning outdoors space. Carefully crafted dishes are paired with great wines, kicking off the evening in daylight and finishing in the moonlight.

₀４６ ９０２ １１５４
info@ryansbarnavan.ie
Ryan’s Bar Navan
@Ryanbarnavan

Saturday 10th & Sunday 11th June

**A TASTE OF IRELAND’S ANCIENT EAST AT THE IRISH MARITIME FESTIVAL, DROGHEDA**

*Drogheda, Co. Louth*

TO BOOK www.maritimefestival.ie

The Maritime Festival 2017 will be incorporating the best in food and drink from Carlingford to Trim. The Boyne Valley Food Series, 2016 Foodie Destination winners, will be showcasing A Taste of Ireland’s Ancient East as part of the Maritime festival.

bronaghconlon1@gmail.com
www.maritimefestival.ie
The Irish MaritimeFestival
@maritimefest
Saturday 17th June

SOLSTICE AT THE HENGE
The Lands of Dowth, Co. Meath / 11am - Sunset

TO BOOK: www.eventbrite.ie

Solstice at the Henge will be a fun and educational family day presenting a variety of activities celebrating heritage, farming, food, health and the environment to inform, inspire and invigorate people of all ages. Explore the extraordinary Lands at Dowth and its huge Henge whose entrances are aligned with the dawn of the summer solstice – all of this magical land is within the Brú na Bóinne World Heritage Site. Come and hear the ancient tale of the Banquet of Dun na nGedh. See how Neolithic farmers from 5500 years ago prepared and cooked their food. Learn how to dig like an archaeologist. Find out about the links between farming, food, health and the environment. Taste amazing food from the award-winning artisan food producers of the Boyne Valley. Relax and enjoy music in the Henge in the evening. Feel free to bring a picnic and rugs.

Sunday 18th June

FATHER’S DAY TEA PARTY WITH COOLE SWAN
Teltown House, Kells / 3 - 6pm / €10 per person

TO BOOK: 046 9023239

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!

☎ 087 665 9022
✉ teltownhouse@eircom.net
facebook Teltown House

www.boynevalleyfoodseries.ie
Wednesday 21st June  

**A MIDSUMMER’S NIGHT SUMMER SOLSTICE SUPPER**

_Boyne Brewhouse Distillery / 7.30pm_

**TO BOOK:** [www.eventbrite.ie](http://www.eventbrite.ie)

Food and beer matching, gin and whiskey tasting, long table dinner hosted in the Boyne Brewhouse. Join us in the Boyne Brewhouse for a very special Midsummer’s Night Solstice Supper served up by Reuven Diaz of The Eastern Seaboard. Learn all about brewing craft beer while enjoying a candlelit menu paired with award-winning Boyne Brewhouse craft beers, Boann Whiskey & Gin.

- 041 987 8078
- info@easternseaboard.ie
- sallyanne.cooney@nacuana.ie
- jeniglasgow@gmail.com
- [www.boynebrewhouse.ie](http://www.boynebrewhouse.ie)
- @BoyneBrewhouse / @Eseaboard

---

Thursday 22nd June

**A WINE GOOSE CHASE WITH SUSAN BOYLE**

_The Vanilla Pod, Kells / 7.30pm_

Adm: €30 includes Wine tasting & Tapas

**TO BOOK:** 046 9240084 / [www.eventbrite.ie](http://www.eventbrite.ie)

A magical theatrical evening inspired by the Irish Wine Geese, Susan has built up a great reputation for her amazing show, combining wine tasting & theatre. So, sit back, let her pour you a glass while she takes you on a trip with the tenacious Irish people who transformed the wine world and didn’t let coming from a grape-free land stop them.

- 046 9240084
- vanilla@headfortarms.ie
- [www.headfortarms.ie](http://www.headfortarms.ie)
- Vanilla Pod Kells
- @VanillaPodKells
Thursday 22nd - Sunday 25th June

KELLS HINTERLAND FESTIVAL
Kells, Co. Meath

Numerous events over the weekend
TO BOOK www.hinterland.ie

Hinterland Festival Kells, previously Hay Festival Kells, is a celebration of literature & arts, with something to suit all tastes! The packed programme will include events on history, fiction, drama, animation, music, comedy & food. On Sunday 25th, we’ll have a dedicated children’s food programme.

www.hinterland.ie
Friday 23rd June

**TALES OF ALES WITH JUDITH & SUSAN BOYLE**
The Kelltic Bar, Kells / 6.30pm - 8.30pm

Admission €25 per person
Includes Beer tasting, Street Food & Beer icecream

TO BOOK PLEASE CALL 046 9240063

Join sisters beer sommelier Judith and storyteller Susan Boyle on a taste filled journey discovering the stories behind some of the world’s most loved beer styles and intriguing craft brews. “Tales of Ales" is an enlightening 90 minute tasting event.

Email: kelltic@headfortarms.ie
Website: www.headfortarms.ie
Facebook: kelltic.bar

Saturday 24th June

**MEATH FOOD SAFARI**
The Conyngham Arms, Slane / 12pm

€40 per person including tour & BBQ

TO BOOK 086 3844162 or www.eventbrite.ie

A Guided Bus Tour of 4 Artisan Producers & their Farms. Meet the producers, taste the food & see how it is made. Tour includes - The Whole Hogg, Cockagee Cider, Boyne Valley Farmhouse Cheese, Newgrange Gold Oils and finishing with a BBQ of products from each of these locations at Boyles Pub in Slane.

Email: jenky@iol.ie / jack@newgrangegold@gmail.com
Email: boynevalleygoatfarm@gmail.com
Email: peterwhelan6@hotmail.com

Meath Food Safari @MeathFoodSafari

www.boynevalleyfoodseries.ie
Sunday 25th June

**VICTORIAN AFTERNOON TEA & LAWN TENNIS**
Listoke Distillery & Tea Rooms / 2pm - 6pm

TO BOOK hello@listokedistillery.ie

Join us in Listoke to either partake or spectate for an afternoon dressed in Victorian outfits, playing lawn tennis with Victorian rackets and sipping gin and tonics with afternoon tea. Delightful!!

hello@listokedistillery.ie
www.listokedistillery.ie

Saturday 1st July

**IRELAND’S ANCIENT EATS FARM TO TABLE SUPPER AT MAPERATH FARM**
Maperath Farm, Kells / 7pm

€50 per person (limited spaces)
TO BOOK 087 9027070 / www.eventbrite.ie

Enjoy a unique Farm to Table Feast in the Firehouse to celebrate Lughnasa, the first harvest.

087 9027070
maperathfarm@gmail.com
www.maperathfarm.ie
Maperath Farm
@maperath_farm

www.boynevalleyfoodseries.ie
Friday 7th - Sunday 9th July

OXFORD SYMPOSIUM OF FOOD & COOKERY
St. Catherine’s College, Oxford, England

TO BOOK www.oxfordsymposium.org.uk

‘Food & Landscape’ Showcase Dinner presented by
The Boyne Valley Region, Ireland.
www.oxfordsymposium.org.uk

Friday 7th July

TASTE OF A FARMER’S MARKET
Scholar’s Townhouse Hotel

TO BOOK PLEASE CALL 041 9835410 or
email restaurant@scholarstown.com

The menu will be a 6 course tasting menu that will
take you on a culinary journey from the mouth of
the Boyne to the heart of the valley.

www.scholarstownhouse.com
Scholars Townhouse Hotel
@ScholarsHotel

Thursday 13th July

TASTE OF THE ESTATE DINNER
Brabazon Restaurant at Tankardstown / 7pm

€50 per person
TO BOOK www.tankardstown.ie

Enjoy a stroll with a welcome drink in hand around
the walled kitchen garden at Tankardstown,
followed by a delicious 5 course tasting menu based
primarily on produce from both the kitchen garden
and the poly tunnels on the estate.

041 9824621
info@tankardstown.ie
tankardstown
Friday 28th July 🌻

**GROW IT, MILL IT, BAKE IT**
*Dunany Farm, Togher, Drogheda / 3pm*

€10 Adult / Children Free
TO BOOK CALL 041 6852242 / 087 7550056

See how organic crops are grown on the beautiful Dunany Estate. Learn how the grains are cleaned and milled into flour. Watch how Leonie bakes the flour into bread and best of all, taste some delicious organic bread with homemade jam and a cup of tea.

041 6852242  
leoniew@eircom.net  
www.dunanyflour.com

---

Saturday 29th July 🌙

**JACK CODY’S BEER & TRAD MUSIC FEST**
*Jack Cody’s Brewery / €10*

TO BOOK www.jackcodys.com

We’re collaborating with some of the finest food producers and traditional musicians in the Boyne Valley, to bring you a Fleadh like no other. Non stop trad music, food talks, beer tours and sampling of our beautiful beers and Boyne Valley food. Craic go leor for all.

086 2421581  
info@jackcodys.com  
www.jackcodys.com  
@jackcodys

www.boynevalleyfoodseries.ie
Sunday 30th July

FINNEGAN’S FARM FEST
Finnegan’s Farm / 12-6pm

€5 Adults / Children Free
TO BOOK CALL 041 9825153

Finnegan’s, the potato mad farming family are hosting their FarmFest on Sunday the 30th of July. Join us for a fun filled day of activities including: Tractor & Trailer Rides, Farm Tour, Dig Your Dinner, Meet the Animals, Sample Local Produce, Kiddies Spudtivities, Walk on the Wild side (in Balrath Woods), Finish off the day sampling our tasty potato chips and wedges washed down with some local beer & cider.

041 9825153
farmfinnegan@gmail.com
www.finnegansfarm.ie
@Finnegan’s Farm

Saturday 5th August

SLANE COCKTAIL & FOOD PAIRING FESTIVAL
Slane Distillery / 2-9pm

TO BOOK: www.slaneirishwhiskey.com

Enjoy a range of cocktails featuring craft drinks from producers throughout the Boyne Valley. Our own resident mixologist will be serving Slane Whiskey savoury cocktails using locally grown ingredients. Artisan BBQ and music to help the cocktails go down and all set in our stunning new distillery, which can be toured on the day. Local bus transport included.

041 9824080
andrina@slanedistillery.ie
www.slaneirishwhiskey.com
@slanewhiskey

www.boynevalleyfoodseries.ie
Sunday 6th August
THE RUSSELL TAPAS TRAIL
The Russell Restaurant, Navan / 3.30pm

For Information on how to book, watch for details on our Facebook page

A lovely way to spend a Sunday afternoon, tasting some of the finest tapas, wines & beers from Navan restaurants & gourmet pubs while meeting new friends & enjoying the banter!!

046 9031690
info@therussellrestaurant.ie
www.therussellrestaurant.ie

Friday 11th August
THE BOYNE VALLEY STREET FEAST
The Vanilla Pod, Kells (weather permitting, outside)

7.30pm / Admission €30 per person
TO BOOK - 046 9240084 or www.eventbrite.ie

On the back of last year’s sell out success, the Boyne Valley Street Feast returns... think local produce, prepared fresh, eaten in your fingers with lots of flavours from the region.....summer, tipples, fun and music too!

046 9240084
vanilla@headfortarms.ie
www.headfortarms.ie
Vanilla Pod Kells
@VanillaPodKells

www.boynevalleyfoodseries.ie
Saturday 12th August  

**GIN SCHOOL EXPERIENCE**

**Listoke Distillery & Gardens / 2-5pm**

€95 incl. G & T's, finger food, bottle of gin to take home after distilling your own.

**TO BOOK** - hello@listokedistillery.ie or Web: www.listokedistillery.ie

Experience an afternoon in Ireland's only Gin school. Limited to 12 people, each one will have their own “station” with copper pot still. We tell you about the history of gin, the history of Listoke and our ancestors, you get to enjoy some Listoke 1777 gin with tonic. Having had some finger food, we then go about distilling your own bespoke bottle of gin to your recipe and tastes. You bottle, name, label and cork your gin to bring home (in a 700ml bottle). A great afternoon, an experience not to be missed!! Listoke Gin – a life well lived.

hello@listokedistillery.ie
www.listokedistillery.ie

Saturday 19th August

**FROM GRAIN TO LOAF**

**Martry Mill, Kells / 11am-5pm / €5 per person**

No booking - just show up on the day!

Join us for ‘From Grain to Loaf’ in Martry Mill this August. Experience the sounds of a traditional watermill and learn about the history and workings of the mill during our tours. At 3pm, our annual bread baking competition will take place. Just bring a loaf of homemade brown bread to enter and be in with the chance to win some fantastic prizes!

086 8173205
hello@martrymill.ie
www.martrymill.ie
martrymill

www.boynevalleyfoodseries.ie
Saturday 2nd September 🍂

**SHERIDAN’S HARVEST MARKET**  
Sheridan’s Cheesemongers / 10am-6pm

---

**NO BOOKING REQUIRED / FREE ADM**

Celebration of food grown and produced within a 50 mile radius at our Virginia Road Station headquarters in Carnaross, Co Meath. Sheridan’s Cheesemongers are hosting the Harvest Festival on Saturday 2nd September. Come along to meet the producers and taste some delicious local food.

📞 046 9245110  
✉️ Kevin@sheridanscheesemongers.com  
🌐 www.sheridanscheesemongers.com  
ℹ️ SheridansCheesemongers  
🔗 @Sheridanscheese

---

Sunday 3rd September 🍂

**THE ROYAL MEATH SHOW, TRIM AGRICULTURAL SHOW**  
Trim, Co. Meath / 10am - 5pm / €10 entry

---

TO BOOK [www.royalmeathshow.com](http://www.royalmeathshow.com)

The Royal Meath Show will hold its 77th Agricultural Show in Porchfields, Trim, Co Meath on the 3th September 2017. The Show consists of Cattle, Sheep, Goats, Pigs, Dogs, Horses and Home Industries exhibits; Also we have Vintage, Small Animals, Trade Stands, Artisan Village and many other displays. This will be the third year to have an Artisan Village at our Show. Our Artisan Village consists of an Artisan Food Tent and an Artisan Craft Tent and a Cookery Demonstration Tent with a Celebrity Chef. We had 40 exhibitors in our Artisan Village in 2016.

✉️ royalmeathshow@gmail.com  
✉️ Royal Meath Show  
🌐 Royal Meath Show Artisan

---

[www.boynevalleyfoodseries.ie](http://www.boynevalleyfoodseries.ie)
Thursday 21st September

SLOW FOOD DUBLIN TASTING EVENING

Full details on www.boynevalleyfoodseries.com

Slow Food Dublin Tasting with the Boyne Valley. Watch this space for details of an exciting night bringing some of Dublin’s best artisan products to the Boyne Valley for one night for a tasting extravaganza! Highlighting the strong connection between our two regions, we’ll be pairing products from both areas for an evening where knowledge, learning and food stories are swapped and shared in one big feast.

www.slowfooddublin.com
www.boynevalleyfoodseries.com

Saturday 23rd September

TASTE OF TOGHER, ANNAGASSAN
The Glyde Inn, Annagassan, Co. Louth

Adm Free / Open from 12pm / No Need To Book

The small fishing village of Annagassan, County Louth will host its fifth annual Taste of Togher Food Festival (www.tasteoftogher.com) on Saturday 23rd of 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 gin! There will be a variety of cookery demonstrations staged and our Star Biz will make a presentation on their product.

042 9372350
info@theglydeinn.ie
www.tasteoftogher.com
TheTasteOfTogher
@tastetogher

www.boynevalleyfoodseries.ie
Friday 29th September

BEHIND THE SCENES: CELEBRATING THE SPUD @ MEADE POTATO CO. FARM

Meade Potato Co. Farm / 3pm

Admission €20 per person
TO BOOK www.meadepotato.com/Event-Booking

Follow the spud’s journey from the field to the pack house; you’ll learn what makes an ‘A’ grade spud, how it is commercially packed, as well as enlightening asides on potato varieties, environmentally responsible potato production and other fun facts. Enjoy a Bangers & Mash Goes Global dinner here at the farm featuring deluxe local sausages from the Whole Hogg and the star of the show, the spud, in all its worldwide guises.

046 9053198
info@meadepotato.com
meadepotato.com
Meade Potato Company
@MeadePotatoCom

Sunday 1st October

STRAWFEST

Rock Farm, Slane / 11am

Admission €5 per Adult / Children Free
TO BOOK www.rockfarmslane.ie/farm/events

StrawFest marks the end of our growing season at Rock Farm Slane. Come celebrate the harvest on an organic farm with a series of talks and short films on sustainable farming and food production; as well as cooking demos using ingredients fresh from the farm and local area. This year marks our 1st annual organic Grow Your Own Veg competition. Activities include a Farmer’s Market, organic farm.

041 9884861
info@rockfarmslane.ie
www.rockfarmslane.ie
The Rock Farm, Slane
@RockFarmSlane

www.boynevalleyfoodseries.ie
Friday 6th & Saturday 7th October

OKTOBERFEST
The Central, Navan / Adm Free

The Central’s Oktoberfest runs on Friday 6th and Saturday 7th October. Enjoy authentic German food, traditional German beers, Steins, Lederhosen and live music at The Central (fancy dress encouraged!)

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

Saturday 21st October

ÚLLA FESTIVAL
Sonairte, The National Ecology Centre, Laytown, Co. Meath / 2-5pm

€20 per family
TO BOOK www.sonairte.ie

A wonderful day out for the family which includes an apple walk & tasting tour with children’s entertainment & crafts.

041 9827572
info@sonairte.ie
www.sonairte.ie

www.boynevalleyfoodseries.ie
Sunday 29th October

POINT TO POINT FOOD & COUNTRY FAIR AT DOWTH
Dowth Hall / 12pm

TO BOOK www.eventbrite.ie

The Point to Point was first run at Dowth Hall on a stunning day in October, 2015. This event sees horse racing return to “The Old Racecourse” at Dowth Hall, established by the Netterville family in the 1700’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.

Saturday 2nd & Sunday 3rd December

‘IRELAND’S ANCIENT EAST’ CHRISTMAS FESTIVAL
Listoke Distillery & Gardens, Drogheda

11am - 6pm / Admission Free (there will be collections for charity)

TO BOOK hello@listokedistillery.ie

Wander through the food and craft stalls from local producers throughout the Boyne Valley region with a glass of hot chocolate or mulled gin in your hand. Enjoy Christmas music and festivities while tasting some local delights and make this year’s Christmas shopping a festival to remember! We will have arts, crafts, food, drink, jewellery, knitwear and many other stands to shop at supporting our local artisan crafts.

hello@listokedistillery.ie
www.listokedistillery.ie

www.boynevalleyfoodseries.ie
Saturday 9th & Sunday 10th December

SHERIDAN’S CHRISTMAS FAIR
Sheridan’s Cheesemongers

10am - 6pm / Admission Free
NO BOOKING REQUIRED

Come join us for our annual Christmas local craft & food fair at our Virginia Rd Station, Kells, Co. Meath. Our shop will cater for all your cheese, wine and hamper needs and we will be joined by local food producers and local crafts for some festive fun.

046 9245110
Kevin@sheridanscheesemongers.com
www.sheridanscheesemongers.com
SheridansCheesemongers
@Sheridanscheese

COOK ‘IN SCHOOLS INITIATIVE
BY PAURIC WHITE

“Cook ‘in schools” is an initiative set up by Pauric from The Forge Restaurant over 10 years ago. Its main aim is to give kids at National School level, the knowledge of where food originates, what it is like in its raw form, and very simply, learning how to cook it BY DOING, simple dishes that kids are eating at home on a weekly basis. I don’t expect kids of that age to be chefs, so hands on simple “learning by seeing and doing “is the key. It’s tried and tested and yes it works. Any schools who would like to participate in the program call Pauric.

Tel: 087-6617516 /046-9245003.

The rates for visits to the schools are €3 per child, no school too big or too small.

Pauric White
The Forge Restaurant
Pottlereagh, Carnaross, Kells, Co. Meath
046 9245003 / 046 9245917
087 6617576
info@theforgerestaurant.ie
@pauricwhite

www.boynevalleyfoodseries.ie
OUR ARTISAN PRODUCERS

BAKEALICIOUS
info@bakealicious.ie
Eimear Reynolds
087-6401151

BALLYMAKEENNY FARM
maria@flynn70@gmail.com
Maria Flynn
086-3767334

BELLINGHAM BLUE CHEESE
info@bellingham.ie
Peter & Anita Thomas
042-9372343

BIG RED KITCHEN
nicola@bigredkitchen.ie
Nicola Smyth
086-1508462

BITS ON SPITS
bitsonspits@gmail.com
Gavin Minifie
087-7826418

BLAST & WILDE
hello@blastandwilde.com
Graham Canning
086-3874887

BOYNE BREWHOUSE
hello@boynebrewhouse.ie
Sally Anne Cooney
041-9878078

BOYNE GROVE FRUIT FARM
olan@boynegrove.ie
Olan McNeece
086-9837333

BOYNE VALLEY BLUE CHEESE
boynevalleygoatfarm@gmail.com
Michael Finegan
086-3844162

BROWN HOUND BAKERY
sinead@brownhound.ie
Sinead Cannon
041-9833792

BRÚ BREWERY
dave@brubrewery.ie
David
087-7521959

BURKES FARM ICE CREAM
burkesfarmicecream@eircom.net
Bernie Burke
087-9532656

CAKE MAGIC CONFECTIONARY
regina@cakemagic.ie
Regina McCann
087-2495184

CHEZ EMILY LTD
ferdinand@chezemily.ie
Ferdinand
01-18352252

CLARKES FRESH FRUIT
info@clarkesfreshfruit.ie
Pat Clarke
01-8413262

COASTGUARD SEAFOODS
coastguardseafoods@hotmail.co.uk
Terry Butterfly
086-8558609

COFFEE BUZZ
chris007@live.ie
Chris Rogers
087-9739339

COOLE SWAN
mary@cooleswan.com
Mary Sadlier
046-9060111/087-9095975

COOLEY DISTILLERY
cooly.visitor.centre@gmail.com
Kilbeggan Distillery
042-9376377

DAN KELLY CIDER
info@dankellyscider.com
Olan McNeece
086-2570524

DERRYCAMMA OILS
info@rapeseed-oil.ie
Derrycamma Oils
087-8223875

DRUMMOND HOUSE GARLIC
marita@drummondhouselogic.com
Marita Collier
087-6882202

DUNANY FLOUR
leoview@eircom.net
Leonie Watchman
041-6852242

FINNEGANS FARM
farmfinnegan@gmail.com
Paul Finnegan
086-8152882

GEORGES PATISSERIE
georgeheise@eircom.net
George Heiss
041-9824493

HILDA’S HOMEMADES
hildashomemades@gmail.com
Hilda Sullivan
087-2890286

HOGANS FARM
fintan@hogansfarm.ie
info@hogansfarm.ie
Fintan
046-9240273

HUGH MAGUIRE BUTCHERS
hughmaguirebutchers@eircom.net
Hugh Maguire
01-8499919

IRISH HEAL TH OIL
irishhealthoils@gmail.com
Luke McGuinness
086-2538933

IZMOO
joe@stafforddeli.ie
Joe Stafford
041-9831485
089-4217690

JACK CODY’S
info@jackcody’s.com
Geoff Fitzpatrick
041-9846280

JILLS KITCHEN
jill@jillskitchen.ie
Jill Stout
086 -171 5347
OUR ARTISAN PRODUCERS

JM FOODS
SIMPLY HONEST FOOD HALL
info@jmfoodservices.com
Rosita Moyles
046-9051800

KERRIGAN’S MUSHROOMS
info@goldshieldfoods.ie
John & Karen Kerrigan
046 9240670

LANNLEIRE HONEY
eeam@eircom.net
Eoghan McGiolla Coda
087-2446444

LILY’S TEA SHOP
info@lillysteashop.com
Dom McGruddy
087-7769988

LISTOKE DISTILLERY
info@listoke.com
Juliet@listoke.com
Bronagh Conlon
041-9844742

MAN OF ARAN
info@manoffaranfudge.ie
Tomas Poil
046-9546590

MAPERATH FARM
maperathfarm@gmail.com
eoinsharkey@hotmail.com
Eoin Sharkey
087-9027070

MARTRY MILL
martrymill@gmail.com
James Tallon
086-8173205

MCCORMACK FARMS
brian@mccormackfarms.ie
Brian O’Riordan
086-3088851

MEADE POTATOE CO.
jenimeade@meadepotato.com
Jeni Meade
086-3466840

MR. JON’S ONCE UPON A THAI
mjronsfoid@gmail.com
John O’Neill
087-6230319

NEWGRANGE GOLD LTD
Jack@newgrangegold.ie
Jack Rogers
041-9824273/085-7288416

PIG SPIT
mail@pigspit.ie
Jonathan Marry
087-6757579

RAFFERTY’S FINE FOODS
info@raffertysfinefoods.ie
Declan Raffery
087-2871080

ROCKFARM SLANE
carina@rockfarmslane.ie
Carina Mount Charles
041-9884861

ROLL IT PASTRY
maireadfinnegan1@gmail.com
Mairead Finnegan
046-9243780/086-8360037

ROSES AND RUFFLE
rosesandrufflescakes@gmail.com
Sarah Hanna
086-0561127

RYAN’S FARM
jimryan12@eircom.net
Jim Ryan
087-9857480

SHERIDAN’S CHEESEMONGERS
kevin@sheridanscheeemongers.com
Kevin Sheridan
046 924 5110

SLANE DISTILLERY
alex@slanedistillery.ie
Alex Conyngham
041-9824080

SLANE FOOD CIRCLE
desmondcrinion@gmail.com
Desmond Crinion
086-3844162

SOUTH HILL ENTERPRISE
info@she.ie
046-9432899

THE CIDER MIL
jenky@iol.ie
Mark Jenkinson
086-4493354

THE FARMER’S DAUGHTER
hello@tdaughter.com
Dorene Mallon
086-3866592

THE HANDMADE SOAP COMPANY
office@thehandmadesoapcompany.ie
Kathleen Lally
041-9884704

THE MUTTONHEAD BUTCHERY, SLANE
david.campbell035@gmail.com
David Campbell
041-9884676

THE WOODED PIG
eoin@thewoodedpig.ie
Eoin Bird
085-7555983

THE WHOLE HOGGS
peterwhelan6@hotmail.com
Peter Whelan
087-9419866

TULLYARD FARM MEATH & POULTRY
info@tullyardfarm.ie
Jeff O’Connor
087-2380747

URBAN INDIAN PRODUCERS
urbanindifoods@gmail.com
089-9436743

WHAT’S FOR PUDDING
info@whatsforpudding.ie
Cathriona Flaherty
086-8360211
Last year we 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.