

West Waterford Festival of Food unveils Sustainably Irish-inspired 2020 programme

Over 35,000 visitors will flock to West Waterford from 16 - 19 April for its 13th annual food festival. The 13th annual West Waterford Festival of Food takes place from 16 - 19 April, with over 100 free and ticketed events. The 2020 theme, for what is one of Ireland's biggest foodie festivals, will explore what it means to be sustainably Irish, with tickets for all events on sale from Wednesday, 18 March at www.westwaterfordfestivaloffood.com.

Showcase experiences from the 2020 festival programme include the Great House Dinner with renowned chef Eunice Power at Woodhouse Estate in Stradbally; and a FoodCloud feast made with surplus food from zero waste chef Conor Spacey at The 2 Sisters Restaurant. For Sunday lunch options, head chef of Michelin-starred Ichigo Ichie, Takashi Miyazaki is to cook a Japanese feast in The Tannery Restaurant; and esteemed Waterford Castle head chef Luis H Martin will also be putting on a delectable meal at Dromana House.

Speaking on the 2020 West Waterford Festival of Food programme launch, Festival Director, Gemma Tipton said: "Waterford's culinary reputation has soared in recent years, especially having been named Foodie Destinations winner last year. Our festival is a showcase of the food from this region, shining a spotlight on West Waterford producers, chefs, suppliers, growers and brewers."



Pictured launching the West Waterford Festival of Food programme is Paul Flynn, chef and owner of The Tannery Restaurant, Dungarvan, along with (l-r) Cece Curnow (4); Lily Harris (4) and Alfie Curnow (5). Picture: Patrick Browne

Over 35,000 visitors are expected to attend West Waterford Festival of Food, with the three-day foodie paradise welcoming old favourites like afternoon tea by Judit McNally; Waterford Way Tapas Trail; and Supper Theatre at Dungarvan Mart. Also returning is Flahavan's Greenway Breakfast; Blind Tasting at Merry's Gastropub; and the acclaimed Bus Bia Tours.

The Festival Market will be Quayside on Saturday, April 18, with a programme of entertainment and food that celebrates Dungarvan's marine heritage. The Festival Market will then travel to Grattan Square on Sunday, April 19 featuring over 100 local and artisan producers including the Food The Waterford Way's Festival Demo Marquee.

Brand-new 2020 highlights include the rediscovery of the art of table talk through canapés by Jess Murphy of Kai Galway; a Moroccan party with the team at Mezze; a picnic river cruise; and a Gatsby-inspired feast marking 100 years since prohibition. There will be a masterclass from Josh Sutton aka the Guyrope Gourmet, on making feasts in the smallest spaces; a talk on what salty snacks work with which wine from Audrey Biraud, Cliff House Hotel sommelier; and an apple-inspired array of food delights by Carol and Annemarie Prendergast of The 2 Sisters Restaurant at Legacy Cider. There will be a vegan cooking demo from 360 Cookhouse's executive chef Greg Harris and an Argentinian barbecue by chefs Shane McGrath and Paula Hannigan at the Dungarvan Brewery.

A further addition to the 2020 Festival are the Industry Sessions, presented in partnership with the Local Enterprise Office. These include four workshops — Food Photography, Storytelling, Food Styling and Dealing with the Media; along with a session on the reality of setting up a food business.

Gemma added: "Sustainability is a big focus for us, and we want to shine a light on being Sustainably Irish — what those involved in the Festival do, how they do it and what impact they have on society and the environment. From foraging with Marie Power, The Sea Gardener at Clonea Strand; and Andrew Malcolm on the Waterford Greenway and Ballysaggartmore Towers; to hopping on the Family Farm Bus to local producers and farmers, there are chances to see first-hand across the festival where our food comes from."

For budding young foodies, there are over 40 family-friendly events this year including free Glanbia Family Fun Days; interactive workshops on healthy eating and cooking; and how to grow crops from seeds. There will be tips to reduce food waste by FoodCloud; biscuit baking classes; a teddy bears picnic; food treasure hunt; and family yoga sessions.

Live entertainment during the festival includes an evening of music, stories, and chowder with Stocktons Wing's Mike Hanrahan; and a play about Ireland's first celebrity chef Maura Lavery, This Was Your Life. The 2020 West Waterford Festival of Food is supported by Waterford City and County Council, with sponsors including Flahavan's, Glanbia Ireland, Flo Gas, Dawn Meats, Garvey's, Eurofins, San Pellegrino, Blackwater Distillery, SuperValu Food Academy, FBD, Local Link and AIB.

"Through our funders, sponsors, producers, chefs, makers, supporters, venue hosts, friends, volunteers and of course, the visitors, West Waterford Festival of Food is made possible," said Gemma "We invite everyone to visit West Waterford from 17-19 April and indulge in the region's best food, drink and live entertainment."

For full details, visit www.westwaterfordfestivaloffood.com or follow: Facebook: @WaterfordFoodFestival Twitter: @WdFoodFestival Instagram: @westwaterfordfestivaloffood