

Wednesday, 26th July

- 12:00 Our Daily Bread**
Breadshare and Blair Atholl
Watermill, Wheat sourdough
Taste Experience
Dunlop Farmhouse cheese, Ark
of Taste
- 14:00 Taste Experience**
Arboath smokie

- 16:00 Taste Experience**
Barra Snails, Ark of Taste
- 17:00 Chef Alliance meets the Ark
of Taste:** Alison Henderson,
Colstoun Cookery School
featuring Colonsay Honey and
Carageen

Thursday, 27th July

- 12:00 Our Daily Bread**
Breadshare and Blair Atholl
Watermill, Ryebread
Taste Experience
Traditional Black Pudding and
Peasemeal, Ark of Taste
- 14:00**
A Highland Cranachan with
Dunlop Crowdie and Colonsay
Black bee honey, Ark of Taste

- 16:00 Taste Experience**
Seaweeds, Ark of Taste
- 17:00 Chef Alliance meets the Ark
of Taste:** Steven Brown, Earthy
featuring Scottish Crowdie
tortellini with Black Pudding,
Musselburgh Leeks and
Cambusnethan Pippin

Friday, 28th July

- 12:00 Our Daily Bread**
Breadshare and Blair Atholl
Watermill, Bere barley –
bannocks
Taste Experience
Traditional Black Pudding and
Peasemeal, Ark of Taste

- 14:00 Taste Experience**
Errington Cheeses
- 16:00 Taste Experience**
Barra Snails, Ark of Taste
- 17:00 Chef Alliance meets the Ark
of Taste:** Tom Lewis of Eat
Mhor

Saturday, 29th July

- 10:00 Our Daily Bread**
Breadshare and Blair Atholl
Watermill, Spelt bread
- 12:00 Taste Experience**
Traditional Black Pudding and
Peasemeal, Ark of Taste
- 14:30 Taste Experience**
Heritage Potatoes, Ark of Taste

- 14:30 Taste Experience**
Organic meats from Grierson
Organics and Peelham farm
- 17:00 Chef Alliance meets the Ark
of Taste:** Neil Forbes of Café St
Honore featuring Shetland
mutton

Sunday, 30th July

- 10:00 Our Daily Bread**
Breadshare and Blair Atholl
Watermill, Oatcakes with
oatmeal and beremeal
- 11:00 Taste Experience**
Seaweeds, Ark of Taste
- 12:00** Slow Food Tasting Platters (for
purchase)

- 12:00 Taste Adventure for Kids** (at
Piccolot Tent)
- 16:00 Taste Experience**
Heritage Potatoes, Ark of Taste
Scottish berries
**Chef Alliance meets the Ark
of Taste:** Emma Mills of
Ristorante Contini featuring
Risotto with Musselburgh Leeks
and Errington blue cheese