

A CELEBRATION OF FOOD AND DRINK FROM THE WAVENEY VALLEY AT MAISEBROOKE FARM

Sunday the 2nd of October

A day to proudly promote a wide range of produce from your surrounding area, giving you a real chance to meet and talk to the people who grow, rear, breed and create the food you eat and a rare opportunity to support a host of local food and drink producers all in one place.

With lots to tickle your taste buds and activities for all ages to get hands on with food and drink.

Maisebrooke Farm,
Shipmeadow, Beccles, Suffolk NR34 8HJ.

01502 711018 07436264612

The Festival has been made possible through the financial support of the Market Towns Initiative of South Norfolk Council

DISS & HARLESTON

Food & Drink Festival



2nd to 16th OCTOBER 2016





Diss and Harleston Food and Drink Festival

Norfolk's market towns have always been one of the county's key assets, providing a social and economic focus for their own individual 'shires'. Today their essential value to the rural community is being recognised, and each town is seeing how it can improve life best for its community, and how it can maintain the vigour of its 'high street'

The Waveney Valley Food Festival has long recognised this and has created a link between Beccles, Loddon, Bungay, Harleston and Diss. Continuing the WVFF, this year Diss and Harleston have put aside their friendly rivalries to promote all that is best in rural food.

So join us in celebrating our fabulous micro-breweries, rare breed meats, distinctive cafes and pubs, artisan chocolates and talented local chefs, traditional and farmers markets – and much much more.

Eat drink and enjoy!

The Diss and Harleston Food Festival Team



DAILY EVENTS • WHATS ON

Harleston Timetable of Events

Date	Venue	Event	Time	Page
Sun 2 Oct	Maisebrooke Farm	A chance to meet the farmer		BC
Mon 3 Oct	Budgens, Harleston	Tastings & special offers	8am-10pm	6
	Around Harleston	Food Trail	9am-4.30pm	10 & 11
	The Pod, Harleston	Spot the Choc! Treasure hunt	All day	8
Tue 4 Oct	Egg 'n' Easel Around Harleston The Pod, Harleston Budgens, Harleston	Pancake-alicious!	9.30am - 2pm	6
		Food Trail	9am- 4.30pm	10 & 11
		Facebook giveaways + Spot the Choc! Treasure hunt	All day	8
		Tastings & special offers	8am - 10pm	6
Wed 5 Oct	The Swan Hotel The Apiary Delicatessen Market Place The Pod	Simply Swanderful - local speciality menu	12-2.30pm, 6-8.30pm	7
		The Drink of the Gods	3 - 5pm	7
		Wednesday Market	8am - 2.30pm	7
		Watch chocolate-making + Spot the Choc! Treasure hunt	10.30 - 3.30pm	7
		All day	All day	7
	Egg 'n' Easel Around Harleston Budgens	Pancake-alicious!	9.30am - 2pm	6
		Food Trail	9am - 4.30pm	10 & 11
Tastings & special offers	8am - 10pm	4		
Thur 6 Oct	Various Harleston restaurants The Pod	International Moveable Feast	7 - 10pm	9
		Chocolate Workshop + Spot the Choc! Treasure hunt	10 - 12pm	8
		All day	All day	8
		Pancake-alicious!	9.30am - 2pm	6
	Egg 'n' Easel Around Harleston The Swan Hotel Budgens	Food Trail	9am - 4.30pm	10 & 11
		Simply Swanderful - local speciality menu	12-2.30pm, 6-8.30pm	4
		Tastings & special offers	8am - 10pm	4
Fri 7 Oct	AD Browne & Son Pizza Plus Around Harleston Egg 'n' Easel The Swan Hotel The Pod	Browne's Banger Bonanza	7am - 4.30pm	7
		Pizza a la Harleston	12 - 2pm	7
		Food Trail	9am - 4.30pm	10 - 11
		Pancake-alicious!	9.30am - 2pm	7
	The Swan Hotel The Pod	Simply Swanderful - local speciality menu	12-2.30pm, 6-8.30pm	7
		Chocolate Talk & Tasting + Spot the Choc! Treasure hunt	2-3pm	8
		All day	All day	8
		Tastings & special offers	8am - 10pm	6
Sat 8 Oct	Market Place	A Taste of Harleston - street market, children's activities, street entertainment	9am - 3.30pm	12
		Browne's Banger Bonanza	7am - 4.30pm	6
		Food Trail	9am - 4.30pm	10 & 11
		Open Farm Day, with vintage bus service	10am - 2pm	13
	AD Browne & Son Around Harleston Hill Farm, Redenhall Shortford Hall Farm, Harleston The Swan Hotel The Pod Budgens	Open Farm Day, with vintage bus service	10am - 3pm	13
		Simply Swanderful - local speciality menu	12-2.30pm, 6-8.30pm	7
		Chocotastic Day! + Spot the Choc! Treasure hunt	All day	8
		Tastings & special offers	8am - 10pm	6

DAILY EVENTS • WHATS ON

Diss Timetable of Events

Date	Venue	Event	Time	Page
Daily	Katie's Kitchen Les Amandines Fairchild's Tea Rooms Costa Coffee Angel Café Sweetie Shop & Sugarcraft	Build you own Kebab	9am - 3pm	15
		Delicious vegetarian lunches (not Monday)	10am - 3 pm	15
		A classic and classy English tea	8am - 5pm	16
		Daily tastings	8am - 6pm	16
		Scrumptious salads and tempting cakes (not Mon)	8am - 3pm	16
		All things sugar and nice	9am - 5 pm	16
Tues 11th Oct	Natural Food Store	Sample savouries and cakes from natural ingredients	10am - 5pm	15
Wed 12th Oct	Fredricks Fine Food Happy Place	Taste this week's specials	9am- 4pm	15
		Seafood Banquet	7pm	18
Thur 13th Oct	Market Place Fredricks Fine Food	Mummery Brothers - Fish, fish, fish	7am - 3pm	16
		Taste this week's specials	9am - 4pm	15
Fri 14th Oct	D.A. Browne and Sons Fredricks Fine Food Natural Foodstore Mere Moments Boilerhouse - demo Boilerhouse - demo Boilerhouse - demo Market Place The Boilerhouse Cobbys Yard	Browne's Banger Bonanza	7am - 5pm	15
		Taste this week's specials	9am - 4pm	15
		Sample savouries and cakes from natural ingredients	10am - 4pm	15
		Brownies & blueberry crunch!	8.30am - 4pm	16
		The Thirst Consultants	12 - 1pm	19
		The Gin Factory	2 - 3pm	19
		Turn your Apples into Cider	3 - 4pm	19
		Bumper Traditional Mraket	7am - 3pm	20
		7th Beer Festival	5 - 11pm	21
		Street Food	Noon - late	
		Sat 15th Oct	Fredricks Fine Food Gluten Free Food Store Boilerhouse - demo Boilerhouse - demo Boilerhouse - demo Boilerhouse - demo Market Place Boilerhouse Cobbys Yard	Taste this week's specials
Taste healthy bangers	11am - 5pm			16
Baron Bigod reigns supreme	11am - 12pm			19
Bijou Bottles	12am - 1pm			19
The Making of the Rose	2 - 3pm			19
Just Truffles Workshop	3 - 5pm			19
Farmer's Market	10am - 3pm			20
7th Beer Festival	12am - 11pm			21
Street Food	Noon - late			
Sun 16th Oct	Boilerhouse			Fredricks' Sunday Brunch

HARLESTON HIGHLIGHTS

From Monday 3rd to Saturday 8th October Harleston will be highlighting delicious food and drink options.

Come and enjoy!



FOCUS ON LOCAL PRODUCE

Budgens, Bullock Fair Close

Monday – Saturday 8am-10pm

Budgens keeps a good stock of locally produced fresh and packaged food and drink products and will have special offers as well as tasting sessions throughout the week. Details in store.

PANCAKE-ALICIOUS!

Egg 'n' Easel Café, Thoroughfare

Tuesday – Saturday 9.30am-2pm

Why not try something different? The Café will be going pancake mad with sweet and savoury pancakes on the breakfast, brunch and lunch menus all week. With mouth-watering fillings and toppings you can try a different option every day. On Saturday they will be giving away a free doughnut with each drink.



SIMPLY SWANDERFUL!

The Swan Hotel, Thoroughfare

Wednesday 5th – Saturday 8th October
12-2.30pm, 6-8.30pm

To celebrate the fine food of the area there will be a special menu available at lunchtime and evening featuring the best of local produce lovingly prepared by The Swan's reputable chef. Booking recommended.



THE DRINK OF THE GODS

The Apiary Delicatessen, Thoroughfare

Wednesday 5th October 3-5pm

Whether you are a Game of Thrones fan or not mead, sometimes described as 'the drink of the gods', is certainly worth experiencing. It is a delicious alcoholic drink created by fermenting honey with water, and adding various fruits, spices, grains, or hops, which dates back thousands of years. Come and sample some alongside tasty local cheese for an out of this world taste sensation.



HARLESTON WEDNESDAY MARKET

Market Place 8am – 2.30pm

Harleston's regular Wednesday Market is a place to meet friends, mooch around and buy those little essentials – fabulous fresh veg, gorgeous plants for the patio, free range pork, bacon and lamb, delicious artisan bread and household items too. The barbecue will be serving bacon rolls, jumbo sausages and pork & apple burgers, and sausage tasting.



PIZZA A LA HARLESTON

Pizza Plus, Redenhall Road

Friday 7th October 12 – 2pm

Come along and sample a special Harleston Food Festival pizza made with finest ingredients.

BROWNE'S BANGER BONANZA

D A Browne & Son, Thoroughfare

Friday 7th & Saturday 8th October
7am-4.30pm

Browne's boys, led by the ever-musical Andy, always make their customers feel special. But it will be even more special on these two days as there will be over 30 different types of sausage on offer, many available for tasting, and on Saturday, between 10am and 2pm, Andy will be cooking his favourite flavours outside the shop for Harleston's Hearty Hot Dogs.

HARLESTON CHOCOLATE HEAVEN

Just Truffles at The Pod, Church Street

This family-run business has been producing delicious, totally hand-made chocolates since 2006, using their own unique recipes, top quality Belgian Chocolate and only natural ingredients. To celebrate their 10th anniversary they are whipping up a storm!

WATCH THE POD AT WORK

Wed 5th October 10.30am - 3.30pm

Controlled viewing of chocolatiers creating wonderful concoctions

WORKING WITH CHOCOLATE WORKSHOP

Thursday 6th October 10-12pm

£10 per person for half-day workshop to create piece to take home. Numbers limited

CHOCOLATE TALK & TASTING

Friday 7th October 2 - 3pm

£5 per head – booking essential
For more information call into the shop or ring 01379 851933

CHOCOTASTIC DAY!

Saturday 8th October 9am-4pm

Drop in workshop – decorate lollies (£3 pp) + Competitions + Hot chocolate on sale + Free prize draw + Anniversary give-aways + 10% Discount Vouchers for purchases during October.

SPOT THE CHOC! COMPETITION

Monday 3rd - Saturday 15th October
Treasure hunt to spot a box of chocolates hidden in 10 store windows around town centre.
Pick up an entry form at The Pod



HARLESTON INTERNATIONAL MOVEABLE FEAST

Thursday 6th October 7-10pm

Take part in a unique dining experience where you get to have a three course dinner in three different Harleston restaurants enjoying three different styles of cuisine!

Starting with an aperitif and choice of locally-sourced starter at The Swan Hotel we will then stroll down to Taste of Raj in Broad Street for a choice of curry and side orders with glass of wine or beer, and finish at Mark's Café further down Broad Street for authentic Turkish Delight and Baklava accompanied by Turkish coffee. Those with stamina are invited back to the convivial Piano Bar at The Swan to finish the evening with liqueurs and coffee (not included in the price). Numbers are limited to 20 people and we will go round as a group, walking from restaurant to restaurant – bring an umbrella if wet!

Special dietary requirements can be accommodated with advance notice.
Please inform when booking a place.

Cost: £30 per person.

To reserve a place and for details of how to pay email nmstainton@gmail.com or call 01379 855235



BOOKING

For more information or to book a place please call 01379 851933 or email justtrufflesonline.co.uk

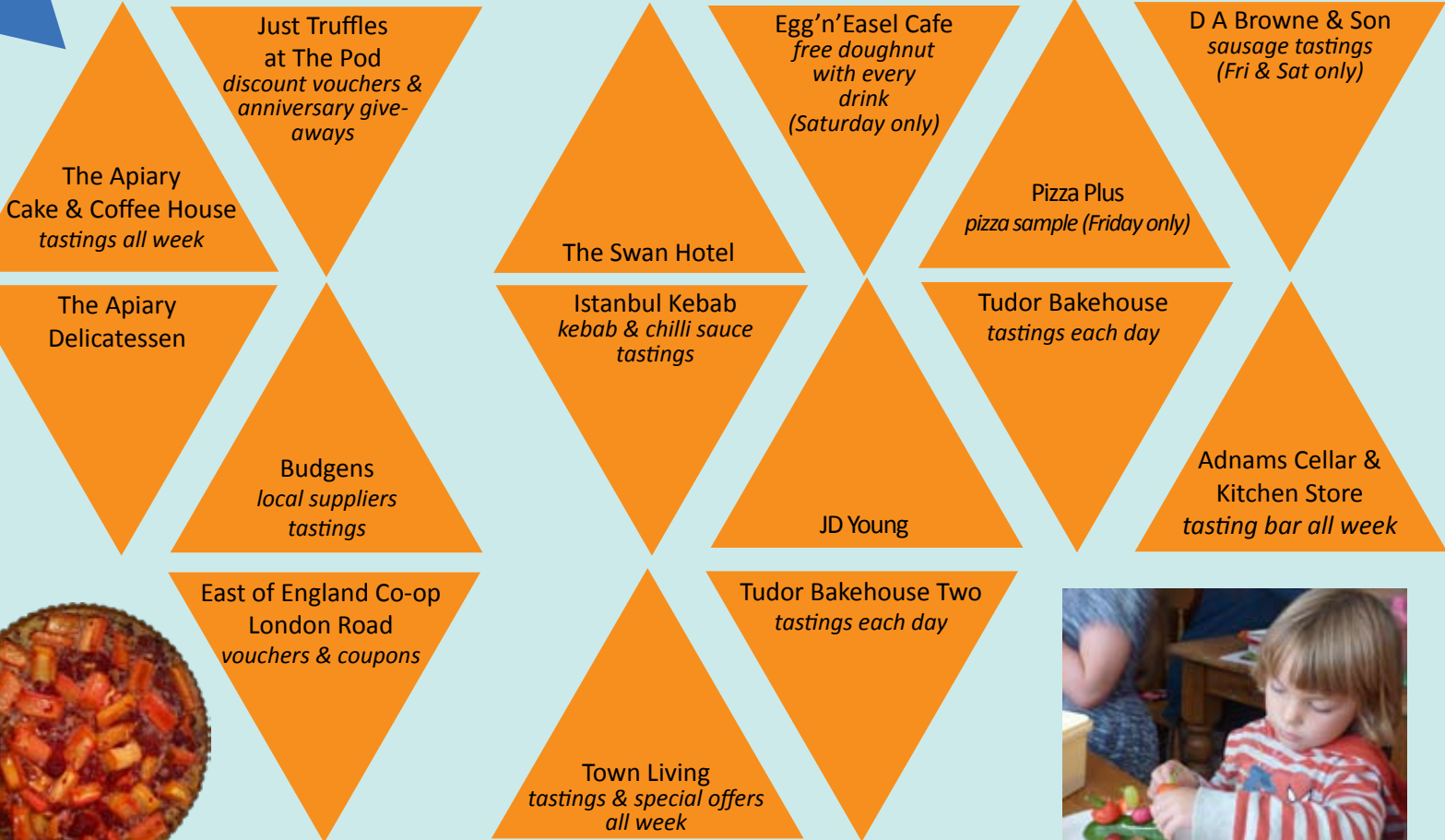
HARLESTON'S - AROUND TOWN Food Trail

A STICKER SAFARI 3rd - 8th October

As part of this year's festival explore Harleston by taking part in the Food Trail, a fun sticker challenge where you have to seek out all 15 shops and businesses on this trail sheet to collect stickers. Make sure you ask at the participating business for your sticker. Along the way you will have a chance to try some delicious food and drink tasters and collect vouchers.

All completed sheets can be entered into a prize draw. With prize hampers donated by Adnams, Budgens and the East of England Co-op up for grabs make sure you fill in your contact details.

To enter the draw hand your completed trail sheet to a member of staff at The Swan Hotel by 5pm on Saturday 8th October. Winners will be randomly selected from all completed entries.



ENJOY A FUN DAY OUT IN HARLESTON



Name: _____

Contact Tel: _____

Email: _____

Please return to The Swan Hotel, Harleston.

A TASTE OF HARLESTON

Saturday 8th October 9am-3.30pm

Harleston is renowned for its warm welcome and charming independent shops, selling both the essentials and luxuries of life. There are excellent butchers, bakers, delicatessen, chocolatier, wine and cellar store, and general food shops featuring local products, as well as kitchen equipment and stylish kitchenalia.

On Saturday 8th October A Taste of Harleston offers additional delights.

An enticing **Street Market** will fill the Market Place with stalls selling an array of locally-made products, from raw milk and artisan cheese to savoury pies and mouth-watering cakes, locally-reared beef and turkeys to bottled preserves and fruit liqueurs, artisan bread to garden produce.

To keep the wolf from the door there will be delicious **Street Food** available - top quality hot dogs, pulled pork, chilli nachos, Middle Eastern street food, autumn punch, cakes and coffee.

Children and families can take part in fun **Creative Craft Activities** in a gazebo on Exchange Street from 10.30am to 12.30pm. Come and make colourful vegetable jewellery and fantasy animals, £1.00 per child for 30 mins.

The **Harleston Food Trail** (p 8 & 9) will take food lovers around the town, collecting stickers, samples and special offers. Why not enjoy lunch or tea at one of the town's dozen or so cafes, teashops, restaurants and pubs?

Look out for street entertainments including **Too Many Cooks!** a light-hearted singing group with a special programme of food and drink-themed songs (12.30pm on Market Place).



HAVE YOU EVER FANCIED BEING A FARMER?

Hop on a bright red vintage bus in town and take a ride to the free Open Days at Hill Farm and Shotford Hill Farm.

Hill Farm, Redenhall Road, Harleston IP20 9QN 10am to 2.00pm

If you love hens then come and see Renaut's fine free-range hens, learn all about egg production, watch them being collected, and buy straight from the farm. Cattle and sheep will also be on view. Well-behaved dogs on leads are welcome. Ramps are available for wheelchair access.



Shotford Hall Farm, Mendham Low Road, Harleston IP20 9QT 10.00am to 3.00pm

If cows are your thing you will be able to see calves, cows and beef animals in the field and learn about the challenges and delights of running a small dairy farm. Some farm machinery will be on show and Tim Lewis will give a display of milking between 2 and 3 pm. Refreshments can be purchased from the recently-opened Marsh Larder which will be serving light lunches, all-day breakfast, tea, coffee, cream teas, cakes and ice-creams. Well-behaved dogs on leads are welcome.



A free vintage hop-on/hop-off bus service will take a circular route between the two farms and town centre, with timetables posted at all stops (Broad Street, London Road and both farms).

DISCOVER:DISS

Food and Drink Festival

'Diss does not give up its treasures all at once - you have to seek them out'. John Betjeman, poet laureate in the '70s, was talking about the town's most interesting buildings, but his words are just as apt for its food delights. Some of the town's best cafes, pubs and food shops are on the main drag, but more are hidden away in the old 'courts' or 'yards' of the town.

Our main focus for this year's Festival is the weekend, but during the week you can sample a range of foods, from Browne's traditional bangers to a tasting of gluten free sausages; you can make your own kebab at Katie's Kitchen or try Slimming World Brownies at Mere Moments. The tastings listed are just some of the things that will be on offer – look out for the Festival sticker for more.

And if you want to treat yourselves, Happy Palace's Seafood Banquet is not to be missed and brunch at the Boilerhouse is a stylish way to start Sunday. You'll need to book for both though, as they will be sell outs.

Friday and Saturday see both the traditional town market as well as a Farmer's Market, demonstrations and workshops at the Boilerhouse, followed by the 7th Corn Hall Beer Festival in the evening.

We are delighted to be working with Harleston as part of South Norfolk's Market Towns initiative – so eat, drink and enjoy!



TASTE YOUR WAY ROUND DISS

Monday 10th to Sunday 16th October

There is no need to wait for a Food Festival to enjoy food and drink from Diss's independent shops. Some twenty cafes and restaurants, ten pubs – with a new Mereside pub planned for next year - three great butchers, a specialist tea shop, natural and gluten free food stores, an amazing delicatessen and a modern take on the traditional sweet shop. All this, a weekly market to fill in the gaps, and three supermarkets for the staples.

And this week many are offering specials and tastings.

FREDRICKS FINE FOODS

Norfolk House Yard
Wednesday to Saturday 9am-4pm

Try some of the wonderful array of local and homemade foods in this remarkable little store. Come and taste some delicious home made specialities - Diss Crispy Triangles, Diss 'Bread' Shortbread and our famous sausage rolls, hand raised pork pies, delicious sweet treats and more...

We specialise in outside catering and can provide a complete menu to suit your needs-a business breakfast, a wedding, a party or a picnic.
Telephone **01379 652594**



BROWNE'S BANGER BONANZA

DA Browne Butchers
29 St Nicholas Street, Diss, IP22 4LB
Friday 14th October

Not just a brilliant butcher but a social hub!
Taste (and buy) more than 20 flavours of Danny Browne's scrumptious sausages. Winner of Waveney Valley Food Festival Battle of the Bangers.
7am - 5pm
Telephone **01379 642105**

NATURAL FOOD STORE

Norfolk House Yard, Diss
TASTINGS TUESDAY & FRIDAY

Come and sample our delicious home baked cakes, savouries and lunch snacks made with all natural ingredients, and try some tasty local apple juice on Tuesday and Friday. Large range of products in store including gluten-free, dairy-free, sugar-free, vegan and vegetarian diet. Find us at Facebook/google street view.

KATIE'S KITCHEN

1 Hales Yard
Monday-Saturday 9am-3pm

'Build your Own Kebab'
Come and try our delicious Chicken Kebabs with homemade pickled red cabbage and warm pitta bread - made with locally sourced ingredients and obviously Waveney sourced chicken. Served with our fresh salad and home made coleslaw.

A sort of 'Build your Own Kebab'.
Telephone **01379 652386**

LES AMANDINES

Norfolk House Yard
Tuesday - Saturday

Delicious vegetarian lunches with vegan options, locally sourced, in a warm, friendly environment-with year round light covered courtyard with climbing jasmine and roses. The perfect place to relax with friends.
Bookings on **01379 640449**

GLUTEN FREE FOOD STORE

7 Cobbs Yard
Saturday 15th Sausage Tasting

A new kid on the 'yard' block and 4.9 on Tripadvisor. The range of their products is amazing, the brownies are praised to heaven, so why not come and try their delicious range of gluten free sausages on Farmer's Market day, from 11.00am

Open Monday - Saturday
Tel: **01379 650800**



THE FRESHEST FISH IN NORFOLK

Mummy Brothers
Market Square
Thursday 13th & Friday 14th 7am - 3pm

For one of the widest range of fresh fish of the best quality, there is nowhere to beat Mummy's weekly fish stall - with a catch fresh each day from Lowestoft fish market. And of course unbeatable Cromer crabs. **01502 587242**



A DISS SECRET

Norfolk House Courtyard and Cobbs Yard



Chrispy Diss Triangles made by Fredricks
Norfolk House Yard
Tastings from the 10th - 16th October



Our 'yards' and 'courts', tucked away off the main streets, are a special feature of Diss. Traditionally the home of local industry, they are now delightful havens of specialist shops and cafes and a must for every visitor. Norfolk House Yard, in the historic 'Heritage Triangle', is one of the most attractive, with the old brush factory now housing some of our food delights.

GLUTEN FREE FOOD STORE

7 Cobbs Yard
Saturday 15th Sausage Tasting

A new kid on the 'yard' block and 4.9 on Tripadvisor. The range of their products is amazing, the brownies are praised to heaven, so why not come and try their delicious range of gluten free sausages on Farmer's Market day, from 11.00am

Open Monday - Saturday
Tel: **01379 650800**



SWEETIE SHOP AND SUGAR CRAFT

Norfolk House Courtyard
Monday to Saturday 9am-5pm

This little gem of a sweetie shop is packed with jars & tins of sweets as well as the most delicious hand made chocolates. Claire, the owner of the Sweetie Shop and Sugar Craft will be demonstrating how to make beautiful cake decorations in the Boilerhouse, Cobbs Yard.

MELTING MERE MOMENTS

Mere Moments Coffee House
44 Mere Street
Friday 14th October 8.30am-4pm

Winner of South Norfolk's independent retailer award in 2015, Mere Moments will be adding tastings of 'Market Day' specials to their great everyday menu. Try their gluten free brownies, Blueberry Crunch Crumble Cake (diabetic) or taste their Slimming World Brownies (nice but not naughty). Tel **07790 695056**

THE TWO BREWERS

OPEN ALL DAY, EVERY DAY
Traditional drinkers pub, selection of real ales, ciders & lagers
11 St Nicholas Street, 01379 643114

ANGEL CAFE

1 Baldry's Yard, Fair Green
Tuesday to Saturday 8am-3pm
One of Diss's favourite cafes gets enviable five star reviews for its healthy all-day breakfasts, scrumptious salads and tempting cakes. Why not join the Angel regulars for a special lunch with a menu of the finest local food
Bookings on **07437 205283**

FAIRCHILDS TEA ROOM

25 St Nicholas Street, Diss, IP22 4LB
Come and treat yourself and your friends to a delicious, traditional English afternoon tea, served in the lovely Fairchilds Tea Rooms.
A wonderful array of speciality teas to try
Telephone **01379 644256**

COFFEE TASTINGS AT COSTA COFFEE

Costa Coffee, Mere Street, Diss IP22
Come along and try our delicious coffee



THAT SPECIAL MEAL

There is no shortage of cafes and restaurants in Diss. Apart from Amandines, Katie's Kitchen, Mere Moments and the others mentioned on previous pages, Weavers, a stalwart of the Good Food Guide for many years, has been serving excellent food for some 30 years, and Delices opened in 2016. And with Happy Palace, Spice Cottage, Sing Tong Thai and Turquaz, there's a great variety of ethnic food on offer too.

Last year the Festival offered two special meals which were so successful we are bringing them back this year.

SEAFOOD BANQUET Happy Palace, St Nicholas Street



Wednesday 12th October 7pm
Chinese Seafood Banquet

Neal's banquet last year was superb and the value was extraordinary. Starting with crab and squid, this year's five course menu moves onto dumplings, scallops and lobster – before finishing with a fruit platter. It's still only £33 a head and as those of us lucky to enjoy last year's banquet will tell you, it's a bargain. It was sold out very quickly last year, so do book early

01379 641 888

SUNDAY BRUNCH At the Boilerhouse, Cobbs Yard

Sunday 16th October 11am - 3pm

Sunday brunch is the best way of easing into a special Sunday and Fredricks will pamper you and show how its done in style, from your own personalised menu to superb front of house staff. Fredricks have built up a reputation for excellence over nearly ten years, and owners John and Juliette will serve up their delicious goodies with panache and imagination. Great value at £25.00 a head, so booking is essential on **01379 652594** or email **info@fredricksfinefoods.com**



DISS DELICIOUS

DEMONSTRATIONS At the Boilerhouse, Cobbs Yard

There's a different mix of demos this year, and events are free, apart from Just Truffles workshop.

As numbers are limited, it will be best to book in advance through the Corn Hall Box Office at Designer Makers, 21 St Nicholas Street (including free tickets), by phone on **01379 668875** or on-line **www.disscornhall.co.uk**.

The Thirst Consultants

Friday 14th October: 12.00-1.00

Cheryl Cade, beer sommelier of The Thirst Consultants, will describe to you why beer really is magic with food! Join her presentation with tasters, including gluten free beer.

The Gin Factory

Friday 14th October: 2.00 – 3.00

Gin is the fashionable drink of the moment. Craig from Bullards (there's a good Norfolk name for you) Norwich Gin will be sharing the story and offering samples of their gin blends with their subtle botanical flavours.

Turn your Apples into Cider

Friday 14th October: 3.00 – 4.00

Bring your own apples and press them into fresh juice. You Can Brew It will take you through the short step of turning it into your own zingy cider.

And at Rosy Lee's in Loddon

Friday 7th October: 2.30pm

Join Caroline for a demonstration of Mackerel Pate see page 22

Baron Bigod reigns supreme

Saturday 15th October: 11.00 – 12.00

Jonny Crickmore will tell the tremendous success story of his famous Baron Bigod cheese, unique in this country as a raw milk 'Brie' from his Montbeliarde cows – with tasting of course.

Bijou Bottles

Saturday 15th October: 12.00 – 1.00

Gordon of Bijou Bottles will share his passion and knowledge in this wine tasting from his international wine list. Just bring your enthusiasm for wine - you might just win the blind tasting quiz and a free bottle!

The Making of the Rose

Saturday 15th October: 2.00 – 3.00

Claire from the Sweetie-Shop & Claire's Sugarcraft is offering her renowned and highly entertaining demo showing you how to make a rose from sugar.

Just Truffles workshop

Saturday 15th October: 3.00 – 5.00

Just Truffles chocolatiers' workshop will guide you through making your own chocolate creation to take home (no experience necessary). Cost is £17 for the two hour workshop (chocolate is an expensive material) and numbers are limited to 15. Booking essential through the Corn Hall.



MARKETS

ANCIENT

Friday Market, Market Place
7th and 14th October

Our weekly Friday Market was founded by charter 800 years ago and has been on the same spot for 500 years. It's still the focus of Diss's shopping week and a place to marvel, soak up the atmosphere and hunt for bargains. Fill the larder and feel part of the local community. Here you'll find everything from locally produced fruit and veg, flowers, clothes, fish and all the things you would expect from a town market.

AND MODERN - FARMER'S MARKET

Saturday 15th October, Market Place

The Festival Farmers Market is the start of a push to make this monthly market a real attraction, with more stalls, demonstrations and events for children; so watch out for more publicity for it in the future, and take advantage of the great artisan foods.

Here are just some of this year's delights:

SILVER FINS OF DEREHAM

Suppliers of fine fresh seafood since 1994, will be offering free shellfish tasters to festival-goers!

AWARD WINNING SAMPHIRE

Samphire is an award winning ethical smallholding rearing rare breed pigs and sheep. It's not just their regulars who love their rare breed meat, Gary Rhodes said their sausages were the best he'd ever tasted and Giles Coren gave their delicious pork pies 10/10.

APPLES INTO NECTAR

If you missed the apple pressing and cider demonstration, here's the chance to bring your own apples and press your own apple juice. Even your six year old's can do it, and they'll drink healthily without noticing.



BARON BIGON FROM FEN FARM BUNGAY

Donny will be talking about his cheese on Saturday morning (see demos) and here's a chance to buy what has become one of East Anglia's most exciting cheeses. Forget Brie - buy Baron Bigon made from raw milk from his Monbeliarde herd.

MAKE YOUR OWN SMOOTHIE

Just peddle our smoothie bike and it's done. Fun for all ages.

POP CORN & CANDY FLOSS

There is nothing quite so tempting as seeing that floss spun from sugar before your eyes or the aroma of popcorn popping! And why not quench your thirst with Belem-B's homemade fruit drinks made from freshly sourced ingredients.



WITH ENOUGH COFFEE ANYTHING IS POSSIBLE

Thistledown Cottage Coffee roasts small batches of high quality beans, selected from growers all over the world for the freshest coffee possible.

CORN HALL BEER AND GIN FESTIVAL

The Boilerhouse, Cobbs Yard

Friday 14th 5-11pm & Saturday 15th Noon-11pm

Come and explore the delightful shopping courtyards in the Heritage Triangle and sample some excellent locally produced food. Then wash them with a range of eminently quaffable ales.

The 7th Corn Hall Beer Festival is "On Tour" again this year in The Boilerhouse, offering a hand-picked selection of beers from Norfolk, Suffolk and beyond, focusing this year on one-off and special brews. Grain Brewery will be headlining the beer festival and, alongside the other brewers, will be featuring a number of beers that you are likely to try at this festival, and this festival only. A beer-tickers heaven.

There'll be wine and soft drinks too, and we'll also have a small selection of gins - it's the drink de jour!

You won't go hungry either as a selection of fabulous street foods will be available each day from lunchtime until late-ish to choose from.

And we look forward to next year when our 8th Corn Hall Beer Festival will be back home in its spanking new venue.



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Established in Loddon since 1999 ROSY LEE'S TEAROOM Working for the Community

If you are looking for a small intimate café, run on traditional lines, this is the place for you. Literally a stone throw from the picturesque River Chet, we make all our own cakes, breakfast and speciality dishes.

Broads Award Best Café 3 times.



**Friday October 7th –
join us for a Mackerel Paté
Demonstration – 2.30pm**

37 Bridge Street, Loddon, NRI 46NA
Tel: 01508 520204

A year-long programme of events to make Diss an even more exciting place to be...

Is that possible?

Look forward to

26th November Christmas Lights Switch-on

Entertainment and craft and food stalls throughout the day, leading to the traditional Christmas lights switch-on at 5.30pm

11th December St Nicholas Fayre

The Heritage Triangle and Cobbs and Norfolk House Yards turn into a super Sunday shopping experience with artisan stalls of all kinds, mince pies, mulled wine and other Christmas delights.



And in 2017

Spring Plant Fair

Vintage and Fashion Weekend

An all-new Carnival

The Great Diss Cyclathon

Diss Music Fest

Park Alive Music

Heritage Transport Fayre

And so into the

Food Festival and Christmas events

And of course the re-opening of the exciting, spanking new
Corn Hall in the early Spring.

Brought to you by Diss Town Council, disscover:diss events team,
Heritage Triangle Traders, The Corn Hall and South Norfolk Council
Market Towns Initiative.

Enjoy!

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