Country Larder Time table 2015

| TIME | DEMONSTRATION |
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| 10.30 – 11.00 | Cooking Demonstration by Francis Green, The Cotswold Traiteur, Moreton-in-Marsh |
| 11.15 – 11.45 | Children's Gingerbread Challenge - Come and decorate a gingerbread person – prize for the winner! With Silke Bruening, Cacao Bean, Moreton-in-Marsh |
| 12.00 – 12.30 | Cooking Demonstration by Jon Ingram, Executive Head Chef of the Dormy House Hotel, Broadway |
| 12.45 – 1.15 | Beer and Cheese Matching – Learn why certain cheeses taste so good with some of our local beers, and have a taste! With Hook Norton Brewery, Hook Norton |
| 1.30 – 2.00 | Cooking Demonstration by Jonny Mills, Head Chef of the Ebrington Arms, Chipping Campden |
| 2.15 – 2.45 | Children's Gingerbread Challenge – Come and decorate a gingerbread person – prize for the winner! With Silke Bruening, Cacao Bean, Moreton-in-Marsh |
| 3.00 – 3.30 | Cooking Demonstration by Nick Deverell-Smith, Head Chef and Proprietor of the Churchill Arms, Paxford |
| 3.45 – 4.15 | Beer and Cheese Matching – Learn why certain cheeses taste so good with some of our local beers, and have a taste! With Hook Norton Brewery, Hook Norton |
| 4.30 – 5.00 | Cider Tasting – Learn all about cider with Allen Hogan from Hogan's Cider. |