

STRAT > FORWARD

BUSINESS IMPROVEMENT DISTRICT

NEWSLETTER

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STRATFORD TOWN CENTRE FOOD FESTIVAL RETURNS THIS WEEKEND



The Stratford Town Centre Food Festival returns this weekend, featuring many of our best local restaurants, producers and chefs and drawing tens of thousands of visitors to the town.

The free festival showcases Stratford as one of the region's premier food and drink destinations and gives businesses across the town the chance to show off their offerings to food and drink fans from near and far.

The event, organised by Stratforward, this year features a bustling producers' market, demonstrations and hands-on workshops and popular Taste and Ale Trails.

The festival attracted more than 80,000 people to the town last year and the award-winning events team at Stratforward BID are expecting similar numbers this year.

This year's festival features the national launch of a brand new beer, a sneak peek at Michelin-starred chef Mike Robinson's plans for his new Stratford restaurant and an evening with highly-acclaimed chef Yotam Ottolenghi in partnership with Stratford Literary Festival.

Local restaurant Loxleys returns as event sponsor and this year Stratforward has partnered with Cotswold Markets to deliver a market brimming with nearly 100 stalls including regional food producers.

TOP TALENT IS PUTTING ON A SHOW AT TOWN CENTRE FOOD FESTIVAL

Local talent is on show at this year's festival, with a packed programme of demonstrations including festival sponsor Loxleys, Michelin-starred chef Mike Robinson and Paul Foster, acclaimed chef owner of Stratford restaurant Salt.

A frequent face on national TV and one of Britain's leading authorities on wild food



L-R Jonathan Lea, Joe Baconnet, Chris Butler

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and game, Mike Robinson is the co-owner of London's only Michelin-starred pub The Harwood Arms, owner of multi award-winning pub the Pot Kiln in Berkshire and also owns Robinson Wild Foods, specialist venison supplier to 15 top London restaurants.

He is now also executive chef at The Woodsman restaurant, due to open this spring at the newly-revamped Falcon Hotel in Stratford, and will be giving festival-goers a sneak preview of when to expect when it opens, showcasing dishes that will feature on the menu.

Mike said: "Stratford upon Avon sits in the heart of some of our most beautiful countryside. We're very excited to be opening The Woodsman at the town's historic Falcon Hotel next spring.



Mike Robinson

"We wanted to take part in this year's festival so that we had the opportunity to share some of this excitement with the locals. We'll be bringing a flavour of wild dining to the festival with some wonderful venison, raised on estates that I manage myself."

Other demonstrations include the festival's sponsor, Sheep Street restaurant Loxleys, whose sous chef Chris Butler will be creating a seasonal lamb sensation on Sunday.

Another famous face to take to the stage in the Waterside Cookery Theatre is Paul Foster, chef owner of Salt in Stratford, former Great British Menu contestant and a regular on Saturday Kitchen, who will be cooking seasonal dishes from his menu.

Paul, who worked at Le Manoir aux Quat'Saisons, Restaurant Sat Bains and Mallory Court before opening Salt in March following a Crowdfunding campaign, said: "It has been a fantastic year so far - just five months after opening Salt we're now celebrating being declared Best New Entry in the Waitrose Good Food Guide last week.



Paul Foster

"We're now looking forward to being a part of the Stratford Town Centre Food Festival for the first time. It's great to be involved in a celebration of the great produce and culinary talent we have in our region, as well as the thriving and diverse food scene in Stratford."

Other demos include Barry the Butcher's Adam Lucock showing crowds how to cure bacon as well and make his own sausages, The Bard's Bangers, on Saturday, while visitors will also be able to learn how to make bread with Bread for Life! Founder Jessica Mooney. Recently-opened Italian Wine Cafe Veenno will stage a food and wine pairing workshop, with the day rounding off with cocktail-making classes with the Union Bar Team.

On Sunday, the demo programme will start with how to make healthy, vibrant food with Stratford blogger Janey Green, author of Slice of Slim, followed by fudge-making with Roly's Fudge, gelato-making with Hooray's, Asian antics with Stratford College and how to work with lobsters with Matthew Hiscoe, area head chef from The Townhouse.

This year there will also be workshops across the festival weekend in Bell Court, including Sicilian Wine Tasting with Veenno and creative canapes with Stratford

ALL ABOUT LOCAL: LOXLEYS RETURNS AS FESTIVAL SPONSOR



Local restaurant Loxleys returns as sponsor of the festival, helping make the event the success it is.

This is the Sheep Street restaurant's third year supporting the event and this year as well as sponsorship Loxleys will be showing off sous chef Chris Butler's talents with a demonstration, as well as a stall at the festival market.

General Manager Jonathan Lea said: "Loxleys is delighted to once again be sponsoring the Stratford Town Centre Food Festival. Last year's event was a huge success and we're sure this year's will be even better.

"Food and drink is such a key part of what Stratford offers, not just to locals but to our international visitors, and the festival is the perfect chance to showcase our thriving food and drink scene."

Stratford events manager Ruth Wood added: "We're over the moon that Loxleys are supporting one of the highlights of our events calendar again this year.

"We've listened to feedback from previous events and the 2017 town centre food festival is all about local - from regional producers to local up-and-coming chefs and a real showcase of some of the food and drink businesses we have right here in Stratford.

"With that in mind, it's more apt than ever that our key event sponsor is a much-loved local business."

NEW BEER LAUNCH AS PART OF TASTE AND ALE TRAILS

BID members will be sharing tasty treats and tantalising tipples at the festival's popular Taste and Ale Trails.

This year's Trails involve more than 30 town businesses, from big-name brands to independent restaurants, cafes and pubs.

The Ale Trail also features the launch of a brand new beer which will be launched nationally at the festival.

Hop Star from Solihull-based Silhill Brewery will be on offer at the Golden Bee on Sheep Street - the first time it's available for public consumption.

Jamie Forrest, shift manager at the Golden Bee, said: "We love getting involved in the Ale Trail each year. This year we're delighted that it forms the national launch of Hop Star and for the next month, we'll be the only place in the area it's available."



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Staff from the Golden Bee have even headed to Silhill Brewery to see the beer being brewed so they can give expert advice to people wanting to try it.

The trails take visitors weaving through Stratford's historic streets, giving BID members the chance to showcase their offerings through two different Taste Trails on each day of the festival plus an Ale Trail each day.

Participants include a range of hotels, restaurants, cafes and pubs ranging from independent businesses to big name brands. The recently-rebranded Crowne Plaza is taking part for the first time, as is Veenoo The Italian Wine Cafe - one of the new arrivals to Bell Court.

Hayley Chilver, general manager at the Crowne Plaza, said: "We are excited to be part of this year's Food Festival. We see the Taste Trail as a great opportunity to welcome the public into the hotel and sample a few tasty sweet and savoury treats.

"From Sunday Lunch to afternoon teas to cocktails on the riverside terrace, we want our hotel to be on the food map for everyone visiting the town."

Also taking part in the trails are independent Stratford businesses including Union Bar, The Riverbank and Vigour Cafe.

Manoj Tugnait, who owns The Riverbank, said: "This is the first year we'll be involved in the festival, after only starting trading in Easter. We can't wait to get involved - it's a great event for the town and being part of a trail gives us the chance to bring people across the river and show them what we offer at The Riverbank."



REGIONAL PRODUCERS CENTRE STAGE AT FOOD FESTIVAL MARKET



Local producers are taking centre stage at the market at this **year's Town Centre Food Festival.**

The market, organised in partnership with leading market operator Cotswold Markets this year, will emphasise regional food and drink with an array of local producers.

More than 90 traders - including BID members - will line Meer Street, Henley Street and High Street, highlighting food and drink available in and around the area.

They include Stratford-based RetroLilly, who will be selling an array of locally-sourced ice cream from their very own vintage van, while Roly's Fudge Pantry will be selling homemade crumbly fudge on their trailer whilst you watch.

And on Bridge Street the Big Red Pig Company from Warwick will be offering their own Biltong and Jerky, while Tunnel Brewery from Ansley in north Warwickshire will be selling their bottled

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craft beer, ceramic goblets and gift boxes.

Andy Irvine, from Roly's Fudge Pantry, said: "Roly's Fudge will be making fresh, crumbly fudge on their trailer while you watch - just follow your nose! The fudge is gluten free, vegetarian and made with all natural ingredients. Ask for a taste of warm fudge from the slab!"



This is the first year Cotswold Markets has partnered with Stratforward BID to organise the market at the festival.

Dave Joynes, from Cotswold Markets, said: "We're delighted to be involved in the Stratford Town Centre Food Festival this year and look forward to a successful event."

BAKE OFF COMES TO STRATFORD WITH SUE RYDER COMPETITION AT FOOD FESTIVAL



The Bake Off is coming to the Stratford Town Centre Food Festival - and all for a good cause.

The competition, which will be held on Saturday at this weekend's festival, is in aid of charity Sue Ryder, which provides hospice and neurological care.

The contest is open to aspiring bakers of all ages, with category one dubbed Under 16's Cupcakes and category two titled Over 16's Celebration Cakes.

All entrants have to do is take their cakes to the Sue Ryder stall on Waterside before midday on Saturday. Judging will take place at 1pm and the cakes will be donated for sale after the competition.

There will be prizes for first, second and third prizes, including vouchers for the Baraset Barn and the Stratford Butterfly Farm.

Here are a few notes from competition organiser Alex Clarke, from Sue Ryder:



What is a celebration cake?

It can be anything... I left it open to interpretation so you have freedom to do what you would like... It can be a birthday cake, party style or wedding... It really is up to you. The competition will be judged on both taste and appearance.

Can I include nuts

If your product contains nuts please just make a note and let us know on the day.

How many cupcakes?

I would suggest a min of 6 cakes but there is no maximum. We sell the cakes afterwards to raise funds for the charity so the more the better for us!

DON'T FORGET ROAD CLOSURES

FOR THE FOOD FESTIVAL

Don't forget road closures will be in place during the festival that could affect your business.

A road closure order is in place across the food festival weekend, with Meer Street, Henley Street and Bridge Street closed from 7pm on Friday to 2am on Monday. The order also covers Waterside between Bridge Street and Sheep Street from 6am to 11.59pm on Saturday.

For the full order, visit

http://www.stratford-tc.gov.uk/files/rco58_order.pdf

LATEST BELL COURT ADDITION SET TO OPEN IN OCTOBER

The latest addition to Bell Court is set to open next month.

ASK Italian is being fitted out and is hoped to open on October 11th.

Overlooking the central square at Bell Court, the 120-seat restaurant will also have outdoor seating.

Adam Lindop, from ASK Italian, said: "We're very much looking forward to joining the other retailers in Bell Court and being part of this new destination at the heart of Stratford-upon-Avon."

"Our quintessentially Italian menu is cooked with gusto by passionate chefs and served by our friendly team. Featuring an 'indoor courtyard' style pergola, a hand painted mural, and disco ball, the fun and relaxing environment we offer is perfect for grabbing a meal before a film, enjoying time with the family or catching up with friends."

John Stacey, Asset Management Director at developers UK & European Investments, said:

"We've had a very busy August at Bell Court, with both Veeno and Nando's now open. This pace will continue over the next few weeks as we look forward to ASK Italian opening; solidifying Bell Court as a key leisure destination within the centre of Stratford-upon-Avon."

"In addition to being a key place for people to come to eat, drink and watch a film, Bell Court is set to become a great retail destination. We already have a range of independent and national shops operating, including Bardia's floral café, The Naildressers, The Browstudio and Lush, and we are now very close to announcing who the next national retailer will be."



SHAKESPEARE FILM FESTIVAL RETURNS TO STRATFORD

The Shakespeare Film Festival returns to Stratford this week with a series of outdoor screenings, film and animation workshops celebrating Shakespeare's influence in film.

Organised by the Shakespeare Birthplace Trust, the festival first launched in 2013 with Sir Kenneth Branagh as its patron, inviting people to enter a short film competition which attracted entries from all over the world.

This year's festival includes for the first time a series of outdoor screenings of contemporary films inspired by Shakespeare in the Great Garden at Shakespeare's New Place while budding filmmakers can also take part in a number of workshops in the art of filmmaking and animation.

This year's programme launches on Thursday (September 21st) with a screening of Omkara – a Bollywood adaptation of Othello followed by the family favourite, Disney's The Lion King, which is heavily influenced by Hamlet. Visitors are invited to bring along a picnic and suitable seating.

This year's short film competition, themed Crossing Borders, attracted 235 entries from 41 countries including the UK, New Zealand, Iran and Romania. A special outdoor screening will be held **at Shakespeare's New Place on Saturday (September 23rd) where the works of three finalists will be shown and the winner of the coveted Shakespeare Shorts competition, judged by Sir Kenneth, will be announced.**



The Shakespeare Film Festival takes place from Thursday to Saturday (September 21st-23rd). Tickets for outdoor screenings are £8 for adults and £5 for children; animation and filmmaking workshops are £20. For more information and to book online visit <https://www.shakespeare.org.uk/visit/whats-on/shakespeare-film-festival-2017>

A STITCH IN TIME - CAN YOU HELP THE RSC?



The RSC is looking for help in the project to restore and redevelop its Costume Workshop.

The world-famous company's **Stitch in Time Campaign** will help it to continue to create its stunning costumes and redevelop its costume workshop.

Since the 1950s, the RSC's costumes have been created in Stratford in buildings that are now no longer fit for purpose and are in urgent need of attention.

In May next year, it will start a two-year £8.7million building project to restore and redevelop the facilities, allowing it to create new training and apprenticeship opportunities, care for our heritage listed buildings and enable visitors to experience the workshop.

With £3 million left to raise, the RSC is asking for support and for people to make a donation to its Stitch In Time Campaign.

If you make a donation, you will receive a thank you card and regular updates about the project, an exclusive Stitch in Time badge, your name on the list of online supporters and invitations to events about the project and costume-making.

For more information or to donate, visit <https://www.rsc.org.uk/stitch-in-time>

Dates for your diary!

If you have an event you would like us to list here please email Sandi - sandi@stratforward.co.uk

September

21st to 23rd	SBT Shakespeare Film Festival @ New Place Gardens
21st to 23rd	SBT Film & Animation Workshops @ The Shakespeare Centre
22nd	Yotam Ottolenghi and Helen Goh @ The Artshouse
23rd & 24th	Stratford Town Centre Food Festival
23rd	RSC Costume Sale @ RSC Rehearsal Room 9am - 5pm
24th	Pop-Up Shakespeare @ The Shakespeare Centre 14:30 - 16:00 Free
26th to 3rd Oct	Stratford Music Festival

October

1st to 31st	Stratford Halloween Festival @ Magic Alley , Henley Street
4th	Edinburgh Woollen Mill Fashion Show - 7pm Bridge Street store
6th & 7th	For Something Different 18th Birthday Celebrations 10am to 7pm
11th & 12th	Stratford Mop
17th	Advertising deadline for Christmas brochure
18th	Closure of nominations for DIY SOS Rebuild Initiative
18th to 21st	Hey Li'l Man @ The Bear Pit Theatre
19th & 20th	Stratford Runaway Mop
21st to 29th	1/2 Term Fun @ Shakespeare Family Homes
23rd to 27th	Warwickshire & Birmingham Schools 1/2 term
25th	Ian Doescher book signing @ The Shakespeare Centre 17:30 - 19:00

November

10th	Project Argus - NOTE NEW DATE
11th	The Social Secrets of Fashion @ The Shakespeare Centre
23rd	Christmas Lights Switch On outside Town Hall
23rd	1st Christmas Market on Waterside



23rd to 24th September 2017

www.stratfordtowncentrefoodfestival.co.uk



6th & 7th May 2018

www.stratfordfestivalofmotoring.co.uk



30th June & 1st July 2018

www.stratfordriverfestival.co.uk

Contact Us - Give us a call for more information about our services and products

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