

THE SCOTTISH REAL BREAD FESTIVAL – 25 Feb 2023 – PROGRAMME

	MAIN STAGE	DEMO AREA		WORKSHOPS/TOURS
1030 - 1115		The People's Bread The best is our minimum standard – for everyone. Here's how to make it real.	DROP – IN OR SIGN-UP (SU) ON ARRIVAL	Cereal Selfies with Hannah Ayre Making cyanotypes of diverse grains (SU)
1115 - 1130	Film Launch: Celebrating Scottish Grain			Heritage Grains with Bosse Dahlgren Grains from the trials at Ardross Farm, St Monans
1130 -1230	Working for an Honest Crust <i>We've a right to know what's in our dough!</i> Revelations by Chris Young , Real Bread Campaign Coordinator, with thoughts on grain security, health, equity & inclusion from Prof Lindsay Jaacks (Edinburgh), Prof Wendy Russell (Aberdeen) & Neel Paul			The Big Thrash Try your hand at threshing, winnowing, & grinding – great for kids! (SU)
1230 -1300		Bannocks & Ballads Stories & songs from Mrs Mash, The Storytelling Cook – great for kids!		Recipe Swap Sharing Real Bread recipes that work
1300- 1330	Scottish Bread Championship Awards presented by Mairi Gougeon MSP , Cabinet Secretary for Rural Affairs & the Islands			The Big Real Bread stall Some of the best Real Bread in Scotland
1330 - 1430	Flour to the People Soil to Slice grainchangers explain all			Scotland The Bread Mill Tour (SU)
1430 - 1515		The People's Bread #2		Coloured Barley Diversity for human health with Prof. Wendy Russell
1530 -1600	Celebrating Scottish Grain (film repeat)			Something Corny Straw weaving with Elaine Lindsay

AVAILABLE ALL DAY – GREAT SELECTION OF MARKET STALLS – FOOD & DRINK...

BAERN CAFÉ, TABERU JAPANESE STREETFOOD, FALKLAND GARDEN KITCHEN, BUMBLEBEANS COFFEE, FUTTLE ORGANIC BREWERY