



PRESS RELEASE

Thursday, April 4, 2019
For immediate use

A CORNUCOPIA OF FOOD, FUN and CELEBRITY CHEFS!

North Notts BID is delighted to invite visitors to the inaugural North Nottinghamshire Food Festival which is taking place on the old Market Square in Worksop on Thursday 25th July between 10am – 5pm.

As part of the BID's theme of 'experience', this new free to attend event aims to attract people into town to enjoy a cornucopia of activities including live demonstrations by celebrity chefs, children's baking activities, competitions and entertainment. All this is complemented by a delicious mix of artisan food market stalls from which visitors can smell, taste and buy from an appealing array of local goods.

Brian Turner CBE and Dean Edwards are confirmed to do two demonstrations each on the day in the marquee on the square.

Bristol-born Dean became a household name, cooking family-friendly recipes on ITV's *Lorraine* after regular appearances on ITV's *This Morning* in 2009, where his cheerful persona made him a huge favourite to millions of viewers.

After coming second in BBC's *MasterChef Goes Large* in 2006 - he changed his life radically, leaving his job as a digger driver to pursue his love of cooking and food. Dean's ethos on food is that it should be achievable, simple and above all taste fantastic. His passion for food is infectious and he's spent years inspiring home cooks up and down the country to get back into the kitchen and enjoy the cooking experience. An author of three cookbooks, *Mincespiration*, *Feel-Good Family*

Food and Cook Slow, Dean will be happy to sign books on the day in between demonstrations.

Brian Turner CBE is said to be one of Britain's much loved and well-known chefs having trained at Simpson's in the Strand, The Savoy, The Beau Rivage in Lausanne and Claridge's before opening his own establishments.

Having been on the first ever Ready Steady Cook Show, Turner served nearly 15 years on the very successful programme as well as many appearances on This Morning, Saturday Morning with James Martin and more recently his own shows 'A Taste of Britain' and 'My life on a plate' on the BBC.

Brian plays an active role in initiatives to encourage young people to come into the wonderful hospitality industry.

But the day is not all for foodie adults. 'Go Bake' will be inviting children between 4 and 11 to have a go a bread making and cookies whilst teaching them about healthy eating and the School of Artisan Food will be demonstrating Ice-cream making. Entertainment will also be on hand in the shape of the boys from 'Liver Cottage' who will guarantee to even bring a smile to the sour dough!

For those up for becoming the 'Great North Notts Baker', take part in the cake baking competition for all ages around the theme of 'summertime specials' with entries split into the under 12's and over age groups. Entries to be judged on the day and put on display. Younger visitors can also compete by creating their very own animal from fruit and vegetables.

For a full schedule of demonstration times and a list of stall holders plus entry details for the competitions visit www.northnottsbid.co.uk/category/latest-news/.

ENDS

NOTES TO EDITORS:

Demonstration times in main marquee – each free demonstration lasts 45 minutes:

Dean Edwards – 12.30pm & 3pm

Brian Turner – 1.45pm & 4.15pm

Other demonstrations in smaller marquee:

Go Bake (for children 4-11) 11am, 1pm, 3.30pm (free sessions last 30 minutes)

School of Artisan Food Ice-Cream demos – 12.00 & 2.30pm

All sessions are for a maximum of 20 youngsters. Participation on first come, first served basis.

If you would like us to arrange pictures or interviews on the day with Dean Edwards or Brian Turner, please contact the BID office on 01777 861601.

North Notts BID:

There are currently around 300 Business Improvement Districts (BIDs) in the UK and these are generally towns, cities or industrial areas. North Notts BID is the UK's first ever district-wide, place-shaping BID.

The BID will receive £3.2m in funding over a five-year period, which is being introduced through a capped levy on businesses in the area.

Visit www.northnottsbid.co.uk for more details.

For more information contact North Notts BID Chief Executive Sally Gillborn
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