

# Hinterland

FESTIVAL OF LITERATURE AND ARTS - KELLS

in conjunction with

## BOYNE VALLEY FLAVOURS

presents

# SAMHAIN

5,000 years of Food & Culture

KELLS, CO. MEATH

NOVEMBER 1ST - 3RD

A weekend celebrating Irish Food & Culture,  
past, present & future with a wonderful array of  
culinary contributors



[www.hinterland.ie](http://www.hinterland.ie)  
[www.boynevalleyflavours.ie](http://www.boynevalleyflavours.ie)



IRELAND'S  
ANCIENT EAST\*



Fáilte Ireland



A Celebration  
of Ireland's  
Food & Drink

# WELCOME

Dear Friends,

Welcome to Kells and The Boyne Valley for our festive weekend as part of 'Taste the Island' celebrating Irish Food and Culture, past, present and future.

On this weekend, we open our doors to chefs and writers, historians, thought leaders and culinary artists from Ireland and beyond.

There are many important conversations to take place and we hope that you will be part of them. Ireland is in a very exciting place on the global food stage but it is our intrepid passion as a people, our soil and landscape, our produce and those who cook with it that matters most. Join us in celebrating the wonderful power of our shared table to break down barriers, to enjoy the moment and focus on a sustainable and inclusive future.

Bíogí Linn

Olivia Duff & the Samhain Committee



## SPONSORS



## FRIDAY 01/11/19

### 14.00 **KELLS WALKABOUT TOUR (1)**

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*Meet outside the Courthouse*

*Free but ticketed*

Enjoy a guided walk about the beautiful heritage town of Kells, hosted by passionate and knowledgeable local volunteers. Free but ticketed.

### 20.30 **'A WINE GOOSE CHASE' (2)**

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*Vanilla Pod Restaurant*

*Tickets €25*

Writer and Performer: Susan Boyle. Susan Boyle loves wine. What's more she knows what she's drinking and talking about. She's got 2,000 years of Irish wine history to back her up! So, sit back, let her pour you a glass while she takes you on a trip with the tenacious Irish people who transformed the wine world and didn't let coming from a grape-free land stop them. This one-woman theatrical performance fuses interactive wine tasting and food with storytelling in an intimate setting of the Vanilla Pod. Ticket includes Performance, Wines, Tapas & Digestif.

## SATURDAY 02/11/19

### 10.00 **'BOYNE VALLEY' BY CHEF TARA WALKER WITH THE 'GASTRO GAYS' (3)**

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*Headfort Arms Hotel*

*Free but ticketed*

Opening up the weekend's demonstrations is a celebration of the Boyne Valley, its produce, its producers and its people. Much revered Chef, Author & Chef patron of the East Coast Cookery School Tara Walker will be joined by Patrick Hanlon and Russell Alford, better known in culinary circles as the 'Gastro Gays'. They will prepare some delicious plates from the region showcasing the best of local produce, celebrating 'Place on a Plate'.

### 10.00 **SHERIDANS SAMHAIN MARKET (4)**

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*Virginia Road Station, A82 K400*

*Free Event*

Sheridans Cheesemongers host a Samhain market at their headquarters with seasonal local produce and great Coffee!

### **11.30 10 FOODS FROM 5,000 YEARS WITH JP McMAHON (5)**

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#### ***Courthouse - Meath County Council Stage*** ***Tickets €5***

Author, playwright, culinary director of The Eat Galway Restaurant Group, Galway (which combines the efforts of his three restaurants, EAT Gastropub, Cava Bodega and Michelin-starred Aniar), founder of International Food Symposium 'Food on the Edge' playwright 'Irish Food – a play'. McMahon is a self-described 'obsessive educationalist' with a penchant for both food and academics. He launches his 600 page Irish Food Book in Spring 2020. He presents his 10 foods from the past 5,000 years in a fascinating insight into Irish Food Culture.

### **11.30 BREAKING BREAD: PATRICK RYAN (6)**

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#### ***Headfort Arms Hotel*** ***Tickets €10***

Chef and baker Patrick Ryan resides at Firehouse Bakery in Delgany, Co.Wicklow and also operates a 'Bread School' on Heir Island off the coast of Cork. A regular face of Virgin Media One's 'Weekend Am', Co-author of 'Bread Revolution' and as seen on BBC 2's Big Bread Experiment, since opening the bread school in June 2012, Patrick and his wife Laura have caught the nation's imagination in their quest to return bread to its rightful place as king of the table. As a founding member of Real bread Ireland, Patrick will share his passion for baking and demonstrate how easy it is for everyone is bake real bread for themselves at home.

### **12.00 GAME (7)**

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#### ***Killua Castle & Deerpark, Clonmellon C15EWF2*** ***Tickets €10***

The former residence of the Chapman family with links to T.E. Lawrence and Sir Walter Raleigh, the Sangines Krause family have for the last 15 years sympathetically returned the castle and farm to former glory and beyond with the incredible vision of creating a sustainable demesne. It couldn't be a better time for an inspiring tour of the residence and deer park in the heart of game season. Chef Pauric White will cook up a venison tasting directly from the farm. Ticket includes light lunch.

### **13.00 GASTROGAYS, CHEW THE FAT PODCAST, IRISH FOOD CROSS EXAMINED IN THE COURTHOUSE (8)**

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#### ***Courthouse - Meath County Council Stage*** ***Tickets €5***

Taking to the stand in the courthouse, Irish food will be

cross-examined by Patrick Hanlon and Russell Alford, food and travel writers and producer-presenters of award-winning podcast 'Chew The Fat'. What is Irish food? What's its unique identity? Are we done with bacon and cabbage? Are we embracing a too 'New Nordic' style of modern Irish food? Should we hold on to old traditions and recipes or embrace cutting-edge technique? Irish food is in its prime, many may say, come and have your say in this discussion!

### **13.00 THE SEA: CHEF BRIAN McDERMOTT (9)**

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*Headfort Arms Hotel*

*Tickets €10*

Award-winning celebrity chef and author from Co. Donegal, Brian McDermott, is chef-proprietor of the Foyle Hotel in Moville. Brian's book 'Donegal Table' scooped 'Best Cookery Book in the World 2019' at the Gourmand Book Awards in China. A regular TV Chef on RTE who has his own slot weekly on BBC Radio as well as being awarded 'Ireland's Newcomer of 2019' by Georgina Campbell. He will share his love of the coast, his passion for provenance and supporting local producers and some thoughts on mindfulness in the kitchen!

### **14.00 KELLS WALKABOUT TOUR (28)**

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*Meet outside the Courthouse*

*Free but ticketed*

Enjoy a guided walk about the beautiful heritage town of Kells, hosted by passionate and knowledgeable local volunteers. Free but ticketed.

### **14.30 THE EVOLUTION AND CONSEQUENCES OF OUR FOOD CHOICES ON PEOPLE, PLANET AND POCKET (10)**

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*Courthouse - Meath County Council Stage*

*Tickets €5*

The evolution and consequences of our food choices on people, planet and pocket. A topical panel discussion looking at the changing content of our shopping basket, chaired by Grainne Kelleher CEO of Airfield Estate, Dublin, joined by James Burke, prolific Irish food consultant and retail specialist, David Rane, Director of Guth Gafa Festival and Dr. Máirtín Mac Con Iomaire, TUDublin, respected Irish Food Historian.

### **14.30 'NOSE TO TAIL', JP McMAHON FEATURING POET NEIL McCARTHY (11)**

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*Headfort Arms Hotel*

*Tickets €10*

Michelin star chef, food activist, author and founder

of International Symposium 'Food on the Edge' also playwright, 'Irish Food – a play' and Irish times contributor, JP Mc Mahon will celebrate Irish food culture and cuts, every piece of them! He will be accompanied by Vienna based West Cork native poet Neil McCarthy who will entertain with his culinary poetry readings. Supported by Thomas Doherty Butchers, Kells.

## **16.00 CHEF'S MANIFESTO - THERE IS NO PLANET B (12)**

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*Courthouse - Meath County Council Stage*  
*Tickets €5*

Chefs have an outsized influence on what the rest of us eat – too often that influence is used to promote diets that are not sustainable for our people or planet. In this panel discussion, we will explore practical ways that cooks can bring sustainability to the core of their kitchens and the implications of that for us as customers. It will be curated by Founder of GIY, Michael Kelly, who established a sustainable food business GROW HQ in Waterford, which is now the Irish action hub for Chef's Manifesto. Joining Michael will be Conor Spacey, Culinary Director with Food Space and co-author of The Chef's Manifesto and renowned food writer and thought-leader John McKenna of the McKenna Guides.

## **16.00 POTATO: DR. MÁIRTÍN MAC CON IOMAIRE AND PÁDRAIC ÓG GALLAGHER WITH MARIA FLYNN (13)**

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*Headfort Arms Hotel*  
*Tickets €10*

A discussion and demo with Irish patriarchs of the potato Dr Máirtín Mac Con Iomaire and Pádraic Óg Gallagher & Heritage Potato Producer Maria Flynn of Ballymakenny Farm. The discussion will span centuries and take in the introduction of the crop, famine years, varieties of potato, methods of production at all levels of society and will demonstrate how to make a number of quintessentially Irish potato dishes including Boxy, Champ and Colcannon - all associated with an Samhain - and include histories and information from the Irish Folklore Commission, songs, poetry and stories written about the humble spud!

## **16.00 POETRY READING AT THE BOOK MARKET CAFÉ (14)**

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*BOOK MARKET Café*  
*Tickets €5*

Described as being of "Equal parts showman and shaman" Neil McCarthy has featured as a guest speaker

in literary festivals, conferences, fringe festivals across Europe, Australia and the US. (See also Event 9). Neil will read some of his work in the intimate surrounding of the BOOK MARKET café.

### **17.30 THE IRISH PARADOX - THE ISLAND THAT DOESN'T EAT FISH (15)**

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*Courthouse*

*Tickets €5*

Is Ireland the only island nation in the world in which seafood does not have a core position in the country's cuisine? Why have we not fully used and developed the resource that surrounds us? Research from the Socio-Economic Marine Research Institute (SEMRI) Galway shows while Ireland's 'blue economy' has grown more rapidly than the wider economy in recent years, it is still small. We host a panel discussion with three Irish masters of the coast - Birgitta Curtin, Niall Sabongi & Sally Mc Kenna to look at the prospect of Ireland championing our status as a seafood island nation.

### **17.30 CHEESE - THE STORY OF MILK & FARMHOUSE CHEESE (16)**

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*Headfort Arms Hotel*

*Tickets €20*

Hosted by master Cheesemonger himself, Kevin Sheridan (Sheridan's Cheesemongers) and local cheesemaker Michael Finnegan (Boyne Valley Farmhouse Cheeses). Kevin will present Ireland's dairy and butter production history and more recently thriving Irish Farmhouse cheese culture. This event includes tastings of raw milk farm butter and some premium Irish cheeses and will finish with our own Boyne Valley Farmhouse Cheese talking to Michael about the reality of cheese making in Ireland today. Tasting will be accompanied by a beer pairing from Boyne Brewhouse, with beer expert Sally-Anne Cooney.

### **20.00 LONG TABLE SAMHAIN SUPPER WITH FESTIVAL GUEST CHEFS (17)**

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*Headfort Arms Hotel*

*Tickets €50*

A long table seasonal supper will celebrate the liminal time of Samhain with toasts, tales and tasting menu from the Boyne Valley by contributing visiting chefs. Ticket includes dinner, drinks & tales.



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# SUNDAY 03/11/19

## 10.30 'MEET THE MILLER' AT MARRY MILL (30)

### *Martry Mill*

#### *Free but ticketed*

Martry Mill has been grinding grain since 1641. James Tallon will give a fascinating insight into the culture of milling in Ireland with an opportunity to 'mill and fill' your own bag of stone ground flour and join Chef Gerry Meade in cooking some beautiful bread, ready for the Sunday lunch table! Free but ticketed

## 12.00 GROW COOK EAT WITH MICHAEL KELLY (18)

### *Courthouse - Meath County Council Stage*

#### *Adults €5 / Child 4yrs+ (free but ticketed)*

Host of the popular programme on RTE, learn how to grow, cook and eat with your family through the year. This talk will inspire you to try growing your own food and give you the basics on how to do it successfully, focusing on practical tips from the speaker's years of growing. He will talk about getting started, working on your soil, key pests and will focus on some of his favourite veg to grow including beetroot, garlic (of course), tomatoes, courgettes and great salads.

## 12.00 'OUR TABLE' BRUNCH WITH ELLIE KISYOMBE & GUESTS (19)

### *Headfort Arms Hotel*

#### *Tickets €25*

Come and break bread, break down barriers and open up the conversation over brunch with local Irish and International flavours. 'Our Table' was founded by activist Ellie Kisyombe and Chef Michelle Darmody, who met through a shared belief that a conversation needed to be started about Direct Provision and the goal to facilitate change through conversation over food. 'Our Table' is a community based, non-profit project that aims to create nurturing and empathic spaces where people can gain skills, are paid a wage and can gain knowledge of the Irish food industry. All ticket proceeds will go to 'Our Table' organisation.

## 14.00 POST BREXIT AGRI FOOD LANDSCAPE (20)

### *Courthouse - Meath County Council Stage*

#### *Tickets €5*

The UK has a Halloween appointment with destiny



– whatever form that takes. If it manifests as a 'no deal' implosion, Boris's trick is unlikely to be Ireland's treat. Journalist Deirdre Hurley with Minister of State Helen Mc Entee and Farming Correspondent Daragh Mc Cullough discuss the implications for Ireland of a (probable at the time of going to press) 'crash out' UK exit from the EU on the agri food sector and safe guarding the small independent food business that Ireland may hang its hat on for the future.

## **14.00 FORGOTTEN SKILLS WITH DARINA ALLEN (21) & THE SMOKIN' BUTCHER HUGH MAGUIRE**

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*Headfort Arms Hotel*

*Tickets €10*

The doyenne of Irish Food, Darina Allen owner of Ballymaloe Cookery School in Co Cork. Darina is a well-known cookbook author (having just released her new book 'One Pot Feeds All') and television presenter. Darina set up the first Farmers Market in Ireland in Cork in 1996 and has been a key activist in promoting organics, sustainable production and zero waste in the kitchen. Darina will chat and cook with the Smokin' Butcher, Hugh Maguire, reviving some of the lost skills in Irish cooking and celebrating Irish Black Pudding. This event will be followed by the Launch of the National Black Pudding Day. Supported by Hugh Maguire Butchers

## **14.00 COOL FOOD SCHOOL (22)**

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*Courthouse Back Room*

*Tickets €5*

'Terrific Tomatoes' - a tomato story telling workshop (and so much more) for kids! Deirdre has already shared her fun approach to food education with thousands of children across Ireland in schools. A mum of 3, Deirdre is passionate about encouraging the next generation to explore food through their senses and open their minds to new tastes. Suitable for kids from age 4+, they will get to listen to, touch, chop, peel and maybe even taste fresh food! There is a focus on where food comes from, what it looks like and how it sounds - all done through a lovely story.

## **14.00 KELLS WALKABOUT TOUR (29)**

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*Meet outside the Courthouse*

*Free but ticketed*

Enjoy a guided walk about the beautiful heritage town of Kells, hosted by passionate and knowledgeable local volunteers. Free but ticketed.

## **15.30 'FOOD AS MEDICINE' DOMINI KEMP (23)**

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***Courthouse - Meath County Council Stage***

***Tickets €5***

Domini Kemp, chef, food writer (including bestselling cookbook 'The Ketogenic Kitchen') and restaurateur. After getting breast cancer in 2013 (and going through conventional treatment), she became frustrated by the lack of interest and out of date information available about nutrition as a cancer patient. This led her to complete an MA in TUD in Food & Gastronomy. For many of us, food is our day-to-day medicine. However, with a 'pill for every ill', this is slowly changing with the introduction of Culinary Medicine in to many US medical schools. Could this eventually bring about much-needed change for the next generation of doctors? Domini's talk will champion the idea of "food as medicine".

## **15.30 THE ZERO WASTE KITCHEN WITH MAURICE McGEEHAN (24)**

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***Headfort Arms Hotel***

***Tickets €10***

Join Executive Chef Maurice Mc Geehan for his Zero Waste Kitchen Cookery Demo as he shares tips and recipes so you can minimise food waste and maximise the use of the entire produce that comes into your kitchen, creating more tasty and sustainable menu options for your family.

## **17.00 A TRIBUTE TO MYRTLE ALLEN BY REGINA SEXTON & DARINA ALLEN (25)**

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***Courthouse - Meath County Council Stage***

***Tickets €5***

When Myrtle Allen opened the doors of her home at Ballymaloe in 1964 and invited guests to 'dine in a country house', she hoped she would provide those who came with a reason to return and indeed she did. Her endeavours also encouraged the founding of the Ballymaloe Cookery School by Darina and her brother Rory O'Connell in 1983. Sadly, Myrtle passed away in June 2018. In May 2018, her archive of papers was bequeathed to University College Cork by the Allen family. This presentation will celebrate the impact that Myrtle had on Irish Food Culture. There will be the opportunity to learn of some of Myrtle's best loved recipes and eminent food historian Regina Sexton will be joined by Darina Allen to give a talk on Myrtle Allen's legacy.

## 17.00 THE GLUTEN FREE KITCHEN WITH GEAROID LYNCH (26)

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*Headfort Arms Hotel*

*Tickets €10*

Chef Proprietor of the Award-Winning Olde Post Inn & Cookery School in Cavan and former Commissioner General for Euro Toques, Gearoid was diagnosed Coeliac only three years ago. He wrote his best selling book, 'My Gluten Free Kitchen' to demonstrate that life gluten free can still be enjoyed in the kitchen. His slogan is 'meals you miss, made easy' and he will demonstrate some favourites from his book to show just how it can be achieved.

## 19.00 'TWO PINTS OF PLAIN FOR THE BOULD BLOOMIN' BOWSIES' BY AOIFE CARRIGY (27)

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*The Railway Bar*

*Tickets €15*

Take a glass-in-hand romp through a short literary history of Irish pubs and their high (and low) culture with food and drinks writer Aoife Carrigy as your guide, as she shares an eclectic depiction of the Irish pub as described by classic characters, from Bloom to Behan to Blindboy Boatclub. Aoife has an MA in Anglo-Irish Literature from UCD, where she first met Leopold Bloom. She is currently concluding post-graduate research into 'Cultural Representations of the Irish Pub' at TU Dublin's National Centre for Franco-Irish Studies.

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NEW DATES!

14 - 17 November 2019

Kells  
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