# STRAT>FORWARD BUSINESS IMPROVEMENT DISTRICT

Issue 33: 23rd August 2017

# Culinary Kings Headlining At Food Festival As Top Chef Gives Sneak Peak Into Dishes At Newly Revamped Falcon Restaurant



Stratford businesses are showcasing their delicious dishes in a packed programme of demonstrations at this year's Stratford Town Centre Food Festival.

Mike Robinson, executive chef of brand new restaurant The Woodsman, set to open in spring at the Falcon Hotel, and Paul Foster, chef owner of Salt, will take to the stage at the Waterside Cookery Theatre to show off their skills at the festival on September 23<sup>rd</sup> and 24<sup>th</sup>.

A frequent face on national TV and one of Britain's leading authorities on wild food and game, Mike 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 Falcon Hotel, and will be giving festival-goers a sneak preview of when to expect when it opens, showcasing dishes that will feature on the menu.

He 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.

"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."

Another famous face to take to the stage 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.

"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





Mike Robinson



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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 demonstrations on the Saturday include how to make sausages and cure bacon with Barry the Butcher's Adam Lucock, who will create The Bard's Bangers for crowds to try.

Visitors will also be able to learn how to make bread with Bread for Life! founder Jessica Mooney, while recently-opened Italian Wine Cafe Veeno 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 Veeno and creative canapes with Stratford College.

:: If you want to get your hands on tickets for the Taste and Ale Trail tickets, you'd best act fast. The tickets went on sale on Monday (August 21<sup>st</sup>) and are already selling like hot cakes! Reserve tickets online at

www.stratforward.co.uk/events/stratford-town-centre-food-festival/taste-trail www.stratforward.co.uk/events/stratford-town-centre-food-festival/ale-trail

## New BID Member Salt Gets National Accolade

Congratulations to Salt, one of our newest associate BID members, after being named Best New Entry in the Waitrose Good Food Guide last week.

Salt opened on Church Street earlier this year after a crowdfunding campaign by chef owner Paul Foster, who has worked previously at Le Manoir aux Quat'Saisons, Restaurant Sat Bains and Mallory Court.

And now just five months after it opened, it has been declared the Best New Entry in the Good Food Guide.

Elizabeth Carter, Editor of The Good Food Guide, said: "When we first came across Paul Foster's cooking, we were so impressed we awarded him our Up-and-Coming Chef award for 2012. Now his first solo venture has beaten off some really stiff competition to win Best New Entry.

"Salt is a real passion project for this young chef, made possible by crowdfunding - with contributors paying as little as £20 to help kickstart the business. All I can say is lucky Stratford."

Paul said: "We were totally blown away when we found out that we had won this award, especially because so many amazing restaurants have opened this year. We have been really lucky to find a team that are genuinely lovely people, and they work hard with us to make sure our customers have a great dining experience.

"This award is recognition of that hard work and we can't wait to celebrate winning it with them."

Congratulations!



Rubarb pistachio



# Keep Your Eyes Open For Fake Notes

After we became aware of a number of counterfeit banknotes circulating around town, Stratforward has been helping businesses spot fakes by distributing handy z-cards and easy-to-follow guides on how to check for them.

The z-cards from the Bank of England include step-by-step instructions for checking £10, £20 and £50 paper notes, as well as £5 and £10 polymer notes.

For the paper notes you should check the watermark, the hologram or holographic strip, the paper and raised print and the ultraviolet features. You can also check the metallic thread and microlettering.

For polymer notes, check the see-through window, foil patches, the polymer and raised print, ultraviolet and microlettering.

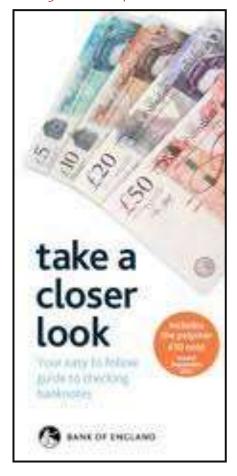
Similar checks apply for the three different types of Scottish notes - including checking the watermark or hologram. Our Town Hosts are distributing 'Know Your Scottish Banknotes' posters to several shops around town to raise awareness and also to act as a deterrent to people tempted to use counterfeit notes.

For detailed step-by-step instructions on how to spot genuine notes or fakes as well as information on education and training, visit the following links

www.bankofscotland.co.uk/assets/pdf/HelpCentre/pdf/BoSBanknotes.pdf

www.bankofengland.co.uk/banknotes/Pages/educational.aspx

If you haven't yet had z-cards and want some, call the Town Hosts duty mobile on 07879 361735 and they will drop some in.



# CAFÉ ROUGE SUMMER SOIREE



Join us for our Summer Soiree and enjoy an evening of live music while savouring the flavours of the season from our latest menu.

And what more, enjoy a glass of one of our 3 new wines from the upcoming collection to accompany your meal – with our compliments when you book at Caferouge.com.

 Live Music will accompany you all night in our Secret Garden.

25th August 2017 20:00pm

Café Rouge, 18 Sheep Street Stratford upon Avon CV37 6EF



# KNOW YOUR SCOTTISH BANKNOTES



# Spaces Available for Counter Terrorism Workshops

Don't forget to sign up for the counter terrorism sessions for businesses organised by Stratford District Council.

The free sessions, dubbed Project Griffin and Project Argus, take place on September 7<sup>th</sup> and November 2<sup>nd</sup> respectively.

Project Griffin, which starts at 2pm on September 7<sup>th</sup>, is a 1.5 hour session to help businesses be aware of current terrorist and crime issues, build effective relationships between agencies, and empower people to identify and report suspicious activity & behaviour.



Project Argus, which begins at 12.30pm on November 2<sup>nd</sup>, is a 4-5 hour session and is a National Counter Terrorism Security Office (NaCTSO) initiative that takes participants through a realistic terrorist attack using a multi media simulation, including cyber security, firearms attacks, emergency services response and business continuity and recovery.

These sessions are free. There are still spaces, just contact Pat Matjaszek on <a href="mailto:Pat.Matjaszek@stratford-dc.gov.uk">Pat.Matjaszek@stratford-dc.gov.uk</a> for more information.

# Views Welcome on College Merger Plans

If businesses have views on the merger between Solihull College & University Centre and Stratford-upon-Avon College, don't forget the public consultation process has started.



The proposal for the merger was launched on August  $9^{\text{th}}$  and is available online.

As part of the plans, both colleges will keep their current identity but work together to develop a wide and varied curriculum, with the merger hoping to give them greater resilience and influence in the region and provide greater opportunities for staff and students.

As part of the consultation process the local community and all stakeholders have the chance to voice their thoughts and opinions to help shape the future of the joined college.

You can view the consultation document online, fill out the survey or send your questions at <a href="https://www.stratford.ac.uk/college-merger">www.stratford.ac.uk/college-merger</a>



# Dates for your diary!

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

August

Until 3rd Sept Alice in Wonderland @The Attic Theatre (Cox's Yard)

Stratford Races 24th

25th Café Rouge Summer Soiree 8pm

26th Stratford Rotary <u>Duck Race</u> in aid of Shakespeare Hospice.

28th Bank Holiday

September

3rd Dragon Boat Racing

Birmingham and Warwickshire schools summer holidays Until 4th Sept

Until 1st Sept Summer holiday activities for children at the RSC

7th to 10th Open Heritage Days

Stratforward Networking Event WC 11th

New Place Garden @ Shakespeare's New Place 16th

16th Re-enactment of purchase of The Birthplace @ The Birthplace

21st to 23rd SBT Shakespeare Film Festival @ New Place Gardens

21st to 23rd SBT Film & Animation Workshops @ The Shakespeare Centre

Yotam Ottolenghi and Helen Goh @ The Artshouse 22nd

23rd & 24th Stratford Town Centre Food Festival - Trail Tickets available now!

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

11th & 12th Stratford Mop

18th to 21st Hey Li'l Man @ The Bear Pit Theatre

19th & 20th Stratford Runaway Mop





www.stratfordtowncentrefoodfestival.co.uk



www.stratfordfestivalofmotoring.co.uk



www.stratfordriverfestival.co.uk

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

**Stratforward** 10-11 Sheep Street

Main Line Joseph & Sandi Stratford-upon-Avon 01789 292718

Events & Finance Ruth, Tor & Pauline 07879 361735 01789 299011

**Town Hosts** 

info@stratforward.co.uk

Visit us on the web at www.stratforward.co.uk

Stratforward improving business in Stratford-upon-Avon town centre

All information correct at time of publication.