



# Derry~Strabane Enterprise Week 2016

22 - 26 February

#EW2016



Northern  
Ireland

Year of Food  
& Drink 2016

[www.derrystrabane.com/enterpriseweek](http://www.derrystrabane.com/enterpriseweek)



Derry City & Strabane  
District Council  
Comhairle  
Chathair Dhoire &  
Cheantar an tSratha Báin  
Derry Cille & Strábane  
Deistric Council

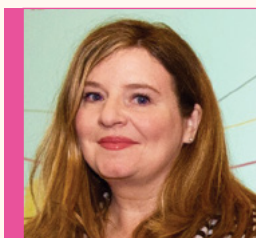


## Taste our Best - Growing a Foodie Destination

Supported by Northern Ireland Regional Agri-Food Programme & Tourism NI

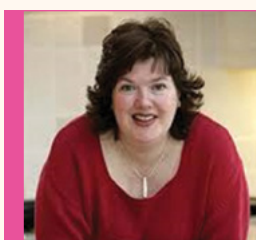
Venue **Guildhall**

Time **9.00am - 2.15pm**



**Mary Blake**, Tourism Development Officer,  
Derry City & Strabane District Council

Mary has worked with our local chefs and suppliers to lead the bid for Foodie Town Ireland (where Derry secured second place designation) as well as the award winning Flavours of the Foyle and the LegenDerry Food festival. Mary will share the council's vision and programme for NI Year of Food & Drink 2016 and set out ways in which everyone can get involved in this year-long celebration of our unique food heritage.



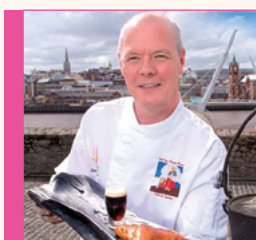
**Paula McIntyre**, Resident Chef, BBC Radio Ulster

Director of Slow Food NI and Chair of the recently established Slow Food NW, Paula is keen to share opportunities for Slow Food designation for restaurants and producers in the region, as well as why the Slow Food movement is growing really really fast!



**Case Study 1: Sean Harrigan, Sooty Olive**

Chef and proprietor of one of Derry's brightest new eateries, Sean will focus on how he has undertaken and self-funded learning journeys to Iceland, Denmark, South Carolina, Sweden and France and how these have shaped the menu and techniques at Sooty Olive. Sean has recently worked alongside twice Michelin star winner Tom Kerridge and will share his knowledge and inspiration from this great opportunity.



**Emmett McCourt - Feast or Famine**

The North West of Ireland has a food heritage second to none and Emmett McCourt has researched the importance of his hometown's contribution to world cuisine for many years. Through the Irish Food Heritage Project, he has recovered age-old recipes, and rediscovered long-forgotten Irish treasures such as the lumper potato. Emmett will share the stories of his award winning book *Feast or Famine*, which came first in the World Gourmand Awards in China, and why storytelling should always be part of our menu messaging and at the heart of all we do.



**Georgina Campbell**, Founder, Georgina Campbell Guide

The Georgina Campbell Guide highlights the best places to eat, drink and stay in Ireland. The Georgina Campbell Awards are the longest running hospitality awards in Ireland and are highly coveted. Georgina is President of the Irish Food Writers Guild. Returning to this year's Taste Our Best event, Georgina will set out her vision on how we should capitalise on our Foodie Town status and use Year of Food 2016 as a unique platform to tell our foodie story to the world.

We Breed

We Craft

We Grow

We Catch

We Cook

We Enjoy



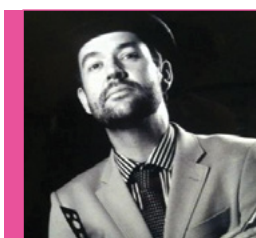
## Case Study 2: Una Kincaid, Pier 59 Seafood Restaurant

Pier 59 aims to make diners aware of the array of natural products on our doorstep! Using local produce and local suppliers allows Head Chef Stephen Forbes (Newcomer of the Year NI, Licensed & Catering News) to produce classic and Asian inspired dishes, as well as fantastic non fish dishes – however Una aims to change all that and her mantra is Pier to Plate!



## Case Study 3: Martina Rogers, Northbound Brewery

Northbound Brewery Craft Beer prides itself on crafting natural beers that are unpasteurised, unfiltered, with no artificial additives and bottled fresh on site. Martina will talk about the passion of the craft brewers and the opportunity to tell stories of local production through Year of Food and Drink 2016.



## Charlie Turnbull

Charlie set up a cheese shop in Shaftesbury Dorset. Since then the business has continually expanded and is now a deli, cheese shop, coffee shop and restaurant. Charlie is a respected international cheese judge. Before establishing Turnbulls, Charlie's background was in business consultancy and he is a charismatic and entertaining speaker. Charlie will share his journey from engineer to cheese maker and judge at the World Cheese Awards. He will share his insights into growing a foodie destination by supporting each other.



## Simon Dougan, The Yellow Door & Yellow Door Deli, Hollywood, Belfast, & Portadown

Simon Dougan's delis offer a wide array of superbly cooked savoury dishes, wonderful speciality breads, pastries and ice creams, all created in-house and using high quality locally sourced produce. Simon will tell how local makes sense in building a thriving food business, and he will focus on innovation for producers and championing their best local products to bring to market.



## Donal Doherty, Harry's & Harry's Shack

From pig farmers in St. Johnston to fresh haddock just off the boats in Greencastle, Donal Doherty of Harry's Restaurant likes nothing more than to champion food from Inishowen and the North West of Ireland. Donal owns and runs Harry's Restaurant in Bridgend, County Donegal and Harry's Shack, Portstewart, winner of the Guardian's Best Newcomer Restaurant in the UK award. Donal is committed to local produce and will share his journey to grow Harry's and why local makes sense.

Note: Programme subject to change due to unforeseen circumstances.



tourism  
northernireland



Department of  
Agriculture and  
Rural Development

an tSeirbhís  
Talmhaíochta agus  
Forbartha Tuaithe  
an tArdán  
Fáilme an  
Kintara Fódóirín

We  
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