



## EQ Food & Drink marquee 2025

### Sunday 3 August 2025

Time	Demonstration	EQ Traders - provenance
9.00am - 9.45am	<b>EQ Breakfast</b> Butteries with fruit preserves, granola, soft fruit & yoghurt, healthy smoothies with kefir.	<i>Murdock Allan, various fruit preserves, bacon jam miso (Kultured)</i> <i>Bakery Lane, Castleton fruit, Rora Dairy, Glenkindie cordial/Summerhouse</i>
10.00- 10.30am	<b>Breakfast muffins</b> Specially Selected Pork (Ham) & Duncans eggs	<i>Brown Food Group- TBC</i> <i>Tarbert Heather Honey Ham Scotch SSP</i> <i>Duncans Eggs, Standhill Tomatoes</i>
11.00- 11.45am <b>QMS FILM</b>	<b>Gary Raeburn</b> Forbes Raeburn Butchers, Huntley <b>Scotch Butchers Club</b> 2025 World Butchers War Champion	<i>NB. Please Ask for 'added-value' product to cook for tasters in the oven for after SCOTCH meat demo'</i>
Noon - 12.45 <b>FILM</b>	<b>Lauren Houston</b> Glenkilrie Larder – from Land to Larder – venison demonstration	<i>Venison carpaccio</i> <i>Shin of vension Ragu</i> <i>Standhill – sweet red balls tomatoes</i> <i>Ragu already made, demo one for Monday to taste</i>
1.00 – 1.30pm <b>NH FILM</b>	<b>Native Hebridean salmon</b> Naturally Scottish from coast to countryside	<i>Simple, sustainable, Native Hebridean smoked salmon canapes from their recipe book</i>
1.30 – 2.00pm	Story telling TBC	
2.00 - 2.15pm Ask Mackies or Castleton FILM?	<b>'Turriff Sunday Sundae'</b> Honey roasted strawberries, merry berry ice-cream, grated chocolate, shortbread, strawberry drizzle.....	<i>Mackies ice-cream, Castleton strawberries, Hoods Honey, Snockery Jocks shortbread, the Green Cocoa Team, Castleton strawberry sauce</i>
2.30 - 3.00pm	<b>Gary Raeburn</b> Forbes Raeburn Butchers, Huntley <b>Scotch Butchers Club</b> 2025 World Butchers War Champion	<i>NB. Tasters to follow – 'Pan-fry' cut of meat for tasters OR value-added put into oven.</i>
3.00 – 3.30pm	<b>Thermomix</b> demonstration cook along with Jill & John	<i>Proposed -the perfect sauces to go with Scotch meat TBC any demo ok!</i>
3.30 – 4.30pm	<b>EQ Traders Tryst</b> Scottish Food & Drink tasters. Masterclasses with serving suggestions and recipe ideas.	<i>'Dirty' tattie wedges with Crawford seaweed sprinkles with Highland Boundary cocktail TBC</i> <i>Carrots, roasted with honey &amp; miso, grated carrots in a 'Summer Roll' with miso -Kultured.</i> <i>Summerhouse summer drinks to go with these.</i>



## EQ Food & Drink marquee 2025

### Monday 4 August 2025

Time	Demonstration	
9.00am - 9.45am	<b>EQ Breakfast</b> – butteries, bacon jam & SSP breakfast pancakes with bacon	<i>Murdock Allan, various fruit preserves, bacon jam miso(TBC) Bakery Lane, Castleton fruit, Rora Dairy, Glenkindie cordial/Summerhouse</i>
10.00 - 10.45am	<b>Quality Meat Scotland</b> Red Meat Industry profile	
	SSP tasters to be served -TBC	<i>Chilled coffee – Roaring Stag, Ham &amp; Egg muffins TBC, SSP bacon pancakes</i>
11.00 – 11.45 <b>QMS FILM</b>	<b>Andy MacDonald</b> Presly Butchers, Oldmeldrum <b>Scotch Butchers Club Ambassador</b>	<i>As for value-added to be cooked in the oven for tasters. TBC</i>
Noon - 12.45 <b>FILM</b>	Naturally Scottish from coast to countryside (LH Venison & TBC)	<i>Glenkilrie Larder Venison Shin ragu - reheat (BASC Peter Clarke &amp; LH – TBC) Served in tattie skins,</i>
1.00 – 1.45pm <b>NH FILM</b>	<b>Native Hebridean salmon,</b> smoked salmon from loch to lunch	<i>NH Smoked salmon canapes from their recipe booklet. Spice Harmony boozy pineapple chutney, Castleton strawberries</i>
2.00 – 2.45pm	<b>Turriff Ice-cream dreams</b> ice-cream floats & smoothies	<i>Portsoy Ice-cream, castleton raspberries &amp; vinegar, provender honey, summerhouse drinks raspberry lemonade, glenkindie pink elderflower, kilted fudge, Rasp Gin Bothy - liqueur</i>
3.00 – 4.00pm	<b>EQ Traders Tryst</b> Paired Food & Drink tasters. Masterclasses with serving suggestions and recipe ideas.	<i>Oatcakes, Damn Fine Cheese -black charcoal cheese with Pickle relish(TBC), with Ellon spirits cocktail.</i>