



WORCESTERSHIRE'S
VALE & SPA




Pershore Plum Festival

SILVER JUBILEE COOKERY &
GARDENING DEMONSTRATIONS




SUNDAY 27 AND MONDAY 28 AUGUST 2023
ABBAY PARK, PERSHORE



 @PlumFestival

 Pershore Plum Festival

 officialpershoreplumfest

To celebrate our 25th anniversary, Pershore Plum Festival is delighted to welcome Wot's Cooking and Wot's Gardening and a host of local experts and celebrities for a full programme of demonstrations

Sunday

Time	Artist
11am	Tom Cumberland (Wayside Farmshop)
12noon	Reg Moule (TV & Radio Presenter/Writer)
1pm	Mark & Sue Stinchcombe (Former Masterchef Champion/ Severn & Wye Smokery)
2pm	Reg Moule (TV & Radio Presenter/Writer)
3pm	Josh Egan-Wyre (Pershore College)

Tom Cumberland



Tom, with the help of his wife Becky and their team run Wayside Farm shop and tearoom in Wickhamford. Tom started making sausages as a hobby about 12 years ago and now makes all the sausages that are sold in their shop and on their tearoom menu.

www.waysidefarmshop.com

Reg Moule



Reg comes from a well established horticultural family, following several generations in the industry.

Trained for 5 years at Pershore College of Horticulture, before leaving in 1972, to work in the nursery and garden centre business, including 25 years as a Garden Centre Manager.

During his career, Reg has been a regular speaker at horticultural societies, and a contributor to various gardening magazines, as well as appearing on scores of gardeners' question panels at shows all over England.

He has broadcast regularly on many BBC local radio stations, and is one of the few people to do a 'live gardening phone-in' on national radio, spending two years as the resident gardening expert on Radio 2's Debbie Thrower programme.

Reg has published his own series of books which will be available to purchase at the Festival.

Monday

Time	Artist
10.30am	Reg Moule (TV & Radio Presenter/Writer)
11.30am	Andy Tibbs (Poco Culina)
12.30pm	Felice Tocchini (Feli's Bar and Restaurant)
1.30pm	Reg Moule (TV & Radio Presenter/ Writer)
2.30pm	Felice Tocchini (Feli's Bar and Restaurant)
3.30pm	Josh Egan-Wyre (Pershore College)

Katie and Glyn Johnson

Husband and wife team, Katie and Glyn Johnson, run their businesses 'Wots Cooking' and 'Wots Gardening' from their home on the Shropshire/Worcestershire border.

They met whilst working for BBC Local Radio in the Midlands and the North. Glyn 38 years as Presenter

and Sound Engineer, and Katie as Presenter/Producer for 15 years, including at Hereford & Worcester.

Katie also has her own Podcast called 'Shackbaggerly,' with listeners from all over the world tuning in.

www.wotscooking.co.uk



Mark & Sue Stinchcombe



Mark Stinchcombe

For fans of Masterchef – the Professionals, you'll instantly recognise Mark as he is a former Champion.

Mark has worked in many prestigious kitchen all around the world, from 'Ston Easton Park' in Somerset, Michelin starred 'Driftwood' in Cornwall, under the tutelage of Chef Chris Eden, 'The Fat Duck' and 'Le Manoir' which then lead to 'Lucknam Park' under Chef Hywell Jones.

It was whilst at 'Le Champignon Sauvage' in Cheltenham, that Mark added classic French cuisine to his craft and also where he met his future wife and co-chef Sue before travelling to Australia, Thailand and New Zealand on a gastronomic culinary adventure together.

Following Masterchef, Mark and Sue became Head Chefs at Eckington Manor and for several years, Mark has taken a leading role at the Severn & Wye Smokery in Westbury-on-Severn in Gloucestershire, a family-run smokery specialising in hot-smoked fish sold in their farm shop, cafe and restaurant.

www.severnandwye.co.uk

Sue Stinchcombe

Sue trained at Worcester College and 'Wood Norton Hall' before heading to the illustrious training ground of Gordon Ramsay's 'Royal Hospital Road Restaurant.' From there she went to 'Belle House' in Pershore, continuing her journey to perfect fine dining cuisine.

Sue's talents have gained her many awards including Worcestershire Chef of the Year, M.A.R.C.H Young Chef of the Year and Overall Winner, Acorn Award, MAC Awards – Chef of the Year. She has also appeared on 'The Great British Menu,' 'Britain's Best Dish' and 'The Hairy Bikers'.

Sue is now Development Chef for 'Berry's' Luxury Ice Cream based in Herefordshire, formerly known as 'Just Rachel.'

www.berrysicecream.co.uk

FELICE TOCCHINI



Felice is originally from a village just outside of Luca in Italy but for many years Worcestershire has been his home, running his award-winning restaurant 'Feli's Kitchen' alongside wife Fiorinda and their family

At fourteen, Felice took a three-year cookery course at the Ferdinando Martini Catering College in Montecatini Terme, upon qualifying, he joined the Royal Shakespeare Theatre as a Commis Chef.

In 1988, Felice was appointed head chef and latterly Chef Manager at the Seymour House Hotel, where he remained for over 15 years.

Felice specialises in using fresh, seasonal produce to create delicious food with an Italian twist, especially known for his creativity and he has appeared on television programmes such as 'The One Show,' 'Countryfile,' and 'The Gadget show'

Passionate about local produce, Felice spends much of his time working with producers and schools as well as teaching at Eckington Manor Cookery School and the acclaimed "Novelli Academy" for celebrity chef Jean Christophe Novelli.

www.felicetocchini.com

Andy Tibbs - Poco culina



Welcome to Poco Culina. Headed by owner and head chef, Andy Tibbs, we conjure magical, Mediterranean and Eastern influenced foods that are everyone-friendly. Completely plant-based, mainly gluten-free and entirely hand created, Poco food is nutritionally balanced and alive with colour, taste, authentic spices and truly innovative combinations of vegetables, beans, spices, nuts, fruits, grains and herbs. Thrilling and surprising customers with incredible foods they may not have experienced before is our passion.

www.pococulina.co.uk

Josh Egan



Josh moved to Pershore in 2010 to study a degree in Horticulture at Pershore College and never left!

He now lives in Pershore with his family and has a recently expanded role to look at horticulture more widely at the College in addition to overseeing the wholesale plant nursery and on-site Garden Centre, which is open to the public.

www.wcg.ac.uk/Pershore