

SUFFOLK MUSEUM OF THE YEAR

FOOD MUSEUM

Spring/Summer
Programme 2024





Meat the Future

Our annual exhibition **Meat the Future**, is on until May 2024 in the William Bone Building. The award-winning exhibition explores the environmental impacts and history of animal agriculture.

Discover the past, present and future of producing protein and learn about contemporary issues through interactive exhibits and fascinating artefacts. Produced in partnership with the Oxford University Museum of Natural History and LEAP, supported by the Wellcome Trust.

In the Bone Building's kitchen, taste recipes inspired by the exhibition. We showcase recipes and cuisines from around the world that use alternative proteins, edible insects and local sustainable produce.

Free with museum entry



Food for Thought Talks

SATURDAY 2 MARCH, SATURDAY 6 APRIL, SATURDAY 27 APRIL

In conjunction with our 'Meat the Future' exhibition, the Food Museum and EA Sustain present a special series of talks discussing the sustainability of our food industry. Hear from acclaimed writers and innovators sharing their knowledge and expertise on food, farming and sustainability.

Discover the stories of your favourite fruit and veg with award-winning author Louise Gray on 2 March, explore the history and ethics of meat eating with campaigner Rob Pervical on 6 April, and get the answers to everything you wanted to know about edible insects with experts Nick Rousseau and Perez Ochieng on 27 April.

Booking essential





Forty Farms

FROM 25 MAY 2024 TO FEBRUARY 2025

New for 2024, our annual exhibition in the William Bone Building presents the captivating photography of Cumbrian artist-farmer Amy Bateman.

Over a year, she captured the lives and stories of a wide variety of people farming in this breathtaking landscape.

From isolated farmsteads unchanged over generations to businesses at the cutting-edge of innovation; from world-class sheep-breeders to award-winning cheese-makers, Forty Farms is a visual record of farming at a moment of profound change.

Free with museum entry

Photos by Amy Bateman





Daily Talks, Tours and Demonstrations

No matter which day you visit the Food Museum, there's always a talk, tour or demonstration to enjoy around the site.

Daily tastings

11AM–3.30PM, DAILY

Try delicious foods inspired by our annual exhibition.

Meet our horse

11AM, DAILY

Get up close to our beautiful Suffolk Punch horses.

Have-a-go farming

11.30AM, DAILY

Try your hand at a range of different farming practices and techniques, from traditional to modern.



Down at the dairy tour

2PM, TUESDAYS AND SUNDAYS

Explore our early 18th-century cottages, used as the dairy for Abbot's Hall farm.

Sheepdog demonstration

2PM, WEDNESDAYS

Watch our sheepdog in action herding the museum's sheep!

Charcoal talk

2PM, THURSDAYS

Discover the history and process of traditional charcoal making, as well as its many uses.

Watermill tour

2PM, FRIDAYS

See our 18th-century watermill in action and learn more about the importance of mills in historic food production.

Windpump tour

2PM, SATURDAYS (AND MONDAYS IN SCHOOL/BANK HOLIDAYS)

Learn more about our majestic Victorian windpump, used to drain marshes.

Animal feeding

3PM, DAILY

Say hello to our animals during feeding time as you learn about the breeds kept here on site.



Fruit tree grafting workshop

SATURDAY 9 MARCH, 10.00-16.00

Led by Paul Read of Suffolk Traditional Orchards Group and Orchards East, learn the propagation of traditional fruit trees with a hands-on demonstration of grafting.

During the session, you'll learn and practice the whip-and-tongue method of grafting, along with other propagation techniques. You'll be provided with rootstocks and graft wood from a range of different fruit varieties, as well as specialist equipment and materials.

Ages 14+. Booking essential



Easter Feasts

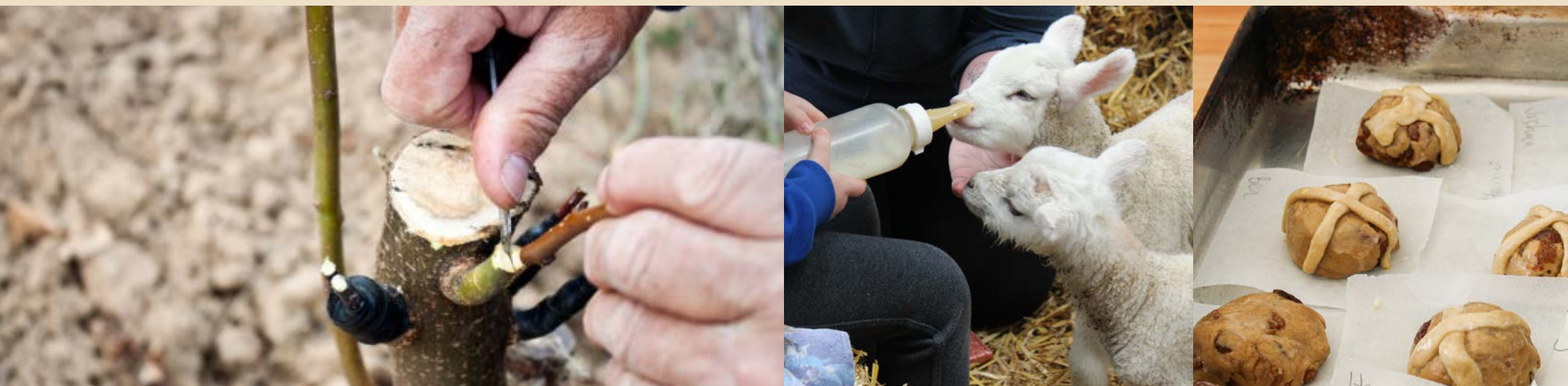
28 MARCH-11 APRIL

This Easter, we're celebrating Easter food and feasting from around the world. We'll be exploring how different communities commemorate this time through a cracking programme of activities and events.

Chocolate egg workshop

THURSDAY 28 MARCH, 18.00-20.00

Using award-winning chocolate from local chocolatier Tosier, we'll introduce you to the complex flavour notes that make up this delicious chocolate before guiding you through the process of tempering, painting and joining chocolate eggs. **Ages 14+. Booking essential.**



Daily Easter activities

FRI 29 MARCH-THURS 11 APRIL

Meet our Easter animals

11.30 & 15.00

Experience spring time at the museum! Each day there'll be the chance to meet, hold and feed our Easter animals and learn about them with the museum team. **All ages. Free with entry, drop-in.**

Hot cross bun baking

10.30-11.30

We'll be firing up our outdoor bread oven, giving you the opportunity to have a go at making your own tasty traditional hot cross buns and no-prove Easter Doves! **Ages 5+. Booking essential.**

Easter trails

ALL DAY

Purchase your Easter trail from the shop, complete Easter puzzles and see what fun things you can discover on the way. Complete the trail to receive a special chocolate treat! **All ages.**



Members' hot cross bun afternoon

FRIDAY 29 MARCH, 14.00-16.00

On Good Friday we're inviting museum members for a free toasted hot cross bun and tea in the William Bone Building. Chat with Museum staff and fellow members, see our exhibition and try our exciting new tasters inspired by Easter foods from around the world. **All ages. Free members drop-in.**

Mexican baking workshop

TUESDAY 2 APRIL, 14.00-16.00

As part of our celebration of international Easter food cultures we'll be making capirotada – Mexican bread pudding. Join us to discover more about the Easter food of Mexico whilst being guided through the creation of this simple but classic sweet treat. **Ages 5+. Booking essential.**

Ukrainian baking workshop

FRIDAY 5 APRIL, 14.00-16.00

Paska is a yeast-risen bread celebrated across Eastern Europe including Ukraine. Researched in collaboration with local Ukrainian refugees we'll discuss the meaning of this symbolic bread. Learn about the importance of the loaf to Ukrainian identity while creating this sweet treat complete with plaited decoration. **Ages 5+. Booking essential.**





Easter feast

SUNDAY 7 APRIL, 18.00-21.00

Enjoy a unique menu sourced largely from our own site consisting of seasonal vegetables, homemade sweets, preserves, local cheese and lamb cooked overnight in our wood-fired oven. **Booking essential.**

Middle Eastern baking workshop

TUESDAY 9 APRIL, 14.00-16.00

Across the Middle East, fatayer – a savoury mini-pastry – are enjoyed following the fasts of Lent or Ramadan. We'll be creating spinach and cheese fatayer from a recipe designed in collaboration with the local Middle Eastern community and cooked in our wood-fired oven. **Ages 5+. Booking essential.**



East Anglian Storytelling Festival

FRIDAY 17-SUNDAY 19 MAY

The East Anglian Storytelling Festival is back for 2024!

Experience live storytelling, music, ceilidhs, interactive sessions, creative activities and more. Be thrilled by stories from skilled storytellers such as John Row, Taffy Thomas and Amy Douglas. There are activities for all, young or old.

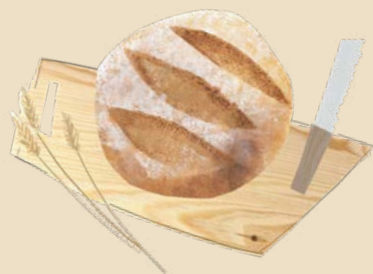
Take the rare opportunity to camp onsite and explore our beautiful grounds out of hours to hear the glorious dawn chorus.

Booking essential





Bread Week



SATURDAY 25 MAY-SUNDAY 2 JUNE

What is the past, present and future of our bread? Follow the cycle a loaf takes as it's grown, milled, proved, baked and eaten at the museum. Explore the history of bread production and experience the living story of our national staple through our crops, mill, wood-fired oven, café and a wide range of activities around the site.

Daily activities

SATURDAY 25 MAY-SUNDAY 2 JUNE

Bread trails

ALL DAY

Follow the trail around the museum site to complete our bread themed puzzles and see what fun things you can discover. Purchase your trail from the shop at the start of your visit.

Bread baking sessions

10.00-12.00

Drop in to shape and bake your very own flatbreads in our wood-fired bread oven. We'll have lots of fluffy dough for you to roll, cook and eat hot with your choice of flavoured salt and oil. **Free with entry, drop-in.**



Classic biscuit baking workshops

WEDNESDAY 29 MAY, 10.00-12.00

This National Biscuit Day, learn how to make family-favourite biscuits from scratch. We'll be taking inspiration from Britain's much-loved dunkers to teach you how to recreate well-known biscuits in your own kitchen. **Ages 12+. Booking essential.**

Sourdough baking workshop

THURSDAY 30-FRIDAY 31 MAY

This day-and-a-half workshop will guide you through everything you need to know to start sourdough baking at home. Led by miller and baker Mark Wharton, you'll learn to create and feed your own starter, and how to mix, prove and bake your own perfectly crisp loaves using flour milled at the museum. **Ages 14+. Booking essential.**





The past, present and future of our bread – Interactive walking tour

THURSDAY 30 MAY, 11.00-13.00

Join us for a special trail considering the past, present and future of bread. You'll think, touch, smell and taste your way around the museum, trying local grains, malts, yeasts, breads and bread dishes that reveal the fascinating story of how we feed ourselves. **Ages 14+. Booking essential.**

The Mill Supper Club

FRIDAY 31 MAY, 18.00-21.00

Bringing together farmers, millers, bakers and makers, this relaxed dinner and discussion will explore the future of bread. Reflect on topics such as environmental change, industrial farming and local grains, while enjoying a special menu inspired by bread and seasonal produce in a unique setting. **Booking essential.**

Film and pizza night

FRIDAY 14 JUNE, 17.00-21.00

We're launching our first film and pizza night, screening the 1988 Julia Roberts classic, *Mystic Pizza* – a film about love, friendship, dreams and, of course, pizza. There'll be a bar and homemade wood-fired pizzas to purchase. **Ages 15+. Booking essential.**



27th Festival of Beer and Brewing

THURSDAY 4-SUNDAY 7 JULY

Enjoy a range of real ales, craft beers and ciders, all within the picturesque surroundings of the museum. This popular festival in our medieval barn creates an unbeatable atmosphere perfect for enjoying a pint!

There's food and entertainment every day, as well as family activities on Sunday as part of the Stowmarket Food and Drink Festival.

Tickets on the door





Thrills and Grills

TUESDAYS & WEDNESDAYS, 30 JULY-27 AUGUST

This summer, we're running a not-to-miss programme for young people to learn food skills! From investigating tastes and learning knife skills, to sourcing quality produce, and finding food and friendship, it's going to be a fun foodie summer.

Slice and dice your way across the museum with chef-led sessions in the demo kitchen, expert baking in the pizza oven and food design workshops in the studio. There'll be a mini street food festival and we'll top things off with a pop-up feast.

Ages 8-14. Booking essential.

Free places available for children in receipt of free school meals



Primadonna Festival

FRIDAY 26-SUNDAY 28 JULY

Primadonna is a three-day, family-friendly festival of books, film, music, comedy, food and therapies.

Primadonna has all the things you'd expect from a book festival (big name writers, poets, performances and interviews) and plenty more that you might not (live music, DJs, comedy, cook-a-longs, craft activities and wellness).

There's lots on offer for you to enjoy: it's a weekend of books, big ideas and alternative entertainment that will enlighten, entertain and uplift you. Look out for the full lineup on our website.

Booking essential

Photo: Leo Cackett





Primadonna Supper Club

PRIMADONNA FESTIVAL

During Primadonna Festival, we're excited to welcome you to an intimate roundtable dinner bringing together some of the region's most exciting female food writers.

Take a seat at the table with a handful of thought leaders for a casual dinner offering guests a chance to discuss women's voices in food writing.

Our menu will feature five dishes inspired by some of the UK's most influential food primadonnas.

Ages 18+. Booking essential

Check our website for date and times



Summer Solstice Supper Club

FRIDAY 21 JUNE, 18.00-21.00

Join us on the top field to catch the last rays of the longest day of the year. Take a seat at the long table to break bread with new company and enjoy a meal inspired by the longest day.

Sourced from the museum site and the local region, our summer solstice menu will celebrate seasonal produce and the best of outdoor cooking.

Booking essential





Forest School

LAST FRIDAY OF EACH MONTH

A unique experience that offers children the opportunity to develop confidence through hands-on activities outdoors.

Forest School uses the natural world to stimulate imagination, creativity and investigation. Discover nature, make new friends and take part in woodland activities, crafts and cooking.

We also offer regular SEND sessions (see our website for details).

Ages 6-11. £12/Member £10. **Booking essential.**

Toddler Time

WEDNESDAYS, 10AM

Looking for fun, educational activities for under-5s? Join us for Toddler Time! Accompanied toddlers can take part in a variety of activities, including exploring nature, making music, getting arty, yoga and more.

Toddler Time sessions are available for members only. Learn more on our website.



Weddings and Events

We offer a range of unique options and spaces for weddings and corporate hire, all set in a stunning 84 acres of landscaped estate. We have so much to offer as a venue for a truly memorable event!

From our 13th-century barn and Victorian stable block, to Abbot's Hall's picturesque conservatory and dining room overlooking the walled garden, or the large back lawn with draped marquee, we've got something for every type of event.

To check room availability, current prices, or if you wish to view the rooms prior to booking, please get in touch.

Email marie@foodmuseum.org.uk or phone 01449 612229.

Photo: Hello Lovely Photos





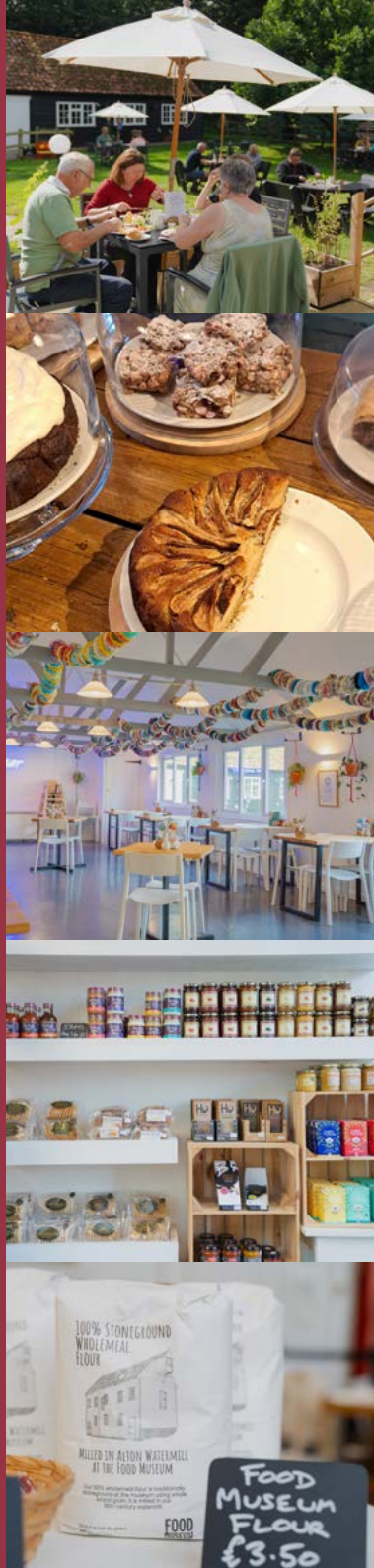
Feast Café

TUESDAY–SUNDAY, 10AM–4.00PM (MONDAYS IN SCHOOL/BANK HOLIDAYS)

We serve a variety of hot and cold dishes, cooked on site by our talented team. Join us for brunch, lunch, tea and coffee, or even just an ice cream!

We grow as many of our ingredients on-site as possible, working with our garden team. Our menu and specials change seasonally.

Open to museum and non-museum visitors. See our menu on our website.



Shop

Discover our ever-changing range of locally-sourced goods, including delicious products from local producers, breweries and vineyards plus a selection of homewares, cookware, cards and gifts.

We also sell products created right here at the museum, such as our stoneground flour, walled garden produce, apple juice and bags made by our printmaking team.



Membership

Becoming a member is a cost-effective way to get the most out of your museum experience, as well as support our charitable work.

Benefits include a 10% discount in our cafe and shop, free or discounted access to workshops and events, behind-the-scenes news, and special access to the site.

For current membership prices visit our website.



The Museum could not run without the support of our funders and partners. Particular thanks to:



ARTS COUNCIL
ENGLAND





Opening times

1 April–31 October

Museum

Tuesday–Sunday: 10am–5pm

Mondays in school/bank holidays: 10am–5pm

Shop

Tuesday–Friday (Mondays in school/bank holidays): 9am–5pm

Saturday–Sunday: 9.30am–5pm

For current admission prices, please check our website.

The museum is easy to reach by public transport – it's a short walk from Stowmarket train station. If coming by car, use the postcode IP14 1DE or search for 'Iliffe Way' to find the nearest car park.

What3words: Find our entrance at [///consoles.today.shuttling](https://www.what3words.com/?q=IP14%201DE)

www.foodmuseum.org.uk
Stowmarket, Suffolk, IP14 1DL

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