

# Use your loaf: the first ever Real Bread Festival launches in London

Submitted by: Andre Dang Communications

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A celebration of Real Bread and Baking will be coming to London's Southbank Centre from 5-7 October.

In association with the Real Bread Campaign, and organised by Yael Rose, Festival Director for the popular Cheese & Wine, Tea and Coffee and The Chocolate Festivals, The Real Bread Festival will follow Yael's existing model, creating a fun and informative environment that allows visitors to not only shop and learn, but also to speak and interact with some of Britain's best bakers, including Richard Bertinet, Rose Prince, Andrew Whitley and more.

Divided into various zones to cover different aspects of Bread making, areas include 'Breads of the World', 'Gluten Free' and a children's area, which will feature Pizza making with Brockwell Bake: children will get the chance to process sheaves of wheat through from threshing to winnowing to milling and sieving to dough mixing and finally baking.

A series of free tutored tastings, talks and demonstrations will be available in the Real Bread Cookery Theatre, coordinated by renowned chef and culinary expert Valentina Harris. Topics will include 'Bread making: facts and myths', 'Bread and food matching' and the 'Bread Masters', which will introduce some of the UK's experts, who will be able to guide, advise and inspire visitors to get baking, as well as taking part in a 'Baker's Question Time' which will allow visitors to get help with any baking related conundrum.

Speakers taking part in the talks and demos include Trine Hahnemann, author of The Scandinavian Cookbook and The Nordic Diet, Rachel de Thample, author of Less Meat More Veg and Maunika Gowardhan, Indian food specialist and author of the blog [cookinacurry.co.uk](http://cookinacurry.co.uk).

A range of exhibitors will offer baking essentials, as well as a collection of freshly baked breads, cheeses, charcuterie, jams and cider, perfect for an 'ambling picnic'. Hot food based on bread and sweet food made with flour and water such as churros and doughnuts will offer a sweet ending to a great day out.

A full list of all events and exhibitors will be announced on The Real Bread Festival (<http://www.realbreadfestival.com>)

For further information, images or recipes from the participants, please contact Andre Dang at Andre Dang Communications on [andre@andredang.com](mailto:andre@andredang.com)

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Notes to Editors

The Real Bread Festival will be located along the Thames at:

Southbank Centre  
Queens Walk  
(Riverside of Royal Festival Hall)

London  
SE1 8XX

Nearest station is Waterloo.

#### About the Real Bread Campaign

Part of the charity Sustain: the alliance for better food and farming, the Real Bread Campaign fights for better bread in Britain. Supported by the Big Lottery's Local Food programme, the Campaign is helping to bring Real Bread (which it defines as made without hidden processing aids or other artificial additives) back to the hearts of our local communities. Campaign initiatives include Real Bread making lessons in schools; and encouraging the rise of Community Supported Baking and other small bready enterprises. Find out more and join at [www.realbreadcampaign.org](http://www.realbreadcampaign.org)

#### About Southbank Centre

Southbank Centre is the UK's largest arts centre, occupying a 21acre site in the midst of London's most vibrant cultural quarter on the South Bank of the Thames. The site has an extraordinary creative and architectural history stretching back to the 1951 Festival of Britain. Southbank Centre is home to the Royal Festival Hall, Queen Elizabeth Hall, Purcell Room and the Hayward Gallery as well as The Saison Poetry Library and the Arts Council Collection.

Southbank Centre Square, at the back of the Royal Festival Hall, hosts regular weekend food markets throughout the year.