

SALCOMBE CRABFEST



SUNDAY 30TH APRIL 2023 10AM - 6PM salcombecrabfest.co.uk



DEVON RUM CO





Come and meet our team at Salcombe Crabfest!

We love Salcombe. That's why our locally-based team market and manage more holiday homes in Salcombe than any other agency. Come and chat to us at Crabfest to find out more, or call **01548 802177**.

WELCOME TO SALCOMBE CRABFEST 2023!

We hope you enjoy this wonderful celebration of all things crab. Inspired by Salcombe's amazing fishing and tourism industries, today we are delighted to once more showcase our incredible, world famous brown crab at this free family-friendly event.

Back for our sixth year, Crabfest returns with its usual flair, with a jam packed timetable of fun for all. A host of fabulous locally and nationally renowned chefs are taking to our demonstration kitchen. Check out our timetable to find out who is showing off their cooking skills and mouth-watering recipes.

Be sure to head to Normandy Pontoon, where local fisherman Jon Dornom is selling freshly landed crab off his boat Tenacious. Don't forget to visit Chris Puncher and Lizzie Allsop by the demonstration tent for some barbeque lobster and other crab dishes!

And for a little more retail therapy, this year over 80 exhibitors are selling their locally made food, drink and artisan crafts on our street market, which includes the Creek Car Park, Island Street and Whitestrand.

There is also toe-tapping music, children's activities and food vendors galore ... with so much to enjoy it is sure to be a cracking day!



Salcombe Crabfest is run by a dedicated team of volunteers from The Rotary Club of Salcombe, and is sponsored by Coast and Country Cottages, Devon Rum Co. and Marchand Petit. Since it began in 2016 Salcombe Crabfest has raised over £50,000 for charity, helping a host of good causes and to fund lifesaving equipment. This includes £10,000 raised from last year's event which was donated to Cancer Research UK.

We hope you enjoy your day – and if you miss any of the chefs in the demo tent, fear not. The event is being live streamed on Facebook, meaning you can watch all the action again when you get home!



✉ salcombecrabfest@gmail.com

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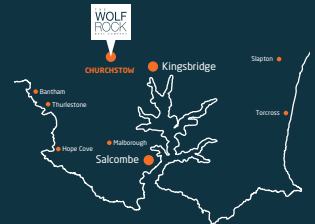


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OFFICIALLY OPENED BY ROTARY CLUB OF SALCOMBE

CHEF DEMONSTRATIONS



Chefs' Demo Tent, Creek Car Park

- 10.00 - 11.00** Paul Hegley Gara Rock Executive Head Chef
- 11.00 - 12.00** Andy Richardson Four Elements Catering
- 12.00 - 1.00** Kirk Gosden Rockfish Executive Chef
- 1.00 - 2.00** Freddy Bird littlefrench Owner and Head Chef
- 2.00 - 3.00** David Menendez and Tom Bunn Mevalco
- 3.00 - 4.00** Ben Tonks and the Seahorse Crew
- 4.00 - 5.00** Jane Baxter Wild Artichokes

Thank you to Chris Puncher of Salcombe Fish and Shellfish Ltd. for kindly donating the crab and lobster used in the chef demonstrations.



MUSIC

Music will be played throughout the day in Devon Rum Co., on Whitestrand, in the Creek Car Park and on Island Street.



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CRABFEST MUSICIANS



Eleanor Jacobs

Singer-songwriter from Exeter. Eleanor's unique sound unites the classic 'Country' genre with the world of English pop/folk music - best described by Eleanor as 'New English Country'.



Old Gaffers

This renowned South Hams shanty crew have been rocking assorted boats and other stages since 2010.



Ben Carr

Bluesman Ben Carr hosts another of his very popular sessions. Ben is an energetic and entertaining performer, passionate about blues, jazz and roots music.



Devon based duo Yonder Folk is a collaboration between well loved New Daze front-girl "Jessy Plum" and former Yes Sir Boss frontman and solo artist "Matt Sellors".

Both accomplished and loved singers in their own right, they have joined forces combining guitar, ukulele, mandolin and kick drum with two characterful voices that compliment and harmonise effortlessly.



Rumpus

Lively music played on concertinas and melodeons from a vast repertoire of traditional tunes.



Nick The Fish

Nick is a local musician with a wealth of experience, playing music to the taste of the crowds... any requests are welcome! Nick will be busking along Island Street between his sets.



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Marchand Petit

Coast & Country Cottages

Salcombe Brew Coffee

The Seaweed Studio

North Sands Paddle Boards

Mon Petit Cashmere

Hannah Wisdom Textiles

Devon Flower Art

Karen Wilson Lifestyle

Ash Tree Farm

Salcombe Bee Company

Devon Pens

The Oyster Shack

Riverford Organic Farms

South West Event Catering

Mooi Bags

The Mewstone Candle Company

Salcombe Apron Co

West Country Stoves

Barnova

Dolci Fizz

Four Elements Catering

Sandridge Barton Wines

Artie Flora

Godminster

Flint and Flame

Big Pan Parties

Beauty Glow Hair and Makeup

Oyster Cove

Mother & Daughter Glass

From fabulous food producers to talented craftsmen, here is the list of exhibitors, food and drink vendors that will be present at the 2023 Salcombe Crabfest.

World Food

South West Water

Barbuoy Cocktails

South Devon Chilli Farm

Devon Cove Produce

Aune Valley Meat

Devon Wildlife

Beaumont and Brown

Chanbury's Woodfired Pizza

Kingsley Smythe

Surf 'n' Turf Kitchen

Grant Davenport

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Dartmoor Whiskey Distillery

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Sou-Wester Fish Bites

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The Curator

The Salcombe Candle Company

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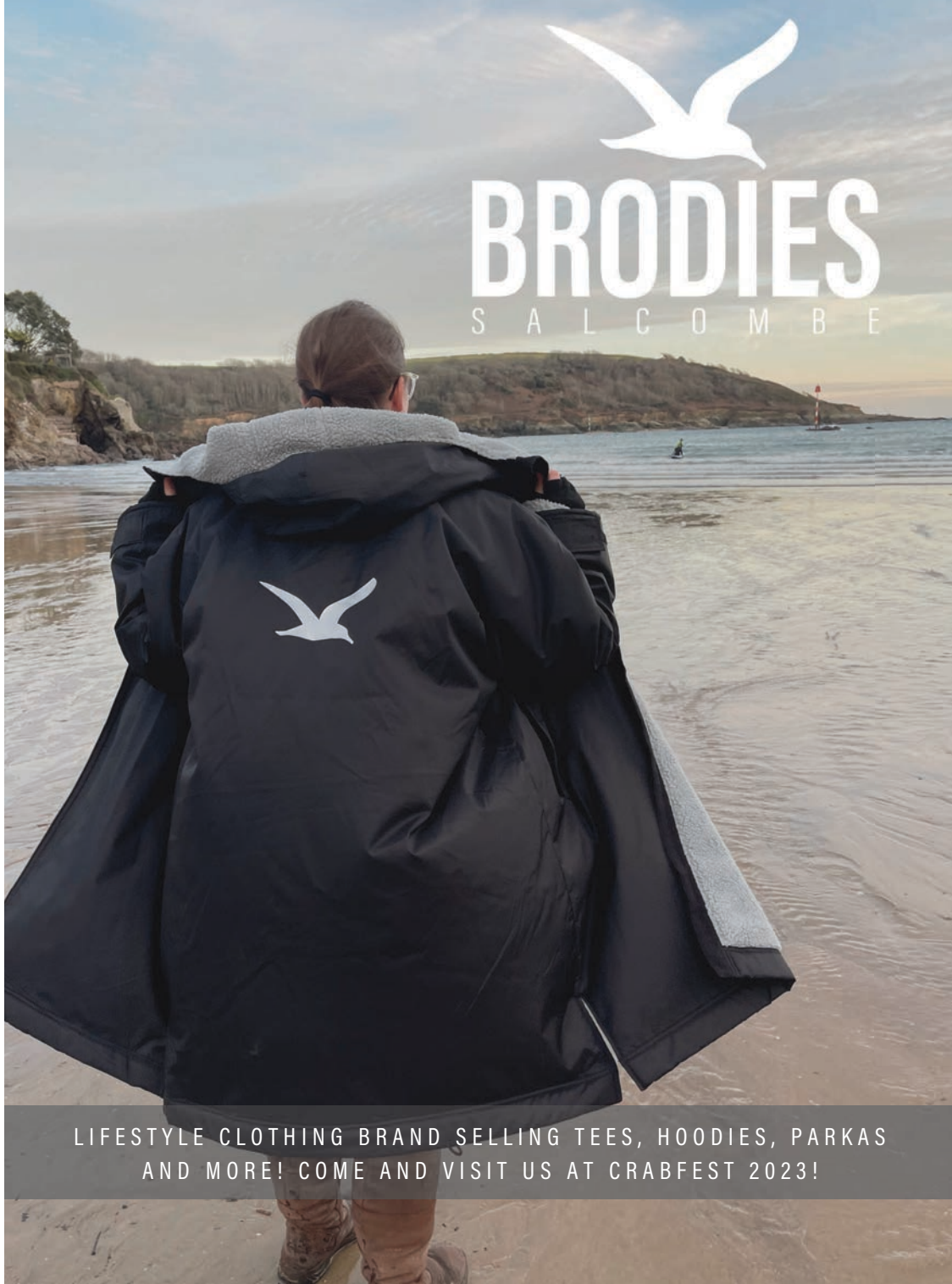
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Salcombe Crabfest

Sunday 30th April 2023

2 Island Square, Island Street, Salcombe, TQ8 8DP

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SALCOMBE CRABFEST

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Chefs' Demo Tent

Marchand Petit

Devon Rum Co

Coast & Country Cottages

Jon Dornom and his crabber Tenacious

Produced for Salcombe Crabfest. © Terence Crump 2019. 01425 655352 tcrump@aol.com

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Established in 2020, Devon Rum Co. exists to share the joy of artisan rum with the world.

Our award-winning range of Golden, Spiced, and Dark Rums are hand-crafted in the heart of Devon, using a unique blend of Caribbean rums, soft Devon spring water, aromatic spices, and fresh natural flavourings.

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JOIN US THIS CRABFEST FOR...

LIVE MUSIC AT DEVON RUM HQ

We've got a great line up of local music acts playing throughout the day that guarantee to put a spring in your step.

COME AND TRY OUR NEW BLACK SPICED RUM

Our brand new Black Spiced Rum will be available to try and buy at Crabfest! This dark and moody expression is created using a unique blend of Caribbean rums, rich blackstrap molasses, aromatic spices, fresh citrus, and soft Devon spring water.

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INTRODUCING THE 2023 CRABFEST CHEFS


As anyone who has ever been to Salcombe Crabfest will tell you, one of the many highlights of the day is the Chefs' Demo Tent. This year, we are delighted to welcome eight fantastic chefs to our kitchen, to demonstrate their skills. There will also be Q&A opportunities with many of our chefs throughout the day.



FREDDY BIRD

Head Chef and Owner, littlefrench

Based in Bristol, Freddy Bird is a critically acclaimed chef with a passion for relaxed, simple cooking over fire. He trained at Ballymaloe before starting his career in London; first working at 2 Michelin star restaurant The Square with Philip Howard and then at the award-winning Moro with Sam & Sam Clark. After 10 years as Executive Chef at the Lido in Bristol, Freddy decided it was time for his first venture with wife Nessa. littlefrench opened in Westbury Village in July 2019 to critical acclaim and became an instant food destination. In December 2020 Freddy and Nessa opened Littleshop & Pantry, their "all-under-one-roof" neighbourhood bakery, wine shop, deli with an evening kitchen that serves relaxed tapas-style dishes. As a returning chef to Crabfest, and a regular on BBC1's Saturday Kitchen, Freddy knows how to create an exciting, informative and fun demo!


 littlefrench.co.uk



JANE BAXTER

Owner-Chef, Wild Artichokes

Jane is the Owner-Chef at Wild Artichokes in Kingsbridge, a fabulous eatery serving sharing style dishes, showcasing only the finest local produce. Career highlights include working alongside Joyce Molyneux at The Carved Angel, and working as Head Chef at Riverford Field Kitchen at Buckfastleigh. Known for her constantly changing menu, Jane takes inspiration from around the world, cooking everything from Arancini to Okonomiyaki. Jane caters for private events and pop up dinners. She is also an established author of cookery books, and a regular chef on BBC1's Saturday Kitchen.

 wildartichokes.co.uk

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PAUL HEGLEY

Executive Head Chef, Gara Rock

Like so many people, Paul couldn't resist the Devon charm, so in 2020 when Gara Rock was seeking a chef, he thought the stars were aligned and took up the post of Executive Head Chef at the hotel. Having spent recent years impressing guests with his menus in London, he packed up and headed to the coast with his wife and three year old daughter.

Since then, Gara Rock has gone from strength to strength, creating a stunning seasonal and sustainable food offering within its impressive restaurant setting, overlooking the Start Bay coastline. Gara Rock has been awarded two AA rosettes and is looking forward to an exciting 2023, welcoming its guests and showcasing just how far the restaurant has come. This is Paul's first time demonstrating at Salcombe Crabfest.

 gararock.com



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KIRK GOSDEN

Chef Director, Rockfish

Kirk Gosden was born in Southampton and from a young age wanted to be a chef. He has now been in hospitality for 40 years, working all around the world including Europe, the USA and the Caribbean. After a very successful career in restaurants and hotels, he went on to own and operate two restaurants in the Caribbean for almost 15 years. He returned to the UK 10 years ago and has been with Mitch Tonks and Rockfish ever since, as the Chef Director.

Kirk has a huge passion for cooking, especially when it comes to seafood. There is no better place for him to be in the UK, than living on the beautiful South coast, close to Brixham Fish Market!

 therockfish.co.uk



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TOM BUNN

Tom has been a chef for over 20 years, specialising in seafood. Over the last ten years he has had his own crab business, taught at Plymouth University, and now works with some of the finest suppliers to source and sell fantastic ingredients to the best restaurants. Tom has a passion for linking chefs with top quality foods – he works with Mevalco and a host of other local suppliers. Tom has also run the Chefs' Demo Marquee since Crabfest began in 2016.

DAVID MENENDEZ

David has an interesting and varied background, originating from the north of Spain - where he still has his own farm! Having trained and worked as a vet in Spain, David decided to move to Ashburton, where he worked on animal welfare in the meat industry. Seeing a gap in the market David then went on to set up Mevalco, a business importing the finest ingredients from Spain, to supply to chefs. Originally operating out of a shipping container, a few years on and Mevalco is one of the leading importers and suppliers of Spanish ingredients in the UK, supporting small coastal and farming communities and artisan producers across Spain.

 mevalco.com



ANDY RICHARDSON

Chef Director, Four Elements Catering

Despite ambitions to become a fighter pilot, Andy enrolled at catering college and was hooked from day one! He has worked in 5-star hotels across Europe with the Starwood Hotel Group, spent five years working for Hugh Fernley-Whittingstall at River Cottage, and enjoyed an extended time as Head Chef at The Oyster Shack. He now has his own catering company 'Four Elements Catering', covering the South West. Andy's love of food drives his passion for everything sustainable and he believes in keeping food local, seasonal and simple.

 fourelementscatering.com




BEN TONKS AND THE SEAHORSE CREW

Ben Tonks, Head Chef, The Seahorse Restaurant & The Cantina

One of the original Seahorse crew, Ben is Head Chef in The Cantina, The Seahorse's private dining room, and is son of Mitch Tonks. Ben has worked as a chef for 14 years, starting as a fish monger in Bristol where he went on to train as a commis chef. Ben joined The Seahorse in 2012 to continue learning, before taking a gap year to work in Australia. On his return home, Ben worked at family restaurant Rockfish, and then Sabor, London under Nieves Barragan. He returned back to his roots in 2018 as Head Chef, tasked with the growth of The Cantina, The Seahorse's private dining room.

Ben will be demonstrating his skills alongside some of the team from The Seahorse.

 seahorserestaurant.co.uk



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THE MESS @YSC

The Young Salcombe Centre has existed as a charity since March 1991, but the youth club has called Redfern House its home for the last 50 years. Having suffered the usual ups and downs of life as young people grow up or move away, and the 'draw' of a youth club has waxed and waned in popularity over the decades, the Trustees are very pleased that our current cohort of young people are very keen to have a space they can call their own. With a lot of support from the community, then as well as now, and in particular from the Rotary Club of Salcombe, we have been joined by a wonderful band of volunteers who have helped clean, paint, repair and generally turn Redfern House into the fresh, bright and welcoming space it is today. We are opening our doors during Crabfest to introduce ourselves and show what we are offering our young people, so come on down to Redfern House on Gould Road (opposite the main chefs' demonstration tent) and see for yourselves!

The youth club will be known as The Mess @YSC, and we are planning term time youth club evening sessions, Saturday clubs, and holiday clubs and courses, offering arts and crafts, fun activities such as cooking, board games, table tennis, table football, pool/snooker, regular film showings and visiting talks and classes, not forgetting a quiet reading corner when the hustle and bustle of The Mess gets too much!

Whilst Crabfest is going on, pop in for a change of pace, or simply to get out of the rain/sun! Art and craft activities for the kids will be happening, feed your baby in comfort (we have baby changing facilities as well), or just sit down with a cuppa and have a chat with a Trustee! Open from 10.30 am to 4pm.

**Further information: youngsalcombecentre@gmail.com
Facebook: [Young Salcombe Centre](#) | Facebook**



The Young Salcombe Centre
Redfern House, Gould Road, Salcombe TQ8 8DU
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A Guide to Crabbing

Crabbing is a classic British seaside activity that keeps all the family entertained for hours!

The team at Coast & Country Cottages are well seasoned crabbers, and have put together their top crabbing tips, certain to get you and those mighty-clawed crustaceans coming back for more...

You will need...

Bucket: The bigger the bucket, the better! Crabs get crabby when overcrowded - so be sure to keep to no more than 10 crabs per bucket.

Crab line: Essentially, a crab line consists of a piece of string or fishing wire, bait and a weight that is heavy enough to keep the bait at the bottom of the shore. You will find crab lines ready to purchase in many of Salcombe's shops, but it's easy to make your own!

Net: When you catch your crab, the little rascal may try and jump off the line to head back home. Using a net can be useful to help land the crabs and get them safely in your bucket.

Bait: Crabs are notoriously greedy and have a super sense of smell, so the smellier the bait the better. Firm favourites are raw liver, bacon, sardines, squid and fish heads, all of which can be found at local butchers and fishmongers.

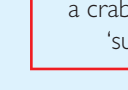


1



Find a suitable spot and drop your line into the water. Make sure that your bait reaches the bottom and try to avoid clusters of seaweed.

2



Hold the line loosely in your hand and wait (ever so patiently!) until you feel a crab tucking into your 'sumptuous' bait.

3



When you're 100% sure the crab has a firm grip and is enjoying a feast, steadily bring the line up so the crab doesn't even realise it's happening...but not so slowly that the crab eats all your bait and jumps off!

4



Make sure your net is to hand and place it under the crab just before lifting it from the water. Place the crab in your bucket. Fill your bucket half full of sea water and place a little seaweed in it to provide shade for the crabs. Change the water once an hour.

5



Shore crabs aren't edible... so do not try cooking them, let them go home! Find a suitable place close to the water's edge to let your crabs scuttle home. Remember to keep little fingers and toes away from pincers because crabs can nip.

SALCOMBE CRABFEST CHARITIES

DID YOU KNOW THAT SALCOMBE CRABFEST IS A NON-PROFIT MAKING EVENT, RUN ENTIRELY TO RAISE MONEY FOR CHARITY!



Since 2016 we've donated over ...



£50,000



... TO LOCAL CHARITIES AND OTHER GOOD CAUSES.



CRABFEST DONATIONS HAVE HELPED FUND...

- ★ A complementary therapist for 12 months, to provide treatments to local cancer patients and their families at the Triangle Cancer Support Centre in Kingsbridge.
- ★ Defibrillators at Salcombe Fish Quay, North Sands and South Sands
- ★ A new car for Salcombe Peninsular's Community First Responders
- ★ Devon Air Ambulance landing lights in Salcombe and Malborough

WE'VE ALSO MADE DONATIONS TO:

Cancer Research UK ★ Chernobyl Children's Lifeline ★ Cliff House Trust
 Derriford Hospital ICU ★ Fishermen's Mission ★ Hope Cove Reading Room
 Hope Cove Lifeboat ★ Kaleidoscope Disability Football ★ KM United Youth Football
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OUR 2023 PRINCIPAL CHARITIES

This year, we are delighted to be raising money for three principal charities. There will be collection buckets located around the festival. Please dig deep and make a donation to help these deserving organisations continue their important work.

Devon Air Ambulance



Devon Air Ambulance Trust is the charity that raises funds to keep Devon's two air ambulances flying. In March 2020 the charity also introduced two rapid response, Critical Care Cars to its fleet of emergency vehicles.

Salcombe Crabfest has previously helped fund landing lights in Salcombe and Malborough for Devon Air Ambulance, and is pleased to help fundraise once again for this amazing organisation, which is so essential to us here in Devon.

daat.org

Chill South Devon



A charity with a local hub at Bigbury on Sea, Chill South Devon aims to help people see and experience the many health benefits of cold water immersion – whether it be off the South Devon coastline, or in the glorious freshwater River Dart!

chilluk.org/hubs/england/devon/chill-south-devon

Devon Mind



Devon Mind is an independent mental health charity, providing advice, information and support to empower anyone in the area who may be experiencing a mental health problem. They also campaign to improve local support services, raise awareness, and promote the understanding of mental health across Devon.

devonmind.com

Devon Mind is a registered charity (no. 1181767) and company (no. 10281020) in England and Wales
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IT'S ALL ABOUT THE CRAB!

One thing is for sure... without Salcombe's delectable mouth-watering brown crab, there would be no 'Crabfest'! Here, we find out a little more about this famed crustacean and Salcombe's incredible fishing industry.

- The crab caught here in South Devon is second to none, both in terms of flavour and sustainability. The region has some of the strongest fishery management measures of anywhere in the UK, with the organisation 'South Devon and Channel Shellfishermen' (SD&CS) pioneering for better management for all.
- Crabs caught in the region are done so under the codes of the South Devon Inshore Potting Agreement (IPA), which covers 450km² of the marine area off the coast of South Devon. This is an innovative management system with both fishermen and sustainability at its heart.
- Access to the South Devon Inshore Potting Area is largely restricted to fishermen using static gear, through a fishing licence condition. The use of static gear has essentially "protected" the special reef habitats in the IPA - meaning that the benefits of the IPA are huge in terms of conservation and co-location of fishing. The IPA is now overlaid by marine protected areas, including forming part of the "Skerries bank and surrounds" Marine Conservation Zone, and forming part of the "Plymouth Sound to Start Point Special Area of Conservation".
- Around 30 tonnes of brown crab is landed into the South Hams every year, which represents a significant contributor to the local economy in terms of jobs and income.



- The average weight of a Salcombe brown crab is 850g.
- SD&CS currently has 72 local vessels in their membership covering Salcombe and Dartmouth, ranging from <8m single handed vessels to 22m vessels, needing 8 crew which fish offshore.
- Combined activity from Salcombe, Dartmouth and the coast in between, make South Devon one of the most productive shellfish areas in the UK.
- Markets are UK, EU and Asia - live crab is flown from Salcombe to China as the Chinese view crab from the South West of the UK as some of the best in the world.

For more crab facts, head to Normandy Pontoon during Crabfest, where you will find experienced crab fisherman Jon Dornom moored with his boat Tenacious! He will be allowing families on board to see his crabber up close, and to spot the marine life in Tenacious' tanks. To raise money for the SD&CS Fishermen's Benevolent Fund, Jon will be selling freshly landed crabs too, so you can choose one to take home and practice your crab cracking skills on.

For more information about **South Devon and Channel Shellfishermen**, visit shellfishermen.org



WHO ARE WE?

The Rotary Club of Salcombe



We are a small group of business people whose aim is to raise money for local and national charities under the banner of The Rotary Club. We are proud to organise the Festival to promote local tourism and the fishing industry in aid of charities that we are delighted to support.

Sponsors

Coast & Country Cottages

Award-winning holiday letting agency Coast & Country Cottages has offices in Salcombe and Dartmouth, offering a fantastic selection of over 450 self-catering holiday homes in the beautiful South Devon countryside. coastandcountry.co.uk

Marchand Petit

For over 30 years, Marchand Petit have been the specialists in coastal, town and country homes in the South Hams. As the market leader, they sell more homes here than any other estate agent, from coastal abodes and estuary cottages to Dartmoor farmlands and country estates. They combine their love for this sought-after area with their passion for property, expert market intelligence and excellent customer service for buyers and sellers alike. marchandpetit.co.uk

Devon Rum Co.

Established in 2020, Devon Rum Co. exists to share the joy of artisan rum with the world! Their award-winning range of spirits are hand-crafted on Island Street in Salcombe, using a unique blend of Caribbean rums, soft Devon spring water, aromatic spices, fresh citrus, and natural flavourings. The result is a special selection of drinks that focus on premium ingredients, full-bodied flavours, and a 100% plastic free and carbon negative footprint.

devonrumcompany.com

Thank You

The Rotary Club of Salcombe would like to thank all sponsors, advertisers, exhibitors and guest chefs. We would also like to thank The Salcombe Harbour Hotel Group (harbourhotels.co.uk/salcombe), Victoria Rogers, Tom Bunn of ChefRadius, Salcombe Tourist Information Centre, Beshlie Pool, South Devon and Channel Shellfishermen, David FitzGerald, Martyn Norsworthy, Norman and Sue Kershaw, Salcombe Town Council, Jon Dornom, Soar Mill Cove Hotel, Howdens, Polaris Electrical Services, David French, Nick and Jayne Brodie, Jess Brodie, John and Rosemary Sampson, Hannah Dyson, Chris Puncher.



