



Artisan delights in the Cotswolds

Here's some good reasons to do your Christmas shopping while helping others

THE CHRISTMAS FAIR IN THE COTSWOLDS, DAYLESFORD: NOVEMBER 7-9

Daylesford sees the welcome return of The Christmas Fair in the Cotswolds on November 7. As partners to the event, we are delighted to work with WellChild and to bring together so many local artisans.

Drawing crowds from Bath to Banbury and Chipping Norton to Cheltenham, the Fair has become a black book of independent crafters, makers and bakers - a perfect place to get the Christmas shopping under way.

This year's fair kicks off with a VIP Champagne show preview and the chance to meet Tom and Henry Herbert of Hobbs House Bakers, otherwise known as Channel 4's Baker Brothers. Delicious canapés will be provided by LoveBites and Sixteen Ridges will be hosting the Champagne reception for those who want to get the gifting underway early.

Tom and Henry will be on hand at the VIP event to answer questions and give hints and tips on how to pack a festive punch. We caught up with them ahead of the event to find out what makes their Christmas:

What's your tip when planning for the festive season?

When it comes to feasting then I would say 'delegation'. If you are all getting together for a big meal then share the load. It will give everyone some ownership of the dinner, will reduce the stress of the host

and in my experience makes for a tastier time. Lots will have seen a recipe they want to try, be that a pudding or a new way with sprouts... let them have their moment and delegate the jobs out. We always do the meat, potatoes and gravy we I like these to be done just right.

Why are the Cotswolds so great for foodie artisans?

The Cotswolds is a honeypot of activity when it comes to artisans. We have a great history of producing and farming and when producers start to innovate and deviate from what they do, be that a dairy farm that goes into ice cream or a crop farmer who makes single press rape seed oil, it broadens our horizons of great produce available locally. The best way to keep this thriving is to support them by using the produce in our cooking and Christmas is a great time to start.



The Christmas Fair in the Cotswolds will also comprise a number of masterclasses and book signings designed to advise the guests on everything from festive food to mixology and party planning.

Focussing on the Cotswold foodie following, guests can meet and try new flavours and products drawn from across the world including The M'hench Company, an award winning Moroccan pastry and cake maker, and rare and traditional teas from Sherston Tea Company.

On trend with today's dietary requirements, Bolitas, a gluten free snack maker will be showcasing their cheese balls.

Long-time supporter of the fair, David Farquhar, will be returning this year with delicious smoked products alongside some very unique artisan food crafters such as Arganic, who create culinary argan oil and Demijohn, a liquid deli from Scotland.

The fair has also selected lifestyle and fashion brands offering everything from men's gifts and beautiful baby products to the obligatory item for self-gifting!

The Christmas Fair is run in aid of the charity WellChild, which works with seriously ill children across the UK. The Fair has raised more than £125,000 for WellChild in the past two years. ■

Tickets are priced from £5 per person and can be purchased by visiting <https://www.wellchild.org.uk/christmas-fair-2016/>