

The
Lost Gardens
of
Heligan

HELIGAN HARVEST

A TASTE OF OUR HERITAGE
1ST - 16TH OCTOBER

Harvest Event Programme

A celebration of
our gardening year
brought to life with an
exciting programme of
horticulture, farming
& culinary inspiration



EVERY DAY

Heligan Heritage Fruit & Vegetable Tasters:

Daily 2pm to 4pm (Except Sat 8th & 15th which will be 12pm to 2pm)

Harvest Tipis on Flora's Green

Free with garden admission

Throughout Harvest, we will tickle your taste buds with the chance to sample some of the more unusual Heritage varieties of fruit and vegetables fresh from the garden.

Harvest Displays:

Harvest Tipis & Melon Yard

Free with garden admission

We will be celebrating Harvest with beautiful displays of Heligan Heritage produce.

MONDAY - FRIDAY

Productive Garden Tours:

11.30am (tour lasts approx. 45 mins)

Meet on Flora's Green

Free with garden admission

Join a gardener to learn about Victorian vegetable and fruit growing techniques that we use to grow the more unusual Heritage varieties.

Farm Tours:

1.30pm (tour lasts approx. 45 mins)

Meet at the Sawmill

Free with garden admission

Keeping traditional breeds of animal and bringing age-old rural practices back to life is what makes the Heligan Estate as much a part of Harvest as our Productive Gardens. Join a member of the Estate Team and learn about our wonderful animals and farming techniques.

WEEKENDS

Animal Feeding:

11am & 1pm

Meet at the Sawmill

Free with garden admission

Home to a wonderful collection of traditional and rare breed livestock and poultry, our farm and its animals hold a very real place at the heart of the Heligan experience. Come along and give the Estate Team a hand at feeding time.

Live Garden Demonstrations:

2pm

Kitchen Garden & Melon Yard

Free with garden admission

We will be celebrating Harvest with beautiful displays of Heligan Heritage produce.

SATURDAY 1ST & SUNDAY 2ND OCTOBER

Simple Floral Table Arrangements with Katrin:

Melon Yard

Join our gardener Katrin as she demonstrates how to create simple, yet effective Harvest inspired floral table displays.

SATURDAY 8TH & SUNDAY 9TH OCTOBER

Onion Stringing with Clive:

Melon Yard

Join our gardener Clive as he demonstrates the traditional art of onion stringing.

SATURDAY 15TH & SUNDAY 16TH OCTOBER

Double Digging with Craig:

Kitchen Garden

Join our gardener Craig as he demonstrates and explains the importance of double digging in your vegetable garden.

WEEKENDS

Live Cookery Demonstrations:

11am

Harvest Tipis on Flora's Green

Free with garden admission

Complementing our Harvest activities will be the chance to join a series of weekend masterclasses with local food connoisseurs, chefs and producers demonstrating their skills and knowledge.

SATURDAYS 1ST & 8TH OCTOBER

Lobbs Farm Shop: Phil Northcott



Lobbs Farm Shop is a Cornish business retailing the best food from the countryside. Founded by three farming brothers, Terry, Ian and Richard Lobb each with a farm supplying beef, lamb and fresh vegetables direct to Lobbs Farm Shop. Their beef and lamb are born and raised on the farm where the animals graze traditional pastures and meadows.

Phil will be demonstrating his knowledge, skills and his passion for the product in this informative butchery demonstration.

SUNDAYS 2ND & 16TH OCTOBER

Cornish Wild Food & 7th Rise: Matt Vernon



Matt Vernon is a hugely knowledgeable forager, outdoorsman, founder of Cornish Wild Food and the resident wild food chef extraordinaire at 7th Rise.

Cornish Wild Food specialises in wild food education, wild cooking and offers foraging lessons around Cornwall, mainly on the beautiful Cornish coast. 7th Rise is the UK's leading wild experience provider and prides itself on reconnecting people and the wilderness with outdoor skills, wild food cookery and outdoor experiences with a difference.



SUNDAY 9TH OCTOBER

The Philleigh Way Cookery School:

George Pascoe & James Martin



The Philleigh Way Cookery School is run by brothers-in-law James Martin and George Pascoe. Their Next Generation Farmhouse Cookery style is inspired by recipes handed down over the generations, fantastic local produce and experience gained working in some of the top kitchens in Cornwall and around the globe. Their creativity, knowledge and enthusiasm make it the perfect place to reconnect with the land and sea and to cook with some of the freshest seasonal ingredients Cornwall has to offer.

SATURDAY 15TH OCTOBER

The Padstow Kitchen Garden: Ross Geach



Ross is a professionally trained chef who spent over ten years developing his skills with Rick Stein. He then went on to establish Padstow Kitchen Garden. Here he produces a huge variety of vegetables, which find their way into some of the county's finest restaurants and cafes including Rick Stein's Seafood Restaurant and St Petroc's Bistro, Jamie Oliver's Fifteen, also Michelin starred Number 6 and The Driftwood.

SATURDAY 15TH OCTOBER

The Pig: Ollie Hutson



Ollie Hutson is Senior Kitchen Gardener at The Pig Hotels - a group of five individual, quintessentially English country house hotels, in the south-west of England with an ever-increasing reputation for brilliance.

Ollie, who is now managing the Kitchen Gardens at the brand new PIG-at Combe, is always on the lookout for new and interesting varieties of fruit and veg; he says this always 'keeps the chefs on their toes!'

WEEKENDS

Harvest Craft Workshops:

10am to 4pm

Reserve Garden

Corn Dolly Making

Free with garden admission

Join us in the craft tent and learn how to make a traditional corn dolly to decorate your home during Harvest time.

Paint with Nature

Free with garden admission

Try your hand at painting with our Heligan made natural paints, made with our fruit, vegetable and flowers from our Gardens and Estate.

Natural Fabric Dyeing & Tote Bag Printing

£1 contribution per bag

We have experimented with using our Heritage fruit, vegetables and flowers to create natural fabric dyes. Come and see our finished results, learn how simple natural fabric dyeing can be and get inspired to have a go at home.

Have a go at printing your very own tote bag, using fruit and vegetables as stamps and water-based fabric paint.

SATURDAYS 8TH & 15TH OCTOBER

Harvest Feast Nights:

5.30pm

Harvest Tips on Flora's Green

Ticketed event

The home of the Finest Productive Garden in Britain is teaming up with luxury British retreat The Idle Rocks in St Mawes, to bring you two exclusive Feast Nights on Saturday 8th and 15th of October.

The evening is sure to guarantee you an incredible atmosphere right in the heart of The Lost Gardens, teamed with live music by renowned artists The Changing Room and a delicious three-course meal, inspired by Heligan's Heritage and delivered by The Idle Rock's Head Chef Guy Owen and the Heligan Kitchen.

Both feasts will be based around a fixed menu. At time of booking, please state all dietary requirements.

To book your place around the Harvest Feast Night table, call or pop into Reception on **01726 845100**. Ticket prices are **£35ph** for Heligan Members and **£40ph** for non-members.

SUNDAY 9TH OCTOBER

Wild Food Foraging with Emma Gunn:

11am - 1pm

Meet at Reception

Ticketed event

Wild food forager Emma Gunn invites you to get back to nature and join her on a wild food walk around the Heligan Estate.

Set out on a mini adventure to explore Heligan hedgerows, fields and ancient woodland borders, identifying the vast array of wild food growing in these different habitats and discover how to identify wild plants for culinary use and learn about their fascinating history.

Ticket prices: £20pp including Garden Entry

Heligan Members & Children (up to 17yrs old): **£10**

Places are limited so please call **01726 845100** to book your place.





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In partnership
with:

