

If you like strawberries you'll want to be here

BRITAIN'S very first Slow Food Week will be making its mark on Worcestershire with an evening dedicated to the most quintessential of English summer fruits – the strawberry.

People will have the chance to join in a gluten-free strawberry and crepe evening at Peopleton, near Pershore, from 7pm on Thursday, June 23.

There, they will be able to explore traditional and more unusual ways of serving strawberries, taste a range of different freshly picked varieties, enjoy crepes made with gluten-free flour and try a variety of sweet and savoury strawberry toppings.

Strawberry cocktails will also be on offer together with a host of fascinating facts and figures about the summer fruit.

And anyone who takes along a jar of their home-made strawberry jam could be crowned Strawberry Jam King or Queen.

Sue Braithwaite of Slow Food Worcestershire, said: "We're dedicated to celebrating the global slow food ethos of good, clean and fair food for all and



BERRY GOOD: Strawberries.

we're delighted to take part in the UK's first Slow Food Week with our strawberry and crepe evening.

"Food has always been what brings everyone together and we want to ensure that the joy of food and where it comes from is appreciated by everyone in Worcestershire.

"Slow Food Week is a great way to link consumers and producers and support sustainable agriculture. We're delighted to be taking part alongside chefs, food producers and community groups all over the country."

To book tickets, which cost £5 for members and £7.50 for non members, e-mail s.braithwaite@slowfood.org.uk or go to slowfoodworcestershire.org.uk.