WORCESTERSHIRE'S
VALE & SPA

Pershore Plum Festival

COOKERY & GARDENING DEMONSTRATIONS

SUNDAY 30 AND MONDAY 31 AUGUST 2026

ABBEY PARK, PERSHORE

www.valeandspa.co.uk/plums | www.pershoreplumfestival.org.uk

Pershore Plum Fest

@pershoreplumfest

Funded by UK Government

Pershore Plum Festival

is delighted to welcome Wot's Cooking and Wot's Gardening and a host of local experts and celebrities for a full programme of demonstrations

Katie and Glyn Johnson

Husband and wife team, Katie and Glyn Johnson, run their businesses 'Wots Cooking' and 'Wots Gardening' from their home on the Shropshire/ Worcestershire border.

They met whilst working for BBC Local Radio in the Midlands and the North. Glyn 38 years as Presenter and Sound Engineer, and Katie as Presenter/ Producer for 15 years, including at Hereford & Worcester.

Katie also has her own Podcast called 'Shackbaggerly,' with listeners from all over the world tuning in.

www.wotscooking.co.uk

Wot's Cooking
Demonstration Kitchens
wotscooking.co.uk

Sunday

Time	Artist
11am	**Josh Egan Wyre (Pershore College)**
12.15pm	**Steve Lyons (All About The Food)**
1.30pm	**Reg Moule (TV & Radio presenter / Writer)**
2.45pm	**Howard Middleton (Great British Bake Off/ Compère / Broadcaster)**

Monday

Time	Artist
11am	**Josh Egan-Wyer (Pershore College)**
12pm	**Howard Middleton (Great British Bake Off/ Compère / Broadcaster)**
1pm	**Reg Moule (TV & Radio presenter / Writer)**
2pm	**Sue & Mark Stinchcombe (Berry's Luxury Ice Cream and Severn & Wye Smokery)**
3pm	**Steve Lyons (All About The Food)**
4pm	**Felice Tocchini (Feli's Restaurant and Cookery School)**

* Times of demonstrations may change, please check website for full information

** Food images used in this guide are for illustration purposes only

Steve Lyons

2002 was the year my life changed. I was working in the design department for a Professional Audio Company but in May I won a Scholarship to work with Raymond Blanc at his 2* Michelin Restaurant and Hotel, Le Manoir Aux Quat' Saisons. I spent just under four tough years working around the various sections in one of the most famous kitchens in the country learning lots of great new skills. After four years I felt it was time to move on and I started working for David Everitt-Mathias at his 2* Michelin restaurant Le Champignon Sauvage – a smaller but outstanding restaurant, again working around the sections of the kitchen, honing my skills where I was made Sous Chef. I left Le Champignon Sauvage after 3 years after being approached by the Cookery School Director to ask if I would like to return to Le Manoir Aux Quat Saisons and teach in the Raymond Blanc Cookery School, passing on the skills I had learnt over the years. I stayed for 5 years, leaving my role as Senior Tutor, returning to Worcestershire with my family and started All About the Food. We offer a variety of services including Dinner Parties, Cookery Lessons, Corporate Catering all in your own home or in the venue of your choice.

Unlike many Catering Companies we don't offer menus for you to choose from. We talk to the client to discuss likes, dislikes, allergies so each menu is bespoke, tailored to each party ensuring you and your guests get exactly what you want - if you like a seven course tasting menu, no problem. If you just want a relaxed two course dinner – we can do that! Hot or cold buffet for a garden party – no problem. Small plate, bowl food – perfect for summer parties.

stevelyonschef

@stevelyonschef

www.allaboutthefood.co.uk

Howard Middleton

First catching the public's attention on series 4 of The Great British Bake Off, Howard Middleton went on to win their affection with his quirky style and love of unusual ingredients, not to mention his sheer bad luck, including being the victim of the infamous 'Custardgate'. Howard has gone on to demonstrate his creative approach at numerous food festivals and shows and by teaching at artisan food schools. His engaging personality and sense of humour made him a popular guest panellist on Bake Off's spin-off show, An Extra Slice, and he is a regular writer for the Great British Chefs website.

He continues to entertain audiences as a public speaker, compere and broadcaster, and has recently teamed up again with Katie Johnson for their popular food-related podcast, 'Shackbaggerly'.

Felice Tocchini

Felice is originally from a village just outside of Lucca in Italy but for many years Worcestershire has been his home, running his award-winning restaurant 'Feli's Kitchen' alongside wife Fiorinda and their family

At fourteen, Felice took a three-year cookery course at the Ferdinando Martini Catering College in Montecatini Terme, upon qualifying, he joined the Royal Shakespeare Theatre as a Commis Chef.

In 1988, Felice was appointed head chef and latterly Chef Manager at the Seymour House Hotel, where he remained for over 15 years.

Felice specialises in using fresh, seasonal produce to create delicious food with an Italian twist, especially known for his creativity and he has appeared on television programmes such as 'The One Show,' 'Countryfile,' and 'The Gadget show'

Passionate about local produce, Felice spends much of his time working with producers and schools as well as teaching at Eckington Manor Cookery School and the acclaimed "Novelli Academy" for celebrity chef Jean Christophe Novelli.

www.felicetocchini.com

Reg Moule

Reg comes from a well established horticultural family, following several generations in the industry.

Trained for 5 years at Pershore College of Horticulture, before leaving in 1972, to work in the nursery and garden centre business, including 25 years as a Garden Centre Manager.

During his career, Reg has been a regular speaker at horticultural societies, and a contributor to various gardening magazines, as well as appearing on scores of gardeners' question panels at shows all over England.

He has broadcast regularly on many BBC local radio stations, and is one of the few people to do a 'live gardening phone-in' on national radio, spending two years as the resident gardening expert on Radio 2's Debbie Thrower programme.

Reg has published his own series of books which will be available to purchase at the Festival.

Josh Egan-Wyre

Josh moved to Pershore in 2010 to study a degree in Horticulture at Pershore College and never left! He now lives in Pershore with his family and has a recently expanded role to look at horticulture more widely at the College.

www.wcg.ac.uk/Pershore

Sue & Mark Stinchcombe

Sue Stinchcombe

Sue trained at Worcester College and 'Wood Norton Hall' before heading to the illustrious training ground of Gordon Ramsay's 'Royal Hospital Road Restaurant.' From there she went to 'Belle House' in Pershore, continuing her journey to perfect fine dining cuisine.

Sue's talents have gained her many awards including Worcestershire Chef of the Year, M.A.R.C.H Young Chef of the Year and Overall Winner, Acorn Award, MAC Awards – Chef of the Year. She has also appeared on 'The Great British Menu,' 'Britain's Best Dish' and 'The Hairy Bikers'.

Mark Stinchcombe

For fans of Masterchef – the Professionals, you'll instantly recognise Mark as he is a former Champion.

Mark has worked in many prestigious kitchens all around the world, from 'Ston Easton Park' in Somerset, Michelin starred 'Driftwood' in Cornwall, under the tutelage of Chef Chris Eden, 'The Fat Duck' and 'Le Manoir' which then lead to 'Lucknam Park' under Chef Hywell Jones.

It was whilst at 'Le Champignon Sauvage' in Cheltenham, that Mark added classic French cuisine to his craft and also where he met his future wife and co-chef Sue before travelling to Australia, Thailand and New Zealand on a gastronomic culinary adventure together.

Following Masterchef, Mark and Sue became Head Chefs at Eckington Manor.

ALLENSCARAVANS.CO.UK | 01386 710738
BREDON@ALLENSCARAVANS.CO.UK

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