

FRIDAY 28 October		
1200-1245	Le Charcutier Anglais	Curing Poultry including Prosciutto di Anatra
1300-1345	Carpathian Cravings/Carvings	Iain Liddell tours both sides of the Hungaro-Romanian border, exploring the region's charcuterie. Includes Transylvania, so get your first bite for Hallowe'en!
1400-1445	Reiner Fine Foods	Marco Reiner presents a taste of Austria
1500-1545	Different ages of prosciutto	The differences maturity makes. A rare opportunity to taste such a flight of prosciutti, whose ages range runs from 9 months to 5 years.
1600-1645	Le Charcutier Anglais	Sausage making including Chorizo.
1700-1745	Learn to love Lambrusco.	In Italy, real Lambrusco is so often the drink of choice with salumi: find out why.
1800-1945	<i>Private event for The Guild of Food Writers</i>	<i>Lindy Wildsmith, author of "Cured", Jacqui Small 2010.</i>
SATURDAY 29 October		
1100-1145	Le Charcutier Anglais	Sausage making including Salami
1200-1245	Jacky Lelièvre	The celebrated chef of The Butcher's Hook prepares pork, sage and apple terrine.
1300-1430	<i>Private Event for Southbank Centre Members</i>	<i>Lindy Wildsmith, author of "Cured", Jacqui Small 2010.</i>
1445-1515	Larzul	A Tasting of French Pâtés
1530-1630	Lindy Wildsmith	Demonstration from <i>Cured</i> , published by Jacqui Small and shortlisted for two awards.
1700-1745	Reiner Fine Foods	Marco Reiner presents a taste of Austria
1800-1845	Le Charcutier Anglais	Anticipating a future QED festival focus, Marc-Frederic Berry rings the changes on meat by curing fish including Gravadlax.
1900-1945	Flavours of Spain	Co-founder Ana presents her company's range of artisanal, natural products
SUNDAY 30 October		
1100-1145	Carpathian Cravings/Carvings	Iain Liddell tours both sides of the Hungaro-Romanian border, exploring the region's charcuterie. Includes Transylvania, so get into the right vein for Hallowe'en!
1200-1245	The greatest ham of them all.	The world's top hams presented side by side. Let the debate begin.
1300-1345	Pig cheek or pancetta?	@Gastro1/@MelogranoDeli sources and sauces the pasta.
1400-1445	Reiner Fine Foods	Marco Reiner presents a taste of Austria
1500-1545	Panel presentation	A tasting of traditional and new-wave British charcuterie
1600-1645	Ruth Anthony (SaffronandSalt)	Roast Asian Duck Galantine, from this keen devotee of the <i>charcutepalooza</i> project
1700-1745	Blood and Guts	Puddings to end the show! A comparative tasting of haggis and black pudding.