

21 AMAZING NEW STORIES

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Special



CULINARY CLASSICS

*The World's Best
Food Festivals*

PICTURE PERFECT

*How photography
has changed
over the years*

SUMMER
FAMILY FILM
PREVIEW

WHAT TO SEE AT
THE CINEMA IN
THE MONTHS
AHEAD



CROCHET
THIS CUTE BEAR



MAKE
create

ANIMAL ANTICS

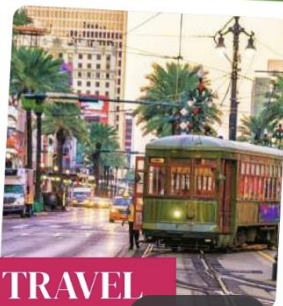
*Meet the "Purry
Godmother!"*

The Missing **MASTERPIECE**

A LONG READ MYSTERY
BY GABRIELLE MULLARKEY



RECIPES



TRAVEL



NATURE



Competitions open to UK and Republic of Ireland residents only, unless otherwise stated

Zigaante.

ZIGANTE TRUFFLE DAYS
FESTIVAL OF TRUFFLES
ZIGANTE TRUFFLE DAYS
FESTIVAL OF TRUFFLES
ZIGANTE TRUFFLE DAYS
FESTIVAL OF TRUFFLES

All aboard for the Zigante Truffle Days food expo!



ISTRIA

Enjoy a truffle hunting demonstration!



Zigaante.

FRANCE

FOOD, Glorious FOOD!

Whet your appetite for delicious dishes with a worldwide tour of food festivals with Gilly Pickup.

FOOD embodies tradition, culture and innovation, little wonder that food festivals continue to captivate audiences worldwide.

More than a feast for the

taste buds, these colourful, lively events bring together diverse flavours and culinary traditions from around the globe, creating opportunities to get under the skin of cultures and the people who live there.

ENGLAND



Morris dancers brightening the streets as part of Penzance Food Festival.

Danny North for Penzance Food Festival.



Try delicious dishes at the Pink Garlic Festival.

There are so many annual worldwide spectacles.

China's Mooncake festival is an ancient tradition of giving thanks to the moon and celebrating the harvest.

Elsewhere there's Thailand's 10-day Vegetarian Festival, which is something of a misnomer really as it celebrates the vegan, not vegetarian, diet.

With drum parades, firewalking spectacles and street food, this event takes place every year in the Chinese calendar's ninth lunar month, usually October.

In the US there's Cincinnati's Goettafest, too, attracting in the region of 150,000 visitors every summer to celebrate goetta (pronounced "get-uh"), a savoury sausage patty traditionally eaten for breakfast, introduced in the 19th century by German settlers.

During the festival, vendors aim to outdo one another by concocting unique goetta dishes, so

visitors can sample goetta pizza, goetta nachos, goetta fudge and so on.

The Spanish La Tomatina festival held annually in August in Valencia may not have such wide appeal because participants throw tomatoes at each other.

Aside from squashed tomato-covered streets though, there is music and dancing to enjoy and tasty dishes to feast on including the traditional dish, paella, and due to an abundance of tomatoes, cauldrons of steaming Salmorejo, a thick, creamy tomato soup.

Grenada's Chocolate Festival is an annual week-long celebration, held at the end of May, is serious bliss for chocoholics.

Much more than simply consuming the deliciously decadent treat, it encompasses chocolate workshops, chocolate related wellness activities, chocolate-infused rum tastings, chocolate-inspired cuisine, visits to organic cocoa plantations and



Chocolate tasting – a sweet treat in Grenada.

CARIBBEAN



True Blue Bay Boutique Resort.

displays of “dancing the cocoa” which is drying the beans by foot.

Also in May 2026, the Anguilla Culinary Experience returned for its fifth year.

It brought together talented chefs from around the globe, while a percentage of ticket sales and sponsorships helped raise funds for culinary and hospitality educational programmes throughout the island.

Visitors munched their way through five flavour-filled days of events and

parties to celebrate the island's rich heritage, bountiful seafood and fresh local ingredients.

Still in the Caribbean, St Lucia celebrates mango season in June and July with an energetic Mango Madness Festival hosted by Jade Mountain and Anse Chastenet resorts.

This immersive tribute to the island's flavours and culture packs a punch with mango cooking classes and mango cocktail parties, culminating in the Night of 1000 Mangos dinner.

They are not to everyone's

taste, but Portugal's annual Sardine Festival certainly draws the crowds.

August in Portimão's Ribeirinha (waterfront area), sees a five day celebration of the history and traditions of the salty morsels.

Sardines are synonymous with the region. Streets are lined with craft stalls and of course there are plenty of grilled sardines while nightly concerts and live music make for a lively festive atmosphere.

Prefer pizza to sardines? Visit Naples in September, when Italy's Pizza Festival bursts into life.

Every year, the birthplace of pizza pays tribute to its much-loved food in a two week long jamboree of live music, street entertainment and dancing.

Pizza making workshops are particularly popular.

Pizza tossing in Naples is a UNESCO-recognised art form blending culinary function with performance.

Celebration Of Porridge

The Highland village of Carrbridge plays host to the annual Golden Spurtle World Porridge Making Championships in October.

People flock here from all corners of the globe to compete for the trophy and to enjoy music, dancing and Scottish hospitality.

The winner is whoever makes the best porridge using only three ingredients – oatmeal (pinhead, course, medium or fine), salt and water.

There is also a speciality competition where oatmeal must be the main ingredient in a sweet or savoury porridge-based dish.

A past winner was sticky toffee chocolate porridge!



The speciality porridges are a winner!

SCOTLAND

➤ This traditional technique of dramatic and acrobatic flourishes is used to stretch the dough.

Those who feel up to it can also compete in the World Pizza-making Championship.

Anyone can take part, and entries are judged by Michelin-starred chefs.

From Italian pizzas to French garlic.

Every August, picturesque hilltop village Lautrec in the Tarn region of France celebrates its pink garlic first introduced to the village in the Middle Ages.

Besides the colour, its mild, slightly sweet flavour makes it stand apart from other types of garlic.

The Fete de l'Ail Rose de Lautrec (Lautrec Pink Garlic Festival) will be extra special this year since it marks the 60th anniversary of pink garlic being awarded the prestigious Label Rouge for superior quality as well as the 30th anniversary of its PGI (Protected Geographical Indication).

The Festival includes a competition for the longest garlic braid, garlic soup tastings, concerts, orchestra performances and plenty of dancing.

Croatia's Motovun Forest is a premier habitat for white truffles, more delicate and rarer than their black counterparts.

A two-day gourmet fair in October acknowledges the prized fungus with a packed programme of guided truffle hunts with trained dogs, chef-led tastings and demonstrations showcasing regional products such as Istrian olive oils, wines, cheese, honey, and of course, truffles too.

The UK's food festivals are many, from Whitby Fish and Ships Festival and Whitstable Rocks Oyster Festival to Melton Mowbray's Piefest there are plenty to cheer your tastebuds in our part of the world.

Delicious street food is part of Chicago's vibrant festival.



A taste of Mexico – in Chicago!

USA



Ludlow, in Shropshire, organises the UK's longest-running food festival.

The three-day event which started in 1995 offers a bumper programme of cooking demonstrations, talks from chefs and plenty of sizzling sounds and tantalising aromas courtesy of its British Fire Cooking Championships.

Alresford, "capital of watercress" hosted Hampshire's annual Watercress Festival in May.

In Victorian times, thousands of tons of watercress were transported from the town to London's fresh produce markets and the train line became known as the Watercress Line.

Every year a Watercress King and Queen are

selected from a local school and preceded by bands and Morris dancers travel through town by horse and carriage throwing bunches of freshly harvested watercress to the crowds.

Over 100 stalls are set up and everyone is encouraged to enter the Barter's Best competition to share the most ingenious use of watercress.

As a result, fascinating goods are on sale from watercress bread, watercress sausages, watercress muffins, watercress gin to watercress infused chocolate and ice-cream...

It seems there is little in the culinary world that cannot be created with watercress!

Penzance Food Festival

A Taste of Chicago

Chicago is big on food festivals with several to choose from every year.

One is the Mexican Tacos y Tamales Festival rooted in Aztec tradition celebrating Chicago's Hispanic culture.

Another is the Taste of Chicago.

This whirlwind of concerts, street entertainment, community dance lessons, pop-up events, music and of course plenty of Chicago classics to eat including hot dogs, pizza and cheesecake, all adds up to a lively festival which captures the city's spirit.

also returns this September, offering a community-first experience that resonates with food lovers, music fans and sustainability advocates.

From championing Newlyn's sustainable fishing industry to showcasing small-scale producers and talented local chefs, the festival highlights the rich culinary culture of the rural West Cornwall peninsula.