CONNEMARA MUSSEL FESTIVAL
4TH - 5TH - 6TH MAY 2018

TULLYCROSS, RENVYLE
CO. GALWAY

www.connemaramusselfestival.com
Galway and West of Ireland is very fortunate to have been designated one of two European Regions of Gastronomy for the year 2018. Galway is the first region in Ireland to attain this award which resulted from the time and dedication of a dedicated food community.

The overall theme which has been adopted is From the Ground Up, Feeding our Future and the aim is to bridge the gap between food producers and consumers by creating a greater awareness of foods produced in Galway and the West of Ireland and making them accessible to all.

Food and its associated culture will be explored across five key focus areas:

* Education and Health
* Linking Urban with Rural
* Cultural Diversity
* Sustainability and Feeding the Planet
* Supporting SME’s and Innovation

A range of exciting events and festivals will be taking place over the year and the Connemara Mussel Festival is proud to be one of them.

Galway City and County also successfully bid to be the European Capital of Culture 2020 and we are delighted that in 2 year’s time we will have the opportunity to showcase the Connemara Mussel Festival to an even larger audience.

Green your Festival

For the past few years we have joined with Galway County Council in their Green Your Festival initiative. With a particular focus on waste, all our food containers, implements and coffee cups are certified compostable and can be placed in the compost/food waste bins provided. We ask all our patrons and visitors to ensure that you use the correct bins (kindly provided by Barna Recycling) for all your waste and to help us and the environment during your stay!

Charity Partners

For 2018 we have again teamed up with the RNLI and L.A.S.T. as our Charity Partners and donations will be made by the Connemara Mussel Festival to both. Please help us support these two extremely worthwhile causes.
Welcome! Céad Míle Fáilte Willkommen Bienvenue Bienvenido Witam was G’Day!

Welcome to the 13th Connemara Mussel Festival! Originally established to promote the excellence of the mussels of Killary Harbour, the festival has grown to become a celebration of local people, food, culture and heritage, and is recognised as the premier food event for Connemara attracting visitors from near and far. One of the first festivals each year on the Wild Atlantic Way, it showcases the very best Connemara has to offer. A true Feast for the Senses: TASTE and SMELL beautifully cooked local produce; SEE unparalleled views of the Connemara land and seascape; HEAR sounds of music, dancing, talks and theatre; FEEL the ambience; and above all ENJOY the experience!

The Festival Marquee at Paddy Coynes Pub will be the venue for all cooking demonstrations. We would like to give a special thanks to Father Ronnie Boyle for allowing us the use of Tullycross Church with its wonderful Harry Clarke window (a special mass for those lost at sea takes place at 11am on Sunday). Our Festival Office this year will be in Thatched Cottage no. 3 in Tullycross village, kindly allocated to us by Connemara West. The Artisan Market in the Marian Hall will be bustling with the best of locally produced food, craft and fun. Details and locations for other events can be found in this brochure and there is a handy Events Calendar at the back.

Our festival would not be possible without the support of all our funding agencies, sponsors and friends who are listed on our Friends and Sponsors Page. In particular, though, we would like to thank Galway County Council, BIM/FLAG West, Paddy Coynes Pub, Connemara West and Kylemore Abbey for their continued support. Finally, a big thank you to all our volunteers who give their time to make the Festival possible.

Booking Information

Many events are free but for ticketed events we advise booking beforehand on our website to avoid disappointment. Bookings and enquiries can also be made by email to connemaramusselfestival@gmail.com or at the Festival Office over the weekend. Keep an eye on our website, Facebook and Twitter for updates.

Cover Image: Paul Henry’s wonderful Connemara landscapes were used as advertisements during the early part of the twentieth century to encourage tourism to Ireland. We think they still work!
What’s new this year?

In the year in which Galway is a “European Region of Gastronomy” the Festival Marquee will play host to FOOD CHAMPIONS - yet another exciting programme of west of Ireland inspired food events. Leading Irish chefs will demonstrate their techniques in cooking the finest of our local foods. The ever popular educational, interactive cooking workshops for children will take place over the weekend, on Saturday with John O’Toole, Head Chef at Kylemore Abbey, and on Sunday with chef and foodwriter Cliodhna Prendergast.

The first event on Friday night, after the Festival Opening, features illusionist Rua whose show is a mix of Magic, Mind Reading and Escapology involving audience members, and the power of their minds! Cois Cladaigh Chamber Choir give a concert on Saturday night and the Curlew Theatre will perform a new play on Sunday evening.

For the first time ever we have Poitín tasting, and Oyster and Wine tasting events. These are definitely for the adults but also for the first time we have Sean Nós dancing workshops, and these are for both children and adults. We are delighted to be able to welcome the Connemara Pony to the festival and there will be a talk about this wonderful breed and an opportunity to see them showing off their jumping skills. And, talking of animals, Farmyard in the Schoolyard are bringing their menagerie of cuddly animals along too!

As you go through the brochure you will find details of all our events, including Cooking Demonstrations, Concerts & Theatre, Talks, Walks and other outdoor activities and a full page of Family Fun. And after a “gap year” our Gala Dinner is back! We hope we have put together a programme which will have something for everyone and, most importantly, that YOU WILL ENJOY YOUR WEEKEND at the Connemara Mussel Festival.

Artisan Market
Sat 5th & Sun 6th May 10am – 6pm each day
In Marian Hall, Tullycross you will find a huge variety of artisan produced crafts and food including ceramics, wood turning, jewellery, soaps, candles, knitted accessories, fudge, cakes, jams, cheeses, honey and lots more. Also tea, coffee and hot food to eat on the go.

National Schools Competition
Over the past few weeks the children from the 4 local National Schools: Tully, Eagles Nest, Lettergesh and Letterfrack, have been busy preparing their entries for this year’s competitions. Our theme this year is Renvyle Mermaids with the younger children colouring a mermaid picture and the older ones writing a poem titled “The Renvyle Mermaid”. The entries will be displayed in the Artisan Market throughout the weekend and the prizegiving is at 5.30pm on Sunday in the market. Prizes kindly sponsored by Clifden Bookshop.

Live Music in all the pubs in the village every night of the festival
Bake-Off Competition
Adult and (new this year) Junior competitions (up to 16 years)
Get your baking done at home and bring your entries to the Festival Marquee between 12.00pm and 12.30pm on Sunday 6th May. The categories are Brown Soda Bread, Scones and Tarts. Results at 2.30pm. Prizes generously sponsored by Sheridan’s Cheesemongers and Gannon Sports.

Oyster & Wine Gastronomic Tastings
Saturday 5th May – 5pm – Festival Marquee - Tickets €15
David Keane, a former accountant and auditor, will give his talk How I became an Oyster Farmer – My Connemara Experience, which will be accompanied by tastings of his Ballinakill Bay grown oysters. He will be accompanied by Betty Murphy who hosts wine tastings and food pairings and travels frequently to wine-growing areas to deepen her understanding of the intricacies involved in wine production. She will select wines for you to taste as an accompaniment to David’s oysters.

Poitín Masterclass
Sunday 6th May - 5.30pm – Festival Marquee  Tickets €10
A masterclass in the tasting and appreciation of poitín with Pádraic O Griallais of Micil Irish Poitín. Named after Micil MacChearra, five generations have preserved the craft of producing this unique poitín. Every bottle is handcrafted in the micro-distillery in Galway using 100% Irish grain and bogbean botanical. Tasting is believing!

Mussel Festival Gala Dinner and Vinyl & Video Disco
Sunday 6th May 8pm - Tickets €50 (prior booking essential)
What better way to finish off the weekend than with a gourmet dinner at the Maol Reidh Hotel and then to dance the night away to the sounds of Pat Fiddler’s Vinyl and Video Disco. Places are very limited so book your tickets early on www.connemaramusselfestival.com.
Food Champions

All the Food Events are held in the Festival Marquee.
Food Events are FREE to attend apart from the children’s workshops.

**Finger Lickin’ Fish**
Sat 5th May - 11am - Tickets €5
A fun and interactive workshop for children with Kylemore Abbey Head Chef, John O’Toole.
*Limited places available, advance booking essential.*

**Surf & Turf**
Sat 5th May - 12.30pm
Kylemore Abbey Head Chef John O’Toole will cook ingredients from land and sea in this culinary demonstration. He is a Connemara native, coming from Moyard just a few miles from Tullycross. Growing up with a mother who ran a well know B+B John was immersed in hospitality and home cooking from an early age. As a farmer of rare breed Dexter cattle and organic Connemara lamb, John is very passionate about the origin of his produce.

**Buzzing Around**
Sat 5th May - 2pm
Chairman of the Connemara Bee Keepers Association Gerard Coyne will give a talk on the craft of beekeeping and the production of honey.

**Family Forage Cook Off**
Sat 5th May - 3.30pm
Sinead O’Brien of Mungo Murphy’s Seaweed will demonstrate ways of preparing the food gleaned from the shore on this morning’s forage (see page 9).

More biographical information on our chefs can be found on www.connemaramusselfestival.com

Festival Ambassador – Máirín Uí Chomain
Connemara native Máirín Uí Chomáin has been associated with the festival since the beginning. She is a former chair of the Irish Food Writers’ Guild and holds an honorary MA from NUI Galway in recognition of her commitment to home economics. She is the author of Irish Oyster Cuisine (2004), Irish Mussel Cuisine (2011), Celebrating Irish Salmon (2013), and, with Michael O’Meara, Oyster Gastronomy (Artisan House, 2017).
Kids can do Sushi  
**Sun 6th May - 12 noon - Tickets €5**  
A fun and interactive workshop for children with chef and foodwriter Cliodhna Prendergast who will help the children prepare this Japanese seafood dish.  
*Limited places available, advance booking essential*

Masterchefs of Seafood  
**Sun 6th May - 1.15pm**  
Your opportunity to see award winning chefs demonstrate their skills:  

**Cliodhna Prendergast** is a professional chef, writer, and producer living & working on the west coast of Ireland. She currently writes for the Sunday Times; her recipes and photographs have featured in Image and Vie magazines and she is a regular contributor to the Connemara Journal.  

Euro-toques member **Tim O’Sullivan** is Executive Chef at Renvyle House Hotel where seafood is always an important part of the menu.  

Connemara born **Jonathan Keane** is the award winning Head Chef at The Lodge at Ashford Castle. He believes in “using the best local produce available, staying true to our roots and letting the product do the talking”.

A Region’s Gastronomy - combining the best of the west  
**Sun 6th May - 2.45pm**  
**Keith Carden** is the Head Chef at Hooked, Galway and is Chef Lecturer at Shannon College of Hotel Management. His demonstration will include the use of Aran Goat’s Cheese. **Gabriel Faherty** produces his award winning cheeses from a herd of 200 beautiful Nubian and Saanen goats who graze all year round on the unique pastures of Inis Mór.

Taste the Atlantic Showcase  
**Sun 6th May - 4pm**  
**Declan MacManus**, Chef Patron of East Café and King Sitric Restaurant in Howth, Co. Dublin and a Euro-toques member. This is Declan’s first visit to the Festival and we are delighted to welcome him from one of Dublin’s longest established and most renowned seafood restaurants.  

**Graham Roberts** of the Connemara Smokehouse. This family run business produces the best quality smoked wild and organic salmon and seafood in Ireland, using only the freshest and finest natural ingredients and following traditional smoking methods handed down through generations.

We would like to express our thanks to Dermot O’Donovan and GMIT’s National Centre of Excellence for Furniture Design and Wood Technology, Letterfrack for making and sponsoring the gifts of appreciation for our chefs.
Concerts and Theatre

**Rua - The Art of Magic**  
**Fri 4th May - 9pm - Marian Hall, Tullycross - Tickets: €10**
Rua is a multi-award nominated magician from Dublin Ireland who has starred in his own series on TG4 (Draíocht), and has been featured on RTE's The Late Late Show, RTE Today, TV3's Ireland Am and the BBC's I Lár An Aonaigh. His one man show is a mix of Magic, Mind Reading and Escapology that involves multiple audience members, and the power of their minds! Impossible feats of mentalism await as Rua predicts your choices, figures out your pin codes, and plays dangerous games of Russian Roulette. Are you ready to play?
*Please Note: This is a Mature Show | Strictly No Children | Ages 12 + Only*

**The Cois Cladaigh Chamber Choir & Séidiú Vocal Ensemble**  
**Sat 5th May - 8pm - Tullycross Church - Tickets €10**
Séidiú is a four-part vocal ensemble that was founded in Clifden in November 2015. Currently the ensemble consists of three sopranos, two altos and a bass. Their repertory includes music from the Italian Renaissance as well as newer Scandinavian music. Choir director is Nina Johanna Madsen, originally from Denmark, and now living locally. They will start this musical evening off and will be followed by The Cois Cladaigh Chamber Choir who performed at the festival in 2016 to great acclaim. Cois Cladaigh is a mixed voice choir based in Galway and was founded in 1982. The choir specialises in European ‘a capella’ music from the late 15th and early 16th centuries and also performs a broad repertoire of contemporary choral music from all around the world. The choir has had considerable success in competition, winning the premier national award on three occasions at Ireland's most important meeting, the Cork Choral Festival.

**The Loves of Lady Gregory**  
**Sun 6th May - 5pm - Tullycross Church - Tickets €5**
The Loves of Lady Gregory is a play for voices performed by Tegolin Knowland of Curlew Theatre Company and written and directed by Eamon Grennan. Tegolin trained at London’s Central School of Speech and Drama and The Drama Studio, where she received the Hillman Best Actress Award. Before moving to Ireland she performed numerous roles in England for the Young Vic, Oxford Theatre Guild, Drama Studio, and Cambridge Players Theatre. After moving to Ireland she acted with Druid Theatre Company, then founded, with Seán Coyne, Hob Nailed Boots Theatre Company which staged numerous productions, including plays by Yeats, O’Casey, and Synge. With Seán Coyne and Eamon Grennan she has recently co-founded Curlew Theatre Company.

**Live Music in all the pubs in the village every night of the festival**
**Richard Murphy in Connemara**  
**Sat 5th May - 1.30pm - Tullycross Church - Tickets €5**  
This talk by Benjamin Keatinge will celebrate poet Richard Murphy’s lifelong connection to Connemara and the West, inspiring such signature works as ‘Sailing to an Island’, ‘The Cleggan Disaster’, ‘Seals at High Island’ and other remarkable poems. His voice remains unique in Irish letters, linking Irish and Anglo-Irish traditions and capturing the austere beauty of Connemara, that “unfenced romantic pleasure ground . . . on the edge of the sea”. Benjamin Keatinge is a Visiting Research Fellow at Trinity College Dublin where he teaches in the School of English. He has published widely on modern Irish poetry and has written on different aspects of Richard Murphy’s life and work, most recently in the *Cambridge Companion to Irish Poets* (2017). He is editor of *Making Integral: Critical Essays on Richard Murphy* forthcoming from Cork University Press later this year.

**Two Gaelic Maritime Landscapes – Connemara & the Isle of Skye**  
**Sat 5th May - 3pm - Tullycross Church - Tickets €5**  
A talk by Michael Gibbons, one of Ireland’s leading field archaeologists and Connemara’s favourite! He was born and raised in Clifden and is a graduate of University College Galway with a degree in History and Archaeology. His talks are always interesting and informative and one of our most popular events.

**My Trip to Everest Base Camp**  
**Sun 6th May - 2pm - Tullycross Church - Tickets €5**  
A talk by Amy Coyne. Amy was born and brought up in Renvyle. She has travelled extensively both for work and pleasure and last October made a trek to Mount Everest Base Camp and beyond. On this trek she took a memorial card for Marty Nee RIP (Marty’s Mussels) and left it at Base Camp, Marty had a dream to climb Mount Everest. She will talk about her trek and experiences.

**Into the Amazon in Search of Lost Rock Art**  
**Sun 6th May - 3.30pm - Tullycross Church - Tickets €5**  
Shane Young took off last November into one of the last undiscovered parts of the world, the depths of the Colombian Amazon basin in a place rendered inaccessible by the FARC guerillas for the last 20 years, and prior to that by the inhospitable nature of the surrounds. He and a team of Polish explorers sought out ancient Rock art which has survived for the last 10,000 years untouched. The talk will cover the trials and tribulations of getting into the middle of the Amazon and how they managed to find the place that has been described as "The Sistine Chapel of the Amazon". The expedition was documented by Michael Dzikowski for National Geographic Poland and his photos will be used to bring the expedition to life.
Out and About

A Dander through the Maritime History and Archaeology of the Renvyle Peninsula
Sat 5th May - 10am - Meet outside the Festival Marquee - Tickets €15
A fieldtrip with Connemara born Michael Gibbons, one of Ireland's leading field archaeologists who has the knack of making everything fun and interesting.
Bus leaves from outside the Festival Marquee at 10am, returning at 1pm. Boots and outdoor gear required. Limited numbers. Advance booking recommended. Weather permitting.

Sean Nós Dancing Workshops
Sat 5th & Sun 6th May - Adults 12pm, Children 1.30pm - Cottage no. 4
Adults €7, Children €5
Local Dancer Katie Nee, ‘Steip Beo’ TG4 performer and Performing Arts Student in University of Limerick, will have us all dancing at the crossroads with this fun dance workshop. Learn a few steps and be ready to dance the night away in local pubs over the weekend. Limited places, advance booking recommended.

Family Seashore Forage
Sat 5th May - 1.30pm - Meet outside the Festival Marquee - Free Event
Sinead O’Brien of Mungo Murphy’s Seaweed will lead you along the seashore where you will learn to identify edible seaweeds which you will then bring back to the Festival Marquee and learn how to prepare for tasty meals and snacks (see page 5).

Tai Chi on the Beach
Sat 5th & Sun 6th May - 2pm - Renvyle Beach - Free Event
Eileen Brady has been teaching tai chi for the last six years in Connemara. Tai Chi on Strand beach is a wonderful setting to experience this slow and gentle movement, out in the fresh air, hearing the lapping of the waves, and looking out at the wonderful mountains of Connemara. Meet at Renvyle Beach Carpark. Weather permitting - this event will not proceed if there is rain or strong wind.

Mussel Festival 5k Run
Sat 5th May - 3pm - Start at Church Grounds - Entry €10
Organised by the local ‘Runday Running Club’ the run will take you through 5k of the beautiful local scenery.
All proceeds will go to the RNLI and prizes and medals are generously sponsored by GMIT Letterfrack. Registration is at 2.15pm, entry fee to be paid at registration. Over 16's only.

Live Music in all the pubs in the village every night of the festival
**Moules Eclade**

**Sat 5th May - 6.30pm - Tullycross Village - Free Event**

Taste the wonderful smokiness of mussels cooked in this traditional French way. Pine needles are heaped on a damp plank and fresh mussels piled on top. It is then set alight and as the fire burns and smoulders the pine needles impart a delicious flavour to the mussels.  
*Kindly sponsored by Marty’s Mussels*

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**Dawn Mussel Walk on the Wild Atlantic Way**

**Sun 6th May - 6am - Meet at Tullycross - Tickets €15**

We know it’s early but we also know it’s well worth getting up for! The Killary Famine Walk has become one of the most popular events of the festival over the past number of years. You can see the early morning sun over Killary Harbour and stop at the ‘Devil’s Gap’ for a mussel feast. Guided by Sean Coyne and Catherine Nee, this will be one morning you won’t ever forget.  
*Meet at Tullycross to drive to Rosroe Pier at 6am, returning around 10am. Good walking shoes and rain gear are essential. Limited numbers. Advance booking recommended. Weather permitting.*  
*Kindly sponsored by Marty’s Mussels*

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**Hot Air Balloon**

**Sun 6th May - All Day - Adults €10, Children €5**

We tried this last year but the weather defeated us – better luck this year we hope. It is entirely weather dependent so may be cancelled or the timing may be changed- call to the Festival Office in cottage no. 3 to get updates.

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**Lost at Sea Memorial Mass**

**Sun 6th May - 11am - Tullycross Church**

Over the years we have lost members of our community to the power of the sea, including Marty Nee of Marty’s Mussels who was associated with the Festival from the beginning. Father Ronnie Boyle will remember all those lost at sea in today’s special mass.

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**Let’s Talk Connemara Ponies & Showjumping Demonstration**

**Sun 6th May - 2pm - Diamond’s Equine, Renvyle**

**Adults €5, Children under 13 Free**

The Connemara Pony is famous for being hardy and sure-footed, so it’s no surprise that the breed evolved here on the rocky West coast. This event includes a talk on this wonderful animal followed by a show jumping demonstration. You can also meet “Tiny Tina”, the smallest pony in Connemara at 28 inches tall.  
*Special offer: *€5 Discount per person when you show the Connemara Mussel Festival Brochure for Trekking Only.*
Family Fun

Kids Cooking  Sat 5th & Sun 6th May - Please see pages 5 and 6 for details.

Kids’ Sean Nós Workshops  Sat 5th & Sun 6th May - Please see page 9 for details.

Farmyard in the Schoolyard  Sat 5th & Sun 6th May - All Day - Behind the Cottages in Tullycross  Free Event
Visit the farmyard to see animals including sheep, lambs, goats, cats, rabbits, ducks, hens, roosters, chicks, ducklings and geese. Touch them, cuddle & pet them.

Tegolin’s Tales  Sat 5th May at 12.15pm & Sun 6th May at 12.30pm – Tullycross Church  Tickets €3
Fun filled theatrical storytelling for children with Tegolin Knowland.

Mussel Festival Children’s Art Workshops  Sat 5th & Sun 6th May - 3pm & 4.15pm each day - Cottage No. 4  Tickets: €3
Get Creative! Quinns Hobby & Craft Shop, Clifden will show you how to make yourself something special to remember the Mussel Festival!  Limited numbers, booking recommended.

The Mussel Fairy Mermaid Trail  Sat 5th & Sun 6th May - All Day - Free Event
Collect a map from the Festival office and see how many mussel fairy mermaids you can find. This year our Fairies are challenging our Tech savvy visitors with hidden messages and clues. Simply download the QR Code App and find hidden codes in Village. Can you break the code and unlock the hidden answer! Certificates awarded to all those who make the exciting journey!

Family Treasure Hunt  Sat 5th & Sun 6th May - All Day - Free Event
Collect your Treasure Map from the Festival Office and off you go! Follow the clues, write down your answers and bring your answer sheet back to the Festival Office to receive your Diploma in Treasure Hunting.

Playing and Dancing in the Street
If you can play a musical instrument, sing or dance come along and be a street entertainer in Tullycross!

Live Music in all the pubs in the village every night of the festival
Sponsors and Friends

Anglers Rest Bar; An Garda Siochana, Clifden; Aoife Herriott Photography; Aquinas College; Arrabawn Dairies; Artisan House Editions; Babs McGinn, Spruce your Pooch; Barna Recycling; Bernard King; Brian Coyne; Broderick Electrical; CBE; Charmaine Flaherty; Clifden Bookshop; Clifden Supply Centre; Clover Fox, Letterfrack; Connemara Beekeepers Association; Connemara Carpets, Moyard; Connemara Golf Club; Connemara Loop; Connemara West plc; Cuán Mara Design; Adrian Herlihy, Day’s Pub, Inishboffin; Diamond’s Equine; Diamond Hair Studio, Letterfrack; Edward Conway Motors, Castlebar; Declan O’Grady, Charleville Park Hotel; Faherty Wholesale; Tom & Viv Flaherty; Fr. Ronnie Boyle; Galway County Council; Gerard Moylan; Gleasons; Graham Roberts; Grainne Mhaols LGFA; Guinness; Guy’s Pub, Clifden; Hugh O’Neill; Integrated Fire Solutions; Irish Distillers; J & C Kenny; James Flaherty; Joe & Joan McBreen; John Diamond; John James Flaherty; John Nee; John Sweeney; Jonathan Keane; Judy Kay; Kavanagh’s Supervalu, Clifden; Keltie Ltd; Killary Adventure Centre; Killary Cruises; Kingfisher Fresh Fish; Kylemore Pass Hotel; Letterfrack Lodge; Maol Reidh Hotel; Marty’s Shellfish; Mary O’Keefe; Mike Joyce, Ballinrobe Races; O’Toole Transport; Paddy Kane & FÁS crew; Pat Concannon, Island Discovery; Patrick James & Patsy Conneely; Paul McCracken, Gresham Hotel, Dublin; Pauline & Michael Mannion; Rebec Construction; Renvyle GAA: Renvyle House Hotel; Renvyle Sports & Social Co; Rogan’s Gala, Tully; Rosleague Hotel; Runday Runners Club; Scubadive West; Seanchai Editions; Sheridan’s Cheesemongers; Skyport Engineering & Mulot Engineering; Sleepzone; Station House Hotel; Sweeney Oil; The Country Shop, Letterfrack; The Helm Restaurant, Westport; The Twelve Hotel, Barna; Top Oil; Veldon’s Seafarer Bar; West Coast United.

Our special thanks also to all the chefs, speakers, volunteers and many others who have given their time, expertise and goodwill to the Festival.

The above list is correct at the time of going to print. We sincerely apologise to anyone we may have inadvertently left out.
**Events Calendar 2018**

**Friday 4th May**

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<td>Official opening of the Festival in the Festival Marquee by Paddy Murphy with complimentary music and mussels.</td>
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<td>9pm</td>
<td>Rua : The Art of Magic</td>
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**Saturday 5th May**

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<td>The Fairy Mermaid Trail</td>
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<td>Family Treasure Hunt</td>
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<td>10am-6pm</td>
<td>Farmyard in the Schoolyard</td>
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<td>10am</td>
<td>Archaeological Fieldtrip: Michael Gibbons</td>
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<td>Finger Lickin' Fish: Children's Cooking Workshop</td>
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<td>Sean Nós Workshop (Adults)</td>
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<td>Surf &amp; Turf : John O'Toole</td>
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<td>Sean Nós Workshop (Children)</td>
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<td>Family Seashore Forage</td>
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<td>Buzzing Around: Gerard Coyne</td>
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<td>Oyster &amp; Wine Gastronomic Tasting</td>
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<td>6.30pm</td>
<td>Moules Eclades in the street</td>
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<td>8pm</td>
<td>Cois Cladaigh Chamber Choir &amp; Séidiú Vocal Ensemble</td>
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**Live Music in all the pubs in the village every night of the festival**
## Events Calendar 2018

### Sunday 6th May

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<tr>
<td>6am</td>
<td>Dawn Mussel Walk on the Wild Atlantic Way</td>
<td>p10</td>
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<tr>
<td>10am-6pm</td>
<td>Artisan Market in Marian Hall</td>
<td>p3</td>
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<tr>
<td>10am-6pm</td>
<td>The Fairy Mermaid Trail</td>
<td>p11</td>
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<tr>
<td>10am-6pm</td>
<td>Family Treasure Hunt</td>
<td>p11</td>
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<tr>
<td>10am-6pm</td>
<td>Farmyard in the Schoolyard</td>
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<td></td>
<td>Hot Air Balloon - Check with Festival Office for times</td>
<td>p10</td>
</tr>
<tr>
<td>11am</td>
<td>Lost At Sea Memorial Mass</td>
<td>p10</td>
</tr>
<tr>
<td>12 noon</td>
<td>Kids Can Do Sushi: Children's Cooking Workshop</td>
<td>p6</td>
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<tr>
<td>12 noon</td>
<td>Sean Nós Workshop (Adults)</td>
<td>p9</td>
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<tr>
<td>12.30pm</td>
<td>Tegolins Tales: Children's storytelling</td>
<td>p11</td>
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<tr>
<td>1.15pm</td>
<td>Masterchefs of Seafood: Cliona Prendergast, Tim O'Sullivan, Jonathan Keane</td>
<td>p6</td>
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<tr>
<td>1.30pm</td>
<td>Sean Nós Workshop (Children)</td>
<td>p9</td>
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<tr>
<td>2pm</td>
<td>My Trip to Everest Base Camp: Amy Coyne</td>
<td>p8</td>
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<tr>
<td>2pm</td>
<td>Let's Talk Connemara Ponies &amp; Showjumping Demonstration</td>
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<tr>
<td>2pm</td>
<td>Tai Chi on Renvyle Beach</td>
<td>p9</td>
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<tr>
<td>2.45pm</td>
<td>A Region's Gastronomy: Keith Carden, Gabriel Faherty</td>
<td>p6</td>
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<tr>
<td>3.00pm</td>
<td>Children's Art Workshop</td>
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<tr>
<td>3.30pm</td>
<td>Into the Amazon in Search of Lost Rock Art - Shane Young</td>
<td>p8</td>
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<tr>
<td>4pm</td>
<td>Taste the Atlantic Showcase: Declan McManus, Graham Roberts</td>
<td>p6</td>
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<tr>
<td>4.15pm</td>
<td>Children's Art Workshop</td>
<td>p11</td>
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<tr>
<td>5pm</td>
<td>The Loves of Lady Gregory - Curlew Theatre</td>
<td>p7</td>
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<tr>
<td>5.30pm</td>
<td>Poitín Masterclass</td>
<td>p4</td>
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<tr>
<td>5.30pm</td>
<td>Prizegiving for National Schools Competitions</td>
<td>p3</td>
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<tr>
<td>8pm</td>
<td>Mussel Festival Gala Dinner</td>
<td>p4</td>
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</tbody>
</table>

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Book events online at [www.connemaramusselfestival.com](http://www.connemaramusselfestival.com)

Bookings can also be made by email to [connemaramusselfest@gmail.com](mailto:connemaramusselfest@gmail.com) or at the Festival Office over the weekend.

Disclaimer: While every effort has been made to ensure the accuracy of this programme, the organisers of the Connemara Mussel Festival can accept no responsibility for errors, omissions or inaccuracies – neither can they be held liable for any loss or damage arising from reliance upon the contents of this programme.
The definitive mussel recipe book, designed and created specifically for the festival by Máirín Uí Chomáin. This beautifully illustrated book, packed with recipes from chefs from all around the country is a must-buy for those of you who love to eat and enjoy mussels! Available for just €8 from the Festival Office or on our website www.connemaramusselfestival.com.

MUSSEL FESTIVAL T-SHIRTS
A great reminder of your weekend!
Adults and children’s sizes available to buy from the Festival Office or on our website.

The festival is run by volunteers and we have tried to make it as good value for everyone as possible. If you would like to make a contribution, donation boxes can be found in the Marquee and the Festival Office.