



Fibre

Shearing to Finished Product

9th February 2019 - 10:30

Short talks and discussions aimed at getting the most from your fleece.

Speakers Schedule

Colin Ottery – Ensuring good shearing.

Chas Brooke & Rachel Hebditch – UK Alpaca – Experience of a fleece buyer and yarn producer.

Phil Allen – Two Rivers Mill – Insight from a fleece processor and how to get the best from your fleece.

Paul Vallely – AAFT – Experience of the Australian fleece industry.

Panel Q&A Session

Venue: Private members club in a grade II listed house in the heart of Dorset

10 Castle Street

Cranborne

Wimborne

Dorset

BH21 5PZ

www.10castlestreet.com

Food: You are more than welcome to join us for lunch. Please see the attached menu and confirm your selection when booking your spaces. There are also a couple of pubs in Cranborne.

Booking: Spaces must be confirmed by 25th Jan max 30 spaces - Contact Ed Ebborn – edward@wyvernalpacas.com



UK ALPACA



Lunch Menu

Moules Marinière 17

Local Mussels, Shallots, Garlic, White Wine, Cream, Skinny Fries

Goats Cheese Crostini 14

Grilled Goats Cheese, Basil Pesto, Charred Mediterranean Vegetable Salad, Rocket, Sun blushed Tomatoes

Scottish Smoked Salmon 15

Smoked Salmon, Chive Crème Fraiche, Rocket, Lemon, Bloomer

Castle Street Club 14

Free Range Chicken Breast. Crispy Smoked Bacon, Tomato, Rocket, Bloomer

Charred Chicken Burger 17

Lemon & Thyme Marinated Butterflied Chicken Breast, Curried Mayo, Tomato Green, Sourdough Roll, Skinny Fries

Flat Iron Steak 21

Feather blade Steak, (Best cooked Medium Rare) Triple Cooked Chips, Grilled Tomato Rocket, Garlic Butter

