

# PROGRAMME \*



BOOK IT NOW



WORLD CLASS SPEAKERS

FOOD

COOKERY MASTERCLASS BY TOP CHEFS FROM THE VEGETARIAN SOCIETY COOKERY SCHOOL



INTERACTIVE WORKSHOPS

MARKETSTALLS

0800-0930	DOORS OPEN AND REGISTRATION			
0930-1010	TOM HEAP Welcome <b>SPEAKER ROOM 1</b>			
1010-1055	TONY JUNIPER What on Earth are you Eating? <b>SPEAKER ROOM 1</b>			
1100-1130	BREAK			
	<b>SPEAKER ROOM 1</b>	<b>SPEAKER ROOM 2</b>	<b>SPEAKER ROOM 3</b>	
1130-1215	<b>GEORGE MARSHALL</b> Let's talk about climate change	<b>DR NEAL BARNARD MD</b> A Plant-Based Approach to Health	<b>JONATHAN BALCOMBE</b> The Inner Lives of Farm Animals	<b>POSH NOSH</b> 4 complementary courses. Elegant, balanced for flavours textures and colours and well presented.
1225-1310	<b>JEFF MANNES</b> Why We Love Dogs, Eat Pigs, and Wear Cows	<b>DUNCAN WILLIAMSON</b> Shared Earth: From the ice-caps to the Amazon	<b>DR HELEN CRAWLEY</b> The next generation: children growing up plant-based	<b>GLOBAL VEGGIE</b> Veggie dishes from around the world. A cultural smorgasbord.
1310-1430	LUNCH			
1430-1515	<b>DR NEAL BARNARD MD</b> Power Foods for the Brain: Using Foods to Prevent Alzheimer's Disease	<b>DR DAN LYONS</b> Putting animals into politics	<b>DOS WINKEL</b> Sea The Truth: is it the end of the line for the oceans?	<b>TOFU</b> The secret of bringing this plant based protein... <b>REVEALED!</b>
1525-1610		<b>DEBORAH DOANE</b> The consequences of our food choices.	<b>PHILIP LYMBERY</b> Farmageddon: the true cost of cheap meat.	<b>VITALITY</b> Wellbeing on a plate. Light, healthy & easy options for the health conscious.
1620-1700	ASK THE EXPERTS: Q&A SESSION			

At this unique one-day conference, you will hear top experts and academics speaking about vegetarianism, health, the environment and animal issues.



OF COURSE, IT'S NOT ONLY INTELLECTUAL DEBATE THAT'S ON THE MENU... THERE'S ALSO A MARKETPLACE, COOKERY MASTERCLASSES, INTERACTIVE WORKSHOPS AND MUCH MORE!