

The Scottish Festival of Real Bread  
is FREE but DONATIONS ARE WELCOME! →



PLEASE NOTE THAT ALL TIMINGS ARE APPROXIMATE

## WELCOME

10:00 – 10:15

Official festival opening with Andrew Whitley (Scotland The Bread)

### MAIN STAGE

**THE BREAD SANGSTERS**  
11:30 – 12:00

Premiere performance from a bread-loving community choir, led by Marie Louise Cochrane

**LEARN & TASTE**  
12:00 – 13:15 **TICKETED**

Nourish Scotland & Scotland The Bread Special: Public Diners meets The People's Bread

**CELEBRATE**  
14:00 – 14:30  
The Scottish Bread Championship 2026 Award Ceremony

**CELEBRATE**  
15:00  
Celebrating Scottish Grain: a film by Scotland The Bread 13 minute loop, with subtitles

### ALL DAY (DROP-IN)

#### FREE EXHIBITS & ACTIVITIES

The Edinburgh Bakers Trust  
Heritage Grains with Bosse Dahlgren & Wendy Barrie  
The Rowett Institute  
Kid's Corner: Art activities and sensory play

#### COMMUNAL BREAD STALL

Purchase Real Bread from some of Scotland's leading artisan bakers

#### FOOD, DRINK & MORE

Enjoy a wide range of food, drinks and various crafts by local makers and producers

### COURTYARD CLASSROOM

**TICKETED**

**MAKE**  
Cyanotype workshop with Kit Martin  
1 hour, 10:15, 11:45

**BAKE**  
Fermented flatbreads for kids - hands-on baking with Hannah Ewan  
1 hour, 13:30, 14:45

### MILL AREA

**TICKETED (FREE, DONATIONS WELCOME)**

**LEARN**  
*Back by popular demand!*  
Scotland The Bread mill tour  
30 minutes, 10:30, 12:30, 2:30

**THE BIG THRASH**  
Family-friendly wheat thrashing  
30 minutes, 11:30, 13:30

### DEMO AREA

**LEARN & TASTE**  
Join us at the kitchen table for a series of live bread-making demonstrations  
45 minutes, 10:30, 11:45, 13:00, 15:00

To donate and purchase tickets visit  
[SCOTLANDTHEBREAD.ORG](http://SCOTLANDTHEBREAD.ORG)

## Scottish Bread Championship 2026

sponsored by



The Edinburgh Bakers Trust



SCOTLAND  
THE BREAD

Home-grown bread for a healthy future

