

SALCOMBE CRABFEST



SUNDAY 5TH MAY 2024 10 AM - 6 PM salcombecrabfest.co.uk





THE OFFICIAL
**CRABFEST
AFTER PARTY**

HOSTED BY
DEVON RUM CO

**RUM BAR, COCKTAILS,
AND STREET FOOD**

- PLUS -

**LIVE MUSIC FROM MATT DEAN
AND NICK THE FISH**

**5TH MAY 2024
FROM 6PM UNTIL LATE
@ DEVON RUM BAR**

**HANNAFORD'S LANDING,
ISLAND STREET, TQ8 8FE**



WELCOME TO SALCOMBE
CRABFEST 2024!

We hope you enjoy this wonderful celebration of all things crab. Inspired by Salcombe's amazing fishing and tourism industries, today we are delighted to once more showcase our incredible, world-famous brown crab at this free family-friendly event.

We are back for our seventh year, and it promises to be bigger and better than ever! Crabfest returns with its usual flair, with a jam-packed timetable of fun for all. A host of fabulously locally and nationally renowned chefs are taking to our demonstration kitchen. Check out our timetable to find out who is showing off their cooking skills and mouth-watering recipes.

Be sure to head to Normandy Pontoon, where local fisherman Jon Dornom is selling freshly landed crab off his boat Tenacious.

This year we have more exhibitors than ever before who will be selling their locally made food, drink and artisan crafts on our street market, which includes the Creek Car Park, Island Street and Whitestrand. A full list of exhibitors is available on our website. Don't forget to hunt for the cheeky crabs hiding in shop windows throughout Salcombe!

There is also toe-tapping music, children's activities and food vendors galore ... with so



much to enjoy it is sure to be a cracking day! It doesn't stop there. This year join us in Devon Rum Co. after the event for an evening of food, drink, and great music!

Salcombe Crabfest is run by a dedicated team of volunteers from The Rotary Club of Salcombe, and is sponsored by Coast and Country Cottages, Devon Rum Co., Marchand Petit, Rock Fish and Twisted. Since it began in 2016 Salcombe Crabfest has raised over £60,000 for charity, helping a host of good causes and to fund lifesaving equipment. This includes £10,000 raised from last year's event which was donated to Devon Mind, Chill South Devon and the Devon Air Ambulance.

We hope you enjoy your day!

✉ salcombecrabfest@gmail.com

f [SalcombeCrabfest](#)

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Photos: © Norsworthy Photography



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OFFICIALLY OPENED BY ROTARY CLUB OF SALCOMBE

CHEF DEMONSTRATIONS

Chefs' Demo Tent, Creek Car Park

Hosted by David Fitzgerald



- 10.00 - 11.00** Crab Cracking
- 11.00 - 12.00** **Kirk Gosden** Group Head Chef - Rockfish
- 12.00 - 1.00** **Joseph Robinson** Head Chef - Outside
- 1.00 - 2.00** **Freddy Bird** Head Chef and Owner – littlefrench & 1 York Place
and **David Menendez** Managing Director – Mevalco
- 2.00 - 3.00** **Matt Tebbutt** – Chef & TV Presenter
and **Devon Rum Co.**
- 3.00 - 4.00** **Ben Tonks** Head Chef – The Seahorse & The Cantina
- 4.00 - 5.00** **Jane Baxter** Owner & Chef – Wild Artichokes
and **Matt Tebbutt**

*Thank you to Chris Puncher of Salcombe Fish and Shellfish Ltd.
for kindly donating the crab and lobster used in the chefs demonstrations.*

Timings subject to change.

CAN YOU FIND US?



**WE ARE HIDDEN IN SHOP WINDOWS,
YOU'LL HAVE TO FIND OUR NAME.
WE ARE HERE FOR ONE WEEK ONLY,
AND HIDING IS OUR GAME.**



**FIND THE CRABS HIDDEN IN THE SHOP WINDOWS THROUGHOUT SALCOMBE.
COLLECT AND RETURN YOUR ANSWER SHEETS FROM DEVON RUM CO., MARCHAND PETIT,
TWISTED, THE SALCOMBE TOURIST INFORMATION CENTRE OR PRINT IT FROM OUR
WEBSITE.**

**THE CRABS WILL BE HIDING FROM MONDAY 29TH APRIL.
ANSWER FORMS MUST BE RETURNED BY 5PM ON SUNDAY 5TH MAY TO ONE OF THE
COLLECTION POINTS OR THE DESIGNATED STAND ON THE DAY.
WINNERS WILL BE ANNOUNCED ON THE DAY BY 5.30PM IN THE DEMO TENT.**

CRABFEST 2024 MUSIC TIMETABLE

CREEK CAR PARK

11.30 - 12.30 Cool Beanz
1.00 - 1.30 South Hams Singers
1.30 - 2.15 Old Gaffers
2.30 - 3.30 Ben Carr
3.45 - 5.15 Yonder Folk



DEVON RUM HQ

11.30 - 2.00 Yonder Folk
3.00 - 5.00 Coralyn4
5.30 - 7.00 Matt Dean



With **Nick The Fish** from **8:00pm**

WHITESTRAND

11.00 - 12.00 South Hams Singers
12.30 - 1.30 Ben Carr
2.00 - 3.00 Cool Beanz



Timings subject to change.

MEET THE CRABFEST MUSICIANS



Ben Carr BENNY GUITAR CARR IS A GUITARIST FROM DEVON WHO IS PASSIONATE ABOUT BLUES, JAZZ AND ROOTS MUSIC. BEN PERFORMS REGULARLY AS AN ENERGETIC AND ENGAGING SOLO ARTIST PLAYING SLIDE GUITAR.

Cool Beanz BAND WAS ORIGINALLY STARTED BY FOUR FRIENDS AND MUSICIANS GETTING TOGETHER AND CREATING THEIR OWN SONGS IN THE STYLE OF FOLK, ROCK, FUNKY AND REGGAE. A "VERY EASY LISTENING FUN BAND".



Coralyn4 LOCAL FAVOURITE CORRYNE'S GIGS ARE REGULARLY SOLD OUT. HER DIVERSE SETS INCLUDE BALLADS, BOSSANOVA, JAZZ STANDARDS AND SAMBA. SHE WILL BE ACCOMPANIED BY HER REGULAR BACKING BAND THE SALCOMBE JAZZ TRIO.

Matt Dean LOCAL TO TORBAY, MATT DEAN HAS BEEN PERFORMING IN AND AROUND SOUTH DEVON FOR MORE THAN TWENTY YEARS. MATT HAS COVERED A VAST NUMBER OF POPULAR HITS THROUGHOUT THE LAST DECADE FROM THE BEETLES TO GEORGE EZRA!



Old Gaffers ARE A RENOWNED SOUTH HAMS SHANTY CREW THAT HAVE BEEN ROCKING ASSORTED BOATS AND OTHER STAGES SINCE 2010. CRABFEST 2024 WILL BE THEIR LAST PERFORMANCE!

South Hams Singers ARE A GROUP OF AROUND 50 FUN LOVING PEOPLE WHO ENJOY SINGING A VARIETY OF ROCK, POP AND ORIGINAL SONGS IN 4 PART HARMONY. THE EMPHASIS IS ON FUN!



Yonder Folk DEVON BASED DUO YONDER FOLK IS A COLLABORATION BETWEEN NEW DAZE "JESSY PLUM" AND FORMER YES SIR BOSS FRONTMAN AND SOLO ARTIST "MATT SELLORS". A HIGH - ENERGY INDIE-FOLK DUO THAT PLAY A MIX OF ORIGINAL SONGS AND TIMELESS COVERS.

Nick the Fish IS A GIFTED LOCAL MUSICIAN WITH A CRACKING SENSE OF HUMOUR. HIS SET LIST CAN TAKE YOU ON A ROLLERCOASTER OF MOTÖRHEAD THROUGH TO THE JUNGLE BOOK.



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- 50ml Devon Rum Co. Premium Spiced Rum
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- Dash of Angostura Bitters
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- Lime Wedge
- Ice

HOW TO MAKE

Add ice, ginger beer, lime juice, and bitters to a glass. Float your rum into the glass over the back of a spoon. Garnish with a lime wedge.



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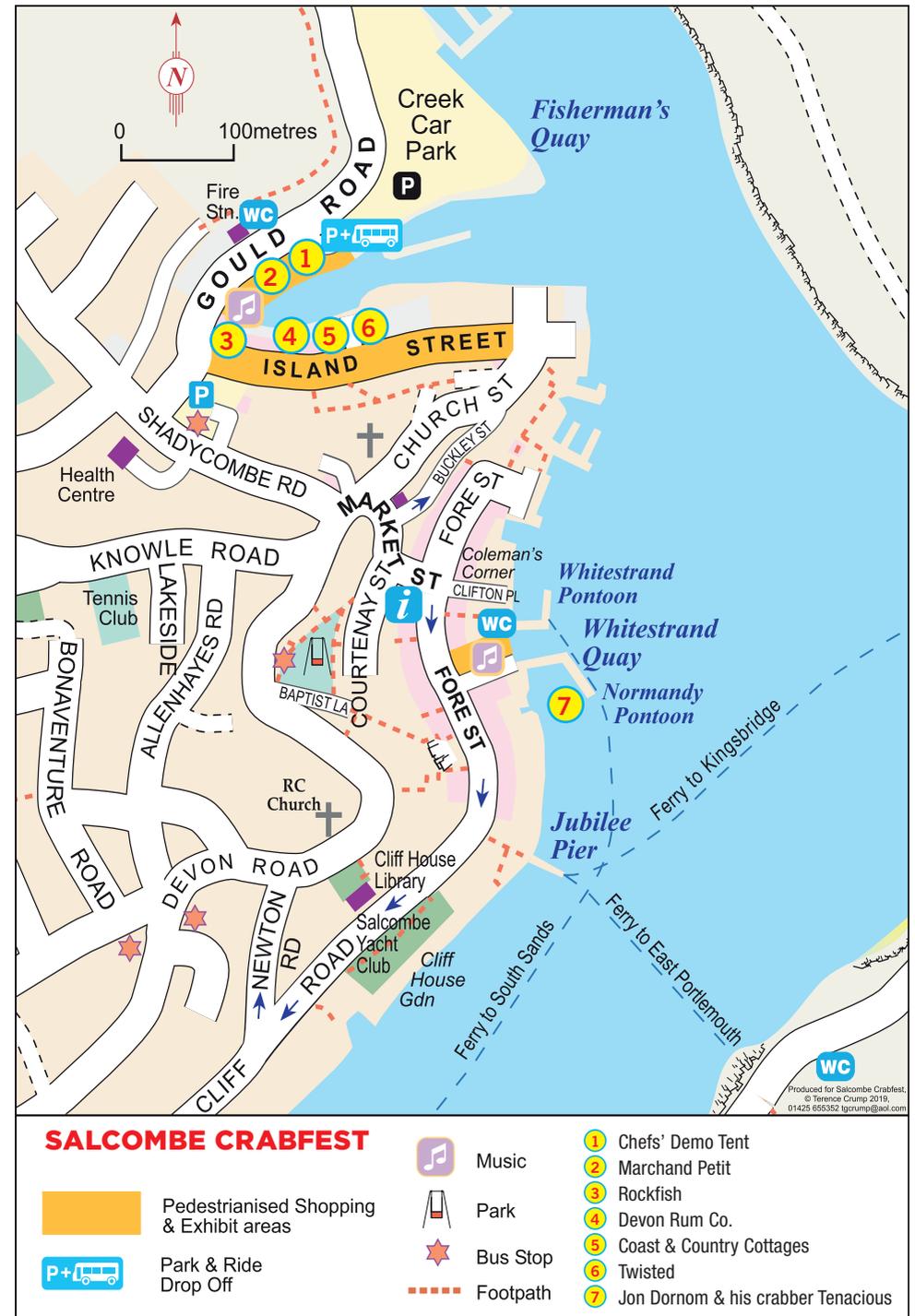
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MEET THE CHEFS OF CRABFEST 2024

A Crabfest highlight, our Chefs' Demo Marquee features a lineup of talented and charismatic chefs ready to showcase their culinary skills, creativity, and passion. Whether you're a seasoned foodie or hoping to try crab and seafood for the first time, the Chefs' Demo Tent promises an entertaining and inspiring experience that will leave you craving for more. Get ready to be inspired, and most importantly, hungry for the delicious tasters our chefs will be preparing for you!

MATT TEBBUTT

Chef and TV Presenter

Renowned chef and presenter of BBC1's Saturday Kitchen and Channel 4's Food Unwrapped, Matt Tebbutt, is returning to the Crabfest Chefs' Demo Marquee! Matt's culinary journey started at Leith's School of Food and Wine, followed by a valuable traineeship with Marco Pierre White. He honed his skills at Chez Bruce and mastered breadmaking at Clarke's. Matt also worked alongside chef Alastair Little, a trailblazer in championing quality seasonal produce cooked without unnecessary ado, and pioneering modern British cooking, a philosophy that resonates with Matt's commitment to simple, fuss-free, hearty dishes.



In 2001, Matt and his wife Lisa transformed the Foxhunter pub in South Wales into an acclaimed eatery, winning AA Restaurant of the Year in 2004. They ran the pub for an impressive 13 years before Matt shifted his focus to his flourishing TV career.

Matt is also a published author of 'Matt Tebbutt Cooks Country', 'Guilty Pleasures', and 'Weekend'. His upcoming book, 'Matt Tebbutt's Pub Food', is set to be released this summer.

Don't miss Matt's cooking demonstration in the Chefs' Demo Marquee, promising a fun, inspiring and passionate experience, and of course, a barrel of laughs throughout.



NICK BRODIE

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FREDDY BIRD

Head Chef and Owner, littlefrench and I York Place

Head Chef and Owner of littlefrench in Bristol, Freddy Bird's distinctive style and passion for unpretentious fire-cooked cuisine, inspired by his Mediterranean travels, have made a significant impact on the culinary scene. Freddy began his culinary journey at Ballymaloe, honing his skills at renowned London establishments, including the two Michelin Star restaurant, The Square, and the award-winning Moro with Samuel and Samantha Clark. When Freddy returned to the South West, he spent a decade as Executive Chef at The Lido in Bristol before launching littlefrench with his wife Nessa in 2019. This independent, family-owned gem in Westbury Park quickly became a culinary hotspot, known for its unpretentious French flair and laid-back ambiance, which continues to thrive in Bristol.



In December 2023, Freddy and Nessa expanded their culinary ventures with the opening of I York Place on the outskirts of Clifton Village, offering European cuisine and wine in a relaxed setting. Returning to Crabfest, Freddy is poised to captivate the audience with his culinary expertise in an engaging and entertaining demo - a must-see for all food enthusiasts!

 littlefrench.co.uk, lyorkplace.co.uk

JANE BAXTER

Owner-Chef, Wild Artichokes

Meet Jane Baxter, the talented Owner-Chef of Wild Artichokes in Kingsbridge, voted Best Local Restaurant in the South West by The Good Food Guide. Her fabulous eatery is a culinary haven in South Devon, offering sharing-style dishes that spotlight the finest local produce. Jane has worked alongside Joyce Molyneux at The Carved Angel and served as the Head Chef at Riverford Field Kitchen in Buckfastleigh. Renowned for her ever-evolving menu, Jane draws inspiration from global cuisines, crafting delights ranging from Arancini to Okonomiyaki.

Jane is also a published author of multiple cookbooks, among them her latest work, 'Recipes for a Better Menopause'. Additionally, she is a familiar face on BBC1's Saturday Kitchen.

 wildartichokes.co.uk



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MITCH TONKS

Founder and CEO, Rockfish and The Seahorse

Mitch Tonks is at the helm of eight Rockfish restaurants in the South West, and The Seahorse in Dartmouth, anchored around changing the way people experience seafood. From his first fishmonger in 1996, he aimed to provide the freshest, most sustainable seafood — a commitment that persists today. Through his restaurants, an online seafood market, and a range of tinned British seafood, Mitch has introduced countless individuals to the South West's exceptional fish. With over 25 years' experience as a chef, author of seven cookbooks, and passionate entrepreneur, Mitch is no stranger to demonstrating how to cook a fantastic recipe, so be sure to catch him cooking at this year's Crabfest.

 therockfish.co.uk, seahorserestaurant.co.uk



KIRK GOSDEN

Group Head Chef, Rockfish

With a remarkable 40-year journey in hospitality spanning Europe, the USA, and the Caribbean, Kirk Gosden's prosperous career has taken him to chef in renowned restaurants and hotels worldwide. For nearly 15 years, he successfully owned and operated two restaurants in the Caribbean. Returning to the UK a decade ago, and with a profound love for cooking, Kirk joined forces with Mitch Tonks and Rockfish, assuming the role of Chef Director. In his role, Kirk continues to deliver an outstanding menu, introducing Rockfish guests to sustainable seafood experiences in ways they've not experienced before.

 therockfish.co.uk



ANDY & RACHAEL



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DAVID MENENDEZ

Managing Director, Mevalco

David has a fascinating and diverse background originating from the north of Spain, where he still owns his own farm. After receiving training and gaining experience as a veterinarian in Spain, David made the decision to relocate to Ashburton. There, he dedicated himself to animal welfare within the meat industry. Recognising a gap in the market, David subsequently founded Mevalco, a business dedicated to importing the finest ingredients from Spain for supply to chefs.

Originally operating out of a shipping container, Mevalco has evolved over the years to become one of the leading importers and suppliers of Spanish ingredients in the UK. The company plays a crucial role in supporting small coastal and farming communities, as well as artisan producers across Spain.



TOM BUNN

Tom has been a chef for over 20 years, specialising in seafood. Over the past 10 years, he has had his own crab business, taught at Plymouth University, and now works with some of the finest suppliers to source and sell fantastic ingredients to the best restaurants. Tom has a passion for linking chefs with top quality foods - he works with Mevalco and a host of other local suppliers. Tom has also run the Chefs' Demo Marquee since Crabfest began in 2016.



Welcoming the RNLI to our Island Street office again in 2024

Join us for refreshments and meet the fundraising team who work hard to keep our lifeboat afloat.

Salcombe Crabfest | Sunday 5th May



For further information or to find out how much your property is worth, call **01548 845090** or email salcombe@luscombemaye.com

BEN TONKS

Head Chef, The Seahorse & The Cantina

Meet Ben Tonks, the Head Chef at The Seahorse and its private dining room, The Cantina. Ben brings a rich understanding of seafood to his culinary journey, starting as a fishmonger in Bristol. He later trained as a commis chef, marking the beginning of his culinary exploration. Joining The Seahorse in 2012, Ben continued to hone his skills before enjoying a gap year in Australia. Upon his return, he joined the family restaurant Rockfish, and then gained further experience at Sabor in London under Nieves Barragan. In 2018, Ben returned to his roots, taking on the role of Head Chef at The Seahorse with the responsibility of expanding The Cantina. Ben is a key part of the crew that makes this thriving waterside restaurant the much-loved destination it is today, built on a love of seafood and life.

 seahorserestaurant.co.uk



JOSEPH ROBINSON

Head Chef, Outside

Head Chef of Bantham's 'Outside', Joseph Robinson's creative flair is evident throughout his cooking, harmonising a perfect balance of different elements and techniques to tantalise the taste buds. Joseph Robinson has made a name for himself in the South Devon foodie scene. Some of Joseph's most memorable moments have come from farmers' and street markets, where he learned that good food starts with passionate, enthusiastic suppliers who truly know their quality produce. Now at Outside, near Bantham, where the team uses homegrown veg grown on-site as much as possible, as well as trusted local producers for everything else, the menu changes regularly according to what produce is available on the farm. Joseph's menu is inventive and true to the seasonal fruit and vegetables available.

 outside-devon.com



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Coast & Country Cottages



Come and meet our local team at Salcombe Crabfest

With over 20 years' experience, we at Coast & Country Cottages are proud to offer owners an award-winning holiday letting solution.

We love Salcombe. That's why our locally-based team market and manage more holiday homes in Salcombe than any other agency.

Come and chat to us at Crabfest to find out more, or call 01548 802177.

Call | 01548 802177

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Crabfest sponsors since 2016



At Coast & Country Cottages, we are proud to have sponsored Crabfest since its beginning in 2016. As a local holiday letting agency, we recognised the significance of this festival at its inception, and continue to believe in its importance to the local community.

The event is incredibly close to our hearts for two reasons. Firstly, it is a superb fundraiser collecting huge sums for local charities, benefiting people across the South Hams and beyond! Secondly, it is a fabulous way to celebrate the tourism and fishing industries here in Salcombe – both of which are fundamental to this town.

Come along and see us on Island Street

We are excited to once again be offering free children's activities on Island Street during Crabfest. Please pop along and see us today. It is such a privilege to sponsor and support this incredible one-day festival, and we can't wait to welcome you.

Enjoy the festival!



Photo: Our Coast & Country Cottages team are ready for Crabfest!



Thinking of letting your holiday home?

We would love to discuss your property, and tell you about the services we can offer. Our local team would be delighted to have an informal chat and offer you advice.

CRABFEST BY VANESSA BIRD

Crabfest is the unmissable start to the food festival season for us. We love the location, the guests, the food stands and all the various stalls and local traders that come year on year. As a family it is so perfect. Salcombe sits on the Kingsbridge estuary opposite some of the most beautiful beaches the UK has to offer.

The pedestrianised high street means it's always child and dog friendly – as are the beaches on the opposite East Portlemouth side. With the ferry going across every 5 minutes, it is so easy to access many stunning beaches, for walks, swimming, picnicking, etc. to while away the hours or work off the copious amounts of delicious food and drink you invariably consume while being at the festival. Paddleboarding in Salcombe is so perfect too. You're right on the water and any direction you go you'll have the most beautiful views in every direction. The Demo stage always has the best atmosphere and the chefs and producers all love to come and enjoy the May Bank Holiday together. It's a riot.

As a restaurateur family with a chef husband, we do a lot of these festivals over the summer months and honestly Salcombe Crabfest is the one we look forward to the most as a family, and the one we always want to bring our friends along to also. It really is a perfect way to spend the May Bank Holiday Weekend.



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JOIN US AT THE DISTILLERY THIS CRABFEST

Throughout the day we will have lots for you to enjoy including
- gin tasting - crab picking - live music and distillations
- deliciously cooked seafood as well as a selection of exceptional cocktails available in our bar



Master of Wine, Liam Stevenson will also be joining us at the distillery, giving a talk on the perfect wines to pair with seafood. Spaces will be limited, so don't miss out.

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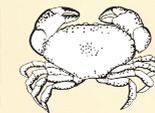
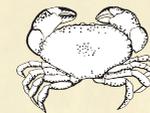
Rockfish Salcombe, set to launch this summer!

Nestled along the stunning shores of Salcombe Estuary, our Salcombe restaurant is gearing up for a summer launch. At Rockfish, we're not just opening a place to eat; we're crafting a sustainable seafood experience that celebrates community, coastal living and the joy of sharing exceptional moments together around the table.

Our love for the South West and passion for culinary excellence come together in a seasonal menu that celebrates the best local catch from Brixham quayside, or MSC certified fisheries. These are handpicked by our expert team to ensure that every dish we serve excites the senses. Picture this - tucking into mouth watering seafood cooked to perfection while the salty breeze from the estuary fills the air - it's a homage to seaside living in beautiful Salcombe.

Our Founder and CEO, Mitch Tonks says "This is going to be the most fantastic summer with Rockfish opening in Salcombe. The town has so much to offer, and I'm really looking forward to working with the community to support local projects, and to see the restaurant filled with guests. The view takes my breath away and I can't wait to see guests tucking into their favourite dishes whilst looking out over the estuary".

Not only are we delighted to open our doors, as we get closer to opening here on Island Street, we're thrilled to welcome aboard members of our Rockfish crew, offering fantastic career opportunities in the hospitality industry.



www.therockfish.co.uk

Meet Martyn of Norsworthy Photography, Crabfest's Official Event Photographer

We spoke to Martyn, the man behind the camera of Norsworthy Photography, Salcombe Crabfest's Official Event Photographer.

Norsworthy Photography extends far beyond Crabfest, boasting over 30 years' of expertise. Highly regarded in the South West for wedding and portraiture photography, including dog portraits, and commercial services, Martyn is well-known for his timeless style, capturing moments of connection and character.

Discover what goes into capturing Crabfest from behind the lens, as well as his top event highlights so far, and tips for aspiring photographers.

How did the collaboration with Salcombe Crabfest come about, and how long have you been the official event photographer?

I've been the Official Crabfest Photographer since the very start. The first year was opened by Mary Berry, the committee needed a photographer for the event that could mix well with people and not be phased by celebrities, and that was me. I know Salcombe so well, so dashing about on the day and capturing all the various moments is easy. It was an honour to be asked, and I still provide all of the photography today.

What makes Salcombe Crabfest a unique and special event to capture?

The people, the local fisherman, and the location lends itself to being a special event. The chefs make it too, and if you're not a foodie, you have all of the stalls and music taking place. The town comes alive!

What are some of the most memorable moments you've captured at Salcombe Crabfest over the years?

The first one would be Mary Berry being interviewed by Jenny Bond at the first Crabfest, she was high in demand that day. Secondly, the fun and banter between the chefs in the Demo Marquee.

How do you approach capturing the essence and highlights of the event?

To be organised! I start the day meeting the chefs and photographing them before it gets busy, then I walk through Island Street to Normandy Quay to capture the street stalls, the hustle and bustle, people interacting with the fishermen and handling live crab! Then, use the order of the day from the programme to be in and out of the marquee to capture the chef demos. It's about being organised but also going with the flow of the day.

For aspiring photographers, what advice or tips would you offer for capturing special moments?

This is a good one! WATCH! Literally observe people, anticipate laughter, anticipate what's about to happen and always be ready.

What can we expect from Norsworthy Photography in the future?

Having opened our amazing new studio in Kingsbridge last year, you can expect more new work, and new ideas. We are planning fine art portraits and may even go back to shooting some on film!

How does Norsworthy Photography engage with the local community?

Community is very important to me, having lived here all my life, I know it's all part of supporting each other. We support local charities and events by donating auction prizes, such as studio sessions. I also provide headshots for local sports teams and charities too.

Read the full Q&A on salcombecrabfest.co.uk



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IT'S ALL ABOUT THE CRAB!

One thing is for sure... without Salcombe's delectable mouth-watering brown crab, there would be no 'Crabfest'! Here, we find out a little more about this famed crustacean and Salcombe's incredible fishing industry.

- The crab caught here in South Devon is second to none, both in terms of flavour and sustainability. The region has some of the strongest fishery management measures of anywhere in the UK, with the organisation 'South Devon and Channel Shellfishermen' (SD&CS) pioneering for better management for all.
- Crabs caught in the region are done so under the codes of the South Devon Inshore Potting Agreement (IPA), which covers 450km² of the marine area off the coast of South Devon. This is an innovative management system with both fishermen and sustainability at its heart.
- Access to the South Devon Inshore Potting Area is largely restricted to fishermen using static gear, through a fishing licence condition. The use of static gear has essentially "protected" the special reef habitats in the IPA - meaning that the benefits of the IPA are huge in terms of conservation and co-location of fishing. The IPA is now overlaid by marine protected areas, including forming part of the "Skerries bank and surrounds" Marine Conservation Zone, and forming part of the "Plymouth Sound to Start Point Special Area of Conservation".
- Around 30 tonnes of brown crab is landed into the South Hams every year, which



represents a significant contributor to the local economy in terms of jobs and income.

- The average weight of a Salcombe brown crab is 850g.
- SD&CS currently has 72 local vessels in their membership covering Salcombe and Dartmouth, ranging from <8m single handed vessels to 22m vessels, needing 8 crew which fish offshore.
- Combined activity from Salcombe, Dartmouth and the coast in between, make South Devon one of the most productive shellfish areas in the UK.
- Markets are UK, EU and Asia - live crab is flown from Salcombe to China as the Chinese view crab from the South West of the UK as some of the best in the world.

For more crab facts, head to Normandy Pontoon during Crabfest, where you will find experienced crab fisherman Jon Dornom moored with his boat Tenacious! He will be allowing families on board to see his crabber up close, and to spot the marine life in Tenacious' tanks. To raise money for the SD&CS Fishermen's Benevolent Fund, Jon will be selling freshly landed crabs too, so you can choose one to take home and practice your crab cracking skills on.

For more information about South Devon and Channel Shellfishermen, visit shellfishermen.org



That moment when you
find the agent that makes
it all smooth sailing.

Proud sponsors of Salcombe Crabfest 2024

The Marchand Petit Approach

When Rick Marchand founded Marchand Petit on the 10th June 1990, his vision was of a network of estate agents in Devon that delivered an unprecedented standard of customer service, giving their clients and customers total support, guiding them professionally and attentively through what can be one of the most important decisions of their lives. More than 30 years later, his ethos still sits on the nameplate of every Marchand Petit employee, inspiring them to continue the legacy.

But lots has changed in thirty years, too. We have taken Rick's passion for property and his beloved South Hams, and we have combined it with a modern and unmatched approach to marketing your home. In our six offices across Salcombe, Kingsbridge, Totnes, Dartmouth, Newton Ferrers and Modbury, we have built a team of people who aren't just experts in their field, but locals too. Every day they combine their love for this sought-after area with their passion for property and an unmatched knowledge of this unique region.

The Prime Waterfront & Country House department founded by Madeline Marchand almost twenty years ago has gone on to become the most renowned prime property service in the South West, selling more property over £1million in the South Hams than even the largest national estate agents.

And we still know now – just as Rick knew then – that there will always be a great demand for the quality of life that only Devon and a home here can deliver.

From coastal Dartmouth to rural Dartmoor National Park and a whole Area of Outstanding Natural Beauty in between, we have the South Hams covered. Our six branches work as one team, sharing an unmatched knowledge of the property market and nurturing a network of buyers already waiting for properties like yours in Salcombe.

But our reach doesn't start and end in Devon. Our office on London's Park Lane allows us to capture the attention of buyers from across London and the South East, while our exceptional reputation for achieving national press coverage for our clients' homes means our reach extends across the whole of the UK and internationally too.

It's this combination of good connections, national reach and a dedicated, knowledgeable team that sees us sell more of the South Hams.





PROUD SUPPORTERS OF CRABFEST 2024

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DID YOU KNOW THAT SALCOMBE CRABFEST IS A NON-PROFIT MAKING EVENT, RUN ENTIRELY TO RAISE MONEY FOR CHARITY!



Since 2016 we've donated over ...



£60,000



... TO LOCAL CHARITIES AND OTHER GOOD CAUSES.

CRABFEST DONATIONS HAVE HELPED FUND...

- ★ A complementary therapist for 12 months, to provide treatments to local cancer patients and their families at the Triangle Cancer Support Centre in Kingsbridge.
- ★ Defibrillators at Salcombe Fish Quay, North Sands and South Sands
- ★ A new car for Salcombe Peninsular's Community First Responders
- ★ Devon Air Ambulance landing lights in Salcombe and Malborough

WE'VE ALSO MADE DONATIONS TO:

Cancer Research UK ★ Chernobyl Children's Lifeline ★ Chill South Devon
Cliff House Trust ★ Derriford Hospital ICU ★ Devon Mind ★ Fishermen's Mission
Hope Cove Reading Room ★ Hope Cove Lifeboat ★ Kaleidoscope Disability Football
KM United Youth Football ★ Kingsbridge Air Training Corps ★ Salcombe Brownies
Salcombe Regatta ★ Salcombe Town Christmas Lights ★ Salcombe Preschool
Salcombe RFC Minis ★ Rotapraj ★ Shelterbox ★ Young Salcombe Centre



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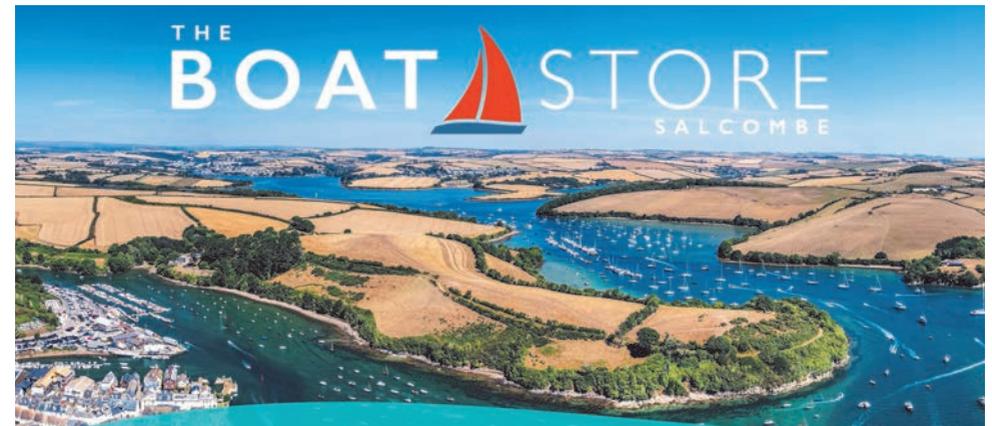
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OUR 2024 PRINCIPAL CHARITY

This year, we are delighted to be raising money for The Wind Project. There will be collection buckets located around the festival. Please dig deep and make a donation to help this deserving organisation continue their important work.



The Wind Project is a Community Benefit Society, run for the benefit of the Salcombe and wider sailing community. It offers discounted/subsidised sailing lessons and tuition to local schools, individuals and colleges with the aim of increasing wider social participation in sailing. By fostering a love of sailing and the water, young people who participate in The Wind Project's activities will not only benefit educationally but gain an insight into the varied range of opportunities open to them in the marine sector generally.

thewindproject.co.uk

The Wind Project is a Charitable Community Benefit Society regulated by the Financial Conduct Authority. Registration Number: 8661



WHO ARE WE?

The Rotary Club of Salcombe



We are a small group of business people whose aim is to raise money for local and national charities under the banner of The Rotary Club. We are proud to organise the Festival to promote local tourism and the fishing industry in aid of charities that we are delighted to support.

Coast & Country Cottages Multi-award-winning Coast & Country Cottages has been providing unforgettable holidays in South Devon for over 25 years. With a dedicated local team in Salcombe and Dartmouth, a 24/7 guest support service, and a range of self-catering properties to suit all your holiday requirements, the team is proud to offer unforgettable experiences with their exclusive collection of holiday homes. coastandcountry.co.uk

Devon Rum Co. Established in March 2020, Devon Rum Co. exists to share the joy of artisan rums with the world! Their multi-award-winning range of rums are all hand-crafted with care at their Blending House on Island Street in Salcombe, and showcase the perfect blend of Caribbean rums, Devonian spring water, aromatic spices, fresh citrus, and natural flavourings. Devon Rum Co. believe in quality, reflected in their finest craft spirits, which can be enjoyed at their waterside bar, at their rum tasting or cocktail experience, or brought online or in-store. devonrumcompany.com

Marchand Petit are the specialist estate agency for coastal, town and country homes in the South Hams. Whether a quaint cottage or a spectacular waterfront abode, our bespoke approach to selling property in Salcombe remains the same: impeccable service, unmatched marketing through national press coverage and a lifestyle magazine dedicated to showcasing our clients' homes, and an unwavering dedication to finding the right buyer for you. marchandpetit.co.uk

Rockfish are on a mission to change the way people experience seafood in the UK. That

means sourcing the freshest fish every day and doing everything they can to be part of the solution to protect fish stocks for the future. They have a fantastic offering of sustainable seafood restaurants in Devon and Dorset, and will soon be opening in Salcombe for summer 2024. therockfish.co.uk

Twisted has been breathing new life into classic 4x4 vehicles for over two decades, specialising in Defender, Jimny, and Land Rover models. With over 20 years of success in the automotive industry, Charles Fawcett, the founder of Twisted Automotive, and Jake Cronk, a former Mercedes Formula 1 engineer, expanded Twisted's ventures into the marine industry. From boat sales and marine engineering to indoor storage and vessel transport, Twisted offers a one-stop-shop for all your boating needs. Visit their shop on Island Street for not only a chance to discuss their boat services, but to see the incredible waterside view from their showroom. twistedmarine.com

Thank You The Rotary Club of Salcombe would like to thank all sponsors, advertisers, exhibitors and guest chefs. We would also like to thank The Salcombe Harbour Hotel Group (harbourhotels.co.uk/salcombe), Maria Makepeace, Tom Bunn, Salcombe Tourist Information Centre, Beshlie Pool, South Devon and Channel Shellfishermen, David FitzGerald, Martyn Norsworthy, the Kershaws, Salcombe Town Council, Jon Dornom, Soar Mill Cove Hotel, Polaris Electrical Services, Howdens, Nick and Jayne Brodie, Jess Brodie, John and Rosemary Sampson, Chris Puncher.



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