



URBAN VIRTUAL FETE

SUNDAY 31 MAY 2020

**GREENWICH PENINSULA'S FEEL GOOD FESTIVAL IS GOING DIGITAL
FOR ONE DAY ONLY 12PM TO 7PM**



GILLES PETERSON x GREG BELSON

ROBERT ELMS INTERACTIVE DEBATE

SHOP DESIGNER MAKERS ONLINE

CREATIVE WORKSHOPS

POWERHOUSE GOSPEL CHOIR

VOGA

DANCE CLASSES

www.urbanvirtualfete.co.uk

f i t ThePeninsulist #UrbanVirtualFete

CURATED BY:

**HEMINGWAY
DESIGN**

PROGRAMME

- 12:00 - 12:30** POWERHOUSE GOSPEL CHOIR PRESENTS SUNDAY SERVICE
- 12:30 - 13:30** GILLES PETERSON & GREG BELSON
- 13:30 - 14:30** VOGA
- 14:30 - 15:00** CREATE YOUR OWN JUMBO SHAKER WITH LET'S MAKE ART
- 15:00 - 15:30** GROWING FROM KITCHEN SCRAPS WITH URBAN GROWTH
- 15:30 - 16:30** IN CONVERSATION WITH ROBERT ELMS & WAYNE HEMINGWAY
- 16:30 - 17:30** LAND OF A THOUSAND DANCES
- 17:30 - 19:00** GILLES PETERSON

Head to urbanvirtualfete.co.uk to find out more

- 04** DRINK RECIPE - French 75 Cocktail
- 05** DRINK RECIPE - The Real Shirley Temple Mocktail
- 06** FOOD RECIPE - Korean Style Cold Soba Noodle Salad
- 07** FOOD RECIPE - Yangzhou Fried Rice
- 08** WORKSHOP - Creative Crafts with Let's Make Art
- 09** WORKSHOP - Grow your own with Urban Growth
- 10** Manjit Thapp's printable colouring sheet

CONTENT

#urbanvirtualfete

BROUGHT TO YOU BY:



CURATED BY:

HEMINGWAY
DESIGN

URBAN VIRTUAL FETE

CREATED BY:



Ardoa



URBAN VIRTUAL FETE

CREATED BY:



Ardoa



Cocktail French 75

The French 75 is the perfect tippie to kick-start your day at the Urban Virtual Fete. A concoction of sugar, bubbles and syrup, it's guaranteed to propel you into the festive spirit of the Fete. Serve them up before singing along with Powerhouse Gospel Choir or save them for a cocktail to drink while dancing to Gilles Peterson's DJ set.

INGREDIENTS

45ml Gin
15ml Lemon juice
7.5ml sugar syrup
Champagne or bubbles of your choosing (quantity subject to personal preference, we suggest a splash)

METHOD

Begin by adding gin, lemon juice and syrup to a cocktail shaker with ice. Shake then strain into an empty champagne glass. Top up with a splash of bubbles, garnish with lemon peel then sip and enjoy.

Tag @thepeninsulist in your creations.
We can't wait to see what you make!
#urbanvirtualfete



Mocktail The Real Shirley Temple

For a spot of film-star glamour from your sofa that's also family-friendly, this is a classic choice. This bright, bubbly mocktail is the perfect way to hydrate before joining Voga at the Urban Virtual Fete.

INGREDIENTS

45ml Grenadine
180ml Ginger Ale
(or lemonade if you prefer)
Lemon peel

METHOD

Grab a tall glass, add ice and grenadine. Then, top with ginger ale or lemonade, stir and garnish with lemon peel. Sip while you stretch without the worry of descending into a dizzy downward dog.

Tag @thepeninsulist in your creations.
We can't wait to see what you make!
#urbanvirtualfete



#urbanvirtualfete

BROUGHT TO YOU BY:



CURATED BY:

HEMINGWAY
DESIGN

URBAN VIRTUAL FETE

CREATED BY:

eat 吃货
fan



Korean Style Cold Soba Noodle Salad (Serves 2)

This simple, summer's dish is easily prepared at home yet full of flavour. Swap Chinese egg noodles for Soba noodles to make this vegetarian dish suitable for vegans.

INGREDIENTS

200g Chinese egg noodles/Soba noodles
40g thinly sliced cucumber
40g thinly sliced carrot
30g thinly sliced spring onions
Sesame seeds (optional)

INGREDIENTS

2 tbsp Doenjang Soybean paste
1 tbsp Gochujang hot pepper paste
3 tbsp sesame oil
2 tbsp rice vinegar
2 tbsp honey/sugar for a vegan option

METHOD

Prepare by rinsing and chopping all of your vegetables. Then, in a small bowl prepare the sauce. Combine all ingredients and stir until all are mixed together. In the meantime, bring a large pot of water to the boil and cook your noodles according to package instructions. Drain and rinse with cold water. Add your carrots, cucumber and spring onion to a large bowl, pour the sauce over the vegetables and mix well. Gently fold in your rinsed noodles until the sauce is evenly spread. Garnish with a sprinkle of sesame seeds, and enjoy.

Tag @thepeninsulist in your creations.
We can't wait to see what you make!
#urbanvirtualfete

URBAN VIRTUAL FETE

CREATED BY:

eat 吃货
fan



Yangzhou Fried Rice (Serves 2)

This popular Chinese-style wok fried rice dish is easily adapted to include whatever vegetables you have in your home. Add chicken, prawns or another type of meat to make up your favourite flavours.

INGREDIENTS

200g cooked Jasmine rice
3 eggs, lightly beaten
3 dried shiitake mushrooms, soaked in 2 cups hot water for 20 minutes
4 tbsp vegetable oil
3 spring onions, cut into ½ cm slices
2 cloves garlic, minced
50g cured Chinese-style ham (or substitute Italian cured ham)
1 small carrot, cut into ½ cm pieces
30g green peas
30g cooked chicken breast, cut into ½ cm pieces
30g small raw prawns, peeled
Salt and ground white pepper to season

METHOD

First, clean, chop and prepare your mushrooms, garlic, onions and carrot. Heat a wok to a high temperature and add half of your oil. Fry the spring onion and garlic for about 30 seconds and then add the shiitake mushrooms and carrot then fry for around a minute. Add the cooked chicken breast, peas and prawns then season with salt and pepper to taste. Toss until the vegetables soften and prawns just barely cooked (you'll know when they've turned pink). Remove all ingredients from the wok and pop to one side. Return the wok to a high heat and add all of your remaining oil. Add the egg and stir vigorously while it cooks to break it apart into small pieces. When the egg is nearly set add the rice and toss well to mix everything together. Return the fried ingredients back to the wok and toss to mix well, season to taste.

Tag @thepeninsulist in your creations.
We can't wait to see what you make!
#urbanvirtualfete

#urbanvirtualfete

WORKSHOPS

URBAN VIRTUAL FETE

CREATED BY:



WORKSHOPS

URBAN VIRTUAL FETE

CREATED BY:



Creative Crafts and Music Making

14.30pm at the
Urban Virtual Fete

Join the team at Let's Make Art as they show you how to make your own jumbo shaker. Dance, jive and jump to Gilles at the Urban Virtual Fete with your own piece of percussion.

YOU WILL NEED:

A4 coloured card (can be bigger than this - a cereal box will work too)
Double sided tape (normal tape will work too)
Scissors
Materials to decorate - stickers, pens, paper, magazine pages
Materials to make some noise inside your shaker - rice, lentils, cut up pieces of plastic

Tag @thepeninsulist in your creations.
We can't wait to see what you make!
#urbanvirtualfete

Grow your own vegetables

15.00pm at the
Urban Virtual Fete

Reduce your waste and increase your resourcefulness by learning how to grow your own vegetables using household kitchen scraps. This interactive, online workshop will be led by Urban Growth at this year's Urban Virtual Fete. Unleash your inner child or get the entire family involved.

YOU WILL NEED:

Chopping board or plate
Choice of vegetable - we will be growing carrots, peppers, sweet potatoes and pea shoots!
Sharp knife
Toothpick or BBQ sticks
Glass, ramekins, pasta plate, upcycled container such as a tincan, yoghurt pot or mushroom punnet
Water
Scrap paper
Toilet paper or kitchen towels
Freezer bags,
A4 plastic pouches or a plastic bag

#urbanvirtualfete

BROUGHT TO YOU BY:



CURATED BY:

HEMINGWAY
DESIGN

Manjit Thapp's printable colouring sheet

Ahead of her upcoming exhibition at Greenwich Peninsula's NOW Gallery, this illustration was designed for NOW's online workshop with Manjit Thapp. She guided viewers through playful and bold design and now you can add your own sketching style to Manjit's creation.

Print out, grab some crayons and persuade the kids to colour while you tune in to Robert Elms' discussion on the future for London with Wayne Hemingway MBE at the Urban Virtual Fete.

#urbanvirtualfete

#urbanvirtualfete



BROUGHT TO YOU BY:



CURATED BY:

HEMINGWAY
DESIGN

#urbanvirtualfete

BROUGHT TO YOU BY:

GREENWICH
PENINSULA

A stylized graphic of a triangle composed of concentric, curved lines, representing the Greenwich Peninsula.

CURATED BY:

HEMINGWAY
DESIGN