



learning the good life

www.wickedstepmothersworld.co.uk

Wicked Stepmother's World launches Learning the Good Life

2010 sees Wicked Stepmothers World introducing Learning the Good Life with an exciting programme of courses, workshops and demonstrations embracing the good life.

This year's courses include The Kitchen, The Garden, The Family, Arts and Crafts, Traditional Rural Crafts and Skills and Sustainable Living.

Courses will be run at Home Farm House in Lincolnshire and Wimbledon in London.

Join monthly Diary Updates for calendar of events, new workshops, information and specials offers.

Establishing a Willow Coppice

Saturday 6 March 2010
Home Farm, Somerby, Lincolnshire

Keeping and Eating Pigs

Saturday 20 March 2010
Rectory Reserve, Fulletby, Horncastle

The Organic Kitchen Garden

Tuesday 13 April 2010
Home Farm, Somerby, Lincolnshire

Composting and using Green Manures

Wednesday 14 April 2010
Home Farm, Somerby, Lincolnshire

The Cutting Patch

Thursday 15 April 2010
Wimbledon, London

The Art of Topiary

Friday 16 April 2010
Wimbledon, London

Keeping Chickens in Town

Saturday 17 April 2010
Wimbledon, London

The Good Life - becoming self sufficient

Tuesday 20 April 2010
Home Farm, Somerby, Lincolnshire

Bread Making

Wednesday 21 April 2010
Home Farm, Somerby, Lincolnshire

Weave a Willow Frame Basket

Thursday 22 April 2010
Home Farm, Somerby, Lincolnshire

Keeping Chickens in the Garden

Saturday 24 April 2010
Home Farm, Somerby, Lincolnshire

Establishing a Hazel Coppice

Sunday 25 April 2010
Home Farm, Somerby, Lincolnshire

Learn to Make a Willow Plant Supports

Tuesday 27 April 2010
Home Farm, Somerby, Lincolnshire

A Stitch in Time - the basics of sewing

Wednesday 28 April 2010
Home Farm, Somerby, Lincolnshire



the kitchen - dark marmalade

If you can find seville oranges it's not too late to make marmalade and this recipe is quick, easy and delicious.

1.25kg/3lb seville oranges
2.75litres/5 pints water
2.75kg/6lb sugar
2 tabs black treacle
juice 2 lemons

Scrub oranges and pick of the small disc at the stalk end.

Place fruit in a large saucepan and cover with 2.25 litres (4pints) of water.

Cover and simmer gently for 1 1/2 hours or until the oranges are soft - test with a sharp knife.

Lift out oranges and reserve the water.

Cut each orange in half and using a teaspoon scoop out the pith and pips into a small saucepan.

Add the remaining 0.5 (1pint) of water, bring to the boil and simmer for 10 minutes to extract extra pectin.

Cut up the soft peel and return to the original pan containing water. Add sugar, treacle and lemon juice and strained water from pith and pips.

Stir over low heat until the sugar has dissolved. Bring to the boil and boil rapidly for a set - about 15 to 20 minutes. Draw off the heat, skim and pour into warm, dry jars.

Cover with waxed paper discs while hot and seal when cold.

Makes 3.5-4.5kg (8-10lb)

three london workshops

The Cutting Patch - 15 April 2010

The Art of Topiary - 16 April 2010

Keeping Chickens in Town - 17 April 2010

in the garden - spring is coming

March and April are the beginning of the growing season.

Why not grow green manures in any vacant beds in the kitchen garden to add nourishment and structure to the soil as they await more tender crops.

Phacelia, tares or mustard are all good choices.

extra specials

Book a workshop before the end of March and receive **20% off** the price or book a complete workshop for 8 and bring **one person for no cost**.

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MAP

If you would rather not receive the monthly email updates just click here to launch your email manager, and press send. If this does not work send an email to admin@marieclaret.plus.com with **Unsubscribe to Learning the Good Life Monthly Diary** in the subject line.