



learning the good life

www.wickedstepmothersworld.co.uk
MAY 2010

LIFE DRAWING - wonderful for the novice or to hone your skills
Saturday 8th May or Sunday 9th May

THE PRODUCTIVE GARDEN - even if your garden is a modest size you can produce vegetables, fruit and flowers all year round
Saturday 15th May

CHOCOLATE MAKING - learn the craft of Chocolate making and utilize all the flavours of spring
Wednesday 19th May

WRITE YOUR OWN STORY - a creative writing workshop
Thursday 20th May

LEARN TO USE THE AUSTRIAN SCYTHE - it is light, and once you have the technique it is not hard
Friday 21st May

USING LIME - a traditional building material
Saturday 22nd May

LIGHT, LINE, LANDSCAPE - three unusual techniques on paper, a weekend course
Saturday 29th and Sunday 30th May



Go to www.learningthegoodlife.co.uk for more information and the 2010 Calendar.

the kitchen - anzacs

It was ANZAC day on Sunday 25th April. These biscuits were originally sent to the ANZACS (Australian and New Zealand Army Corps) serving in Gallipoli..

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup desiccated coconut
- 1 pinch salt
- 1 cup sugar
- 4 ½ unsalted butter
- 3 tabs golden syrup
- 1 tsp bicarbonate soda



Preheat oven to 180C and grease a baking tray. Sift flour into a bowl and add rolled oats, coconut, sugar and salt.

Put the butter and golden syrup into a pan and stir over low heat to melt.

Dissolve the bicarbonate of soda in two tabs of boiling water.

Add to melted butter mixture. Pour over dry ingredients and stir to combine.

Drop spoonfuls of mixture onto the tray, allowing room for the biscuits to spread.

Bake 12 -15 minutes, or until dark golden. Remove from the oven and transfer to a wire rack to cool.

Store in an airtight container.

in the garden

Rachel Petheram will be here on 29th June with **Spring Party Flowers** where she will show us all sorts of wonderful ways to decorate with flowers, make garlands, swags and globes.

special treat

Chocolate Making in May - book one place and bring along a friend for no cost.