



# learning the good life

**May 2012**

Officially we are in drought, although here in Lincolnshire the day the hosepipe ban was declared it started to rain. Still, as gardeners we have to rethink the way we manage our gardens to remain productive. The Grow Your Own series is the perfect opportunity to ask our expert, Gail Summerfield, about choosing and growing plants that suit drought conditions. I hope there is something to take your fancy in the May line up listed below. Rain or shine, there's no better place to be than learning a new skill at Home Farm House this spring.

**Victoria**

### **WEAVING WILLOW PLANT STRUCTURES**

The extremely talented Alison Walling from Lincolnshire Willow has been working with dried willow for years and recently created a willow man for an award-winning garden at Hampton Court Flower Show. She'll guide you through the techniques needed to create your own structure using different types of willow in a variety of colours.

### **NATURE'S LARDER: foraging workshop**

Walk with us and discover the delights of sustainably foraging for food and how to identify what is safe to eat and what is not. We'll open your eyes to a feast of goodies from the hedgerow – including plants you might have dismissed as weeds! Learn to cook, prepare and preserve these plants. We'll also cover safety guidelines and protected plants.

### **GROW YOUR OWN – THE KITCHEN GARDEN**

In the second of a series of five workshops Gail will lead you through the design of your vegetable garden, how to create fabulous, healthy plants, protection and nourishment, planting out, maintenance, succession sowing and early harvesting.

### **WEAVE A WILLOW FRAME BASKET**

Frame basketry is an ancient form of basket making and is a country craft found in Celtic regions. It lends itself to simple, organic shapes and the use of wild and hedgerow material. A simple technique to master, you will make a small, round, egg or berry basket using colourful, organically grown local willow.

### **CHEESE MAKING: soft cheeses, butter and yoghurt**

Making your own soft cheeses, butter and yoghurt will bring an added dimension to the flavours of your cooking. And, of course, you'll feel amazing when you master these surprisingly easy techniques in our hands-on demonstration.



### CHOCOLATE MAKING

Fiona Sciolti, Lincolnshire's award-winning artisan chocolatier, produces a range of exquisite, handcrafted chocolates – and so can you if you join her at this hands-on workshop. Fiona will share with you her tips, techniques and hard-earned secrets that will set you on your way to making your own delicious chocolates.

### VISIT TO RENISHAW HALL - DERBYSHIRE

I am delighted to offer this guided visit to Renishaw Hall, the former home of the literary and artistic Sitwell siblings. English eccentrics Osbert, Edith and Sacheverell Sitwell were renowned for their creative output between the two World Wars. Renishaw is only open by private appointment, so join art historian Rose Horspool for this special tour of the house and gardens.

### FISH: choosing, storing, preparing and cooking

You'll never hesitate to cook fish again after Matt unravels the secrets of cooking it to perfection time after time. Often overlooked owing to the perceived complexities associated with its preparation, fresh fish is one of the healthiest and most fulfilling ingredients you can cook with. Learn about classifications, cuts and attributes of a variety of fish and leave full of confidence, ready to make friends with your fishmonger.

### INTRODUCTION TO WINE MAKING

Joanna Mitchell utilises the abundance of produce growing locally in the garden and hedgerows to inspire her winemaking. Wine can be made from almost anything from dandelions to whatever is in season. In this introduction, Joanna will lead you through the process from selection to bottling.

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I grew up with this pudding and I can't resist it, especially at this time of year. The aim is to have a very light sponge with a gooey, lemony sauce.

### LEMON DELICIOUS PUDDING – serves 8

3 unwaxed lemons, grated and juiced  
 3 eggs, separated  
 70g (2 ½ oz) unsalted butter, softened  
 175g (6oz/ ¾ cup) caster sugar  
 3 tbs plain flour, sifted  
 185ml (6 fluid oz / ¾ cup) milk

Preheat the oven to 180 C and grease an ovenproof dish.  
 In a bowl, cream the butter and sugar and add the lemon zest.

Add the egg yolks and whisk to combine.

Whisk in the flour and milk, adding alternately to make a smooth batter.

Add the lemon juice and stir to ensure it is well combined.

In a separate bowl, whisk the egg whites until they form stiff peaks, and lightly fold them through the batter.

Pour the mixture into the prepared dish and put the dish into



**and finally**

a large roasting tin filled with enough hot water to reach halfway up the side of the dish.  
Bake for one hour but check at 30 minutes as, depending on your oven, it could be cooked by then. It's a fine line between too much and too little.

### **home farm house accommodation**

Home Farm House B&B is ready to give you a warm welcome. Book a workshop with accommodation to receive **25% discount** on the package.



If you are sending someone off to university this year don't forget our Student Cookery School. The first course of the season begins in June and places are limited, so book now!

### **STUDENT COOKERY SCHOOL: a three-day course**

I will teach novice cooks the skills needed to produce nutritious, affordable, easy and delicious food as they set out into the world. The course covers knife skills, simple sauces and soups, quick, easy, balanced meals, preparing vegetables and salads, setting up a basic pantry, thrifty cooking and shopping tips. On the third day, the students will produce a feast for parents and friends here at Home Farm House.



**Like me**

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