

June / July 2012

We look forward to spring and summer with lots of outdoor eating and living. The garden is lush with new growth and tiny new potatoes and tender young crops are ready for harvesting.

Also blooming is my new venture into bed and breakfast here at Home Farm House. All the kids having fledged has left us with rooms for guests wanting to stay a bit longer, before or after a workshop, to explore this special part of the Lincolnshire Wolds.

I'm now offering personalised packages of two nights, dinner, bed and breakfast with a private workshop. info@learningthegoodlife.co.uk

Victoria

MAKING ICE CREAM: custard-based, sorbets and granite

Whether your taste is for delicious churned ice cream, smooth and fruity sorbets or a crunchy flavoursome granita, Matt Bellamy will reveal all the secrets you need to know to make your own ice cream just in time for the summer ahead and the delights of eating al fresco. **Details**

PLEIN AIR PAINTING WITH PEN AND WATERCOLOUR

What could be more English than to set up your easel and paint in the garden for the day? Art teacher Rose Horspool will be on hand to guide and encourage you. Get comfortable in the garden to capture the scenery with watercolours and pen. Nothing could be nicer. **Details**

GROW YOUR OWN: containers and the square foot garden

In the third of our five workshops leading you through the growing year, Gail Summerfield will address gardening in containers and the square foot garden. If you want to make the best of limited garden space, have a disability which restricts your gardening or want to encourage your children to learn to garden in their own small plot, the square foot garden is the answer. Learn how surprisingly productive a small space can be. You can take these workshops individually. **Details**

WILLOW WEAVE SCULPTURE: weave a sheep

In this highly creative workshop, award-winning environmental artist Alison Walling will show you how to use a freeform weaving technique and a variety of coloured willows to create an animal. Have fun learning basic weaving techniques to build a framework and then cover it with weave before giving





your creation pride of place in your garden or home. **Details**

STUDENT COOKERY SCHOOL: three-day course

I will teach young novice cooks the skills needed to produce nutritious, affordable, easy and delicious food as they set out into the world. **Details**

AN INTRODUCTION TO BEEKEEPING

"Oh, what a glorious thing to be..." Celia Smith and Mike Beecham of the Lincolnshire Beekeepers' Association provide a taster day for those thinking of keeping bees. This informative day covers the equipment and clothing you'll need to keep bees, and everything else from hives and where to site them to how to keep your bees healthy. You'll also learn about the sweet delight of harvesting your own honey. **Details**





<u>lemon ice-cream</u>

This is so simple, but the <u>ice-cream workshop</u> will teach you even more...

- 3 juicy lemons, juice and zest
- 1 lime, juice and zest

6oz icing sugar

3/4 pint double cream, whipped

Combine the zest and juice with the icing sugar in a bowl and leave for 30 minutes

Add to cream and water.

Mix and freeze.

follow me







home farm house b&b

Enquire about B and B, supper and your own personalised workshop. www.homefarmhouse-bb.co.uk

notice board

The Truth about Peonies - Jo Bennison, opens her peonie field on 26th/27th May, 2rd/3rd June and 9th/10th June. I really recommend you see this fabulous collection and attend her workshop on 19th September.

special treat for June/July

Book two places from the 2012 programme and win a third place





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MAP

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