

Outside Caterers of "Reyt good fodder!"



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## The Lovely Cow **Shed Newsletter**

## **April Edition**

Hi {{ contact.FIRSTNAME }},

Welcome! As the days grow longer and the countryside blooms, there's no better time to embrace your creative side...









## At The Lovely Cow Shed...

We've lined up an exciting selection of hands-on workshops and social events designed to inspire, relax, and bring people together. From crafting unique home décor to indulging in a delightful supper evening, our events offer something special for everyone.

View All Workshops



## Book one of our latest wonderful workshops...



10th April 2025

## **Macramé Shelf Making**

- 6:30 pm 9:00 pm
- Forty Acre Farm, Jeffrey Hill,
- Longridge, Lancashire
- £35.00

Create your own stylish macramé shelf with expert instruction from Deborah! This workshop covers essential knotting techniques to craft a beautiful, functional hanging shelf in your choice of colors. Plus, enjoy a complimentary drink and cake as you work.

Book your place today!





# 13th April 2025 Upcoming Workshops Willow Dragonflies & Butterflies

- 10:00 am 4:00 pm
- Forty Acre Farm
- £55.00

Join us for an enchanting half-day crafting experience from 10 AM to 1 PM, where creativity and nature come together!

During this immersive, hands-on workshop, you'll learn the delicate art of willow weaving as you craft stunning, intricate dragonflies and butterflies. Guided by an experienced artisan, you'll discover traditional techniques to shape and form natural willow into elegant, lifelike designs. Whether you're a beginner or a seasoned crafter, this relaxing and rewarding session will leave you with a beautiful handmade piece to cherish.

Book your place today!



#### 25th April 2025 Supper Club – April 25th.

- 7:00 pm 10:00 pm
- The Lovely Cow Shed
- £65.00

Join us for an intimate evening of delicious food, great company, and a warm, inviting atmosphere. With limited spaces available, make sure to reserve your seat soon!

Book your place today!

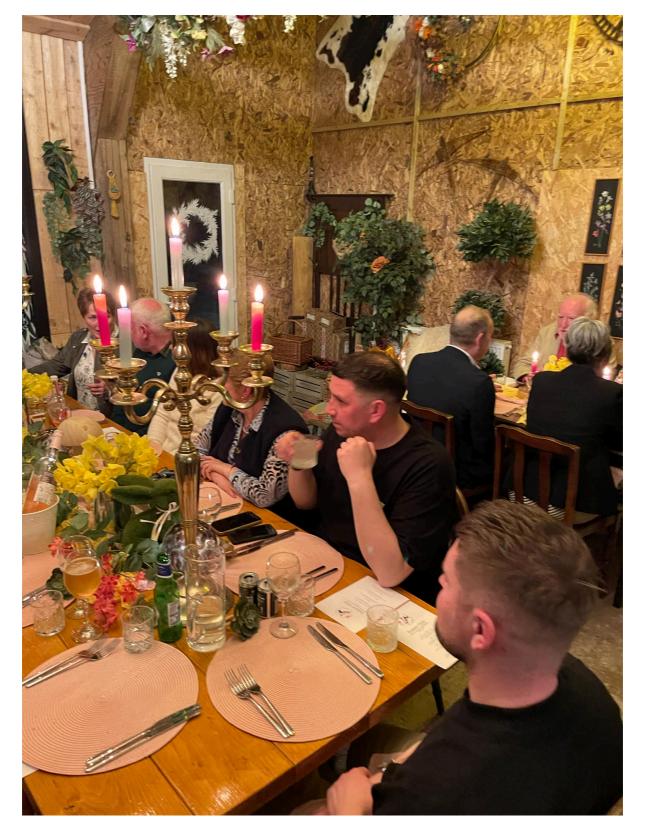


#### 8th May 2025 Fabric Basket Workshop

- 6:30 pm 8:30 pm
- The Lovely Cow Shed,Forty Acre Lane, Jeffrey Hill, Preston£35.00

Learn the art of fabric coiling and weaving as you craft a beautiful, sturdy basket from colorful fabrics. Whether you're a beginner or an experienced crafter, this workshop is a fun and relaxing way to get creative. Plus, enjoy complimentary tea, coffee, and cake while you work!

Book your place today!



Supper Club - A Taste of What We Do...

'Hospitality isn't just a job — it's a feeling!'

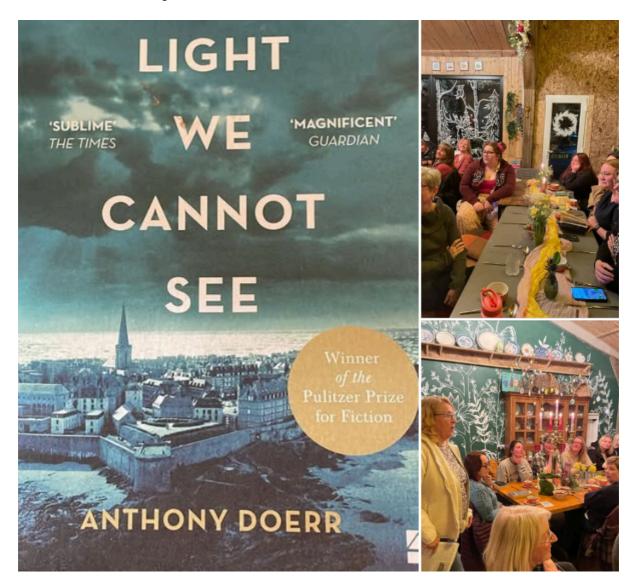
'It's the way a space makes you feel welcome from the moment you arrive. It's the stories told over dishes made with love. It's the familiar faces, the genuine service, and the unforgettable moments that keep you coming back, " The Lovely Cow Shed customer - Craig.

Friday 21st March, we had the absolute pleasure of joining a supper club hosted by a chef we've worked with for many years A true professional — passionate, talented, and completely guest-focused. From the beautifully curated menu to the thoughtful service and the buzzing atmosphere, it reminded us exactly what real hospitality is

all about.

It doesn't matter if you're in a 5-star hotel, a cosy local bistro, or a hidden gem supper club — when hospitality is done right, you feel it. Great food, great company! And that special spark that makes the experience unforgettable!'

#### From our monthly Book Club!



#### Our last Book Club gathering was nearly at capacity!

Although "Queenie" didn't quite capture our hearts, earning a modest 2.5-3 stars, its final chapters, rich with political intrigue, truly captivated us. We're eager to hear your insights—join the conversation or read along with us!

Up next: "All The Light We Cannot See" by Anthony Doerr! After a year of anticipation, we're thrilled to dive into this highly acclaimed novel.

We concluded the night with a delightful feast of hotpot and white chocolate raspberry cheesecake.

The highlight? An engaging conversation that lasted until 9 PM—our Book Club is unstoppable, even in the face of a power outage! A big shoutout to Kevin for firing up



Foraging - The search for your very own wild food source! Unlock the magic of the great British outdoors by foraging for nature's hidden gems...

From lush woodlands to rugged coastlines, the UK is a treasure trove of wild edibles waiting to be discovered. Imagine picking vibrant wild garlic to transform your dinner or gathering fresh dandelions for a sweet treat—it's not just food, it's an adventure. Foraging doesn't just fill your basket; it fills your soul. It's a chance to reconnect with nature, learn about your local ecosystem, and enjoy a sustainable way of sourcing food.

It's fun for all ages and a perfect excuse to escape the hustle and bustle of daily life.

Our next Foraging event will be here again this season - keep your eyes peeled!

## **Dandelion Cupcakes**

## Foraging - Recipe Ideas

My April recipe had to feature two of my personal favourites: dandelions, bursting into full bloom and packed with goodness, and lilac, whose delicate fragrance creates the most exquisite jelly. Every part of the dandelion is edible. The unopened buds can be pickled, the whole flowers make delicious tempura, and the petals add a unique touch to cakes and pancakes.

## **Dandelion Cupcakes**

#### Ingredients:

30-40 dandelion heads

75g softened butter

75g caster sugar

1 egg

1 tsp vanilla extract

75g self-raising flour

4 tbsp milk

1 tbsp chopped fresh herbs (such as ground ivy or thyme)

#### To decorate:

1 tbsp marmalade

Icing sugar

A few dandelion petals and ground ivy

Let me know if you'd like any further refinements!

#### **Foraging Notes**

Dandelions are one of the most underappreciated plants. When I see people pulling them up and tossing them onto the compost heap, I just want to hand them a dandelion cupcake and a dandelion root latte—so they can taste what they're missing! Packed with nutrients, dandelions have been a valuable food source throughout history and across many cultures.

One of the best things about foraging dandelions is that their closest lookalikes—cat's eyes and sow thistles—are also edible and nutritious, so there's little risk of confusion with anything harmful. To identify a true dandelion, look for smooth, hairless leaves and the telltale bitter, milky sap that oozes when a leaf or stem is snapped.

## **Dandelion Recipes**

Every part of the dandelion is edible. The unopened buds can be pickled, just like wild garlic buds. The whole flowers make delightful tempura, similar to magnolia fritters. The petals add a delicate sweetness to cakes and pancakes and can even be used to make a syrup reminiscent of honey—simply substitute dandelion petals for the flowers in your favourite recipe.

The leaves and roots are also edible, though they have a distinct bitterness—a hallmark of their powerful medicinal properties. This bitterness may take some getting used to, but it's well worth incorporating into your diet. Try steaming young dandelion leaves with a little butter and salt as a simple introduction. When harvesting, opt for the youngest, light-green leaves in early spring for the best flavour.

#### Plant lore, folk medicine magic

Dandelions feature as a symbol of hope, the coming of summer and the joy of childhood in many folklore tales. They've also been used to take a glimpse into the future throughout our history! In medieval times a yellow glow on the skin from a

dandelion under the chin would be the sign of riches in your future. In the 18th century a dandelion would be held under the chin of a child to predict how sweet and kind they would grow to be. Dandelions have also long been connected with wishes. When the dandelion petals turn to puffed seeds you can blow on them and they'll turn to fairies, who will fly on the wind and grant you a wish!

#### **Last Month's Highlights**

A selection images from Gelli Printing, Glass Fusing. 'Meet & Make' Mondays and Willow Basket making.



# **Book Your Spot Today!**

Our workshops are filling up fast, so don't miss out! Visit our website or contact us to reserve your place and be part of our vibrant creative community. We can't wait to welcome you to The Lovely Cow Shed!

If you'd like us to organise a bespoke workshop or event please let us know and we'll create an event for you to experience. We're new to newsletters so please let us know what you would like to see.

Call Annie on <u>07968 905607</u>

Email <a href="mailto:thelovelycowshed@gmail.com">thelovelycowshed@gmail.com</a>

Forty Acre Farm, Jeffrey Hill, Longridge, Lancashire, PR3 2TU.

Best wishes, Annie X

Book a Lovely Cow Shed Event Today!









The Lovely Cow Shed | <a href="www.thelovelycowshed.com">www.thelovelycowshed.com</a> | annie@thelovelycowshed.com</a> | Forty Acre Farm, Jeffrey Hill, Longridge, Lancashire, PR3 2TU.

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