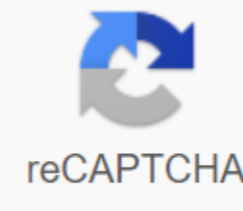




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Photo: Philip Webb Make this fruity pear chutney early and it will be ready just in time for Christmas. If you eat a simple lunch or dinner, combine the chutney with good artisan cheese and homemade bread. Advertisement - Continue reading below Makes: 1 Prep Time: 0 hours 20 min Cooking time: 1 hour 45 mins Total time: 2 hours 5 mins 1 1/2 kg pears, peeled, cored and chopped 2 cloves of garlic, crushed 2 teaspoons. Salt 225 g dried figs, chopped 250 ml White wine vinegar 250 ml Water 2 tsp. Ground coriander 1 Large onion 100g Soft light brown sugar 100g Melass sugar This ingredient shopping module is created and maintained by a third party and is brought to this page. You may find more information about this and similar content on their website. Put all the ingredients in a stainless steel preservative tin except for the blinds. Bring to the boil, then simmer for 15 minutes to soften the pears. Add the sugar and heat gently until dissolved. Bring to the boil and simmer for 1-1 1/2 hours until thick. Draw a wooden spoon over the bottom – it should leave a clear mark for a few seconds. While the pear chutney is still hot, cloud in sterilized jars and store in a cool, dark place for at least a month before eating. Make this fruity pear chutney early and it will be ready just in time for Christmas. If you eat a simple lunch or dinner, combine the chutney with good artisan cheese and homemade bread. This content is created and maintained by a third party and will be imported to this page so that users can provide their email address. You may be able to find more information about this and similar content in the piano.io ad - Keep reading below Photo: Paul Mitchell You're just a few steps away from collecting a fresh egg from a nesting box with this how-to guide to henkeeping which breed? Utility breeds such as Light Sussex, Marans, Welsummers and Rhode Island Reds are the best, but also eat more and damage your garden. Ornamental varieties, including Orpingtons, Pekins, Silkies and Brahmas, are better pets, but also less so. Most poles are standard and bantam -sised (smaller). Keeping rare breeds like Marsh Daisy helps ensure their survival. You can watch different types at The Poultry Club of Great Britain or visit the exhibitions to see them live. Photo: Getty Where should I buy them? Make local breeders your first port of call when you decide to start henkeeping – they're on hand to give advice as chickens grow. Order the birds for delivery in the spring when they are at the point of sleeping in late summer. Another option is to save chickens that are at the end of their commercial life – they will provide eggs for a few more years. Buy them at auction or enable them through the Battery Hen Welfare Trust. Where do they live? Buy around to find which you can tailor to suit your garden and place it in a sheltered, safe run near the house; When you're not there, you have to keep them closed. Photo: Getty How much work there is You can't see the naam in the dark, so put yourself to bed as the light fades. But you have to close them every night to keep them safe from foxes. Before buying your birds to start henkeeping, make sure a friend takes care of them while you're away. What are they eating? They need mixed corn, protein paletes, roughness from the pot (which helps them break down their food) as well as plenty of fresh water. They also eat grass, gnats and insects (including snaies and snaals). Add sunflower or flaxseeds to the chicken feed, and their eggs are rich in omega-3 oils and gold yolks. Photo: Getty Where can I learn more? Nasta expert and author Francine Raymond holds classes at her home in The Kitchen Garden in Whitstable, Kent. Order free information for the Henkeepers Association. Rachael Oakden's words This content is created and maintained by a third party and will be imported into this page so that users can provide their email address. You might find more information about this and similar content piano.io 2013 Best Old-School Fun From Autumn to Spring, just nine bucks will give you a lesson, skate rental and two hours of open skating, so you can fake it in 1979 when you burn hundreds of calories. Check out the su-mmer family sessions, which are currently offered on Wednesdays at 6 p.m. And if you don't actually have children, if you want to avoid them on Wednesday evenings after 9am and on Saturday nights after 10.30am, there are adult skaters only. Read more » 11586 Roosevelt Boulevard, Philadelphia, PA | 215-698-8000 | The website follows one of Norwich's many cobbled streets, far from busy crowds, and you'll crash into a tea room like no other. Without running Charlie Bunchan since 2009, Biddy's is an eclectic blend of William Morris-inspired décor, unique vintage discoveries and inventive petty theft from many traditional cakes. The goal is to immerse yourself in the magical Alice in Wonderland atmosphere. Climb the spiral-like stairs and the Mad Hatter tea party setting is infallible. Sandwiches are shaped like chessboards, table-adorned slot mats and dressing boxes are full of top hats and accessories. At Biddy's, afternoon tea is an opportunity. Visitors are spoilt for choice when it comes to what to eat and drink. There are over 60 quality varieties of Wilkinson's tea to choose from, or you can make a personal mix. Combine the rose with pistachio and lemon and ceylon base with Turkish delicacy. When it comes to sweet treats, the selection is equally exciting: tea bread roasted with cinnamon butter and ginger marmalade, and peach and white chocolate bread made from eggs of just free range. There are over 30 flavors of cupcakes and lavender scones piled with clotted cream and seasonal jam (made by a voluntary women's organization in Aylsham). You also need to taste the pork pies that have to be local producer Brays. Biddy's vibe combined with its extensive menu is provide afternoon tea with the experience to remember. The good news is that Charlie also offers a pickup service. Biddy's, 15/15a Lower Goat Lane, Norwich, Norfolk NR2 1EL Words by Jessica Carter This content is created and maintained by a third party and will be brought to this page to help users provide their email address. You may find more information about this and similar content piano.io piano.io

