



Monday 27th April 2020

Dear Customer,

I hope you're ok and hanging in there. Here are a few recipes you could try with this week's vegetables:

Buttered Fennel and Carrots

450g carrots
50g butter or alternative

1 fennel
squeeze lemon juice

Peel and cut the carrots into very large chunks and quarter, or cut into eighths the fennel. Place in saucepan of salted water, bring to the boil and cook for 2-3 minutes. Drain and plunge into cold water then drain again. Melt the butter in a saucepan and cook until it's a nut-brown colour then add the drained carrots and fennel. Season with coarsely ground black pepper and toss for 2-3 minutes. Add a squeeze of lemon juice to taste, then serve.

Roasted Celery with Chickpeas and Soft-Boiled Eggs

1 head of celery, trimmed
3 tbsp olive oil, plus extra to serve
1 onion, thinly sliced
2 tbsp sherry vinegar, plus extra to serve
bunch watercress

4 Hen nation eggs
400g can chickpeas, rinsed and drained
2 tbsp capers, drained
1 tsp ground cumin

Preheat the oven to 200°C/ Gas 6. Cut the celery stalks on an angle into 5cm lengths. Put the lengths into a pan of boiling salted water and simmer for 5 minutes. Using a slotted spoon transfer the celery to a bowl. Add the eggs to the boiling water and cook for 6 minutes. Drain and plunge the eggs into cold water. Once cool, peel and halve. Meanwhile, put the blanched celery in a roasting tin with the olive oil and season. Roast for 15 minutes, then add the chickpeas, onion, capers, vinegar and cumin; season and toss together. Return to the oven for another 10 minutes, until the celery is golden and mostly tender. Layer the watercress and roasting tin contents on a serving dish, with the eggs tucked in among the leaves. Drizzle over a little more olive oil and sherry vinegar then season and serve.

Spinach and Garlic Spaghetti

pack of spaghetti
3 tbsp olive oil
2 tbsp red wine vinegar
grated cheese, optional

bunch of spinach
4 garlic cloves, finely sliced
handful pine nuts
chilli flakes, to serve

Cook the spaghetti according to pack instructions. Meanwhile, boil the kettle and tip the spinach into a large colander. Pour on boiling water until it's completely wilted, then press the spinach into a ball, squeezing out all the water. Roughly chop the spinach and set aside. Gently heat the oil and garlic in a small pan for a few mins until it just starts to brown, then add the vinegar. Bubble for 1 min, then turn off the heat. When the spaghetti is cooked, reserve some of the water, then drain. In a large bowl, toss the spaghetti with the garlicky oil, spinach, pine nuts and the grated cheese. Add enough water to loosen everything. Serve with more grated cheese, chilli flakes, and more olive oil for drizzling.

The weather has continued to be stunning. Spring, what a glorious month. There had been a nippy breeze, I passed my neighbour on a walk. "I apologise for looking like the Queen Mother" she said, with a scarf wrapped round her head. 'Anything goes now' I said. I carried on oblivious to my short trousers, orange socks and crocs. I'd just wandered straight out from weeding the garden, off for a walk. And what with the hair re-wilding going on.

I sneaked out yesterday, a one-off adventure, and drove up the Dales to walk Laine, we walked down grassy tracks bordered by stone walls. The only sounds were the rustling of vegetation, the trickling streams, the lambs bleating, the birdsong. We were high up and looked down onto Reeth, could see the snaking roads, there were no cars, no people, only nature. It was incredible actually. And then we passed a man repairing a stone wall. It was an odd feeling to come across another human being. Everything is surreal now.

Before. I'd been getting on with organising a new collection for Izzy Lane. I have wool at various stages all over West Yorkshire and the Scottish Borders. I have slaughter-free cashmere yarn ready-to-go at the sock manufacturers in Bradford. Yarn at the rug makers in Turnberry, sweater sampling about to happen in Hawick, wool at the spinners in Haworth, yarn about to go onto the looms in Hull for cardigans. Then molten lava spews out, everything is suspended in animation, frozen in time – Pompeii.

We don't know what's to come, how we get out of the virus, what our economy is going to look like, indeed what the 'depression' is going to look like. But these last weeks have shown how remarkable we are in our solidarity and how quickly and readily we can adapt. It has shown us that we can pull together and get through anything.

Very best wishes,

Isobel