



Monday 20TH December 2021

Dear Customer,

It's my last note of the year then we stop for a week. Not sure how you'll cope not knowing whether the sun is shining in the Yorkshire Dales, or if indeed, if it has been raining. Anyway, today as I write, we are in a mass of dense, wet fog. I have just watched the very last Andrew Marr show, my 'sunday morning with a cup of tea' ritual. I can just about make out the notes of Oh Come All Ye Faithful wafting up from the marketplace through the thick, still air. The Reeth brass band presumably. Mick who helps me with the sheep has just arrived to dig out all the ferns from my raised border. I'm going to spend Christmas planting the spring. I've bought Russian snowdrops and some big bumper packs of tulips and assorted mystery bulbs of all shapes and sizes. It's going to be very exciting to see what comes up. If they come up.

So here are the last tasty recipes of 2021 to see us out:

Honey-Roasted Carrots and Parsnips

450g carrots, peeled
2 tbsp olive oil
2 tbsp Dijon mustard

450g parsnips, peeled
4 tbsp clear honey

Preheat the oven to 220°C/ Gas 7 and heat a roasting tray. Slice the carrots and parsnips lengthways into halves or quarters so they are evenly sized. In a large bowl, whisk together the olive oil, honey and mustard. Add the vegetables and toss to coat. Place on the hot tray and roast for 30 minutes until caramelised.

Brussel Sprouts with Pecans and Lemon

500g brussels sprouts, trimmed
40g creamy margarine or butter, softened
2 tbsp chopped sage

120g pecans
1 small red chilli, deseeded and finely chopped
zest and juice ½ lemon

Cook the Brussels sprouts in boiling water for 8-10 minutes or until just tender. Drain and return to the pan. Meanwhile, dry-fry the pecans for 1-2 minutes until golden. Set aside. Mix together the butter, chilli, sage, lemon zest and juice. Season well. Stir into the hot sprouts with the toasted pecans.

Beetroot, Carrot and Orange Salad

400g carrots
1 large orange
fresh coriander

300g mixed colour beetroot
1 tbsp sesame seeds
olive oil

Preheat the oven to 200°C/400°F / Gas 6. Peel and halve the carrots, then scrub the beets and chop into wedges. Parboil the carrots and golden beetroot in a pan of boiling water for 5 minutes, then transfer them to a colander using a slotted spoon. Carefully lower in the red beets and parboil for 5 minutes, then drain (parboiling separately will stop the carrots from turning purple). Transfer the carrots and beets to a large roasting tin, drizzle with olive oil and season with sea salt and black pepper. Roast for 30 to 40 minutes, or until sticky and shiny, jiggling the tray occasionally for even cooking. Meanwhile, finely grate the orange zest. Trim off the skin and pith, then cut the orange into segments. Toast the sesame seeds in a dry pan on a low heat for a couple of minutes or until golden. Roughly chop the coriander leaves. Once cooked, let the veg cool a little, then toss with the orange zest and segments, some olive oil and extra seasoning. Scatter with the toasted sesame seeds and coriander leaves to serve.

I hope you are keeping safe and well, London, the eye of the Omicron storm. No doubt it's already heading north, straight up the M1. When we meet again it will be 2022, a blank page. Though the Greek alphabet, a profusion of new variants might be pencilled-in, nothing is certain except uncertainty. We live on the edge of we know not what. Our moment on the brink. What else can we do but embrace it. Life was never meant to be a walk in the park.

There's a lot to be grateful for. We can call our Prime Minister a ***** without being hauled off, never to be seen again. We don't have 100,000 Russian troops sitting in the English Channel.

I raise a glass to us all for having ducked and dived our way through the year; to resilience and optimism. And to all our beloveds who are departed, out there somewhere.

I am so grateful to our wonderful Farmaround team who work so tirelessly week in week out, rain or shine, Delta or Omicron. They have been stoical and steadfast throughout the pandemic. They have kept our show on the road.

And to you, our amazing customers I am so grateful to you. I know I repeat myself, but you stick by us through the years and through all our ups and downs and it really humbles me. You are just brilliant. Thank you so, so much.

I hope you have a lovely Christmas and festive season, whatever you end up doing.

See you next year,

Isobel