



Monday 12th September 2022

Dear Customer,

Welcome to the Carolean era in another week of the 'shock and awe show' that is life in Britain. The Queen is dead. The Yorkshire skies are in mourning, as dark and gloomy as they could possibly be, and have been all week, with intermittent torrential downpours. So much rain I could bathe in the wheelbarrow. Are we stuck on some sort of fast-forward button, hurtling through time into everything that could possibly happen.

We have patty pan squash in the bags this week. You could roast it. Simply cut into chunks, unpeeled, then toss with oil and roast with garlic and thyme until golden and tender. Perhaps serving with a sprinkling of red pepper flakes and parsley. You could slice it and saute with some onion, garlic, lemon juice and plenty of seasoning.

Here are a couple of other tasty recipes you could try this week:

Roasted Cauliflower and Cherry Tomato Dhal

250g yellow split peas, rinsed well	2 garlic cloves, crushed
1 tbsp freshly grated ginger	1 tsp turmeric
2 bay leaves	1 head cauliflower, broken into florets
250g cherry tomatoes	1 tbsp vegetable oil
½ tsp each cumin seeds and chilli powder	1 onion, sliced

Boil 1 litre water and add the split peas, garlic, ginger, turmeric and bay leaves. Return to the boil, skim off any scum, then cover with a lid and simmer for 45 mins-1 hr, stirring now and then, until it thickens. Heat the oven to 200C/ Gas 6. Toss the cauliflower and tomatoes with the oil, cumin, chilli powder, onion and seasoning on a baking tray. Roast for 20 mins. Check the consistency of the dhal. If it's a bit runny, remove the pan lid and increase the heat to reduce, stirring well. Once the split peas are soft and fairly smooth, season well with salt. Serve in bowls with the cauliflower and tomatoes spooned on top.

Cauliflower and Chickpea Tagine

1 onion, finely chopped	2 garlic cloves
1 courgette (or patty pan	2 tsp ras al hanut
½ tsp caraway seeds	1 cauliflower
400g tin of chickpeas	400g tin chopped tomatoes
75g wholewheat couscous	

Place a medium pan on a medium-low heat with add ½ tbsp olive oil and the onion. Season with salt and pepper and gently fry for 4-5 mins until the onion is softened but not too coloured. Crush the garlic. Halve the courgette, then slice it into half-moons around 1cm thick or cut patty pan to similar. Stir the courgette or patty pan, garlic, 2 tsp ras al hanut and ½ tsp caraway seeds into the onion. Fry for a further 3 mins, stirring every so often. While the veg fry, break the cauliflower into small florets, keeping the leaves to one side for later. Chop the cauliflower stalk into bite-size chunks. Drain the chickpeas and give them a rinse. Stir the cauliflower and chickpeas into the pan. Tip in the chopped tomatoes. Half-fill the tin with water and pour that into the pan. Put a lid on, turn up the heat and bring the tagine to the boil. Reduce heat and simmer for 10 mins, stirring every so often. Meanwhile tip the couscous into a heatproof bowl and pour in 150ml boiling water. Put a plate on top of the bowl and set aside to soak for 10 mins. Shred the cauliflower leaves, including the thick cores. When the cauliflower has simmered for 10 mins, stir in the leaves and simmer for 5 mins to soften them. Fluff the couscous with a fork and serve with the tagine.

As people reflect on the time they met the Queen, I reflect on the time I didn't meet the Queen. All thanks to Ian in the office.

It was some years ago, Izzy Lane was doing a fashion show at the 150th Anniversary of the Great Yorkshire Show. We were doing the show on repeat several times a day. I helped set it up, watched a few and then came back to Richmond. On one of these days the show organisers rang the office with a message that I needed to go there immediately. However, Ian in admin, didn't bother to ring and pass the message on, he told me when I walked into the office hours later. By which time, of course, it was too late. The Queen was to watch the fashion show and I was to meet her. The next day in the local paper there was a photo of the Queen talking to Isobel Davies, founder of Izzy Lane, with even a quote from me talking about the British textile industry. But of course, it wasn't me. Had this woman had been sent in to pretend to be me, I shall never know. Anyway, it was the day I didn't meet the Queen. But I have met the King !

If last week's sequence of events haven't humbled Liz Truss then nothing will, as she stumbled, stupefied into Buckingham Palace for her, now famous, curtsey before His Majesty. I suspect she had made pledges to the Queen which now feel weightier than any she made to the party members. She has been passed the 'duty to serve the British people' baton..... with bells on. We shall see won't we.

The idea that the King is going to stay quiet on the climate, the environment, planning, society etc. is rubbish. He might try to for a few weeks. In his private audiences with the Prime Minister he can say what he wants, and we can be sure that he will. And many of us are counting on him to do just that. I am counting on him being Charles III, the Green King. He used to be a Farmaround customer, we used to deliver to him at Clarence House.

What will Christmas Day be without the Queen's Speech – always reassuring in its bland and dreary way – always at 3pm. The Queen has been one hell of a diplomat for Britain, spanning time and Continents. Will the King be afforded the chance to be the same. Or will he start to get eaten alive by the press and social media once the period of mourning is over. For us to destroy him in the eyes of the world could be an act of self-harm – something in which we really do excel.

Some time after my Mum died I came across one of her childhood diaries. There weren't many entries but one from 20th January 1936 stood out, scrawled in pencil, 'The King is Dead... Good Riddance'. It's me that's supposed to be the rebel !

It's now Monday morning. This elongated period of mourning is getting so depressing. I hope you have a happy week,

Kind wishes, Isobel