

CHARITY AT THE CASTLE



Bolesworth International Festival has just announced that it will be working with national charity Caudwell Children at its 2015 event.

Set in the picturesque grounds of Bolesworth Castle and under the careful management of Nina Barbour and team, the festival attracts some of the world's best horses and riders in a family event.

The partnership with Caudwell Children aims to raise awareness of equestrian

and disability sports as well as raising money for local disabled children and their families.

The Bolesworth International Festival, 18-21 June. Scouting for Girls, 20 June.

(bolesworthinternational.com; caudwellchildren.com)

NOTEBOOK



AMAZING ANNIVERSARIES

As The Chester Grosvenor celebrates 150 years of history and luxury in the city of Chester, there's a whole year of celebrations still to come.

The landmark hotel still has a whole host of events on the horizon but there's even more to celebrate. This summer sees 150 years of *Alice in Wonderland* so be sure to enjoy the Mad Hatters'

tea parties and a special 'curiouser and curiouser' themed journey aboard the Northern Belle.

Then there's 140 years of the Anderton Boat Lift and 175 years of teaching excellence at the University of Chester, not to mention all the new landmarks launching and creating milestones of the future.

(visitcheshire.com/etw-2015)

THE SEASON

DATES NOT TO MISS THIS SUMMER

6 May
BOODLES MAY FESTIVAL,
CHESTER RACES
(chester-races.co.uk)

22-23 May
THE LDF INTERNATIONAL
POLO WEEKEND
(chester-races.co.uk)

3-13 June
MBNA CHESTER MUSIC
FESTIVAL,
(chestermusicfestival.co.uk)

12-14 June
CHOLMONDELEY PAGEANT
OF POWER, *(cpop.co.uk)*

16-20 June
ROYAL ASCOT
(ascot.co.uk)

18-21 June
BOLESWORTH
INTERNATIONAL,
(bolesworthinternational.com)

29 June - 12 July
WIMBLEDON
(wimbledon.org)

3 July - 23 August
GROSVENOR PARK OPEN
AIR THEATRE *(grosvenorpark
openairtheatre.co.uk)*

1-5 July
HENLEY ROYAL REGATTA
(hrr.co.uk)

16-19 July
THE OPEN CHAMPIONSHIP,
ST ANDREWS
(opengolf.com)



MAN'S BEST FRIEND

Brought to us by the same events company as CarFest, DogFest comes to Arley Hall this year to celebrate the bond between man and dog.

Dog lovers will be able to get first-hand advice, join the Great Dog Walk, watch the agility shows and duck herding as well as taking part in some everyday fun. What's more Channel 4's SuperVet Noel Fitzpatrick will be on hand to make sure everybody (two or four-legged) enjoys the day. *DogFest, Arley Hall, 14 June (dog-fest.co.uk)*

PURCHASE OF THE MONTH



Take inspiration from the jungle fashion trend this season and go wild with this occasional chair.

Delcor's S/S15 Concept Collection, the Metro Chair (£1,161) (delcor.co.uk)

5 TOP PICKS for TELLING TIME

To celebrate the turning forward of the clocks, here are our top-five timepieces



#1 COPPER CUCKOO CLOCK, £380 (redcandy.co.uk)



#2 POCKETWATCH SCREEN, £75 (arthouse.com)



#3 TIME MACHINE WALL MURAL, \$165 (miltonandking.com)



#4 REFLECTIVE TILE CLOCK BY BLOTT WORKS, £5,800 (sableandox.co.uk)



#5 BIG BEN KIDS' WALL STICKER, £120 (nubie.co.uk)

ICOOKINDIAN



iCookIndian was founded in 2013 by chef Amarpal Harrar with the aim of giving people the confidence and skills to cook 'home-style' Indian food from scratch.

Amarpal's passion for Indian food began during his childhood in India. In his classes he shares his experiences of the smells and tastes of authentic food cooked from scratch with students to create a classic meal incorporating an excellent balance of traditional dishes.

Rated highly by culinary peers, the school has just announced some new classes at the Dorothy Clive Garden, on the Staffordshire-Cheshire-Shropshire border which we were excited to hear about.

In addition to cooking their meal from scratch, students will learn about the heritage of the dishes they are cooking and about the spices and other ingredients they use and, as an added bonus, will be able to take home the food they've cooked to share with friends and family.

(icookindian.co.uk)

NOTEBOOK

FOOD & DRINK

PURCHASE OF THE MONTH Ella's spice cabinet

Made and hand-painted in Shropshire we have developed quite a thing for these bespoke kitchen cabinets.

They're made to order and come with pourable scoop containers and glass bottles with aluminium lids. You can choose your own colours, too, either from the colour chart or simply supply the make and name and they will do the rest.

The perfect storage solution for pasta, rice and spices – freeing up much-needed space in your kitchen. Or any other room!
*Kitchen cabinets, from £175
(ellaskitchencompany.com)*



Q&A...

ERNST VAN ZYL
THE LORD CLYDE



What is your favourite food and why?

Any baked puddings as they bring back childhood memories from my grandma's kitchen.

What is your favourite ingredient and why?

Beetroot because of its versatility for numerous cooking methods, especially when it's salt baked to bring out its natural earthy sweetness.

If you could take one item onto a desert island, what would it be and why?

My favourite bottle of wine. After I've finished quaffing it I can send a message in a bottle!

Ernst is the head chef at Cheshire's only three-rossette winning pub, The Lord Clyde

(thelordclyde.co.uk)



SPOTLIGHT ON... The Black Swan

Nestled in Lower Withington is The Black Swan, a charming country pub surrounded by glorious countryside.

Bought in 2012 by the owners of the famously floral Swan Hotel & Spa in Newby Bridge, the pub was given an extensive makeover and emerged with fresh, modern country cottage-style interiors. Designers Guild fabrics, Lewis & Wood wall coverings and Farrow & Ball paints provide a backdrop for quirky hand-picked gems, including antique animal heads, paper bird montages and covetable Rory Dobner for Liberty of London plates.

Despite being so unashamedly feminine, the roaring log fires, fine local ales and comfort-food menu keep the male clientele more than satisfied and, as we arrive on a wet and windy Sunday for lunch, the bar is lined with locals reading papers, exchanging pleasantries and feeding free treats to their well-behaved dogs (welcomed in the bar).

We're met by Gary, the new general manager and seated, pride of place, next to a log burner emitting a cosy, warm glow.

The extensive menu is the work of Clare Asbury, executive chef for both venues, and is packed with delicious-sounding rustic dishes crafted using ingredients from Cheshire suppliers, but also favoured producers in the Lakes.

Having heard about the hearty portion sizes, and hoping to last the whole three courses, we pick what we hope are modest starters of Ham, Egg & Chip – a delicate terrine of ham hock and tangy piccalilli, with a potato chip roasted in duck fat and crispy quail egg – and light and tasty marinated ginger and soy chicken spring rolls that provide an equal balance of sharpness and sweet in every perfect bite.

For mains, it takes considerable effort to steer away from the belly-busting Sunday roasts; which include sweet and spicy beer can half-roast chicken or confit of pork belly with pork and apple sausage roll.

Instead, as we're still hoping to have room for pudding, we choose a lighter Mexican bean and bulgur wheat salad,



'...the roaring log fires, local ales and comfort-food menu keep the male clientele happy'



served with garlic and sweet chilli toasted pumpkin seeds and a deliciously tangy chimichirri dressing, and a seared sardine on toasted brioche with vine roasted tomatoes and salsa verde, which is on the menu as a starter or main option.

Both dishes are a masterclass in how quite simple ingredients can be given a tastebud-tingling new lease of life by the addition of a perfectly spiced accompaniment; the pumpkin seeds provide just the right amount of 'zap' to the bulgur wheat and the salsa verde adds an exotic edge to the fleshy sardine.

After a short 'breather' we find ourselves gleefully asking for the pudding menu and diving into a Strawberry Eton Mess Cheesecake, with crunchy homemade meringue and fruity strawberry compote, and a fluffy Crepe Suzette served with locally sourced vanilla ice cream.

Feeling fat, full and very happy, we reluctantly leave the homely warmth of The Black Swan with the echoes of a cheery 'Thank you' and 'See you again soon' ringing in our ears – and they will!
The Black Swan, Lower Withington,
Cheshire, SK11 9EQ
(01477 571770; blackswancheshire.com)