



Our welcome addition to The Lovely Cow Shed is coming soon! Hidden Fell Escapes!

Don't forget us when planning your special events - big or small, we'd love to be part of your day Book now to avoid missing out!

Outside Caterers of Reyt Good Fodder!

The Lovely Cow **Shed Newsletter**

August Edition

August at The Lovely Cow Shed is bursting with late-summer charm! From garden feasts and artisan treats to exciting workshops and cozy evenings filled with stories and laughter—discover all the ways to make the most of the sunny days and starry nights.









Love & Magic @ The Lovely Cow Shed

After many years of experience working in the hospitality industry — from kitchens and front of house to event coordination — Annie took a leap of faith four years ago to follow a long-held dream: starting an outside catering and private dining business.

Since then, she has had the privilege of catering everything from intimate dinners to large celebrations, bringing restaurant-quality food to tepees, homes, barns, and everything in between. It's been an incredibly rewarding journey, fuelled by passion, creativity, and the joy of being part of people's special moments.

Now, Annie is excited to share the next chapter — branching into glamping, with the addition of two beautifully crafted Shepherd Huts. Nestled in a peaceful setting, they offer the perfect escape for couples or solo travellers looking for something unique, cosy, and full of charm — with, of course, the option to add a private dining experience right at your door.

Thanks to everyone who has supported the journey so far — here's to many more shared meals, stories, and stays.

#HospitalityJourney #CateringBusiness #PrivateDining #GlampingLife #ShepherdHutStay #SmallBusinessGrowth #FromKitchenToCountryside



Join Us for a Summer of Creativity at The Lovely Cowshed!
Looking for a fun and inspiring way to spend your summer days? Look no further! This August, Apricot Sulphur Design invites you to unleash your creativity at our Summer Art Class, hosted at the charming Lovely Cowshed. Perfect for all ages and skill levels, this hands-on class is packed with exciting arts and crafts activities designed to spark your imagination and bring joy to your day. Whether you're a seasoned crafter or trying something

new, there's something for everyone!

et Crafty With Us!

Explore a colourful mix of artistic techniques and take home your own handmade treasures. Activities include:

- Botanical mono printing
- Plant pot painting
- Paper star making
- Mask decorating
- Block print bunting making
- LED light decoration making
- Foil embossing

...and so much more creative fun!

When & Where?

Classes run every Tuesday in August with two relaxed sessions each day:

Morning Session: 10am – 12 noon

🗑 Afternoon Session: 1pm – 3pm

Additional dates coming soon – stay tuned!

Pon't miss this chance to spend time in a beautiful setting, get inspired, and connect with fellow creatives. Bring your friends, bring your family – or just bring yourself and your curiosity!

View All Workshops



Summer Holiday Craft Class: Foil Sea Life Embossing

Join a creative workshop at **The Lovely Cowshed** on **Tuesday**, **5th August 2025**.

Session Times:

Morning: 10:00 AM – 12:00 PM Afternoon: 1:00 PM – 3:00 PM

Cost: £20 per child

Activity: Make a foil-embossed sea creature to take home (framed or hanging).

Booking: Visit

www.thelovelycowshed.com to

reserve your space.

Note: An adult must accompany children. Book a place for each

child attending.

Extras: Free drinks and cake

included.

Book your place today!



Summer Art Class at The Lovely
Cow Shed hosted by Apricot
Sulphur Design, this fun-filled class
offers a wide range of creative
activities for all ages and skill levels.
Dive into a vibrant world of arts and
crafts and take home your beautiful
handmade creations!

Crafts Include:

- Botanical mono printing
- Plant pot painting
- Paper star making
- Mask decorating
- Block print bunting making
- LED light decoration making
- Foil embossing

...and so much more!

Dates & Times:

Every Tuesday throughout August Additional dates to be added soon Sessions: 10am – 12 noon / 1pm – 3pm

Book your place today!



Private Sewing Classes Now Available

Kick off your sewing journey with a fun, beginner-friendly project: **DIY Bunting**.

Duration: 2-hour sessions **Location:** In your home or at

@thelovelycowshed

Perfect for beginners – learn to sew in a relaxed, supportive setting Interested? Get in touch for more information or to book a session.

Book your place today!



Summer Bread Workshops Are
Here! Get your hands floured and
your kitchen smelling amazing in
this fun, hands-on bread workshop
with Annie. Whether you're a
beginner or a passionate home
baker, you'll leave feeling inspired
and full of baked goodness!

What You'll Make: Classic bread

Delicious scones Tasty flatbreads

Bring your apron and Tupperware—you'll want to take home every last crumb!

Book your place today!



Monday Meet & Makes

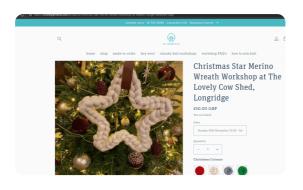
Join us at **The Granary** for a relaxed creative morning.

When: Monday at 10:00 AM Cost: £5 per person (includes cake and a hot drink)

No booking needed – just bring your current craft project or a good book. Enjoy a cosy morning of creativity, community, and cake

Stay updated: Join the mailing list #MondayMeetAndMake #CraftAndConnect

Book your place today!



The Lower is the second of the

Two workshops hosted at The Lovely Cow Shed by AllyBobsknits

Great fun for individuals who want to learn a new skill or small groups of friends, workshops are limited in numbers (usually only 10 people) meaning you get a lovely personal workshop. Chunky Arm Knit will talk you through every step and untangle you if you make a mistake!

Each workshop normally lasts around 2 hours. Includes cream tea.

Book Through AllyBobsKints
Website Here









Blackberry Foraging: A Delicious Summer Tradition 🌿



As summer reaches its peak, the hedgerows begin to burst with one of nature's sweetest offerings — wild blackberries. Foraging for blackberries is a timeless tradition that combines a love of nature, a bit of adventure, and the reward of fresh, juicy fruit to enjoy in everything from crumbles to jams. Here's how to make the most of the season.

When and Where to Forage

Blackberries typically ripen from late July through September, depending on your local climate. Look for them in sunny, untamed areas such as:

- Woodland edges
- Country lanes
- Hedgerows and bridleways
- Overgrown parks or fields

They thrive in the wild and are often found clambering over fences and shrubs. Be sure to forage away from roadsides or sprayed farmland to avoid pollution or pesticides.



Choose berries that are deep black, plump, and shiny. Gently tug — ripe blackberries should come off easily. Avoid berries that are red or firm — they're not ripe yet. Be mindful of thorns and wear long sleeves if needed!

Pro tip: Take a shallow container with you — deep buckets can crush your pickings.



What to Do with Your Foraged Fruit

Once home, give the berries a gentle rinse and use them within a day or two or freeze them for later. Here are a few classic ways to enjoy them:

- Blackberry and apple crumble
- Homemade jam or cordial
- Blackberry muffins or scones
- Tossed fresh over yogurt, porridge, or ice cream

They're not only tasty but high in antioxidants and vitamins, making them a healthy treat too!

Foraging Tips & Etiquette

Take only what you'll use, and leave some for the birds and other foragers. Avoid private land unless you have permission. Respect nature — don't trample plants or disturb wildlife. Bring children along — it's a great outdoor activity for all ages!

Simple Blackberry Crumble Recipe

This classic crumble is the perfect way to enjoy your freshly foraged berries.

Ingredients:

For the filling:

- 400g (about 2 heaped cups) fresh blackberries
- 2 tbsp caster sugar (or more to taste)
- 1 tbsp plain flour
- A squeeze of lemon juice

For the crumble topping:

- 100g plain flour
- 75g butter (cold, diced)
- 50g light brown sugar

Optional: a handful of oats or chopped nuts for extra crunch

Instructions:

- 1. Preheat your oven to 180°C / 160°C fan / 350°F / Gas 4.
- 2. In a baking dish, gently mix the blackberries with sugar, flour, and lemon juice.
- 3. In a bowl, rub the butter into the flour with your fingertips until it resembles breadcrumbs. Stir in the sugar (and oats/nuts if using).
- 4. Sprinkle the crumble topping evenly over the berries.
- 5. Bake for 30–35 minutes, or until the top is golden and the filling is bubbling.
- 6. Let cool slightly, then serve with custard, cream, or vanilla ice cream.



Foraging blackberries is more than just collecting fruit — it's a way to slow down, connect with nature, and enjoy the simple pleasures of the season. So grab a basket, head to the hedgerows, and taste summer at its finest.

Happy foraging and baking! 🧺 💜





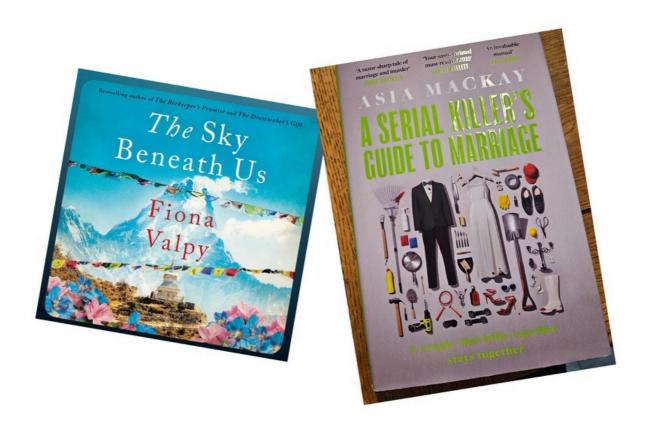




Amazing food that uses higher quality ingredients and with no hidden extras charged. Everything included for amazing celebrations and occasions!

Book your Grazing Table / Buffet / Outside Catering Today!

Book Club



📚 Book Club Buzz: Wild Nights & Killer Picks! 📚

What a night! Our latest book club meetup was an unforgettable dive into Wild by Kristin Hannah—and let's just say, emotions ran high and the discussion ran deep. 🌲 🔆 From fierce characters to raw, soul-searching moments, this story sparked one of our most passionate chats yet. Most of us rated it a strong 4/5 ★—a stirring, unforgettable read that definitely hit home.

But wait... it gets better. You know we don't just come for the books—we come hungry, too. Our potluck table was packed with savory bites, and the star of the spread? A jaw-droppingly delicious cake from our very own baking queen, Alex. 🝰 👏 Bookworm by day, dessert wizard by night!

Next Up: We're turning the page to A Serial Killer's Guide to Marriage by Asia MacKay \ Mark your calendars—our next session is on 5 August, and we're bracing ourselves for twists, dark laughs, and probably a few gasps.

Until then, happy reading—and maybe hide the knives. 😉



#BookClubVibes #WildDiscussion #KristinHannahFeels #BookwormsUnite #FictionAndFood #AsiaMacKay #NextRead #SerialKillerGuideToMarriage #SummerThrills #BooksAndBites

Book your place today!











Last Month's Highlights



July Highlights at The Lovely Cow Shed



What a sunshine-filled month it's been — bursting with bold fashion, beautiful bakes, and brilliant creativity!



Monday Meet & Make – Cosy Starts to the Week

Our Monday mornings at The Granary continue to be a gentle, joyful way to ease into the week. Whether it's knitting, cross-stitch, journaling, or just a good natter over coffee, these £5 sessions bring together crafters and creatives of all kinds. No need to book – just pop in, sip your brew, and settle into the creative rhythm.



Bread Making Workshop – Sold Out (Again!)

Thanks to a last-minute cancellation, one lucky guest joined us for the sold-out Bread Making Workshop on July 22nd. It was a hands-on, flour-dusted experience with laughter, learning, and the heavenly smell of fresh-baked loaves. This was our only bread session of the summer - and it certainly rose to the occasion!



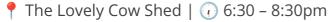
My Pink Angel Pop-Up – A Stylish Friday!

We were thrilled to welcome Sam from My Pink Angel for her fabulous fashion pop-up on Friday 25th July. The Granary was transformed into a colourful haven of bold prints, sunshine-ready outfits, and feel-good shopping. Thank you to everyone who came to support indie fashion and enjoy a browse (and a brew!).



🧺 Fabric Coil Basket Workshop – Booking Fast!

Looking ahead, we're so excited for our upcoming Fabric Coil Basket Workshop on Thursday 31st July. Guests will learn the soothing art of coiling and stitching their very own fabric baskets in our beautiful countryside setting. For £35, all materials, cake, and cuppas are included — and no experience is needed!



Book now at <u>TheLovelyCowShed.com</u>



Thank You!

From spontaneous sourdough slots to sipping tea in handmade cardigans, July has been another magical month at The Cow Shed. Thank you to everyone who's joined us, supported local makers, and brought your creativity through our doors.

We can't wait to welcome you again soon — and we have more handmade happiness coming your way in August!

With love,

The Lovely Cow Shed Team 🐄 🌸









Coming soon - Hidden Fell Escapes! Discover Hidden Fell Escapes, a serene retreat nestled on Jeffrey Hill in Lancashire's Forest of Bowland. This tranquil haven offers a perfect blend of rustic charm and modern comfort, providing guests with an opportunity to unwind amidst nature's beauty.









🎉 COMPETITION TIME! 🎉

We need your help naming our two beautiful Shepherd Huts – and we've got an amazing prize up for grabs!

The winner will receive a FREE night's stay in our luxury Shepherd's Hut – the ultimate countryside escape to relax, recharge, and soak up the views.
To enter:

Like this post

Comment below with your two name suggestions for our Shepherd Huts Tag the person you'd take with you

Sign up to our newsletter – just scan the QR code below or visit 👉 thelovelycowshed.co.uk

All steps must be completed to be in with a chance to win!

Your names could become a permanent part of our huts – and you could be enjoying a magical night away in the heart of the countryside.
The countryside is the country of t

Let the naming magic begin!
#ShepherdHuts #NameOurHuts #Competition #LuxuryFarmStay #WinWithUs
#CountrysideRetreat #FarmStayVibes

Book Your Spot Today!

Our workshops are filling up fast, so don't miss out! Visit our website or contact us to reserve your place and be part of our vibrant creative community. We can't wait to welcome you to The Lovely Cow Shed!

If you'd like us to organise a bespoke workshop or event please let us know and we'll create an event for you to experience. We're new to newsletters so please let us know what you would like to see.

And, of course, you'd like some 'Reyt Good Fodder' outside catering you know who to call. All events from weddings to parties and celebrations catered for with quality ingredients, local suppliers and amazing presentation!

Call Annie on <u>07968 905607</u>
Email <u>thelovelycowshed@gmail.com</u>
Forty Acre Farm, Jeffrey Hill, Longridge, Lancashire, PR3 2TU.

Best wishes, Annie X

Book a Lovely Cow Shed Event Today!









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