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The Lovely Cow Shed

Outside Caterers of "Reyt good fodder!"



Our Christmas Supper Club with
Masterchef Winner 2024 -
Dan Merriman!



Welcome to more Reyt Gud Fodder!

Outside Caterers of Reyt Good Fodder!

The Lovely Cow Shed Newsletter

January Edition

A very Happy New Year from all of us at The Lovely Cow Shed! January is the perfect time to try something new — from creative workshops and friendly groups to comforting food and cosy gatherings. Join us as we kick off 2026 with creativity, connection and plenty of inspiration!

We've had an amazing, busy Christmas with food from Masterchef Winner Dan Merriman to guests staying in our cosy, luxurious Shepherd's Huts and of course, lots of catering you your big events! Join us in 2026 for more!



 2026 is upon us... 

And with it comes a year full of gatherings, milestones, and moments worth slowing down for.

Whether you're planning an intimate get-together or a big celebration, we believe good food should feel comforting, generous, and made with care. Think beautifully simple canapés, hearty crowd-pleasers, seasonal dishes made to share — and always something sweet at the end (cake is non-negotiable 🍰).

We cater for:

- 💒 Weddings & family celebrations
- 🕊️ Funerals & celebration of life gatherings
- 🎈 Birthdays, baby showers & special moments
- 🏢 Corporate events & team get-togethers
- 🍽️ Bespoke menus, relaxed buffets & private dining

Thoughtfully prepared food, served with warmth, designed around you and your table.

📞 Drop us a message to start planning

👉 www.thelovelycowshed.com

📅 Now taking bookings for 2022



✨ A Fresh Start Full of Creativity at The Lovely Cow Shed ✨

As we settle into the new year, there's no better time to slow down, try something new, and enjoy spending time in a welcoming, creative space. Whether you're joining us for a workshop, gathering with friends, or simply popping along to soak up the atmosphere, you'll always find a warm welcome waiting.

💡 **Don't miss our upcoming workshops** — a chance to spark your creativity, connect with like-minded people, and enjoy time out in a beautiful countryside setting. Bring friends, family... or just yourself and your curiosity.

[View All Workshops](#)



Bread Baking
WORKSHOP



Contact us to book your place:
Telephone: 07968 905607
Email: thelovelycowshed@gmail.com
www.thelovelycowshed.com

Bread, Scones & Homemade Jam Workshop

Join us at **The Lovely Cow Shed** for a relaxing hands-on baking day, where you'll learn how to make delicious bread, scones and homemade jam to take home.

Perfect For

- Anyone who loves baking or wants to learn a new skill
- Foodies who enjoy homemade treats and relaxed country workshops
- Friends or family looking for a special day out together

Workshop Detail

Date: Wednesday 7th January 2026

Time: 10:00am – 2:00pm

Cost: £95 per person – includes tea, coffee, cake, and all materials.

[Book your place today!](#)



Love Tokens Wooden Heart Workshop

Decorate a beautiful wooden heart token just for you or as a heartfelt gift for a loved one this Valentine's Day at **The Lovely Cow Shed**.

What You'll Create

- A hand-decorated wooden heart "love token" to hang or gift
- Your own unique design using colour, pattern and texture

Perfect For

- Anyone who loves getting creative – no experience needed
- Friends, couples or solo makers looking for a relaxed evening
- Those wanting to make a thoughtful, handmade Valentine's gift

What's Included

- All wooden hearts, paints, pens and embellishments
- Friendly guidance and inspiration
- **Coffee and cake for every guest**

Date & Time

Date: Thursday 29th January 2026

Time: 7:00pm – 9:00pm

£20 per person – including all materials, coffee and cake

[Book your place today!](#)



Why Knot Macrame? a Heart within a Heart

Let's make a romantic decoration!
Learn the knotting techniques needed to make this lovely Heart within a Heart

All materials are provided.

Thursday 5th February 2026 7 – 9pm at
The Lovely Cow Shed, Forty Acre Farm, Jeffery Hill,
Longridge, PR3 2TU



£35 per person – includes

Tea, coffee and cake

Full details can be found at

Thelovelycowshed.com



Why Knot Macrame? - Heart within a Heart

Let's make a romantic decoration together. Join us for a relaxing and creative **Macrame Workshop** where you'll learn the knotting techniques needed to create a beautiful **Heart within a Heart** wall hanging.

This hands-on session is perfect for beginners and improvers alike. You'll be guided step-by-step in a friendly, welcoming environment as you transform simple cords into a lovely decorative piece, ideal as a gift or keepsake.

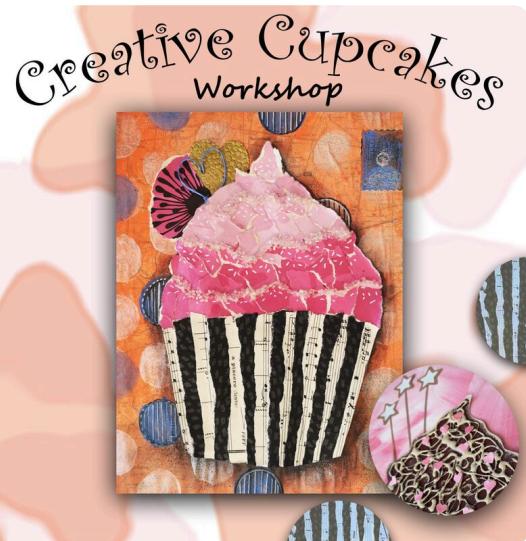
What's Included: All macrame materials provided, step-by-step tuition in a small friendly group, **tea, coffee and cake included**, and 2 hours of creative making

Time: 7:00pm – 9:00pm

Date: 5th February

£35 per person

Book your place today!



Creative Cupcakes Workshop

Join us at **The Lovely Cow Shed** for a fun and colourful Creative Cupcakes workshop! Get creative with texture, layers and mixed media techniques to make a beautiful cupcake artwork for your home.

What You'll Create

- A textured mixed-media cupcake artwork
- Layered effects using paint, collage, patterns and embellishments

Perfect For

- Anyone who loves expressive, playful art
- Beginners and experienced makers alike
- A relaxed, creative evening with friends

Date: Thursday 26th February 2026

Time: 7:00pm – 9:00pm

Price: £20 per person

Book your place today!



Why Knot Macrame? a Plant Hanger

Let's make a decorative Plant Hanger!
Learn the knotting techniques needed to make this lovely Plant Hanger in a colour of your choice.
All materials are provided.

Thursday 5th March 2026 7-9pm at
The Lovely Cow Shed, Forty Acre Farm, Jeffery Hill,
Longridge, PR3 2TU

£35 per person – includes
Tea, coffee and cake
Full details can be found at
The lovely cowshed.com

Why Knot Macrame? - Plant Hanger

Let's make a decorative plant hanger together where you'll learn the knotting techniques needed to create a beautiful **Plant Hanger** in a colour of your choice.

This workshop is suitable for beginners and improvers alike. You'll be guided step-by-step in a friendly, welcoming environment as you transform simple cords into a stylish plant hanger to display in your home.

What's Included: All macrame materials provided, choice of colours for your plant hanger, step-by-step tuition in a small friendly group, **tea, coffee and cake included.**

Date: Thursday 5th March 2026

Time: 7:00pm – 9:00pm

Price: £35 per person

Spaces are limited – booking is essential.

Book your place today!

Make & Meet Mondays

Thank you for all your support this year. We're wrapping up our Meet & Make Workshops as we turn our attention to new and exciting creative ventures.



Foraging Woodland Staples – January's Quiet Harvest



January may feel like a quiet month in the countryside, but for those who know where to look, winter still offers gentle rewards. The hedgerows are bare, the ground is cold, and growth is slow — yet hardy greens, roots, and fungi continue to thrive, providing nourishment when little else is available.

Winter foraging is about **careful observation, respect for nature, and taking only what's abundant**. It's slower, calmer, and deeply connected to the landscape.

What Can You Forage in the UK in January?

Winter Greens

These are your most reliable January finds:

Nettles (young shoots)

Found in sheltered spots, new nettle growth often appears even in winter. Pick the tender tips — perfect for soups or teas.

Chickweed

A low-growing, mild-flavoured green found in gardens, paths, and hedgerows. Excellent raw in salads or gently wilted.

Hairy Bittercress

Peppery and fresh-tasting, this little plant pops up almost everywhere and adds bite to winter dishes.

Nuts & Seeds

While fresh nuts are scarce, you may still find:

Hazelnuts

Occasionally overlooked and still edible if sound and mould-free.

Beech mast

Small triangular nuts — only eat cooked and in moderation.

Simple January Garlic Soup

A nourishing, warming dish — perfect after a cold walk.

Ingredients:

- A handful of mixed winter greens (nettles, chickweed, bittercress)
- 1 onion, chopped
- 1 clove garlic
- 1 potato, diced
- 750ml vegetable stock
- Olive oil, salt & pepper

Method:

1. Gently sauté onion and garlic in olive oil.
2. Add potato and stock, simmer until soft.
3. Stir in washed foraged greens and cook for 2–3 minutes.
4. Blend until smooth, season, and serve with crusty bread.

Final Thoughts

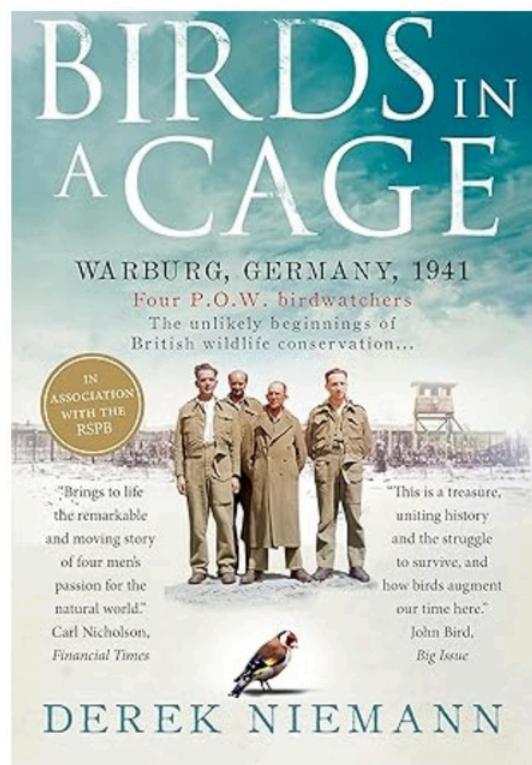
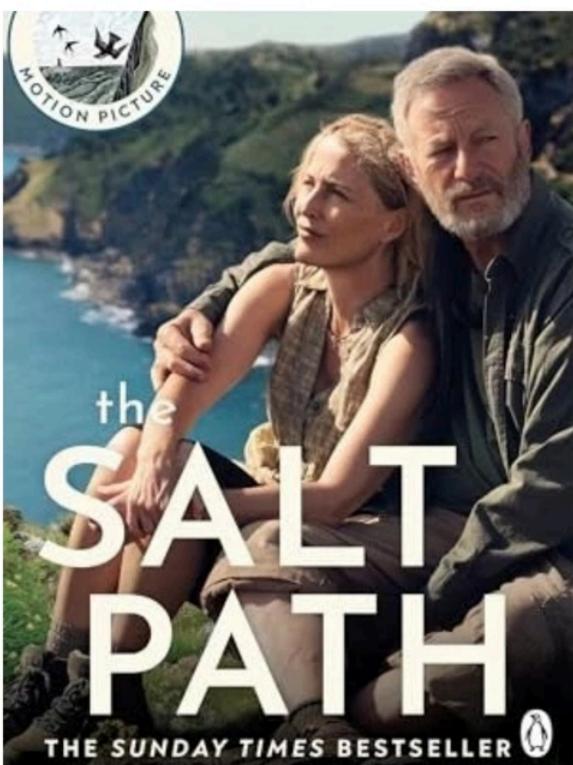
Foraging in January invites us to slow down and reconnect with the land at its quietest. Wrapped up warm, with muddy boots and cold fingers, there's something deeply grounding about gathering food at nature's gentlest pace — and bringing it home to warm the kitchen and the soul.



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



Last month's book club was pure magic! This month's meeting took a slightly murderous turn... Instead of diving into All The Colours of the Dark by Chris Whitaker, we swapped page-turning for clue-hunting and threw ourselves into a full-on murder mystery!

A massive WELL DONE to Alex, our resident detective, for brilliantly piecing together the clues and cracking the case. Fear not, book lovers — we'll be reviewing Whitaker's twisty, moody masterpiece at our New Year meet.

Plenty of time to finish reading, re-reading, or pretending you definitely didn't leave the book on your bedside table untouched for three weeks. We support all reading styles here. Until then... keep your magnifying glasses polished and your alibis tight

✨📚The Granary Book Club📚✨

This month we dived into The House of Lost Whispers by Jenni Keer, and what a meeting it was! A huge thank-you to the lovely Grace for stepping in to make the tea while I was away — you're a star!

The group enjoyed a delicious spread of chicken curry with rice, followed by cake and custard (yum!) while sharing thoughts on the book's mysteries and magical twists. We've chosen two books for next month's read — including a festive Christmas pick:

The Twelve Topsy-Turvy, Very Messy Days of Christmas by James Patterson & Tad Safran. Birds in a Cage by Derek Niemann. Excited to dive into both!





Last Month's Highlights



December Highlights at The Lovely Cow Shed

December at Forty Acre Farm has been full of creativity, comfort, and festive cheer. As the days grow shorter and the farm twinkles with Christmas magic, The Lovely Cow Shed has been buzzing with workshops, gatherings, and plenty of good food shared among friends.

Whether you're planning a wedding, christening, family gathering — or simply looking for a relaxed evening filled with food, laughter, and a glass of wine — The Lovely Cow Shed is here to help make every occasion feel special.



A Touch of Christmas Magic

From festive decorations to last-minute kitchen experiments (some more successful than others 😊), The Lovely Cow Shed has truly embraced the joy and humour of the season. The space has been transformed once again — and we've loved welcoming so many familiar faces through the doors.

Outside Catering by The Lovely Cow Shed

From grazing boxes and afternoon teas to weddings, christenings, funerals, and celebration buffets — The Lovely Cow Shed has been busy throughout December. Annie's catering focuses on local ingredients, generous portions, and no hidden extras.

 07968 905607

 thelovelycowshed@gmail.com



Make 2026 Extra Special With Us!

Whether you're planning an intimate get-together or a big celebration, we believe good food should feel comforting, generous, and made with care. Think beautifully simple canapés, hearty crowd-pleasers, seasonal dishes made to share — and always something sweet at the end (cake is non-negotiable ).

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-  Funerals & celebration of life gatherings
-  Birthdays, baby showers & special moments
-  Corporate events & team get-togethers
-  Bespoke menus, relaxed buffets & private dining

Thoughtfully prepared food, served with warmth, designed around you and your table.

 Drop us a message to start planning

 www.thelovelycowshed.com

 Now taking bookings for 2026



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 [07968 905607](tel:07968905607)

Email thelovelycowshed@gmail.com

Forty Acre Farm, Jeffrey Hill, Longridge, Lancashire, PR3 2TU.

Best wishes, Annie X

Book a Lovely Cow Shed Event Today!



The Lovely Cow Shed | www.thelovelycowshed.com | annie@thelovelycowshed.com

Forty Acre Farm, Jeffrey Hill, Longridge, Lancashire, PR3 2TU.

Outside Caterers | Workshops | Granary Venue - arrange viewing by appointment only.

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