



The Lovely Cow Shed

Outside Caterers of "Reyt good fodder!"



Founder Annie at one of The Lovely Cow Shed Workshops



Welcome to more Reyt Gud Fodder!

Outside Caterers of Reyt Good Fodder!

The Lovely Cow Shed Newsletter

February Edition

Creativity is Calling this February!

The year is in full swing, and The Lovely Cow Shed is buzzing with a fresh, creative energy! This month, we're leaning into connection—hosting workshops that inspire and gatherings that nourish the soul.

We're already preparing for a spectacular Mother's Day with our famous Afternoon Teas, and our Shepherd's Huts remain the ultimate hideaway for those seeking a bit of luxury.

We have a packed calendar of memorable moments ahead, and we can't wait to share them with you. Create, and connect:

- **Experience:** Join a new workshop or a relaxed group gathering.
- **Indulge:** Book a Mother's Day Afternoon Tea or a cozy stay in our Shepherd's Huts.
- **Celebrate:** Let us cater your next big milestone with the same passion we bring to everything we do.

We're carrying a lot of heart into the coming months, and we look forward to welcoming you back to the Shed very soon.



 February at The Lovely Cow Shed 

February invites us to slow down a little — to gather, celebrate and enjoy the moments that matter most.

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

 **17** Now taking bookings for 2026



✨ Ignite Your Imagination This February ✨

As the season shifts, we're leaning into the quiet beauty of slow living and hand-crafted moments. At The Lovely Cow Shed, February is dedicated to connection—connecting with your creative side, with nature, and with your community. It's more than just a workshop; it's a space to breathe and belong.

📍 **Your Creative Journey Starts Here** – Explore our line-up of February sessions and find your next passion. No experience is ever needed—just bring your curiosity and let the peaceful surroundings do the rest.

[View All Workshops](#)

Creative Cupcakes Workshop



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

What's Included

- All art materials, papers, paints and tools plus creative guidance and inspiration throughout
- **Cake and coffee for every guest**

Date: Thursday 26th February 2026

Time: 7:00pm – 9:00pm

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
TheLovelyCowshed.com



Why Knot Macrame? - Plant Hanger

Let's make a decorative plant hanger together. Join us for a relaxed and creative **Macrame Workshop** 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

Book your place today!



Wire Hot Air Balloon Workshop

Join us at **The Lovely Cow Shed** and learn how to create a stunning wire hot air balloon sculpture – a unique piece of art for your home or to give as a gift.

The Hot Air Balloons workshop will make fabulous wire sculptures for your home. These workshops are very busy, so book early to avoid disappointment!

What You'll Create

- A beautiful 3D wire hot air balloon sculpture, delicate swirls, curls and details using flexible craft wire

Perfect For

- Creative beginners and experienced makers alike, anyone who loves decorative home pieces and handmade art. A relaxing, mindful morning of making

What's Included

- All wire, tools and materials needed on the day, step-by-step guidance and support throughout the workshop
- Tea, coffee and biscuits plus soup and sandwich to keep you fuelled while you create

Date, Time & Place

Date: Sunday 15th March 2026

Time: 10:00am – 1:00pm

Book your place today!

INSPIRED BY NATURE CASTING WORKSHOP



Use natural objects and treasures with interesting textures to capture beautiful moments in time.

Botanical Casting Workshop

Join us at **The Lovely Cow Shed** for a relaxed, creative workshop where you'll create beautiful botanical casts using natural textures and foliage – with a delicious charcuterie board included.

What You'll Create

- Your own botanical cast artwork to take home
- A unique piece made using natural botanical textures

Perfect For

- Anyone who loves crafts, nature-inspired design, or trying something new
- Friends looking for a creative day out together
- A thoughtful handmade keepsake or home décor piece

What's Included

- All materials and equipment provided
- Step-by-step guidance throughout
- A charcuterie board
- **Bring your own booze**

Date: Sunday 19th April 2026

Location: The Lovely Cow Shed

[Book your place today!](#)



Swing & Steak Night

Join us at **The Lovely Cow Shed** for a special evening of incredible food and live entertainment. Enjoy a delicious steak night prepared by **Chef Andy Wareing** of **Wild Garlic Dining**, with swing-style entertainment from **Philip Halliwell** — the perfect night out for couples, friends and celebrations.

What to Expect

- A beautifully prepared steak night menu by Chef Andy Wareing (Wild Garlic Dining)
- Live entertainment from Philip Halliwell
- A relaxed, welcoming atmosphere in our rustic countryside venue

Perfect For

- Date night with a difference
- Birthdays, anniversaries and celebrations
- Friends who love great food and live music

Book your place today!

Mother's Day Rustic Afternoon Tea

Collection only – Saturday 15th March

A generous country-style afternoon tea, handmade with care and inspired by comforting farmhouse flavours — the perfect way to treat Mum this Mother's Day.

Savoury Favourites

- A selection of freshly made finger sandwiches on soft bread
Honey-roast ham • Free-range egg mayonnaise • Mature savoury cheese
- Classic prawn cocktail, simply dressed and beautifully fresh
- Homemade all-butter sausage roll
- Sticky glazed chipolatas, rich and warming

Sweet Country Treats

- Freshly baked homemade scone, served with thick clotted cream & fruity strawberry jam
- Bite-sized chocolate éclair
- Delicate macaron
- Crumbly homemade shortbread
- Light meringue kisses filled with fresh cream
- Indulgent chocolate brownie finished with a white chocolate cheesecake topping

£22.50 per person



Children's Rustic Tea Boxes

A wholesome little feast, perfect for small hands.

- Two freshly made sandwiches
Ham & cheese
- Crisps
- Homemade sausage roll
- Seasonal fruit & vegetable crudités
- A charming cake pop

£8.50 per child



Foraging in the UK in February



Early Spring Greens

These are some of the most common and reliable finds as February progresses:

Young nettle shoots

New growth becomes more noticeable towards the end of the month. Pick the tender tops — ideal for soups, pestos and teas.

Chickweed

Still abundant and thriving in sheltered spots, with a mild, fresh flavour that works beautifully raw or lightly cooked.

Hairy bittercress

Peppery and bright, this little green adds freshness to winter dishes and signals the first whispers of spring.

Wild garlic (early leaves, weather-dependent)

In milder areas, the very first leaves may begin to appear late in February. Only harvest if you're confident in identification.



Nuts & Stored Finds

Fresh nuts are now scarce, but you may still come across:

Hazelnuts occasionally left behind from autumn — only use those that are dry, sound and mould-free.



February Foraged Green Soup

A light, fresh soup that bridges winter and early spring.

Ingredients

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

Method

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



Final Thoughts

Foraging in February is a quiet act of hope. It's about noticing the smallest changes — a fresh shoot, a brighter green, a lengthening day. Wrapped in scarves and muddy boots, gathering food at this turning point of the year feels deeply grounding — and a reminder that spring is gently on its way.



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

Book Club



🌟📖 Lovely Readers Book Club Recap! 📖🌟

Last month's book club was a real treat! We wrapped up *All the Colours of the Dark* by Chris Whittaker, which turned out to be our best book yet—earning a solid 4 out of 5 and sparking a thoughtful, lively discussion. The characters and twists gave us plenty to chew over, and opinions flowed just as freely as the conversation.

Halfway through, we paused for a much-needed break to enjoy cheese and onion pie, followed by apple crumble and custard—the perfect comfort food on a cosy evening.

Our next read will be *The Clan of the Cave Bear* by Jean M. Auel, and we're looking forward to diving into something completely different next time. Happy reading until then

🌟📖 The Granary Book Club 📖🌟

This month at the Granary Book Club, Jane Pattison's *The Topsy Turbo Twelve Days of Christmas* sparked plenty of conversation, alongside the RSPB title, which we rated 2/5 after a mixed reception from the group.

This month, we're turning our attention to *Seven Sisters*, and we're looking forward to seeing where the discussion takes us next. Happy reading! 🌟📖



Last Month's Highlights

✨ January at The Lovely Cow Shed ✨

January has been full of heart, creativity and unforgettable moments at Forty Acre Farm — the kind that leave you tired in the best possible way and smiling long after the doors have closed.

🔥 Burns Night at The Lovely Cow Shed

What a night. Burns Night 2026 was truly one for the memory books. Guests were welcomed with champagne and indulgent canapés — smoked salmon mousse on bite-size crumpets and crispy haggis arancini — before settling in for an evening of brilliant food, music and proper Scottish warmth.

From the Addressing of the Haggis to Cullen Skink, haggis, neeps & tatties with whisky sauce, and a dangerously good cheesecake to finish, the night was brought to life by the wonderful Phil and Sam, keeping the atmosphere buzzing all evening. Thank you to everyone who joined us — the laughter, the craic and the company made it something really special.

💖 Creativity with Heart

January closed with our much-loved **Wooden Heart Love Token Workshop** — a relaxed, feel-good evening of creativity, coffee, cake and handmade keepsakes. Watching guests slow down, get creative and leave with something meaningful (and very brag-worthy) is exactly why these workshops mean so much to us.

🍞 Good Food, Made Properly

From weekend buffets featuring freshly baked loaves — rosemary & garlic, sun-dried tomato and classic white — to conversations about bread-making stays in our Shepherd's Huts, food remains at the heart of everything we do. Honest ingredients, no additives, and the joy of making something from scratch.

🌿 Looking Ahead

As we move through 2026, we've taken a gentle pause on **Meet & Make** so we can focus our energy on developing new workshops and experiences we're truly excited about. Thank you, as always, for your patience, support and encouragement — it means more than you know.

Whether you're joining us for an event, booking catering, staying in our huts, or simply following along with what we're creating, we're so glad you're part of The Lovely Cow Shed story.

🍷 Outside Catering by The Lovely Cow Shed

From intimate gatherings to large celebrations, our catering continues to be rooted in generous portions, local ingredients and food made with care — always personal, never rushed.



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

📞 Drop us a message to start planning

📍 www.thelovelycowshed.com

📅 July 17 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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