



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

March Edition

Creativity is Blooming this March at The Lovely Cow Shed 🌿🌸

Spring is in the air, and The Lovely Cow Shed is bursting with fresh energy, beautiful ideas, and plenty of reasons to gather together this March. As the days grow lighter, we're leaning fully into creativity and connection — hosting hands-on workshops, serving delicious seasonal treats, and creating those cosy, memorable moments you all love so much.

We have a wonderful month ahead, filled with celebration, creativity and time well spent together.



March Gatherings, Made Beautiful 🌿 ✨

March invites us to embrace the lighter days — to gather, celebrate and savour the moments that matter most as we step into a new season.

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 fresh 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

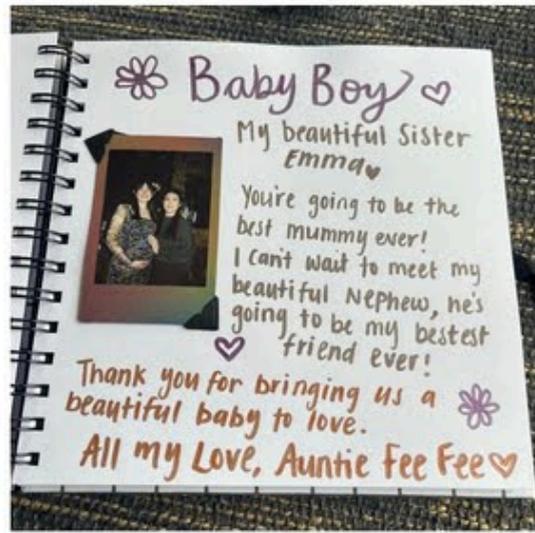
Thoughtfully prepared food, served with warmth, designed around you and your table.

📞 Drop us a message to start planning

📍 www.the lovely cowshed.com

📅 Now taking bookings for 2026

Let's make your next gathering one to remember 🌸 ✨



✨ Let Your Creativity Bloom This March ✨

As the days grow lighter and spring begins to unfold, we're embracing the fresh energy of a new season here at The Lovely Cow Shed. March is all about renewal — reconnecting with your creativity, with nature, and with like-minded people in a warm, welcoming space.

From seasonal wreath making to beautifully relaxed gatherings, our workshops are designed to help you slow down, switch off and enjoy the simple joy of creating something with your own hands. It's never just about the finished piece — it's about the laughter, the conversation, and the feeling of belonging around the table.

📍 **Your Creative Journey Starts Here** – Explore our line-up of March workshops and discover your next moment of inspiration. No experience is ever needed — just bring your curiosity and let the peaceful surroundings (and plenty of tea and cake!) do the rest. 🌿 ✨

[View All Workshops](#)



Dried Flower Wreath Making Workshop

Join us at **The Lovely Cow Shed** for a relaxed, creative afternoon making a beautiful wreath — perfect for your home, gifting, or simply enjoying a lovely few hours of crafting.

What You'll Do

- Create your own wreath with guided, step-by-step help throughout
- Enjoy a calm, friendly workshop atmosphere

What's Included

- All materials needed for your wreath on the day
- Afternoon tea
- Tea & coffee included
- You're welcome to bring a bottle if you'd like

Date, Time & Place

Date: Sunday 29th March 2026

Time: 12:00pm – 3:00pm

[Book your place today!](#)



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.

Date, Time & Place

Time: 7:00pm start

Date: 25th April

Book your place today!

🌿 Mother's Day Rustic Afternoon Tea 🍵

Collection only – Sunday 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



Warm Wild Garlic & Butter Bean Dip (Perfect for Early Spring)



How about a **comforting warm dip**, ideal for chilly early-spring evenings when wild garlic starts appearing in the UK? Warming the beans and garlic makes the flavour softer, richer and slightly sweeter.

Ingredients

- 1 tin **butter beans**, drained and rinsed
- A large handful **wild garlic leaves**, roughly chopped
- 1 small clove **garlic** (optional – wild garlic already has flavour)
- 2 tbsp **tahini**
- Juice of ½ **lemon**
- 3–4 tbsp **olive oil**
- 3–5 tbsp **warm water**
- **Salt** to taste

Optional toppings

- Toasted **pine nuts** or **pumpkin seeds**
- Extra **olive oil**
- Chilli flakes or cracked **black pepper**

Method

1. Warm the beans

Add the drained butter beans to a small pan with 2–3 tablespoons of water and heat gently for about **3–4 minutes** until warm.

2. Wilt the wild garlic

Stir the chopped wild garlic into the warm beans for **30–60 seconds** just until it softens.

3. Blend everything

Tip the warm beans and garlic into a food processor with the tahini, lemon juice, olive oil, garlic (if using) and salt.

4. Blitz until creamy

Blend until smooth. Add **warm water a little at a time** until the mixture becomes silky and creamy.

5. Taste and adjust

Add more lemon, salt or olive oil if needed.

6. Serve warm

Spoon into a shallow bowl, drizzle with olive oil and scatter with toasted seeds or pine nuts.

Serving Ideas

This is wonderful served warm with:

- **Toasted sourdough**
- **Warm flatbreads or pita**
- **Roasted carrots or potatoes**

- Crudités

It also works as a **spread for sandwiches or wraps**.

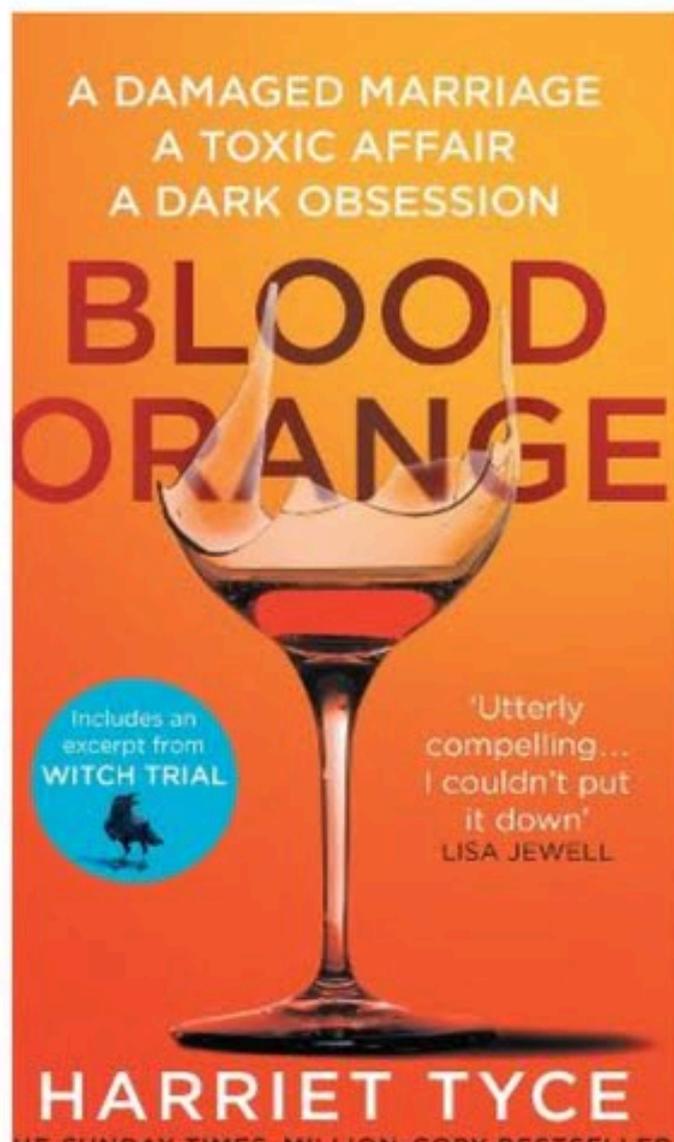
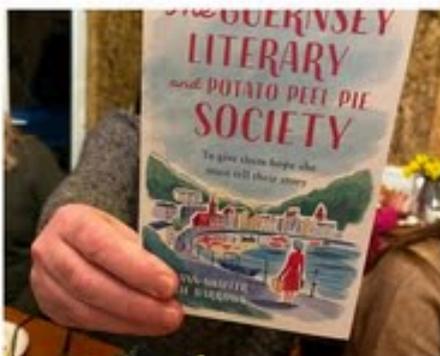
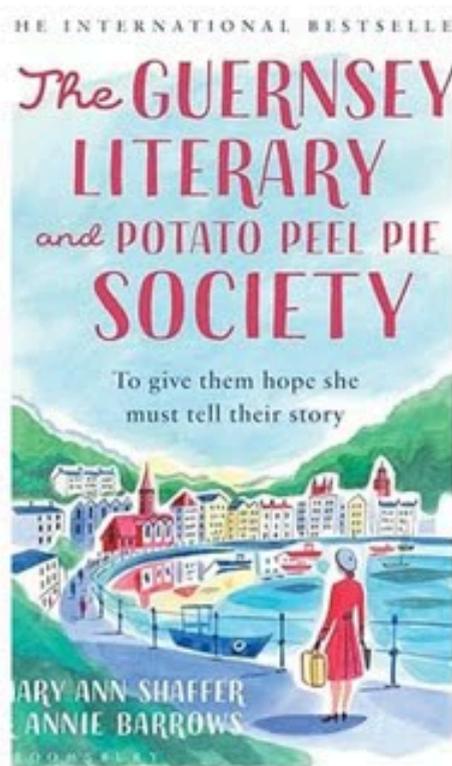
💡 **Foraging tip:** Wild garlic season in the UK usually runs **March–May**. Always check the leaves carefully — they should smell strongly of garlic when crushed.



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



🌟📖 Lovely Readers Book Club Recap! 📖🌟

Last month we journeyed far back in time as we finished **The Clan of the Cave Bear by Jean M. Auel**, and what a fascinating evening it made. The prehistoric setting certainly gave us something completely different to sink our teeth into. From Ayla's resilience and determination to the vivid descriptions of survival, belonging and early human society, there was plenty to discuss. Some of us were captivated by the detailed world-building, while others found themselves debating the social structures and relationships within the clan — which, of course, made for a lively and thoughtful conversation.

It's always interesting when a book divides opinion slightly; it often leads to the richest discussions. Themes of identity, strength and adapting to unfamiliar worlds resonated with many around the table, and Ayla herself sparked plenty of admiration.

Midway through the evening, we paused — as tradition dictates — for cheese and onion pie followed by apple crumble and custard. Comfort food at its finest and the perfect accompaniment to a cosy night of bookish debate.

We're now looking ahead to our next read 'Blood Orange' by Harriet Tyce and another completely new adventure together. As always, it's not just about the book — it's about the company, the conversation and the shared experience.

Happy reading until next time 📖🌟

📖 The Granary Book Club – What We're Reading Next

The conversations are flowing and the pages are turning at The Granary Book Club as we look ahead to the next three months of wonderful reads. There's something very special about knowing what's coming up — not to rush ahead, of course (we're sticking to one book at a time!), but simply to make sure everyone has their copies ready for when each new title is introduced.

Here's what's on our reading list for the months ahead...

🌸 March

The Guernsey Literary and Potato Peel Pie Society – Mary Ann Shaffer & Annie Barrows (*Debbie's pick*) A heart-warming and deeply charming novel told through letters, this story follows writer Juliet Ashton as she connects with residents of Guernsey following the Second World War. What begins as correspondence about a quirky book club formed during the German occupation unfolds into a moving story of resilience, friendship and the power of literature to bring people together.

🌷 April

The Lost Bookshop – Evie Woods (*Ruth's pick*) A story for anyone who believes books have a little magic within them. This enchanting novel weaves together past

and present in a tale of secrets, self-discovery and — of course — a hidden bookshop. Expect mystery, warmth and plenty of discussion-worthy moments.

May

The Book Thief – Markus Zusak (*Darren's pick*) A powerful and unforgettable novel set in Nazi Germany, narrated by Death itself. Following young Liesel Meminger and her love of stolen books, this story explores humanity, courage and the small acts of kindness that shine in the darkest times. It's a modern classic that promises a thoughtful and emotional evening of discussion.

As always, the plan is not to read ahead, but simply to have each book ready for its month. Part of the joy of The Granary Book Club is discovering the story together, sharing reactions, debating characters, and enjoying the journey side by side.

And we're not done yet! We're waiting eagerly for Maggie and Sarah's picks, which will complete the next round of three. Happy reading, lovely readers — we can't wait to dive in together 📖✨





Last Month's Highlights

✨ February at The Lovely Cow Shed ✨

February may be the shortest month of the year, but it certainly didn't lack creativity, laughter and a little bit of fun here at Forty Acre Farm.

🎨 A Little AI Magic

One of the highlights this month was sharing some AI artwork created for The Lovely Cow Shed. It's always exciting seeing the business reflected in a new creative way — and while I may not have been in uniform in the original photo (timing is

everything when you've just had the van sign-written! 🎨), it still felt perfectly *us*.

The response was just lovely. Your comments, messages and encouragement mean so much — it's such a reminder of the supportive community that surrounds this little business.

Fresh Look, Same Heart

We also updated our cover photo this month — a small refresh, but one that feels like a lovely way to step into the year with renewed energy and creativity. Sometimes it's the subtle changes that bring a fresh spark.

Community Always

What stood out most in February wasn't just what we created — it was the connection. The messages, the shared excitement, the laughter in the comments. Whether you're attending events, booking catering, staying in our huts or simply cheering us on online, you are such an important part of The Lovely Cow Shed story.

Here's to more creativity, more community and plenty more moments that make us smile as we head into spring. 🌸

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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📅 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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