

SEASONS

STORIES



SPRING | EDITION NO. 1

FREE



WELCOME TO

SPRING

Winter passes and spring inspires a new season full of possibilities. As we ponder on our own choices to be the happiest and healthiest we can be, fresh green shoots emerge from the soil of stories yet to be told and the sun breaks through the damper days, bringing with it the start of lighter brighter moments to come. Spring has awoken us once again and the promise of a slower gear, a pause for thought and the opportunity to lean into the beauty of its stillness is as tantalising as ever.

A new dawn has broken and with it comes the opportunity to curate a more meaningful and conscious lifestyle full of value, whilst learning to live more presently in each moment that matters most. We choose the path that guides us to live with intent and place our values at the heart of our lifestyles; living in self-awareness and making purposeful decisions that feel of benefit. We become present in the moment, celebrating quality over quantity and live with a newfound sense of being conscious and considered in these choices.

The art of slow living allows pause for reflection, it seduces us into becoming curators of space and energy for choices which matter most in life. We slowly learn to shed layers until we're left only with that which we love, that which feels necessary, and that which makes us most happy.

We reconnect with nature, with a new found pace and pattern for the season, through embracing seasonal living, its harvest and welcoming the opportunity to spend more time outdoors.

Spring has arrived.

With love,

Klara & Sammie

Season Stories...

Emerse yourself in a moment of calm, whilst you listen to our handpicked playlist and enjoy a welcomed pause. Open Spotify on your device, navigate to the search icon and open the camera option. Scan the below, to open the chosen playlist for this edition.





#SeasonStories



SPRING'S SONG

From dew dropped adorned hedgerows,
A chorus of birdsong can be heard,
Filling the morning's hush with melodies,
For all to hear.

A gentle breeze whispers tales,
Of promised longer days and sunshine's warmth.
With buds emerging from Winter's slumber,
For all to see.

Spring whispers secrets of change,
Inviting all to embrace drifting into the season.
The earth breathes anew,
For all to cherish.

In the silent poetry of Spring's song,
we find hope.

STYLING

SPRING

Morning bird song breaks and the enchanting sound of nature feeds the soul through Spring's brighter mornings. We lean into the purposeful promise of Spring to take still moments for peace filled rituals, allowing for slow starts to our days.



Eggs are collected from brooding hens that go about their days at the foot of breakfast tables, enticing us to sit for a moment and embrace the fresh air that surrounds us. Lazy long breakfasts are taken alfresco, as the smell of fresh coffee and an abundance of buttered toast allows for contemplation of the day ahead, enticing us to make time to potter in the gardens and assist nature to shed skins of old seasons forgotten and encourage new beginnings to take flight.

We take our lead from nature's wildlife who seem set on busying themselves with their daily forages, whilst we observe and stroll through our gardens and take simple seasonal cuttings to complete our table centres, inviting our own sense of spring into our homes.

A selection of mis-matched vessels collected over time unveil the prospect of repurposing. We reach for a few from our shelves to plant up with bulb shoots and nurture with a blanket of moss at their beds, tucking them in gently whilst inviting them to blossom and grow.

Easter offers us a chance to gather, as we collect together our favourite timeless crockery and set it out on a relaxed linen cloth. Our seasonal harvest offerings are made with love and brought to the table on a selection of rustic boards ready for sharing. Candles that were once used to light dark winter days are collected and brought into the fresh air once more; beckoning bright and breezy days to be celebrated with loved ones. We brave the best of British weather and set up for dining outdoors, whilst skins and blankets are on hand should our guests feel a 'nip in the air' and yet the promise of togetherness offers warmth and comfort for all to be enjoyed.

A simple stick nest, repurposed from a discarded school project is planted with delicate snowdrops as we take a moment to creatively play with moss and blossom branches, recreating nature's ritual instinct both in beauty and construction and settling it neatly in an unused vessel, allowing it to effortlessly emigrate into our relaxed tablespace.

The promise of spring breathes fresh life into our homes and lifestyles.

"assist nature to shed skins of old seasons forgotten and encourage new beginnings to take flight."



Top Right: Bench, Gracie Jaynes | Mug, Denby Pottery | Sheepskin, Ford Home | Bottom Right : Mugs, Denby Pottery | Tablecloth, Also Home | Location : The Old Granary, Matlock

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Crockery, Denby Pottery | Napkin, Barter & Co. | Tablecloth, Also Home | Rustic Chopping Board, Gracie Jaynes



Tablecloth, Also Home | Wooden Egg Tray, Baxter & Co. | Crockery, Denby Pottery

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Crockery, Denby Pottery | Tablecloth, Also Home | Napkins, Baxter & Co.



Wooden Bench, Gracie Jaynes | Rustic Trug, Gracie Jaynes | Tablecloth, Also Home | Reclaimed Stool, Gracie Jaynes
Chopping Board, Gracie Jaynes | Crockery, Denby Pottery | Candelabra, Gracie Jaynes | Dinner Candles, Lavender Grey
| Glassware, Baater & Co. | Vintage Marmalade Jars, The Interiors Yard | Location, The Old Granary, Mallock.



Top Right: Artisan Match Strike, Ivy Joan Home | Vintage Marmalade Jars, The Interiors Yard | Bottom Right: Crockery, Denby Pottery | Glassware, Baxter & Co. | Napkins, Daylesford Organic



Top Left: Glassware, Baxter & Co. | Bottom Left: Vintage Marmalade Jars, The Interiors Yard | Crockery, Denby Pottery | Napkins, Daylesford Organic.

#SeasonStories



FOOD

Article written by Amelia Horne @le.bon.home

The heavy load of winter is always lightened by those first few flowerheads daring to poke through frost bitten ground. Delicate heads of snowdrops and a burst of crocuses pave the way for the blooms of early spring. Canary yellow daffodils crowd roadsides and vases, their appearance a sure sign of warmer days to come.



Stepping into these first weeks of the new season brings a heap of early harvests into kitchen play. The British asparagus season may be brief, but one to grab with both hands and make much of these slender stems whilst you can. Pencil thin spears requiring barely a whisper of heat to soften, lend muscle to salads heavy with eggs and scrubbed new spuds. The sturdier spears have a place too at the table, stubby as crayons and where rich hollandaise and softly poached eggs unite to magnificent effect.

Much is made of the potato harvests across these weeks of Spring, a myriad of varieties all diminutive in size and big on flavour. The much lauded potato harvests of Jersey are glorious additions to the meal table across these early months of hope filled skies, though plenty of fields closer to home are sown with heritage varieties equally thrilling to the palate.

Lamb is the obvious choice for the Easter table, rooted in tradition and leaned on by plenty. I've sidestepped this trend in recent years, not least steered by my own selfish desires since I've shirked this cut of meat for a while now. Much is made of gathering a crowd to the splendour of roasted meat, with good reason. Whether the full assembly of spuds, veg and gravy accompany, or floury cobs and condiments stand alongside for good company; both curry favour the years have taught me. I have written plenty as to the merits of relying on a well aged three rib of beef or sizeable shoulder of pork when folk descend at the table. When chewing over ideas for the table this springtime, I am reminded of seasons passed, where barbecue coals have licked at skewered mince and milky feta is baked and devoured with the helpful aid of charred sourdough crusts. A defiant spear of asparagus still pokes though our middle lawn each spring, the only reminder of a Victorian kitchen garden long gone to seed after decades of neglect prior to our custodianship here. I am charmed by it's persistence and leave it to reach for the skies across it's brief season. Sacks of newly harvested spuds are abundant, propped against grocers doorways and spilling from crates. Doused

with butter and dotted with salt they make splendid bedmates for quiches that quiver and sigh as they depart the oven. Here in the UK, a heavy dollop of mayonnaise is a stalwart of most potato salads, with little else besides. My own version, where flaky skinned potatoes new of the season are soaked with vinaigrette whilst still warm, and muddled with capers and parsley fare well, with or without the inclusion of freshly made mayonnaise.

Baking cheese has become something of a new found habit in more recent years here in the uk. Whilst soft wheels of camembert have become a staple of menus countrywide, less is made of serving Feta in this fashion, yet it sings to the soul after a stint in the oven. Drizzled with a decent oil, disguised beneath a mound of chopped mint and coriander, it's ability to hold perfect shape yet flake like cod steps up it's game. These pale curds with little trace of meddling are a far cry from the mighty rich raclette and cheese filled cauldrons that putt and splutter atop a flickering flame, relied on by way of a cloak to buffer freezing skies and snow underfoot. Instead, Feta evokes scents of summer, days where shoulders sting from a searing sun and lumps of ice chink in every drink.

Bank holidays are plentiful as we shift from winter to spring. Extra days in the weekend bag encourage me to extend invitations for folk to gather, for these are the memories that linger long after this season slips into the next. For such occasions I am inclined to lean on a menu that permits me to enjoy the company of guests rather than tether me to the kitchen. Shunning the formalities of a plated dinner, I revel in the conviviality a hot and cold fork buffet affords, encouraging all to graze and the blessed ability to make much ahead. Accompaniments can be knocked up in the days before - vinaigrettes, mayonnaise, pestos & pots of wonder to dunk into - to ease the load further, whilst anything that can be prepped ahead of needing time in the oven gets a thumbs up.

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It's with days like these in mind I've conjured the rollcall of dishes here. A plethora of bowls that can be dipped in and out of and where the absence of one dish or another does not dilute it's appeal if dietary habits come into play.



Overlooking the skewers of fragrant pork will not leave folk hungry, for tummies can be filled with still warm feta and asparagus dragged through the garlicky mayo. Sourdough and spuds can be relied on to satiate any deep rooted greed and lemon meringue roulade should be plentiful, for it demands seconds helpings from all it crosses paths with the years have taught me.



PORK & FENNEL KOFTAS

Ingredients

1kg minced pork ideally 20% fat content
A squirt of tomato purée
one chicken oxo, crushed
35g days old bread, blitzed to coarse crumbs
2 eggs
Around 15g finely grated parmesan
3 tsp fennel seeds
two plump garlic cloves, crushed
Coarsely ground black pepper
A scant pinch of Maldon salt flakes

A dozen wooden satay skewers, soaked in cold water for 15 minutes beforehand

Method

Place a dry frying pan over a medium heat and toast the fennel seeds within it until they have started to change colour and become more brittle; the air will likely be wonderfully perfumed with their fragrant aroma as they dry. Decant into a mortar and crush to a fine powder with a pestle, an entirely cathartic kitchen task I find no matter it's presumed tedious.

Upend the minced pork into a generous sized mixing bowl. Add the rest of the ingredients, including the ground fennel seeds and mix thoroughly with clean hands to combine, ensuring even distribution throughout the pork. Mix the whole thoroughly to combine. Allow to sit and develop flavour for at least four hours or overnight if you can. Divide into 12 equal portions, (these will likely each weigh circa 100g from experience) then mould each portion of meat into a cylinder and skewer with a satay stick. Place on a large board, return to the refrigerator for at least 30 minutes to help hold shape then brush with olive oil before cooking over a moderately high heat in a griddle pan, (or frying pan will suffice) turning when necessary across an 8-10 minute cook time. Transfer to a plate and serve.

BABY POTATOES WITH PARSLEY & WALNUT PESTO

Ingredients

1.5kg scrubbed baby new potatoes
2 tbsp capers, drained
3-4 stems flat leaf parsley
Scant bunch of chives

For the pesto:
1 bunch flat leaf parsley
1 large clove garlic
15g finely grated parmesan
4 tbsp good quality olive oil
Small handful of walnuts
Salt & pepper, to taste

Method

Begin by loosely wrapping the clove of garlic in foil and roasting in the oven for around 10 minutes at 180 c. Carefully remove the leaves of parsley from the stalks, reserving a few to garnish the dish with later. Place the walnuts in a mortar and using a pestle gently crush until coarse.

You can rely on a mortar and pestle here, but for ease and speed a sharp bladed blender will deliver similar results. Remove the clove of garlic from the oven, rid it of it's papery skin and roughly chop. Put this, along with the parsley leaves, parmesan, crushed walnuts, a generous pinch of salt and a good grind of black pepper into the blender cup with two tablespoons of olive oil and whizz to a coarse paste. If the mixture needs loosening, add a further tbsp olive oil and blitz again. I favour a consistency that remains coarse rather than a smooth puree, but adjust to your liking. Once blitzed, decant into a jar and stir in the remaining olive oil. Adjust the seasoning as necessary and store in the refrigerator for up to one week, ensuring a film of oil remains on top of the blitzed paste to prevent it from spoiling.

Bring a pan of salted water to the boil, add the baby potatoes, reduce the heat and simmer until tender. Drain fully, then decant into a serving bowl, spoon some pesto over, scatter the capers over, snip some chives into one inch lengths over the bowl, tuck a few stalks of parsley in amongst the spuds and drizzle a little more pesto as required. Serve whilst still warm ideally, or at room temperature.



Top Left: Bowls, Baxter & Co.



#SeasonStories



BAKED FETA WITH MINT & CORIANDER

Ingredients

300g block Feta
Bunch fresh mint
Bunch fresh coriander
Drizzle extra virgin olive oil
Salt & Pepper

Method

Unwrap the feta and place in an ovenproof dish that will hold it snugly. Remove the leaves of the herbs from their stalks and then chop finely. Drizzle a little olive oil over the feta, sprinkle with a pinch of salt flakes (I rely on Maldon) and a good grind of the peppermill. Scatter over the chopped herbs and then bake, uncovered for 20 -25 minutes at 180°C until piping hot and soft to the touch. Serve immediately.

LEMON MERINGUE ROULADE

Ingredients

For the meringue:

4 egg whites
220g golden caster sugar
1/2 tsp cream of tartar

For the lemon curd:

110g caster sugar
2 eggs + 2 egg yolks, whisked together with a fork
2 large unwaxed lemons, zest and juice of both
55g unsalted butter

To assemble:

300ml double cream
Physalis fruits
Icing sugar to dust

Method

Start by zesting both lemons and then, using a reamer, extract all the juice - I find this handy tool by far and away the easiest method to ensure all the juice is removed from citrus fruits.

Melt the butter gently in a heavy based smallish saucepan. Add the sugar and lemon juice and allow the sugar to dissolve, before reducing the heat to a mere whisper, add the eggs and with a wooden spoon stir continuously and gently without allowing it to get close to boiling, since this will cause the delicate eggs to scramble. Persevere and hold your nerve...after 4-5 mins the mixture will start to thicken and coat the back of the spoon. If you do find any lumps of egg have started to clump, push the mixture through a fine mesh sieve and then return this back to a very low heat and continue to stir until thickened.

Sterilise a jar by placing it in a hot oven for upwards of 10 minutes, then allow this to cool (with the lid on) Decant the curd into this, and, once cold, store in the fridge for up to three days.

Line a shallow baking tray (approx. 26cm x 19cm) with a sheet of baking paper. Pre-heat the oven to 130°C. To make the meringue, place the egg whites in a scrupulously clean and dry bowl, add the cream of tartar and using an electric hand whisk or stand mixer, whisk until stiff peaks have formed. Whisk for another two minutes until you trust the mixture is solid enough to hold upside down above your head without dropping from the bowl, then add the sugar and continue to whisk until glossy and standing in shiny peaks. Scrape onto the baking sheet and with the use of a spatula, spread across the baking sheet in a single layer, covering the surface area. Place in the oven and cook for 45 minutes, or until cooked through. Remove from the oven and whilst still warm carefully roll the meringue from the long side with the baking paper still attached, and allow to cool and dry further.

When ready to assemble, carefully transfer the meringue on to a serving plate, removing the baking paper as you do so. Whip the double cream until it forms soft peaks. Carefully unfold the meringue as much as it will allow without breaking and spoon in some of the lemon curd. Spoon in the whipped cream, add further lemon curd with the aid of a spatula, and then dust liberally with icing sugar & decorate with physalis fruits. Refrigerate for up to eight hours if not serving straight away.



Top Left: Ceramic Jug, Baxter & Co. | Bottom Right: Glassware, Baxter & Co.

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