



Lee Moor newsletter September 2006

Sloe, sloe quick quick sloe

Lee Moor is showing the mellow fruitfulness of autumn, the sloe in the title being of course the fruit of the blackthorn bush. Many hundreds were planted at Lee Moor in the 7,000 metres of restored hedges. That such a spiky bush should be adorned with such sweet fruit is indicative of the contradictions of mother Nature. The residents of Lee Moor Farmhouse have been making sloe gin from gathered berries for several years. Much folklore exists around the drink. The Lee Moor farmhouse recipe is 3L gin (quality not too important), to 675g sugar, to 1.35kg sloes. Freeze the sloes so that when you add the fruit to the gin it cracks the cells in the fruit, add to a demijohn and shake once in a while, leaving in a dark, cool, child-free place. This process is about a transfer of flavour in the drinkable liquid, ideal for shooting parties or indeed as in 2001 when a certain heir to the throne called in for a snifter! The fruits have been heavy laden this year and our pear tree lacked only a partridge in it to make it highly suitable for as Christmas card scene - more of gamebirds later!



Turning up the heat

Local heat continues to be produced at Lee Moor by Toasty Heating Ltd and the interest has been phenomenal. Although oil prices have eased a bit the message has been received by the British population that change is a need as well as a want. See the Ecological Footprint Quiz to see whether your lifestyle is part of the problem or the solution.

(Left: the bunker boiler - ready for fuel that really is as cheap as chips!)

Swanning around

The swans are stretching their wings and will soon be flying. The sight of seven swans flying over Lee Moor will be something special. Tenants also move on and up, and we say farewell to Hutchinson the accountants and to the care management team of the Care Trust... but a big hello to our new tenants - more on that next time!

Fresh Element and Hadrian Game Larder Ltd

Just a mention of 'Food and Farming Fortnight': Fresh Element did its largest outside catering to date - but records fall fast at Fresh Element! Over 500 attendees of the West Percy Hunt Ball were fed with the very best fresh, natural and local food.

Ian Brown has now become a business partner with Silver Sheldon in Hadrian Game Larder and enjoyed very much the Alnwick food Festival towards the end of September. The weather was mixed but the event is a great showcase for local food.

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