



Monday 27TH March 2023

Dear Customer,

I hope this finds you well. It's Sunday morning and clocks have just gone. Forwards ? My laptop says 8am, what is that in old time ? Have we lost an hour or gained an hour ? A few days of adjustment and these perturbing questions will melt away. But for the moment the questions remain.

We have 'psb' in the bags this week from Herefordshire and here are a few tasty recipes you could try:

Purple Sprouting Broccoli Pasta

- 200g purple sprouting broccoli
- 1 onion, finely chopped
- 1 tbsp lemon zest, grated
- 350g pasta
- olive oil
- 2 tbsp olive oil
- 2 garlic cloves, finely chopped
- 70g dried coarse breadcrumbs
- 75g cheese, grated (optional)
- salt and pepper

Trim the end off the purple sprouting broccoli and cut into 2-3cm chunks. Cook in boiling salted water for about 3-5 minutes until tender. Drain well. Heat the olive oil in a large saucepan, add the onion and garlic and cook for 5 minutes. Add purple sprouting broccoli, lemon zest, breadcrumbs and cook, stirring occasionally for another 5 minutes. Cook the pasta, drain and add purple sprouting broccoli mixture and toss well. Add the cheese if using, and drizzle with olive oil.

Roasted Purple Sprouting Broccoli

- purple sprouting broccoli
- 2 cloves garlic crushed
- salt and pepper
- 1 tbsp olive oil
- ½ lemon, juiced

Preheat the oven to 200°C/ Gas 6. Wash the purple sprouting broccoli and trim the ends. Place in a mixing bowl and add a tablespoon of olive oil and season with salt and pepper. Place the broccoli on an oiled baking tray. Roast for 10 minutes. Remove from oven and mix with 2 cloves crushed garlic. Return to the oven for five minutes or until the broccoli is soft in the centre and crispy on the outside. When cooked mix with lemon juice and extra seasoning.

Banana Bread

- large ripe bananas
- 100g brown sugar
- 3 heaped tsp baking powder
- 50g dried fruit or nuts
- 75ml vegetable oil or sunflower oil
- 225g plain flour flour
- 3 tsp cinnamon or mixed spice

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Heat oven to 200C / Gas 6. Mash the bananas with a fork, then mix well with the oil and 100g brown sugar. Add the flour, 3 heaped, baking powder and cinnamon / mixed spice, and combine well. Add the dried fruit or nuts, if using. Bake in an oiled, lined 2lb loaf tin for 20 minutes. Check and cover with foil if the cake is browning. Bake for another 20 minutes, or until a skewer comes out clean. Allow to cool a little before slicing. Delicious freshly baked but develops a lovely gooey quality the day after.

The dog from Lebanon is still not here. These last days have been hell. All was arranged to have her collected on Wednesday from Heathrow. But on Tuesday afternoon I got a message from the shelter saying she couldn't travel as the crate they had taken her to the airport in was deemed unsuitable. A new crate had to be purchased at a cost of 220 USD but it would take too long to organise for that flight. Flight postponed. I had to compensate the ex-Army guy who was to collect her and bring here, him having cancelled other work to do it.

It was all rearranged for Friday. She had to be at the airport on Thursday morning for the early Friday flight. I was sent a photo of her in a Beirut warehouse in a massive crate the size of a stable. I managed to find someone else to go and collect her. He took my car, got there and waited in the car park. She was due to be through clearance at 3.30pm Friday. By 7pm, still nothing. They were waiting for DEFRA. Then came a message from DEFRA. Her worming was out of date by a day as she had been prepared for the flight 2 days earlier. She would have to be re-wormed and stay there for another 24 hours. Given it would be an out-of-hours vet giving her the pill, I was told it would cost me an arm and also a leg. I would also have to pay for her stay in the kennel for which I would be skinned. I asked the person who was collecting her if he could stay down there if I got him a hotel room. He said he didn't have his medication with him so had to drive straight back. He'd left here at 7am and got home at midnight. The Lebanese lady who'd organised all her travel paperwork offered to go and get her last night. They got her, she was terrified, and they have taken her back to Burnley for me to collect

Trying to find her a new home, I had put a post on the local Facebook group. There were lots of 'likes'. And then " this is a scam, it's bloody disgusting". I deleted the post but not quick enough for it to have set alarm bells ringing. Later another popped up saying " this is a scam". This time I decided to have an argument. " What sort of scam is it ?" I said. " The dog doesn't exist, you're just going to take the money". I've got no idea what money I was possibly going to take. I couldn't be bothered and deleted it. I just deleted the whole post.

It's trial by local Facebook group here. Richmondshire Today posted a picture of a bespectacled man wearing a black beanie and grey sweatshirt. 'CCTV image issued after man steals from changing rooms at Richmond School (had entered the changing rooms while the adult teams were playing football)' He was promptly identified.

"It's Bry the taxi driver from Richmond" . Dozens shared the post to friends in disbelief. Bry was clearly known by everyone. "disgusting individual – lock him up and throw away the key". I'm verging on feeling sorry for him.

Hope you have a good week,

Kind wishes, Isobel