

Hello – We are Kim and Chris Sands and we'd like to show you a few things we've been doing to help us get through this lock down, out, up, thing.

We do like to go fishing and we live in the New Forest area with two large estates on our doorstep, so we are very lucky to have five well stocked lakes to take our pick from. They've been very well thought out with parking and distancing, plus bailiffs checking up. We've managed to get most things we need online but we thought we'd experiment with making our own feed and boilies. My blender/mixer was commandeered to blitz up peanuts, seeds, etc. To make an attractant paste and, we got the old camping gaz thingy out to 'cook' the boilies – almost edible we thought as we patted ourselves on the back.



We've also been trying to grown things. Good grief did it work. In the trusty old plastic greenhouse, we sowed seeds, we chitted potatoes and we took cuttings. Compost was at a premium but luckily we'd got a few bags in last year and managed to get a couple more delivered. We've got stuff growing out of everything imaginable and it's all happily sharing space cheek by jowl. Tomatoes, lettuce and spring onions together and also tomato and cascading geraniums in a hanging basket look good. As for the cucumber!





Bet you're impressed aren't you?

Another thing we've done is to join more 'groups' on social media. I expect you probably knew there was one called 'Old Lincolnshire Rural Photos'. Turns out Chris's family has quietly done their best to populate the page. We found a picture of his Father, together with his brothers and sisters. Circa unknown.



Might be one or two missing, we're not sure. Anyway, someone put on a picture of her relatives, also Chris's, and lo and behold there were his parents in the background.



Now this is just a personal observation from me, Kim, but weren't some of those WI ladies formidable!

Anyway, moving on, we've also been experimenting in the old culinary arts and each try to do something different every couple of days or so. Chris has always been very proficient at eating and, although Kim's Grandmother was a professional thingy, I, Kim, was never much interested. Boy, you should see me now. I'm creating this bubbling stuff out of the air



Yeast. You start off mixing 50g of bread flour and 50g tepid water and add the same ingredients for the next four consecutive days. You then use this stuff to make Sourdough Bread. I'll have to google a recipe.

Anyway, today we had cream and white wine pasta and it was pretty darn good. I heated it up in bluebell, my little slow cooker while I cooked the pasta and got some herbs from the garden while I chopped for garnish: flatleaf parsley, marjoram and oregano:



RECIPE FOR CREAM AND WHITE WINE SAUCE:

Basic sachet of white sauce (or you can get instant white sauce granules) and make us as directed, substituting milk/water with white wine and cream. Add:

Teaspoon of Italian Herbs

Teaspoon of Mace

Half a teaspoon of Paprika

Half a teaspoon of Garlic salt or granules OR finely crushed clove.

Add whatever takes your fancy. I chose a small tin of white crabmeat.

Cook fresh linguine pasta, add the sauce, garnish and enjoy.



Nearly forgot! Found a Jean Greenhowe clown pattern and had a go at knitting. Have knitted before a long time ago and pretty pleased with how these two turned out.

Also, we've been allowed back on to the marina over the last couple of days. It's really quite sad with all these big luxurious cruise ships swinging about at nab anchorage off the Isle of Wight and occasionally swapping over to come into the docks to bunker etc., but there have been some very interesting ones about as well as the usual P&O.





And finally – Chris gets to make Keema Mata for me tomorrow. He’s so lucky!