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FULL OF CHRISTMAS CHEER

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FULL OF FESTIVE CHEER

Combine bold, bright tartans with cheery reds and a scattering of silver to create the perfect setting for a Christmas meal with all the trimmings

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Red/purple **petal fan**, £8, The Conran Shop. Fabric star **bunting**, £25 (2m), Retreat Home. Industrial metal **cabinet**, £895, The Woodpigeon. Red **wrapping paper**, £2.50/roll; tartan **wrapping papers**, £2.50/roll; **ric-rac**, £3/reef;

all Paperchase. Jingle Bells Robin **wrapping paper**; Holly **wrapping paper**; both £2.20/sheet, Caroline Gardner. Blue/White Berries **wrapping paper**, £1.50/sheet, Emily Burningham. **Ribbon**, from a selection, Jane Means

'T'WAS THE NIGHT BEFORE CHRISTMAS

Establish a striking theme by using jolly, colourful tartan for children's stockings, present wrapping and even baubles. Old-fashioned decorations on the tree and some glitter and sparkle complete the picture

Fioretti 69/1101 wallpaper, £67/10m roll, Wallpaper Direct. **Stockings** in tartan Morlich wool, £98/m; Skye Linen, £62/m each; all Osborne & Little. Celsie woven linen with white lace stripe, £58/m, Harlequin. Candy Cane **crackers** (in stockings), £30 (for six), The Conran Shop. **Tissue paper**, £1.50 (five sheets), Paperchase. Lapland pre-lit **tree**, £230, John Lewis. Wooden laser-cut star **decoration**, from £8, Speckled Wood. **Ribbon**, from a selection, Jane Means. Tartan **baubles**, large £10 (for two), small £15 (for nine), Paperchase. Small multicolour bright pearl **baubles**, £13 (for nine), The Conran Shop. Glittered alphabet **ornaments**, £4.95 each; twisted tin **icicles**, £9.95 (for 18); pink **bauble**, £19.95 (12 assorted colours); all The Hambleton. Fabric robin on peg **decoration**, £3.50, Gisela Graham. Neon pink **twine**, from £3.50 (approx 130m), Nutscene. Leaf **gift tags**, £12 (gift set), Rowen & Wren. Wooden **terrier on wheels**, £59, Plum & Ashby. Silver Dresden star **decoration**, £2.95, The Hambleton. Tartan, red, Jingle Bells Robin and Holly **wrapping papers**, all as before. Winter Ash **wrapping paper**, £1.50/sheet; mistletoe **wrapping paper**, £1.50/sheet; both Emily Burningham. Vintage blue **wooden box**; wool **throw**; both from a selection, Baileys. Tartan **tote bag**, £35, Plum & Ashby. **Armchair**, similar from Pimpernel & Partners. Huttenschuhe **slippers**, £45, Toast. Cadbol **hearth rug**, £300, Anta ▷



CRAFT YOUR OWN CHRISTMAS

Give cards, gifts and decorative accessories a handmade, personal feel



Print on plain cards using a pretty seasonal stamp. Choose contrasting ink and card for best effect

Ribbon, from a selection, Jane Means. Christmas stamp, £16; ink pad, £6; both Noolibird



For a snowy effect, dab the edges of fir cones with white acrylic paint. When dry, wire round the base of the scales to attach to your tree

White acrylic paint, £1.50 (75ml); paintbrush, from a selection; both Hobbycraft. Duck-egg blue medium ceramic pasta plate, £29.50, Toast



Thread fresh and dried fruits, berries and flowers onto strong cotton or fine twine for rustic homemade garlands

Rosehip garland, from £8/m; evergreen foliage, from a selection; both Zita Elze. Brass candle house, £28; Mable candlesticks, large £14 (for two), small £12 (for two); candles, £8 (for 20); all Rowen & Wren. Bottle vase, from a selection, Baileys. Tartan bauble, £15 (for nine), Paperchase. Newsprint decoration, £1.50, RE. Dog candy box, £14.95, The Hambleton



Gift bags are perfect for odd-shaped presents. We've used sweet bags and punched holes through the top to attach a tag and decoration

Striped paper bags, £6 (for 100), Hedgehog. Robin paper parcel, £9.75 (for 12); pegs, £5 (for 24); both Papermash. Postage-print gift bag, £1.50 (for five), Pipii. Leaf gift tags, £12 (gift set), Rowen & Wren. Berries wrapping paper, £1.50/sheet, Emily Burningham. Tartan wrapping paper, £2.50/sheet, Paperchase. Bauble, £13 (for nine), The Conran Shop



A small potted Christmas tree on a table or bench can create a pretty focal point

Antique **settle**, £425; **shelf**, £75; both The Woodpigeon. **Cards**, from £2.25 each, Emily Burningham. **Ribbon**, from a selection, Jane Means. **Pegs**, £5 (for 24), Papermash. Galvanised shepherd's hut **tealight holders** (on shelf and on settle), £8.99 each, Retreat Home. Glass **bauble wreath**, £59, The Hambleton. Vintage **letter**, from £15, The Woodpigeon. Scented **candles**, £25 each, Harlequin. **Tealight holder**, from a selection, Not On The High Street. **Wooden star**, £9.95, Design Vintage. Red and white folding paper **bells**, £3.75 each, Pipil. Giant antique silver **bauble**, £12.95, Design Vintage. *On tree* Fabric robin **decorations**, £3.50 each, Gisela Graham. Tartan **baubles**, large £10 (for two), small £15 (for nine), Paperchase. Multicolour bright pearl **baubles**, £13 (for nine), The Conran Shop. Vintage **bucket**, from a selection, Baileys. *On settle* Tartan **wrapping paper**, red striped **paper bag**, robin **paper parcel** and postage-print **gift bag**, all as before. Mistletoe **wrapping paper**, £1.50/sheet, Emily Burningham. Red tartan **cushion cover** in Morlich wool, £98/m, Osborne & Little. Vintage **cutlery**, from a selection, Baileys ▷



Brighten a small corner of a room with a seasonal still-life. Here, the top of a grey painted chest of drawers is transformed into a wintry scene

Faux pine-cone **wreath**, £30, John Lewis. Vintage **clock**, £165, The Woodpigeon. Dancing fairy **decorations**, £11.18 (for two), Jette Frölich Design. Pink wreath Merry Christmas **cards**, £2.75 each; green wreath Merry Christmas **card**, £5.50 (for five): all Caroline Gardner. Small pre-lit wooden **church**, £12, John Lewis. White wooden **Christmas tree**, £12.50, Berry Red. Vintage shoe-last **car**, £130, Plum & Ashby. Mary **candy box**, £19.95; silver **glitter** in bottle, £7.95: both The Hambleton. **Flower arrangement**, £35, Zita Elze. Vintage-style silvered-glass **tealight holders**, £8.95 (for two); silver birch **tealight holders**, £12 (for two): all The Original Pop Up Shop

Woollen plaids introduce a traditional Highland note to the Christmas feast

Tablecloth in Morlich wool, £98/m, Osborne & Little. Handmade printed Christmas **crackers**, £60 (for six); dinner **candles**, £6.60 (for six); both Ben Pentreath. Vintage cream **dinner plates**; tin **moulds** (used as cruets and candleholders): all from a selection,

Baileys. Evergreen **follage**, from a selection, Zita Elze. Gold pine cone **candles**, £5.99 (for nine), Lakeland. Cambridge blue washed-linen **napkins**, £9.50 each, Toast. **Napkin** in Skye linen, £62/m, Osborne & Little. Vintage **cutlery**, from a selection, RE. Red American soda **wine glasses**, £3.50 each, Marks & Spencer. Coloured **tealight holders**, £14.95 (for six), Dotcomgiftshop. Cow Parsley **wallpaper** (in background), £67/roll, Wallpaper Direct >





Tablecloth in Morlich wool, £98/m, Osborne & Little. Vintage-style silver glass tealight holders, £8.95 (for two), The Original Pop Up Shop. Coloured tealight holder, £14.95 (for six), Dotcomgiftshop. Red American soda wine glasses, £3.50 each, Marks & Spencer. Gold pine-cone candle, £5.99 (for nine), Lakeland. Plates, tin moulds, candles, napkins, crackers and cutlery, all as previous page.

Butter muslin turkey

PREPARATION 35 MINUTES. COOKING 4 HOURS.

SERVES 8 WITH LEFTOVERS

The muslin will protect the turkey from the heat of the oven while also keeping it moist. It means that you can baste the bird without having to remove and replace fiddly pieces of foil, too.

5kg turkey with giblets

1 large lemon, halved

a few bay leaves

1 onion, quartered

175g butter

about 2m piece of muslin

1 Heat the oven to 190°C (170°C fan oven) gas mark 5. Remove the giblets from the turkey and set aside. Fill the neck end with stuffing if using, then pull the neck flap down and secure with a couple of skewers. Squeeze the lemon and sprinkle the juice over the turkey. Put the lemon halves in the body cavity along with the bay leaves and onion. Weigh the bird and calculate the cooking time, allowing 20 minutes per 450g plus 20 minutes, plus at least 30 minutes resting. Sit the turkey in a large roasting pan.

2 Melt the butter in a large pan. Soak the muslin in the butter until completely covered. Season the bird with salt and

freshly ground black pepper, then cover with the muslin so it sits three layers thick.

3 Roast for about 3 hours 20 minutes (basting every half-hour or so over the top of the muslin) until the juices run clear when a skewer is inserted into the thickest part of the thigh. If you have a meat thermometer, the breast should be at least 74°C and the thigh 82°C.

4 Once the bird is cooked, remove the muslin, transfer to a large platter and leave it to rest for at least 30 minutes covered loosely in foil.

5 To serve, transfer to a warmed platter and surround with sprigs of fresh bay if you like.



Cashmere Fair Isle jumper, £295, Brora. White linen apron, from a selection, The Conran Shop. Antique platter, from a selection, Tobias and the Angel. Evergreen foliage, from a selection, Zita Elze. Tablecloth, tealight holder and gold pine cone candles, all as before >



Raise a glass

Wooden **platter** and vintage **glasses**, all from a selection, Baileys



Perfect portions

Wooden **platter** and vintage **ceramic dishes**, all from a selection, Baileys



All the trimmings

Evergreen **foliage**, from a selection, Zita Elze. Antique **jug** and **bowls**, from a selection, Tobias and the Angel. Gold pine cone **candle**, £5.99 (for nine), Lakeland. **Tablecloth** in tartan Morlich, £98/m; **napkin** in Skye linen, £62/m; both Osborne & Little. Vintage **cutlery**, from a selection, RE



Seasonal style

Napkin, evergreen **foliage** and **cutlery**, all as before. Tartan **bauble**, £15 (for nine), Paperchase. Noël **postcard**; Happy Holidays **postcard**: both from a set of ten in four designs, £10, The Original Pop Up Shop. Vintage ceramic **dish**, from a selection, Baileys. For stockist details, see *Where to Buy*. See overleaf for recipes for all dishes shown on this page >

THE FESTIVE FEAST



Glühwein

PREPARATION 10 MINUTES. COOKING 5 MINUTES.
SERVES 8

Traditionally enjoyed at Christmas markets in Germany and Austria, this mulled wine (previous page, top left) is a warming treat in winter.

6 cloves

1 large lemon, sliced

1 orange, sliced

2 bottles fruity red wine

150g soft brown sugar

two cinnamon sticks, plus extra to garnish

200ml brandy

- 1 Put all the ingredients, except the brandy, into a large pan. Bring to a simmer (but don't boil) for 5 minutes. Add the brandy.
- 2 Serve warm in heatproof glasses with cinnamon stick stirrers if you like.

Fig and Gorgonzola crostini

PREPARATION 10 MINUTES. COOKING 10 MINUTES.
SERVES 8

Sweet figs and Gorgonzola complement each other in these canapés (previous page, top left).

thin French baguette, about 46cm long

olive oil, for brushing

6-7 figs, sliced lengthways

125g Gorgonzola, sliced

clear honey, to serve

- 1 Heat the oven to 180°C (160°C fan oven) gas mark 4. Slice the bread in 15mm on the diagonal. Arrange in one layer on baking sheets; brush with oil. Bake for 5 minutes; turn and cook for 5 minutes. Cool on a wire rack.
- 2 Heat the grill to high. Arrange the fig on the crostini, then top with cheese and flash under the grill to melt it. Drizzle with honey to serve.

Fruit-and-nut pork stuffing

PREPARATION 40 MINUTES, PLUS SOAKING.

COOKING 45 MINUTES. MAKES ABOUT 1.1KG

Use about one-third of the mixture to stuff the bird. Bake the rest in a dish or shape into balls.

50g each prunes and dried apricots, diced

4 tablespoons Madeira

50g each walnuts and blanched almonds

25g butter

1 medium onion, finely chopped

1 stick celery, finely chopped

1 tart eating apple and 1 firm pear, peeled, cored and diced

zest 1 orange and 1 lemon

1 teaspoon fennel seeds

¼ teaspoon each ground coriander and ground allspice

4 tablespoons finely chopped curly parsley

25g fresh breadcrumbs

500g pork sausage meat

1 medium egg, beaten

- 1 The night before, put the dried fruit in a small non-metallic bowl with the Madeira to soak.
- 2 Heat the oven to 180°C (160°C fan oven) gas mark 4. Spread the nuts out on a baking sheet and cook for 5-10 minutes. Cool; chop finely.
- 3 Melt the butter in a pan. Add the onion and celery; fry until soft. Put in a bowl to cool. Stir in the remaining ingredients, plus 1 teaspoon salt and lots of black pepper. Mix with your hands.
- 4 Pack the neck cavity of the turkey with stuffing and secure the flaps with skewers.
- 5 The remaining stuffing can be shaped into 13-15 balls the size of a golf ball or packed into a greased ovenproof dish. To cook, arrange on a lipped baking sheet, drizzle with oil, cover with foil and cook at 180°C (160°C fan oven) gas mark 4 for 30 minutes, removing the foil for the last 10 minutes. If placing in an ovenproof dish, it can be cooked at the same temperature for 45 minutes covered in foil. The stuffing (minus the egg) can be made two days in advance or frozen for up to a month. Defrost and mix in the beaten egg just before using.

Bread sauce

PREPARATION 15 MINUTES, PLUS INFUSING.

COOKING 15 MINUTES. SERVES 8

600ml whole milk

1 bay leaf and 1 blade mace

4 black peppercorns and 2 cloves

1 small onion, halved

150g fresh white breadcrumbs

freshly grated nutmeg

50g butter

6 tablespoons double cream

- 1 Put the milk, bay leaf, whole spices and onion into a pan. Bring to just under the boil, remove from the heat and set aside for 30 minutes.
- 2 Strain the milk into a clean pan and stir in the breadcrumbs. Heat gently for a few minutes until thickened. Season with salt and nutmeg.
- 3 Stir in the butter and cream for 1-2 minutes. Serve warm. To make up to two days ahead, omit the butter and cream; cover with clingfilm and chill. Reheat, adding the butter and cream.

Hasselback potatoes

PREPARATION 25 MINUTES, PLUS SOAKING.

COOKING 1 HOUR. SERVES 8

These crunchy roast potatoes originated from Sweden. Be careful when you make the slits, though, as it's easy to slice straight through.

1.8kg Maris Piper or King Edward potatoes, small to medium, peeled and kept whole

5 tablespoons goose fat or 4 tablespoons

sunflower oil and 25g butter

Maldon salt

- 1 Peel and slice the potatoes the night before. Using a small sharp knife, slice them at 3mm intervals across the width, almost to the base. Leave in a bowl of cold water – the cuts will open up slightly, which makes them crunchier.
- 2 Heat the oven to 200°C (180°C fan oven) gas mark 6. Spoon the fat into a large roasting tin that will hold the potatoes in one layer and put in the oven to heat up for 10 minutes.
- 3 Put the potatoes, cut side up, in the roasting tray in one layer and baste with the fat. Sprinkle with salt. Roast for an hour, basting occasionally.

Giblet stock

PREPARATION 20 MINUTES. COOKING 1 HOUR

40 MINUTES. MAKES ABOUT 1 LITRE

giblets from the turkey

1 celery, roughly chopped

six black peppercorns

2 whole allspice berries

few parsley stalks

- 1 Rinse the giblets and discard the liver. Place in a pan with the rest of the ingredients and 1½ litres cold water. Bring to just under the boil. Skim away the scum that comes to the surface.
- 2 Simmer for 1½ hours, skimming to ensure a clear liquid. Drain into a bowl and store in the fridge for up to two days. Use to make the sherry gravy on the following page. ▶

Wild mushroom gougère

PREPARATION 45 MINUTES. COOKING 30 MINUTES.
MAKES 4

A stylish vegetarian main course that can be prepared in advance.

- 10g dried wild mushrooms
- 50g butter
- 200g leeks, finely sliced
- 1 red onion, sliced
- 250g mixed mushrooms, sliced if large
- 2 teaspoons plain flour
- 150ml Pernod
- 150ml-200ml hot vegetable stock
- 3 tablespoons cream



squeeze lemon juice
parsley, to garnish

FOR THE CHOUX PASTRY

- 75g butter, diced, plus extra for greasing
- 100g plain flour, sifted three times
- 3 medium eggs, beaten

- 1 Heat the oven to 220°C (200°C fan oven) gas mark 7. For the pastry, put the butter and 200ml water in a medium pan. Bring to the boil – the butter should melt before the water boils.
- 2 Add the flour and beat well until the mixture leaves the side of the pan. Spread out onto a plate and leave to cool for 5 minutes.
- 3 Return the mixture to the pan, then gradually beat in the eggs with a wooden spoon – it will become thick and glossy.
- 4 Fill a piping bag fitted with a plain 1cm nozzle with the pastry. Butter four 200ml round ovenproof dishes. Pipe two circles of mixture around the edge, one on top of the other. Bake for 20-25 minutes until golden. (It can be frozen in the dishes at this point for up to a month.)
- 5 For the filling, soak the dried mushrooms in 150ml boiling water for 20 minutes. Drain and keep the liquor. Finely chop the mushrooms.
- 6 Melt the butter in a sauté pan and fry the leeks and onion for 20 minutes. Add the fresh mushrooms and sauté for 5 minutes.
- 7 Stir in the flour and cook for 1 minute. Mix in

the Pernod, followed by the stock and drained liquor. Add the wild mushrooms. Stir in the cream and add the lemon juice. Check the seasoning.

8 Reheat the gougère cases for 5-10 minutes until piping hot. Spoon in the hot mushroom filling, garnish with parsley and serve at once.

Brussels sprouts with chestnuts

PREPARATION 15 MINUTES. COOKING ABOUT 10 MINUTES. SERVES 8

- 900g Brussels sprouts
- 1 tablespoon olive oil
- 125g pancetta
- 250g cooked chestnuts, sliced if large
- 20g butter
- freshly grated nutmeg

- 1 Bring a large pan of salted water to the boil, add the sprouts and cook for 2-3 minutes until almost tender. Drain and refresh under cold water. Store in a bowl of cold water.
- 2 Heat the oil in a large pan and gently fry the pancetta to release its fat for a few minutes. Turn up the heat and fry until golden.
- 3 Add the drained sprouts and chestnuts, and cook for 4-5 minutes until hot. Toss in the butter and sprinkle with the nutmeg. Serve.



Glazed carrots

PREPARATION 5 MINUTES. COOKING 15 MINUTES.
SERVES 8

- 600g Chantenay carrots, peeled
- 30g butter
- 1 teaspoon caster sugar
- 1 tablespoon chopped curly parsley

- 1 Put the carrots in a pan with the butter and sugar; half cover with water. Bring to the boil; simmer until the water has nearly evaporated.
- 2 Turn down the heat and cook until the carrots are lightly caramelised. Toss in the parsley.

Celeriac gratin

PREPARATION 35 MINUTES. COOKING 40 MINUTES.
SERVES 8

- squeeze lemon juice
- 1kg celeriac
- 75g butter, melted
- 75ml dry vermouth or dry white wine
- 150g Gruyère, grated
- 25g Parmesan, grated



- 1 Heat the oven to 200°C (180°C fan oven) gas mark 6. Fill a large bowl with cold water and add the lemon juice. Peel the celeriac and cut into chunks, putting them into the water.
- 2 Bring a pan of salted water to the boil, then add the drained celeriac. Cook for 10 minutes. Drain.
- 3 Put the butter in an ovenproof dish, add the celeriac and toss. Season and add the vermouth. Sprinkle with the cheese. (You can assemble it up to this point the day before and chill until needed.) Bake for 25-30 minutes until the celeriac is tender and the topping golden.

Sherry gravy

PREPARATION 10 MINUTES. COOKING 25 MINUTES.
SERVES 8

- pan juices, reserved from the turkey
- 1 tablespoon plain flour
- 200ml medium sherry
- 1 litre hot giblet stock
- 1 teaspoon fruit jelly (eg redcurrant)
- squeeze lemon juice (optional)

- 1 Spoon away all but 2 tablespoons fat from the turkey roasting pan. Put over a low heat.
- 2 Stir the flour into the juices. Cook for 1-2 minutes, stirring constantly.
- 3 Gradually blend in the sherry, stirring constantly. Bubble for 1 minute. Slowly add the stock. Bring to the boil, then simmer gently for 15-20 minutes until thickened.
- 4 Whisk in the fruit jelly and check the seasoning. Add a squeeze of lemon juice if you find it tastes too salty. ▷

Christmas pudding

PREPARATION 35 MINUTES. COOKING 6 HOURS,
PLUS REHEATING. SERVES 8

125g each sultanas, raisins and currants
50g dried cherries
zest and juice 1 lemon
zest and juice 1 small orange
150ml chocolate liqueur
butter, for greasing
150g plain flour
1 teaspoon mixed spice
grating fresh nutmeg
25g fresh breadcrumbs
50g vegetarian shredded suet
2 medium eggs, beaten
75g dark muscovado sugar
50g macadamia nuts, chopped
100g plain chocolate, chopped

1 Put the dried fruit, zests and juice, and chocolate liqueur into a non-metallic bowl. Cover and leave to infuse overnight.

2 Grease a 1-litre pudding basin with butter. Lay a large square of foil on the work surface and lay a same-sized piece of baking parchment on top. Make a concertina fold in the centre to allow for expansion during steaming.

3 Put all of the remaining ingredients into a large bowl. Add the dried fruit and any liquid. Stir well to combine, then tip into the basin, packing it down firmly. Level the top. Cover the basin with baking parchment and foil. Tie in place with a length of string, just under the rim, making a handle by bringing the lengths over the top of the bowl and tying them to the string on the other side.

4 To cook the pudding, put an upturned heatproof saucer in the base of a deep pan. Set the basin on top. Pour in enough boiling water to reach halfway up the sides of the basin. Cover with a tight-fitting lid and simmer gently for 6 hours.

5 Remove the pudding, cool, then store (with the foil and parchment still intact) in a cool, dark place for at least a month.

6 To reheat, steam as before with the coverings in place for 2 hours until hot. Serve with brandy butter or cream. 🍴

