

BEST OF PRODUCE

Make sure your Jubilee celebrations have a very Wiltshire flavour with the best produce that the county has to offer



Next month sees an extra special bank holiday weekend to mark the Queen's Platinum Jubilee, and alongside the formal celebrations planned for the nation, many communities will hold street parties, afternoon teas and picnics to celebrate 70 years of Her Majesty's reign. So if you're planning to get together with family or friends and make the most of the sunshine (we hope!) we thought you might like to make it a very Wiltshire celebration. Here is our pick of the best our county has to offer when it comes to parties and picnics.

CHEESY DOES IT

It's not a picnic without savoury delights, and one of Wiltshire's finest has to be the delectable cheese from Brinkworth Dairy. How about some award-winning, mouthwatering Wiltshire Loaf, revived by dairy owner Ceri Cryer from her great grandfather's recipe? Or try the delicious Brinkworth Blue, or the intriguingly named Gallipot Eyes – your biggest problem will be whittling down your choices. Looking for dessert? The dairy also does gorgeous flavoured yoghurts, or if you have access to a freezer, stunning ice creams and sorbets. brinkworthdairy.co.uk

WILTSHIRE HAM

Wiltshire ham is world famous and for charcuterie of the highest standards, look no further than Eastbrook Farm in Bishopstone and Helen Browning Organics. Their high-quality ham is 100% organic and is traditionally cured by hand. Or for something a bit different, how about their organic grass-fed corned beef? It's delicious in sandwiches with a generous dash of English mustard. helenbrowningorganic.co.uk



WHAT A PICKLE!

To celebrate the Platinum Jubilee, Malmesbury-based pickle purveyor Tracklements has created a limited edition Right Royal Pickle. Made with a selection of vegetables including tasty Lincolnshire onions and a careful combo of sweet (Muscovado sugar) and sour (malt vinegar) along with tamarind paste, chilli, all spice and



lemon juice, this is everything you want in a pickle; a toothsome crunch, a sweet tang and a sharp bite. Perfect served on the side or to zhuzh up cheese and ham sandwiches (crusts removed, of course!). Tracklements Right Royal Pickle, RRP £5.80 for a 200g kilner jar, is available from fine food delis and farm shops nationwide and online at tracklements.co.uk



CHOOSE YOUR SPOT

So now you're all set with your picnic basket, family and friends in tow – but where will you choose to celebrate? We are spoilt for choice when it comes to picnic spots in Wiltshire, from the shady hollows of Savernake Forest to the vast views atop Barbury Castle, but if you want to be in with the in-crowd this year, head to the Chalke Valley, named by *The Sunday Times* the Best Place to Live in the South West in 2022. "This is picturesque countryside at its spring-scented best," enthused the newspaper."

And if you've forgotten something for your picnic, pop in to the Chalke Valley Stores, which is known to locals as the Hub, in Broad Chalke, and where you'll find an array of local produce, including fresh bread, fruit and vegetables from Len Cannell and Chalke Valley Produce and meats from nearby Manor Farm Meats and Cools Farm.



LOOK THE PART

Hopefully the sun will be shining, and whether you are celebrating in your back garden or in the wilds of the Wiltshire countryside, one thing is for sure – you'll want to look stylish. For the perfect summer dress, head to style expert Sarah Badeni. There are so many dresses to choose from, from plains to florals and all them are utterly gorgeous. We love the Tee Dress, made from 100% Irish linen and available with or without the lace collar. Terrific and timeless.

sarahbadeni.com

BEST FOOT FORWARD

Of course nothing ruins a party like aching feet and you'll want to keep your toes in tiptop condition, especially if you're hiking to the perfect rural picnic spot. Race over to Whitehall Garden Centre in Chippenham where you'll find two Jubilee limited editions from footwear specialist Hotter so you can be stylish and comfy at the same time!

The limited edition styles are finished in the Platinum Jubilee colours of metallic silver and bold purple. Choose from the white lace-up trainer or the bang-on-trend chunky walking sandal.

whitehallgardencentre.co.uk



SERVICE, PLEASE!

Now you've made your selection of the finest foods from around the county you will want to serve them up in style. Look no further than Bradford-on-Avon, where you'll find the workshop of furniture designer Charlie Caffyn. Charlie has created the Barton Collection of platters and chopping boards to meet your various culinary and entertaining needs. Available individually or as a set of four (with or without a storage box), Charlie handcrafts these ergonomic boards from single pieces of solid, FSC cherry wood. Each solid cherry wood board is then finished with Papa Oki oil, a food-safe mineral oil and hand stamped with a Charlie Caffyn maker logo to personalise your piece for generations to come. It's (almost) a shame to put food on them.

charliecaffynfurniture.co.uk



RAISE A TOAST

Obviously, no party can get off the ground without a glass of something celebratory! Happily, the good folk at the Ramsbury Estate have come up with some wonderful cocktails using Ramsbury's Single Estate vodka and gin, which combine the best local ingredients with English heritage craftsmanship and a sense of understated luxury. Single Estate means the complete process from field to bottle takes place on the Ramsbury Estate in the heart of the Wiltshire countryside.

THE ESTATE GARDEN PUNCH (serves 10)

500ml Ramsbury Single Estate Gin
200ml Elderflower cordial
650ml Apple juice
300ml Fresh lemon juice
250ml Soda water

Method:

Add all ingredients plus cubed ice in your pitcher or punch bowl. Garnish with the fresh fruit and mint
Garnish: 2 x peaches, 2 x pears, 2 x fresh quince and 10 sprigs of mint

WILTSHIRE PUNCH (serves 6)

350ml Ramsbury Single Estate Vodka
1500ml Elderflower tonic
10 Strawberries
18 Mint leaves
3 Cucumber slices
5 Slices of Lemon
5 Slices of Orange

Method:

Fill the punch bowl with cubed ice
Add the Ramsbury Single Estate Vodka
Add all the fruits
Top up with Elderflower tonic
Garnish: Strawberries, mint, cucumber, oranges and lemon