



It has been wonderful to have Rock Lodge full and see everybody enjoying their freedom. Who knows whether the season will slowdown this year as we are all so keen to have our well-deserved holidays, there is so much happening and Forest of Dean and Wye Vally just get more beautiful in Autumn!

Events:

- Check out Harts barn Cookery School for Forage and Feast events – go out collecting your food from the countryside, then cook and eat it!
- Learn dry stone walling at Upper Meend Farm, Penallt. 2 Oct
- The Forest Food Showcase returns to Speech House. A great day out with local food and drink artisans, crafts, music etc. 3 Oct
- Grayson Perry's six tapestries that he made as part of his TV series on class and taste will be on display at Hereford Museum. 9 Oct – 16 Dec
- Stand Up Paddleboarding Wildlife Safari. Spot kingfishers and falcons along one of the best stretches of the beautiful Wye then a wild brew. 19 Oct
- Mexican Day of the Dead themed night at Lydney Park with mosaic making and food. Run by wonderful Rachel of Inspiring Creativity. 8 Oct
- The Big Apple Harvest Time, celebrating local apples and pears and (more importantly) cider and perry, Much Marcle. 9 & 10 Oct
- Weave a willow reindeer for Christmas with Wyldwood Willow. 12 Nov
- The International Birds of Prey Centre are running their night-time owl experiences again this year; see their website for details

Activities News:



The excellent Sculpture Trail though the Forest (which begins at Beechenhurst) has new pieces and a temporary extension (open until the end of October) which is well worth the visit.

Made at The Hut will be running Christmas card workshops – design and cut your lino with advice and ideas on layout, textures etc then we will print them up together. I am starting on mine already! Also printing bags, cushions etc. Do get in touch if interested. (We also had a little taster workshop for two local tourism gurus – thanks Hari and Katie). www.madeatthehut.co.uk



Looking for something to do? We tried out the Monmouth treasure trail on a very soggy bank holiday Monday. Really enjoyed it and it took us to places we would never have seen otherwise. There are also Symonds Yat, Ross, Tintern Abbey and 'Edge of the Forest' trails. www.treasuretrails.co.uk

Nature:

The Woodland Trust are running a project on Little Doward to restore ancient woodland and habitats. This will encourage the rare Cosnard's net-winged beetle, barbastelle bats, owls and nuthatches as well as the recently released pine martens.

Food and Drink News:

Try a full breakfast at The Mill Race, Walford (which re-opened this year under new management). A great range from proper English Breakfast to posh eggs available from 10AM.

Coleford's monthly market has really grown, with craft as well as food and drink. Third Sat of the month 10-3.

Bolters, Coleford: the traditional sweetshop and tobacconist run by the Bolters has closed its doors after 150 years; and opened as a fabulous, somewhat hipsterish, restaurant plus take away. Family run, using local ingredients and all home cooked.

Miners at Sling are doing a Taste of the Forest set menu on Thur and Fri lunchtime. Plus Potluck Monday continues (with half price food) as do their fab Sunday lunch carving boards.

I have been busy jamming. New in the honesty basket is bullace jam plus rhubarb and date chutney. In November we should be offering medlar jelly, with medlars from the tree in the garden of the Regimental Museum in Monmouth (where I volunteer). Apparently, they should be picked in October and then left in a coolish place to blet (soften and turn toffee-coloured) before jam-making. Will be fantastic with meats and cheeses.

We tried barbecuing small cucumbers like we had at The Whitebrook – totally excellent!



Filming News:

Sex Education is back on. Filmed all around the Wye Valley and into South Wales. Otis still lives in the chalet overlooking the Wye above the Saracens Head.

Dean Heritage Centre's Foresters' Cottage was the location for an independent short film – *The Mudlark*.

Please post any photos or experiences on our [Facebook](#) site and do leave reviews if you enjoyed your stay with us. We are now on [Instagram](#)