

COUNTRY LIFE®

MARCH 18, 2015

EVERY WEEK

Hooray for
spring gardens!



£3.20

Magnolia magic and magpie mayhem
PLUS how to make the perfect cup of tea

Unmissable events

Walk

March 22 Art Miles Jacobean Fundraising Walk, Dulwich Picture Gallery, London SE21. Stroll through 17th-century actor Edward Alleyn's country estate and raise money for the gallery. Food, falconry and entry to the gallery. Tickets £20 (020-8693 5254; www.dulwichpicturegallery.org.uk)

Exhibitions

March 21-22 Contemporary British art, Avington Park, Winchester, Hampshire. Pieces include a 5ft-high sculpture of a female torso, featuring anonymous portraits of breasts, which will be auctioned in aid of The Haven, a national breast-cancer charity (www.avingtonpark.co.uk; 01962 779260)

March 24-April 10 'Venice in Peril Exhibition', The Osborne Studio Gallery, 2, Molcom Street, London SW1. Dreamy works by Sophie Walboffe, Antony Bream and others (above), in aid of the Venice in Peril



Fund (020-7235 9667; www.osg.uk.com)

Until April 19 'Dickens's First Love: The True Love Story of Charles and Maria', Charles Dickens Museum, 48, Doughty Street, London WC1. Love poems and writings about Maria Beadnell, the early object of the writer's obsession, who was later immortalised as Dora Spenslow in *David Copperfield* and Flora Finching in *Little Dorrit* (020-7405 2127; www.dickensmuseum.com)

Point-to-point March 21 Hurworth at Hutton Rudby, North Yorkshire. Plus Lanarkshire & Renfrewshire and Eglinton at Overton, VWH at Siddington, Gloucester-

shire, and Wilton at Milborne St Andrew, Dorset. For weather reports and form guide, phone the Talking Point hotline on 09068 446061 (www.pointtopoint.co.uk)

Book now May 15-18 A Sussex sketchbook, West Dean College, Chichester, West Sussex. Drawing course with Paul Cox, suitable for beginners. £322 (01243 818300; www.westdean.org.uk)

May 30 The Dream of Gerontius, Winchester Cathedral, Hampshire. Elgar's haunting oratorio sung by the Royal Choral Society with the Bourne-mouth Symphony Orchestra and Peter Auty as Gerontius. Tickets £12-£29, 7.30pm (01962 857275; www.winchester-cathedral.org.uk)

NGS garden of the week

Fonthill House, Tisbury, Wiltshire. March 22, 2pm-6pm. £6, children free. Sunday is a mouth-watering, once-a-year chance to enjoy this outstanding country-house garden. Walk through the woodland garden or among carpets of daffodils, taking in the superb views and historic setting, and admire the formal areas recently redesigned by Tania Compton and Marie-Louise Agius. Dogs welcome, teas (www.ngs.org.uk)



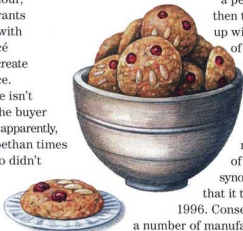
WHAT'S not to like about a bun that smiles back at you? These plump little Yorkshire treats—a cross between a scone and a rock cake—are made from a combination of flour, butter or lard, juicy currants and citrus peel, topped with strategically placed glacé cherries and almonds to create the cheeky fat rascal face.

The origin of the name isn't as derogatory towards the buyer as it might sound—it can, apparently, be traced back to Elizabethan times when thrifty bakers, who didn't want to waste leftover bits of dough at the end of their shift, added spices and dried fruit to create a jazzy bun.

In the early 1980s, when looking for a Yorkshire speciality that could become

Buns (and cakes) of Britain

Fat rascal



uniquely theirs, chefs from the world famous Bettys bakery in Harrogate discovered a recipe for turf cake, which was historically cooked in a pan over a peat fire by shepherds, then tweaked it to come up with their own version of the fat rascal.

Betty's signature fat rascal buns quickly became so popular—the company now sells more than 375,000 of them a year—and so synonymous with the bakery that it trademarked them in 1996. Consequently, although a number of manufacturers bake similar-looking buns, they go by different names such as chubby rogues, little tykes and fat scamps. *Ellie Hughes*

Illustrations by Fiona Osbaldstone

What to drink this week

Jura wines

Delicate and fine, the wines from this region between Burgundy and Switzerland could prove addictive, warns Harry Eyres



Jura—the green hill and pasture land around Arbois and Lons-le-Saunier, 70 miles north-west of Geneva—is the gem among undiscovered French wine areas. Jura's wines are utterly distinctive, lightish, nervy and fine-boned and go against all modern trends. Once you discover them, you may find, like me, that you become addicted.

Why you should be drinking them

Jura's grape varieties are unusual and the wine-making methods odder still. The most famous wine, *vin jaune*—made from Jura's native Savagnin grape and aged for six years under a 'veil' of yeast—is much closer to sherry than a modern-style clean, neutral white. Some of the reds are so pale they could almost be rosé. Jura has an especially high proportion of organic, biodynamic and natural producers.

What to drink

If a *vin jaune* such as the superbly refined, long-flavoured *Domaine de Montbourgeau 2007*, with its complex, subtle aromas of grasses and dried flowers, and the distinctive *flor* character (£33; www.thewinesociety.com) is too extreme, try Arbois Savagnin 2010 *Domaine Daniel Dugois* (below, £19.62; www.lescaves.co.uk). Think a cross between the lightest of manzanilla sherries and Sancerre: almonds and apples on the nose, intense freshness on the palate. For a completely non-oxidative Savagnin, François Rousset-Martin's *Cuvée Zéro Zéro* (£16.38; www.lescaves.co.uk) has a complex, musky nose and a flavour as fine, sharp and delicate as an etching. Jura also does reds. Michel Gahier's Arbois *Trousseau Les Grands Vergers 2012* (£17.94; www.lescaves.co.uk) has a raspberry nose and bracing freshness on the palate.



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