

NEWS LETTER – Summer 2011

As I write this I am looking out on the last throes of a wonderful Indian summer. What a fantastic year we have had! As the season began we were torn as to what to wish for. We always want the sun to shine on our boating but with a worrying lack of rainfall since December there were concerns about water levels on the cut. Hopefully there has been enough rain to get us through the last few weeks, however the crew report that waterproofs have been needed only a handful of times, which is just perfect.

So far so good for 2011

Having worked most of the season with our new crew arrangement it all seems to be going rather well. John is doing a great job as skipper, as usual, and the crew we have this year are proving to be hard working and have been complimented as the “best crew”, three of our experienced hotelboaters have ever had. Hopefully those of you that came with us this year will agree. Hannah has really put her mark on the galley and a sample of some of her dishes is overleaf. Hanna has to admit to quite enjoying gallivanting across the country to catch up with the boats and Alex thoroughly enjoys all the attention he gets when we are on board, as you can see here.



Highlights of the season this year have been a host of kingfisher sightings on our cruises on The Kennet & Avon, having a tall ship sail past in Bristol Docks, (not something we see very often on the canals), A Steam day at The Crofton Beam engine, and cruising past David Walliams as he made his way down The Thames for Sport Relief. The 20+ temperatures at the start of October deserve a mention too!

Gourmet Galley

We are pleased to report that sales of our recipe book, Gourmet Galley are going very well. It contains 20 recipes, covering Light Lunches, Simple Sweets, Delectable Deserts, Freshly Baked Fayre and Sumptuous Starters. Tips on how to make each item dairy or gluten free and lovely pictures of most dishes so you know what they should look like! Copies are priced at £4.50.

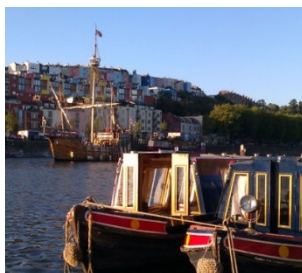
5 Stars!!!

We are very proud to announce that following our inspection earlier this year we have been awarded 5 stars for our food hygiene on board the boats.

Season 2012

Our 2012 schedule was not included as normal in our spring newsletter but now we know how this season has worked out we feel happy to release our plans for next year. Enclosed is a copy of our descriptions booklet, hot off the press. We found it easy to include some excitement having scaled the 2011 season down but just couldn't decide whether to do The Huddersfield Narrow Canal or The Rochdale... so we're doing both! In 2010 we were very sad not to make it through Standedge Tunnel to the east side of The Huddersfield Canal but the West side, although it was very hard work, was beautiful, interesting and very rewarding and we are really looking forward to our second attempt.

We are very pleased to confirm that Hannah has agreed to come back for a 3rd year in 2012 and continue her success in the galley. To whet your appetite here are a few of the new items on the menu for this season: *Salmon and spinach encroute with a cheese sauce, new potatoes and petit pois. Hunters Chicken with scallion crushed potatoes, fine beans and chantenay carrots, Slow Roasted lamb in a red wine sauce with mashed potato, creamed leeks and minted peas.* For lunch we introduced a new *puff pastry pizza with greek salad* and on mild days a *sausage and chorizo casserole with fresh bread* has gone down very well. Hannah also introduced a few tantalising deserts on the evening menu such as, *Pear & Cinnamon Tart, Orange & Bay Pannacotta,* and a *French Chocolate Tart.* Just when you thought you couldn't possibly fit in anything else after dinner there's the *chocolate fudge* and *strawberry creams* to squeeze in!



So there you go, something to think about during the next few winter months! See you in April.

Hanna, John & Alex