Getting Back to Basics

I am from the generation that grew up with one television. The only time we were allowed to watch it was Sunday night. After a bath (there was no shower) and in our jammies, we would all sit together and watch a show. The television was never on during the week but we didn't seem to miss it. Our lives were full of school, athletics and activities.

Weekends were spent playing down the street with the neighborhood kids. We knew it was time to come home when we heard Dad's whistle~~you know, the one that you use your middle finger and thumb? The one I never mastered? Heck, I can't even do a regular whistle.



Sunflower in my garden

We were middle class America~~Mom and Dad and five children. It was a good life where there was a clear distinction between right and wrong. There were simple rules to live by, such as "if you can't say something nice, don't say anything at all".

Each of us had our responsibilites~~cleaning the house, doing laundry, mowing the lawn, taking out the garbage. Dinner was always served around a big table. We ate together as a family. We knew that Christmas and birthdays were the only time we got gifts. Grades were very important to my folks and we never wanted to let them down. My parents lived within their means.



Chicken life

It's time to slow down

Sometimes I think the world is moving too fast. As much as I appreciate what technology has added to our lives, it is

difficult to avoid being *over* connected. Facebook, Instagram, Twitter, Snapchat, 24/7 news, and the hundreds of channels accessible to us. Am I the only one who wants to shut my eyes and cover my ears? When was the last time I laid in the grass and watched the clouds sailing by?



Lay in the grass! Look at the clouds!

The other day I realized I felt weird without my iPhone. Remember when the only phones in the house were the wall phone in the kitchen with the extra long cord and the extension by the parent's bed? And you could listen in on someone's conversation if you slowly and quietly picked up the other receive ?

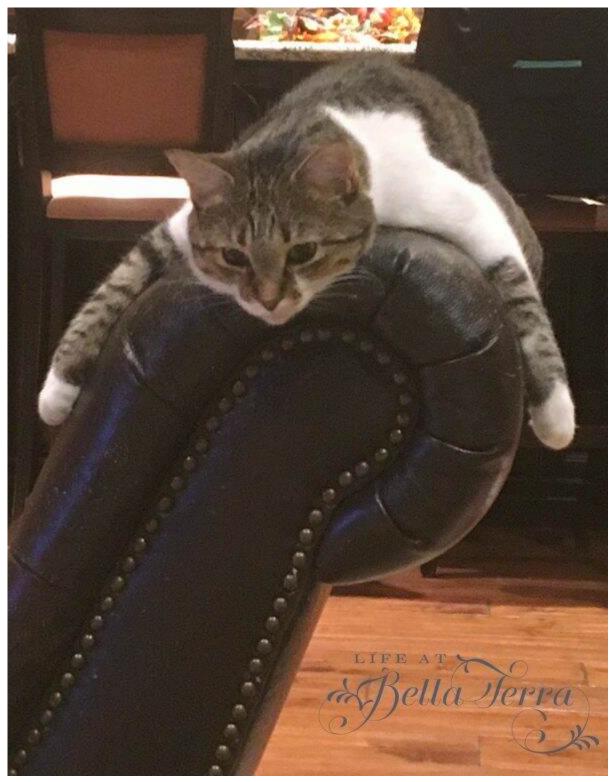
The need for simplicity

I don't want to sound like an old person but I long for some of that simplicity. We NEED the quiet, the simple, the honest, and the genuine. Our souls are not fed by the number of Instagram followers we have nor the number of likes on Facebook.

×

My flower garden

I had a social media epiphany lately. After researching all the ways to get more followers, more likes, more exposure, I realized I was spending hours checking social media. Today, I finally put down my phone and thought, "what the heck am I doing?"



My friend, Connie's cat

All this research was supposed to help support my blogging. But when I really stopped to think about it, I was straying from my core values. I felt like I was going down the wrong path, trying to become something that didn't feel honest, genuine or simple. Starting this blog did not include the goal of making money or getting advertisers. It was born from the loss of both my parents…a way for me to document life in order to perhaps slow it down. And here I was trying to increase subscribers, viewers, likes, etc. and wasting hours of my day. For what?



Art Exhibit at Hirshhorn Plaza, DC

Why I blog

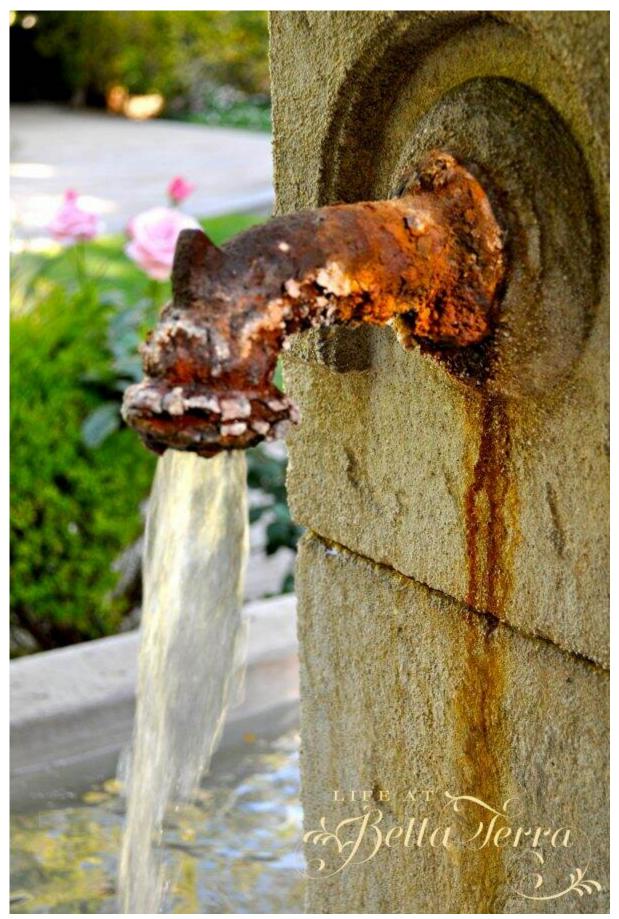
Here are the reasons I started Life at Bella Terra.

1) In this crazy and often cruel world, I want to capture simple goodness. I want to provide to you, my subscribers, a place that is beautiful, creative, thoughtful, educational and interesting. Every day I am so grateful for my life, my world, my family and my home. This gratitude is worth sharing.



A good summer harvest

Bella Terra is a safe harbor for our children, a warm place for our friends and family, a historical gem for our city. We are its guardians. In what feels like an unsafe world where you are cancelled for having your own thoughts and opinions, everyone is welcome here.



Old Italian fountain in our front yard 2) This blog allows me to look at my life through a different lens. When you spend a great deal of time in a place, it is a challenge to look at things objectively. How did I not see the really ugly paint color in my kitchen? However, I did see it in my photographs.

When I set a table, it looks good to me. In a photo, the silverware is cattywampus and how did I miss all the dust on the table? I'm learning something new every day. I am seeking more grace in my daily activities.



Dinner in the Orchard

3) This blog is a living diary. I try and share what makes me happy, what inspires me, and perhaps something new that I have learned. I am excited to share that with you. It is with great hope that what makes me happy, makes you happy.



A favorite cup of Joe

Quite honestly, I don't care about Instagram's algorithm. Nor am I feeling as if I *have* to post something every day. I have a life to live and why would we want to waste precious time staring at our phones?

My personal goals are to post something on Tuesday, Wednesday and Saturday. However, I will blog only when I am inspired to share something with you, not because of some fake deadline or sense of responsibility.



Fresh and clean

Thank you for listening to my revelations about blogging and Life at Bella Terra. As always, I love hearing what you like about this blog, what you would like to see more of, and while you're at it, what you don't like. If you family or friends are needing a bit of beauty, I hope you refer them here.

×

My artwork

So if you feel like life is spinning a bit out of control, put down your phone, turn off the television. Make a connection with someone you love or someone you would like to get to know better. Help someone in need. Find depth and meaning in the simplest of things. The world needs more love, honesty and human connections.



P.S. I wrote this post back in February 2018. And look what has happened since then. We do need to care for ourselves and be graceful and patient with others.

Room By Room~The Butler's Pantry

Welcome to another room of our historic home. If you are new to my blog, I have a series called Room by Room, where I share a detailed peek into a specific room in our home. Today I am sharing the Butler's Pantry. Though it is not a large room, it certainly packs a punch. This $6' \times 9'$ room is located between the dining room and breakfast room via swing doors.



Unfortunately, we do not have a butler (wouldn't that be nice?), but being a bit of a dish/glass collector, this room is perfect for storing all the tableware I love.



North facing Pantry window

In addition to two swing doors, there is a small, yet pretty double-hung window and sill on the north side, providing a bit of natural light to the space. Not only do I hang our Christmas cards here, but during the rest of the year, all my garlands are hung here as well.

Still Original



Original countertops and curved backsplash The room is painted a grayish blue with Cottage White on the trim and cabinets. And the floors are the same as the rest of the house~a Canadian beech hardwood. Fortunately the original wood countertops and curved backsplash still exist and have tell-tale signs of fun parties of the past.



Evidence of smoking and parties of long ago

I am guessing that this was once an active bar decades ago as there is evidence of laying cigarettes on the counter, while making a drink or washing a glass.



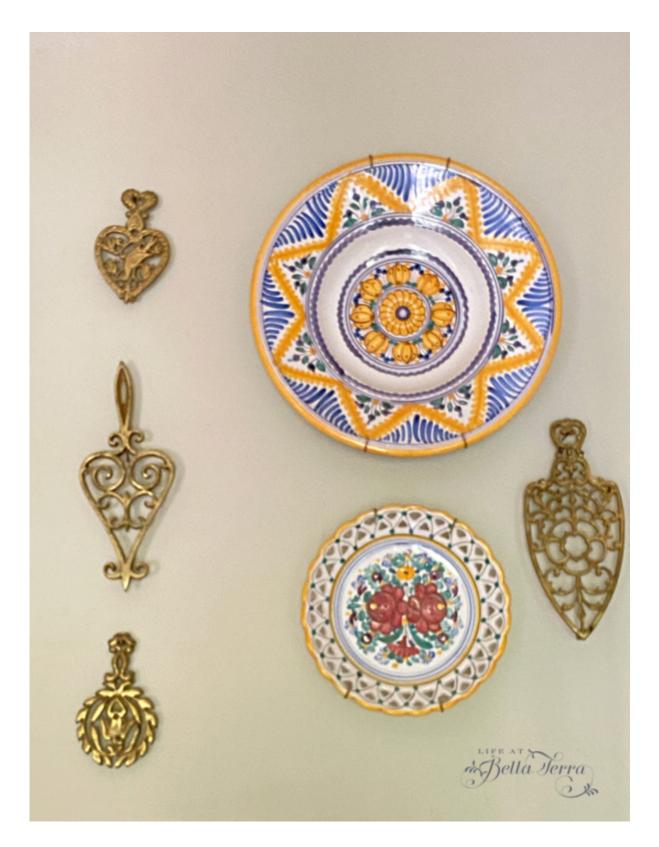
Door above sink is now for storage

Above the sink is a door that we assume allowed access into the adjacent food pantry. However, somewhere along the way someone blocked it and it's now a place to store detergent and sponges for the sink. Here is the other pantry that shares the same wall. I am not always this neat. To see the post on this came about, click <u>here</u>.



My Collections

Above the sink is a display of Modra Slovak Folk Majolica and brass trivets. I just love the colorful patterns of these dishes~they make me happy. And I wish we used trivets more at the dinner table...



My collection of Modra and trivets Four Raymond Waites chicken plates hang on another wall.

There appears to be quite a few Raymond Waites plates for sale on eBay <u>here</u>.



Raymond Waites

The skirted sink is a great place to hide larger items like vases. And of course, the several cabinets with glass front doors are perfect for keeping all my cherished dishes.



All my cherished items~Villeroy & Boch, vintage pieces

Beautiful....except...

When we finally closed on the house, we were dismayed to see that most of the nice light fixtures were removed (not per the real estate agreement). However, after a nearly 9 month closing, we were just happy to finally take possession of the house.



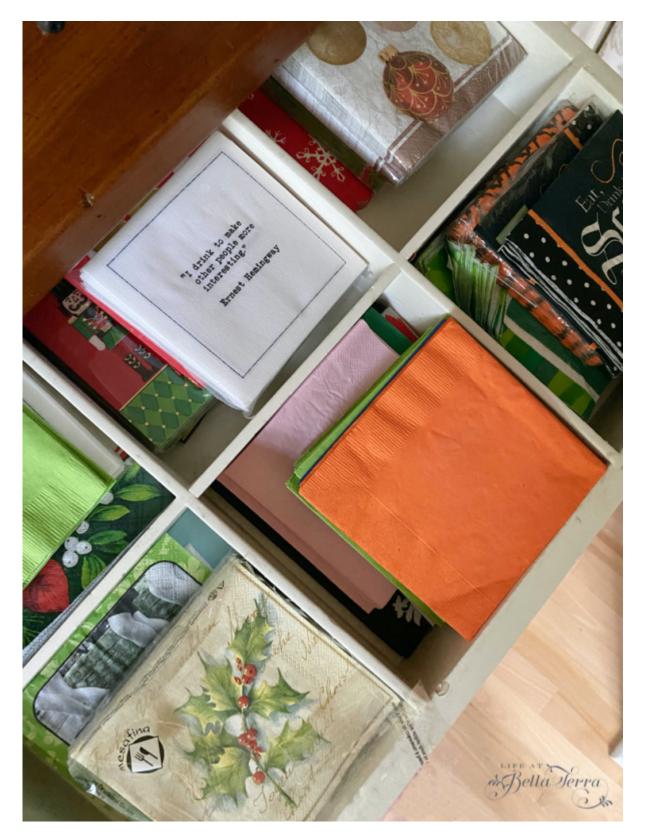
Large pendant light

In retrospect, I wish I had chosen a different light fixture. This one provides an abundant amount of light, but it is very difficult to clean. You would think it would be easy to disassemble, but it's not. The dust collects inside and no matter how well you wipe it out, is still remains streaky. And it's just big enough that when I open the cabinet door closest to it, they make contact.

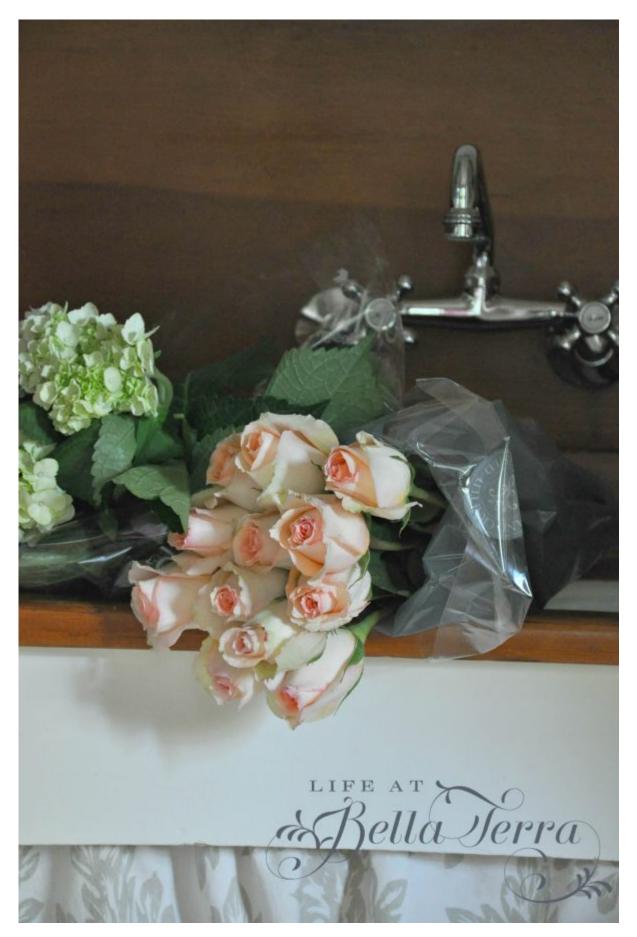


Storage at the very top Whoever designed this room, made good use of the space but it isn't easy to get to the very top cabinets. Here is where I store those things that get used occasionally.

Organization



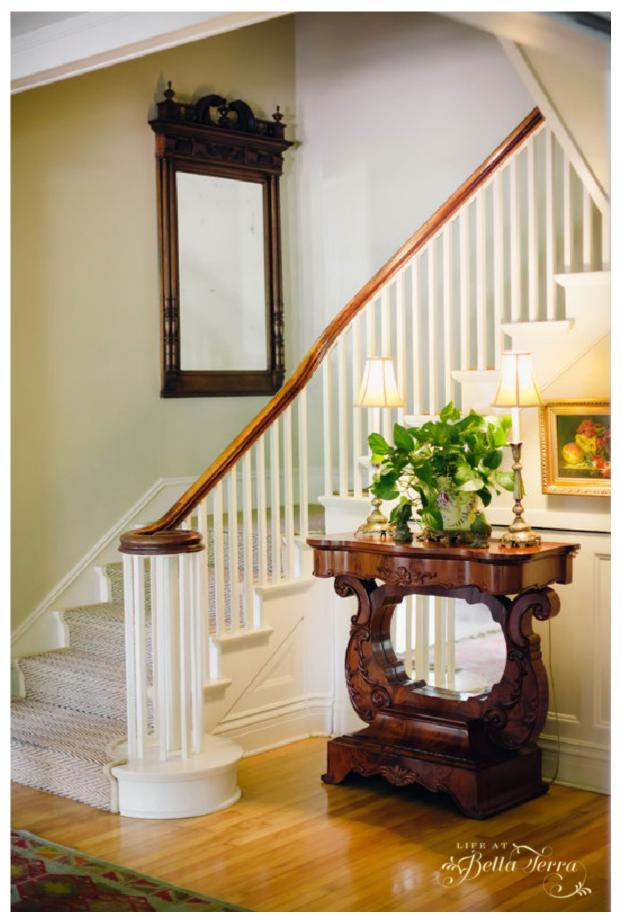
Many of the existing drawers have dividers already, so things like cocktail napkins, votive candles, tapers, place cards, and trays all have a place to go. Back in 2018 I did write a post on organizing this space and you can see it <u>here</u>.



For the most part, the pantry is kept organized, except the countertops. For some reason any flat surface becomes a dumping ground. Every now and again, I do need to tidy it up.

I hope you have enjoyed this version of Room by Room. If you have missed any of the other ones, you can find them below:

Front Hall <u>here</u>



Front Hall Master Bedroom<u>here</u>



Master Bedroom Living Room <u>here</u>



Living Room

Can you believe there are only 3 days left to September? Fastest month ever! Have a wonderful Tuesday and thank you so much for joining me today!

Mary



Saturday Meanderings

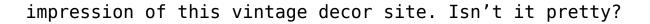
Since I returned from my week in Connecticut, it is taking me longer to get back into the swing of things. And I'm feeling a bit tired too which doesn't help when you have a great deal to accomplish. But it is Saturday and welcome to Saturday Meanderings where we just chat about all sorts of things. High hopes for a relaxing weekend.

Style and Class



thank you note from The Caroline Chateau

I love it when I find a resource that takes the time to make things extra special and beautiful. Recently I did order these beautiful velvet pumpkins from The Caroline Chateau. When I opened the package, a lovely handwritten thank you note with a sprig of lavender in the gold wax seal became my first





And the pumpkins are truly beautiful~in colors of copper, bronze, slate blue, navy and indigo. This color combination will be perfect in my living room and as you can see, the pumpkins pick up the colors in the rug.



The faux stem is gorgeous too! You can find these pumpkins (and in other colors) at The Caroline Chateau website <u>here</u>.

Ava Grace Gifts



Ava Grace Gifts in Simsbury, CT

When I find someone or someplace that goes out of their way to provide excellent service with unique items, I must share it with you. While in Connecticut last week, I viewed an Instagram reel by Tracy from Ava Grace Gifts reminding everyone to send a care package to their college student. My third (and last) child is a junior in college and I suddenly realized that I have never sent her a care package (bad mother feelings). So I quickly called Ava Grace and within an hour, they pulled together fun items for her and shipped it out that same day.



Simsbury, CT in the fall of 2019

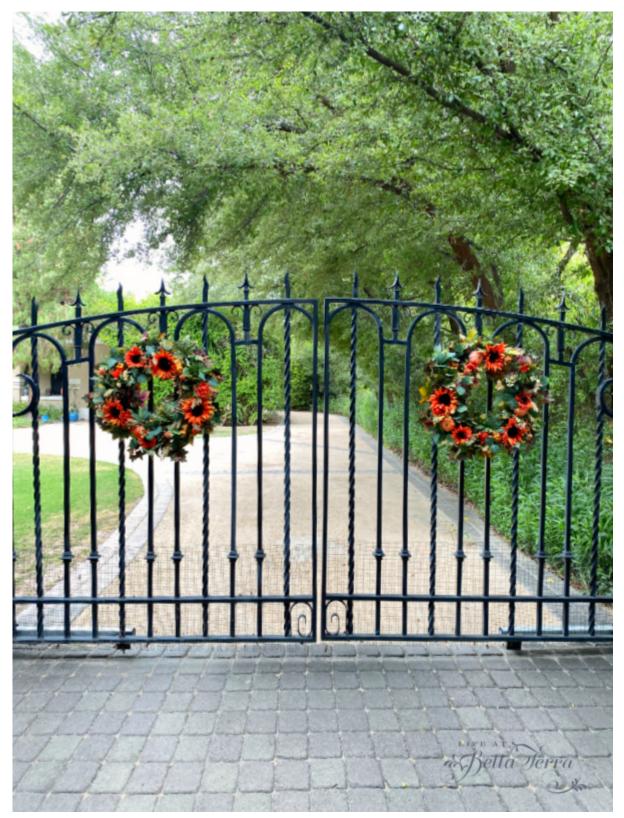
I first discovered this truly wonderful store when we were back in Simsbury, Connecticut in the fall of 2019. Just by happenstance, we walked in and I immediately fell in love with many of the high quality and one of a kind items. Since then, I follow Tracy on Instagram @avagracegifts and if you are looking for something different (from jewelry, clothing, baby items to home decor), check them out <u>here</u>. Tell Tracy I sent you!

New Front Gate Wreaths



Wreath from Costco

For the last several years, I have been putting in the same autumn wreaths on our front gate. They are looking tired and faded. During a recent trip to Costco, I found these great 30" fall wreaths at a decent price of \$39.99 each. And I think they are an appropriate scale and a huge improvement over the



Our front gates

Here's <u>a link</u> to Costco but please note they are \$49.99 online vs. the \$39.99 we paid in store. It also appears to come in a neutral/white version too.

Surprise from Mother Nature



Hornet's nest

At my aunt's house in Connecticut, a bald-faced (or white faced) hornets nest appeared in one of her large rhododendron bushes against the house. This nest is HUGE and very active with hundreds of bees. Since it was at waist-level and not too far from the road, I did call an exterminator to remove it.

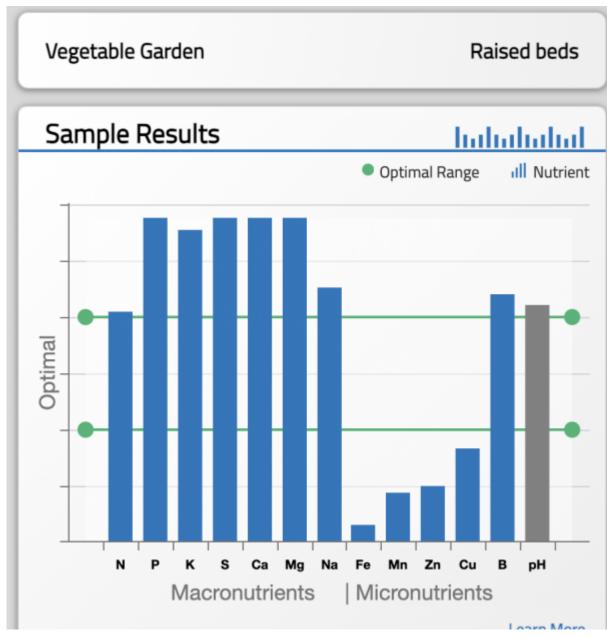
I always hate to interfere with something like this, but these hornets are aggressive and sting multiple times. Since many children walk to school along the street, I feared someone would be curious and disturb it.



Removing the nest

The exterminator said it was the largest nest he's ever seen~about the size of a big truck hubcap. Isn't it amazing that little small hornets could make something so large? As a side note, no good bees were harmed with this removal.

My Soil Test Results



Soil test results

I will be writing a separate blog post about this, but within days of sending in my garden soil sample, I got the results. This test is very easy to do yourself and I highly recommend it if you are concerned about your soil's integrity. Here is <u>the link</u> to the My Soil testing kit. More to come about this.

Some Questions



A few people are asking how I make my the edges of my pie dough ruffly (is that even a word?). I use this fluted pastry wheel when I cut my dough into strips for the basketweave design.



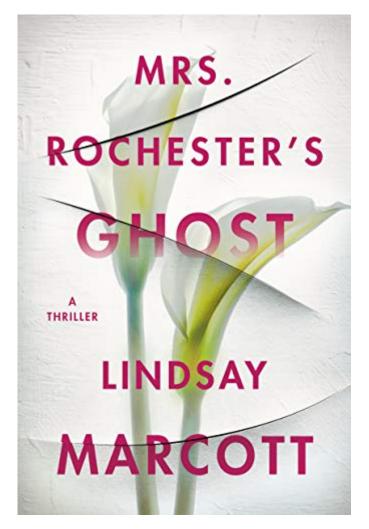
My mother had one and I fondly remember her using one. Here is a <u>resource</u>.

Two New Books



With all the traveling I am doing lately, I am burning through novels quickly. I would recommend both these books.

The Last Thing He Told Me by Laura Dave is on the New York Times Bestseller List #1. According to Entertainment Weekly this is "a gripping mystery about a woman who thinks she's found the love of her life-until he disappears. This novel has over 4.5 stars with over 40,000 reviews. You can find it <u>here</u>.



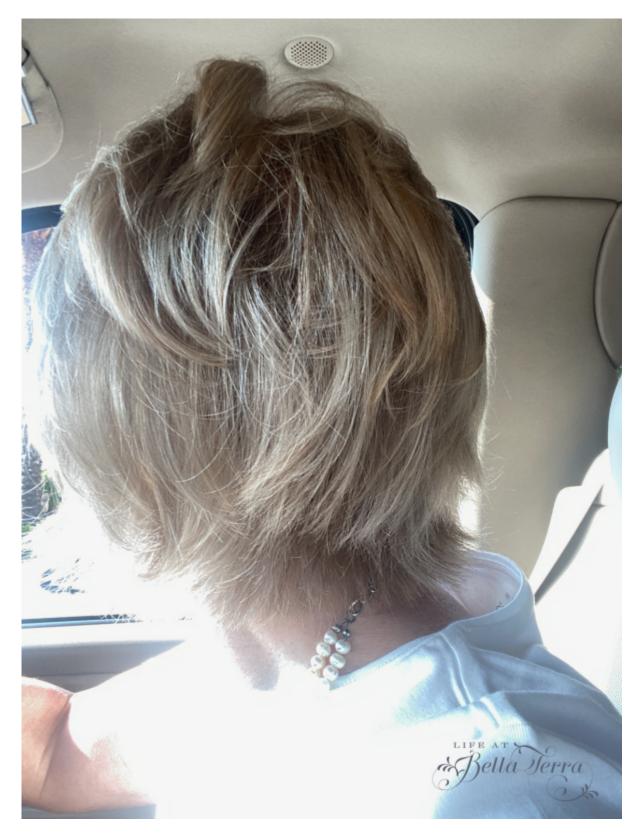
Mrs. Rochester's Ghost by Lindsay Marcott is a modern and twisty retelling of *Jane Eyre*, a young woman must question everything she thinks she knows about love, loyalty, and murder. Personally, I love the setting which is a cottage on an estate near Big Sur. Again, it has 4.5 stars with over 8,000 reviews on Amazon. Find it <u>here</u>.

Other Haircut Photos



A few of you are asking for additional photos of my haircut. Here is a front shot. Also, the way Roscoe at Pucci Salon cuts it I can either flip up the sides or take a large brush and roll them under. Hope it helps.

Here's the back again.



Well that wraps it up for another Saturday Meanderings! Hope we all have a super relaxing weekend. I could certainly use one.

If you missed my posts this week, here they are:

Five Fabulous Fall Recipes *here*

A Powerful Stain Remover here.



A Powerful Stain Remover

My sweet friend, Chloe, from Celebrate and Decorate gave me a very attractive duvet cover and pillow shams for a king bed that she no longer needed. It is made of a high quality woven Belgian linen and from Restoration Hardware (which we all know is not inexpensive). However, the duvet has unknown various stains, possibly rust? I didn't want to ruin the beautiful linen fabric, but an intervention is needed. The good news is that in the process, I found a powerful stain remover using simple items in your home.

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One of several stains

My First Pass at removing the stain

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Make a paste of OxiClean and water

I often use OxiClean for tough stain removal. Since it comes in a powder, I find it most effective when I make a paste using **OxiClean** and water. Using a toothbrush, I gently work the paste into the stain. Did you know that when you mix water and OxiClean, the paste changes temperature? It gets very warm.

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Using an old toothbrush

After applying the paste, I let it sit on the fabric for a few minutes. You can actually see the stains starting to disappear.

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Even though the laundering instructions on this linen set say to Dry Clean, I washed the pillow shams in cold water. Before drying, I did double check that all the stains washed out and only then, did I hang them on the line outside to dry.

Did you know that sunlight has natural bleaching abilities?

×

After washing in cold water, hung on line to dry

Second Pass at Cleaning Stains

Naturally I thought I was on a roll having great success with the OxiClean, however, stains STILL remain on the larger duvet cover. OxiClean didn't touch them at all. And unfortunately, I discover this while attempting to hang the extremely large and heavy damp cover on the line.

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stubborn stains

Stains set when dried and even though this was an old stain, I remove it from the clothes line. It is time to step up my approach to stain removal. After searching the internet for answers, I decide to try this.

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Hydrogen peroxide, cream of tartar and baking soda Using hydrogen peroxide, baking soda and cream of tartar (using equal amounts), I make another paste and apply it in a relatively thick layer to the stubborn stains. Here I let the concoction sit on the stains for at least 30 minutes. Notice how the paste bubbles up while it is working. After a half an hour, I scrape off the extra paste and surprisingly the stains are GONE!

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Scraping off the excess paste and stain is gone Like before, I re-wash the duvet cover in cold water and hang it on the line to dry. Each and every stain is gone!

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So pleased with the results

Here is what the linens look like now. We are so happy with Chloe's generous donation of this duvet cover which is perfect in our bedroom for the fall season.

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Wentworth Court Belgian linen set from Restoration Hardware I did debate whether I should press or steam the duvet and shams, but it is linen after all and it will not stay pressed looking very long.

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No stains left

I am so impressed with this household stain remover, I try it on a blouse that has had a stubborn stain for months. Fortunately, the stain is on the cuff so I can wear the blouse if I roll up the sleeves.

Here you can see the orange stain on the cuff. I have tried numerous over the counter products on this and nothing has taken this stain out.

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So I make the same combination of hydrogen peroxide, cream of

tartar and baking soda and apply it generously.

×

As I am writing this, I am waiting to launder the blouse, but all indications are that the stain is gone!

I am so excited to share this powerful stain remover with you as it's nice when something outperforms your expectations.

Well, today is the first day of Fall so happy Autumn, everyone! I hope to spend a few hours today getting out some of the fall decor. I also bought a flat of pears from Costco yesterday so I see a Pear and Caramel pie in my future (if you missed that post, see it <u>here</u>).

Have a terrific Wednesday!

Mary

If you enjoy this post, please share on Pinterest.

×

This post shared with Between Naps on the Porch <u>Metamorphosis</u> <u>Monday #661</u>

Five Fabulous Fall Recipes

In the early mornings you can detect the slight shift from summer to Fall...finally. I just returned from another week in Connecticut and saw so many fall pumpkins, gourds and chrysanthemums in stores there. If that doesn't put you in the fall mood, I don't know what does! Here are five fabulous fall recipes that aren't pumpkin focused but represent other wonderful ingredients of the autumn season.

Apple Cider Donuts



Apple Cider Donuts

My husband and I have the quintessential memory of these aromatic, warm, delicious donuts. After driving the curvy back roads in New England, we find an apple orchard on a chilly, windy day in October. Inside the quaint store at Averill Farms, they are serving warm apple cider and these warm donuts. Needless to say we devoured an entire bag and I have learned to make them since.



Averill Farm, Washington, Connecticut In my recipe, the donuts are baked not fried (you save a few calories there). And I think this year I may experiment with a maple syrup glaze instead of the cinnamon sugar. Either way, they are delicious and easy to make. To see how to make these scrumptious donuts, click <u>here</u>. If you need donut pans for baking, <u>here</u> is a good resource.

Also the most time consuming part of this recipe is boiling down the apple cider to reduction. I always make extra and freeze it so I can whip up these donuts on a moment's notice. They are addicting!

Turkey Chili with White Beans

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a serving of turkey chili

This is my go-to recipe for chili. Made with ground turkey and white beans, it is chock-a-block full of good protein and flavor. Adding unsweetened cocoa powder is the key to this wonderful recipe.

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Chili topped with sour cream, cilantro and red onion Topped with sour cream, freshly chopped cilantro and red onions make this a hearty meal for the cooler weather. See all the instructions <u>here.</u>

Cute pumpkin ceramic bowls are from Williams Sonoma.

Roasted Squash and Kale Salad with Spiced Nuts, Cranberries and Maple Vinaigrette

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The perfect fall salad

This salad combines sweet roasted butternut squash with

roasted kale in a vinaigrette flavored with maple syrup and sherry vinegar, along with some spiced pecans for crunch and dried cranberries for a nice chewy texture. It's a delightful salad when it's made fresh, but the flavors and textures actually get even better as it sits in the fridge overnight.

Next time I make this salad, I may add a protein for a full meal. It is the essence of fall flavors and so appropriate if you are having a dinner party. Make it ahead of time and just toss it before your guests arrive. Again, you cannot go wrong with recipes from Serious Eats. Find it <u>here</u>.

Clementine Thyme Margaritas

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Clementine Thyme Margaritas

We can always use more Vitamin C, right?!? Though the original inspired recipe calls for freshly squeezed tangerine juice, tangerines are difficult to find this time of year. Instead, you can readily purchase clementines (or Cuties in the grocery store) instead of tangerines.

If you haven't made simple syrup, it is very easy to do and you can flavor it with a variety of fresh herb~basil, mint, lemon balm, rosemary, thyme and lavender. In this recipe, the herbal flavor of thyme is a lovely addition to this cocktail. See the recipe below.

Pear and Caramel Pie

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Pear and Caramel pie-Recipe by Knead. Bake.Cook.

In the fall, everyone thinks of apples. But pears are equally abundant. This pie is a welcomed change from your expected apple~using pears and caramel.

The only times I have made this, I did use the Kieffer pears

from our tree in the mountains. However, any ripe, firm pear will do. If you haven't made your own caramel sauce, it is very easy. And once you taste this you will never purchase caramel sauce in a jar again.



Pear pie drizzled with caramel sauce This pie keeps well and is excellent for breakfast or dessert the next day. As a short cut, you can use a pre-made pie crust too (my favorite being Trader Joe's frozen pie crusts). See recipe <u>here.</u>

Do you have any favorite fall recipes? Please send them to me as I am always looking for new things to try (my email is marycrz@cox.net). I am so excited to start cooking again as it is hard to turn on the oven or stove during our hot summers.

Being back home is such a joy and hope to be posting on a regular basis again. Happy Tuesday!

Mary

If you enjoy this post, please share on Pinterest.

Clementine Thyme Margaritas

Fresh squeezed clementine juice and a touch of herbal thyme simple syrup, make this drink a fall winner

- 1 cup sugar
- 1 cup water
- 1/2 cup fresh thyme sprigs

For the Margaritas

- 2 oz. silver tequila
- 2 oz. freshly squeezed clementine juice
- 1 oz. thyme simple syrup
- 1/2 oz. lime juice
- thyme sprigs for garnish
- lime wedges for the rim
- kosher salt for the rim
- To Make the Syrup: Combine sugar and water in a small saucepan and place over medium heat. Whisk to dissolve the sugar then add thyme. Bring to a simmer and cook, 2 minutes.Remove from heat, cover, and let steep for 1 hour. Strain and chill. Syrup will keep covered in the refrigerator for 1 month.

To make the Margaritas: Rub the lime wedge around the rim of a cocktail glass. Dip glass in salt to coat the edges. Fill glass with crushed ice.Fill a cocktail shaker with ice, add tequila, clementine

juice, syrup, and lime juice and shake vigorously. Strain drink into prepared glass and garnish with a thyme sprig.

Clementines are often called Cuties in the grocery store.

Saturday Meanderings

Thank you all for such wonderful and insightful comments to my post this week on Kindness. If you missed that post, you can see it <u>here</u>. Welcome to Saturday Meanderings where we chat about all good things that happen this week. So pull up a chair, grab a beverage and let's get started.

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The Fall wreath is up!

Though it is still SO hot here (107.5 degrees as I write this), I put up our Fall wreath this week. Surprisingly I still had the Spring wreath up on the front door, as this summer flew by so quickly and never really felt like summer to me. The autumn colors of the wreath against the blue door works somehow and just makes me happy. "If I build it they will come" is my mantra for hoping if I do some decorating, the season will change.

Grapefruit Peel Vinegar Cleaner

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Inspired by Lisa, from Fresh Eggs Daily, I am trying my hand at making a cleaner that I could use in the hen house. Since chickens have sensitive respiratory systems, using bleach or other harmful chemicals would not be a good idea.

Apparently, the Orange Peel Vinegar cleaner is very popular on Pinterest, but at the time I didn't have any oranges, but lots of grapefruits. Combining grapefruit, white vinegar, cinnamon sticks and vanilla beans, the concoction is ready to use.

I am trying it for a few weeks to see if it's worth sharing with a longer, more detailed post. But I can tell you, it smells divine! Now let's hope it works. To see Lisa's post on this, click <u>here</u>.

A Great Haircut

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Hairdo by Roscoe at Pucci Salon

What is it about getting a haircut that just makes you feel fabulous? I was so long overdue and looking a bit shabby. But my favorite stylist and long-time friend, Roscoe, just does his magic and voila! I have a fantastic haircut. I swear, if I could bottle him up and sell him, I'd make a fortune…he's that good! Also it's hard to take a selfie of the back of your head..ha!

New Shows to Watch

This movie, Gunsmoke Milkshake, reminds me of Lemony Snicket due to its interesting editing. With a strong cast of female characters, it has humor, relationships and a bit of violence. I did think it is well done and for someone who doesn't watch movies often, it is entertaining. It can be found on Netflix.

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My preference is to watch a television series, where I am only sitting for an hour at a time. Professor T on PBS is about eccentric criminal psychology professor with a brilliant mind, but also several neurological disorders, which makes him very complex and unpredictable. Enjoyable, so far!

▼ Professor T on PBS

My Next Home?



Unknown

I am always dreaming of a home with a view like this. There is something about the water that I crave, which is interesting

as I live in land-locked Phoenix. When I saw this photo (place and photographer unknown to me), I said "this is it!". Does anyone recognize this photo or where it was taken? A girl can dream, right?

New Products

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Trader Joe's Chocolate Coconut Almonds

I did find these Chocolate Coconut Almonds at Trader Joe's and quite frankly, I am afraid to buy more. It is very easy to consume the entire container. If you love Almond Joys, then this is the treat for you. You probably didn't know that I used to work for Cadbury U.S.A. and we owned Mounds and Almond Joy. The fastest 5 pounds I ever gained was my first month working there~consuming candy bars fresh off the production line. These delicious morsels, that taste just like the candy bar, are good frozen, too.

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Pepper Jack Crisps-Costco

Never go to Costco starving, which is what I did this week. In search of a new television, as ours was fried at the cabin due to a lightning strike, I grab this bag for something to nibble on during the ride home.

They are delicious with 10 grams of protein per serving and naturally lactose free~10 crisps equals 150 calories (but the crisps are rather big).

Made by Sonoma Creamery, there are other flavors too! Highly recommend as they would be delicious on a charcuterie board.

Dreamy Vacation Rental

≍ The living room Check out this dreamy English cottage which is available to rent in Devon, England. If making travel plans wasn't so sketchy right now, I would be booking this for next Spring/Summer.

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Owned by Elizabeth Hay

It looks like something out of a fairy tale. This cottage is owned and decorated by <u>Elizabeth Hay</u>, an interior designer who trained at <u>Colefax & Fowler</u>. Immaculately restored and bursting with quintessential English country charm, the historic Grade II thatched cottage is surrounded by two acres of private grounds boasting orchards, a babbling brook, and a secret garden.

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Kitchen/Dining

The cottage sleeps five, and guests have optional access to a beautifully decorated annex, a former livestock barn now converted to further sleeping accommodations. The annex provides ancillary sleeping space and will house an additional four guests. You can read more about this little slice of heaven <u>here</u> and learn more about booking reservations.

Well that's a wrap! Have a wonderful and relaxing weekend, my friends!

Mary