

Hadrian's Wall Picnic



Hadrian's Wall is the largest Ancient Monument in northern Europe; it was once 15 feet high and up to 10 feet thick; it spanned 80 Roman miles (73 of our miles) from Wallsend in the east to Bowness-on-Soway on the west coast.

It was built in AD122 and completed in a little over six years by just three legions; a quite staggering feat.

Today it is a World Heritage Site that covers 150 miles, has lots of Roman sites, forts and museums to explore and provides excellent walks, taking in turrets and mile castles along the way. Great for picnicking, there are plenty of farm shops, market towns and villages the length of the Wall where you can pick up tasty local produce

Tasty stuff:

- Local Lamb with minted riata
- Hadrian's Smoked Cheese from The Northumberland Cheese Company
- Pies and homemade sausage rolls from Cranston's Butchers in Hexham or WMH Butchers in Haltwhistle

Catch in season:

Asparagus, at Brocksbushes Farmshop just outside Corbridge, to add crunch to a salad.

Sweet somethings:

- A Slice of your own fruit cake
- Cherry and almond flapjacks from Northumberland Flapjacks
- Look out for Roman ice cream, in Apple and Cinnamon and Heather Honey flavours from Doddington Dairy

Quenchers and tipples:

- Fentimans old-fashioned cloudy Lemonade
- A bottle of Northumberland Beer

Make to take!

If you have the time to make something especially for your picnic, you can't go wrong with this mouth-watering recipe:

A Rich Fruit Cake

Ingredients

- 300g ozs plain flour
- 300g Light Brown sugar
- 300g butter
- 4 large eggs
- 375g currants
- 375g sultanas
- 375g raisins
- 250g glace cherries chopped
- 50 grams ground almonds
- 1 tables brandy or whisky

Method

1. Cream the butter and sugar until light and fluffy, gently stir in the eggs and the plain flour. Mix in all of the fruit, ground almonds and liquor.
2. Put the mixture into a very well lined 30 cm diameter deep cake tin and then level the mixture. Tie around the cake tin with string or attach with a paper clip an 8 thickness folded newspaper cut to the height of the cake tin.
3. Bake in a preheated oven 90 - 100 degrees for three hours. You know when the cake is cooked when pierced with a skewer the skewer comes out clean.
4. This cake will keep for months and months. Eat with a piece of local cheese.