

# Miners Picnic



Coal mining shaped the history and landscape of the North East from Medieval times until the 1980's. Many of the old pit heaps have now been reclaimed by the landscape and these days there are plenty of picnic spots in areas once dominated by the pit machinery. Traditionally, a miner's meal was a bottle of water and jam or dripping and bread, stowed in a tin box to keep the mice and rats out.

## Tasty stuff:

- Homemade preserves from The Jam Woman at Coquetdale Preserves
- Ham and Pease pudding
- Local potted meat or brawn
- Chevington Cheese with onion marmalade
- A slice of homemade leek dumpling or some local leek and pork sausages
- A flask of leek and potato soup

## Catch in season:

- Iced Bun
- Sly Cake
- Root Cake

## Sweet somethings:

- Home baked cakes from the Cake Root Company
- Handmade Coquetdale Chocolates

## Quenchers and tipples:

- A bottle of Schweppes Abbey Well
- Cranky Flannen from Northumberland Brewery or a bottle of stout

## 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:

## Ham and Pease Pudding

### Ingredients

- 450g split peas
- 1 large onion diced
- 1 local ham shank or small piece of ham
- 1 tbsp butter
- Salt and pepper

### Method

1. Soak the peas in cold water overnight. Drain and place in a saucepan with the onion and bacon and enough water to cover the peas by 4-5in. Slowly bring to the boil and simmer, uncovered, for 2½ hours until thick in consistency. Stir in the butter and leave to cool.
2. Spread the pease pudding on bread from the Allandale Bakery and fill with either the ham from your ham shank or home cured ham from the Blagdon Farm Shop