



## Quiz of the week

- 1) Which three-letter word refers to a spot on a domino?
- 2) Female lumberjacks were nick-named what during the Second World War?
- 3) A *Fairy Tale for a Land Baby* was the subtitle of which 1863 children's novel by Charles Kingsley?
- 4) On April 1, 1990, a 25-day riot began in which UK prison?
- 5) A cruciverbalist is skilled at creating or solving what?

## 100 years ago in COUNTRY LIFE March 2, 1918



THE only class from whom we hear a certain amount of grumbling about the extension of summer time is that of the farmers. Their case is not unreasonable. Already on the farm every available moment of daylight is utilised. Few townspeople have any idea of the early rising necessary on a dairy or stock farm. In the height of summer, again, farming operations are not often practicable even in the most beautiful weather; hay cannot be made while the dew is on the grass, nor corn cut. In fact, arrangements most suitable to an urban district do not work at all well in the country, where, during the winter months, the custom has been for the hours of work to be short and in the summer months for them to be prolonged.

## Wicked words

I've had a perfectly wonderful evening. But this wasn't it

Groucho Marx

- 1) Pip
- 2) Lumberjills
- 3) *The Water Babies*
- 4) *Strangeways* (now HM Prison Manchester)
- 5) Crosswords

## The nature of things Globe artichokes

THE arrival of some artichoke seeds for imminent sowing has got me thinking about these fascinating and beautiful vegetables of Mediterranean lands. Essentially, it's a gigantic thistle and, when the flowerheads are left on the plant (instead of being chopped off at the bud stage, for eating), the blooms are magnificent purple sea-anemones, rising out as tough, scaly bracts atop 4ft–6ft stems, all of which is surrounded by a rosette of large, deeply toothed foliage.

Cultivation of artichokes goes back at least to days of antiquity; selected varieties were known to the Ancient Greeks, who referred to them as *kaktos*—a name we've since transferred to a different tribe of prickly plants.

The Romans also cultivated artichokes, which they called *carduus*, although Pliny (the Elder) was dismissive, noting: 'There remains one plant of which I am unable to speak without a certain amount of shame.' He noted its popularity as a crop, producing 'a yearly income of six thousand sesterces, such being the way in which we make the monstrous productions of the earth subservient to our gluttonous appetites'.



Considered by some to have aphrodisiac properties, increasingly palatable forms were brought to the tables of Renaissance Italy and France, since when numerous cultivars have been bred to reduce the thorny element in favour of fleshier scales and, especially, the delicious, uniquely flavoured heart. **KBH**

Illustration by Bill Donohoe

## Time to buy



**Dog-bottom hooks**, £18.50, La Di Da (01264 366200; www.ladida-andover.com)



**Illustrated Breakfast at Tiffany's**, £29.95, The Folio Society (020-7400 4200; www.foliosociety.com)



**Reed 21cm bone-china side plate**, £25, William Edwards (01782 838000; www.williamedwardshome.co.uk)



'Seldom, very seldom, does complete truth belong to any human disclosure; seldom can it happen that something is not a little disguised, or a little mistaken'

Emma, Jane Austen



## Oh, the agony!

**Resident agony uncle Kit Hesketh-Harvey solves your dilemmas**

### You can leave your socks on

Q On a recent holiday, there was a great deal of sniggering among my children, which turned out to be directed at me. Apparently their glee was directed at my 'Brit abroad' wardrobe. Since when has looking British been something to be sneered at?

M. P., Norfolk

And I bet that they looked, in their beastly reversed baseball caps and hoodies, like something that should have been stopped at airport security.

Stick to your sola topee, my friend! Just as we would be disappointed (having endured jetlag, smallpox jabs and Luton's extortionate breakfasts) to find Greek men without skirts or Masai women without plates through their lips, so those Greeks and Masai vastly prefer their Englishmen in long socks and sandals or a blazer and tie in 90° heat. Exotic works both ways and the delight elicited should be mutual. Just tone it down in Argentina—or Brussels.

## What to drink this week Rheinhessen



It's the home of Liebfraumilch no longer, says Harry Eyres

Not that long ago, the German wine region of Rheinhessen, extending between the ancient cities of Mainz and Worms, was probably best known for Liebfraumilch, a sweetish, easy-drinking concoction made from the produce of undistinguished vineyards. However, Rheinhessen always had the potential to produce really fine wines, including Trockenbeerenauslesen and Beerenauslesen from the steep, red-slate vineyard slopes around Nierstein and Nackenheim. Now, powered by a dynamic younger generation of growers, Rheinhessen has emerged as arguably the best region in Germany for producing dry Rieslings with ample body and ripeness, as well as great mineral complexity.

### Why you should be drinking them

The best Trocken Rieslings from Rheinhessen have none of the mouth-puckering austerity of some dry wines from the Mosel and the Rheingau. They are, perhaps, closer to Alsace in style, but with their own special softness and spiciness. They aren't cheap, but they are on a par with premier and grand cru Burgundy in quality.

### What to drink

Nierstein Riesling Trocken, Kühling-Gillot 2016 (£19.60; www.justerinis.com) has the enticing softness or peachiness of Rheinhessen, but follows it up with great intensity. Moving up two levels in quality, Hipping Riesling Grosses Gewächs, Kühling-Gillot 2016 (£41.60; www.justerinis.com) is wonderfully spicy on the nose, creating an expectation of sweetness. On the palate, however, it isn't sweet, but firm, mineral and exceptionally long. From Kühling-Gillot's sister estate in the south of Rheinhessen comes Am Schwarzen Herrgott Riesling Grosses Gewächs, Battenfeld-Spanier 2016 (right, £41.60; www.justerinis.com)—it's a sensational amalgam of spicy, citrus and mineral notes. My note, verging on the gushing, says 'this is just so good'.

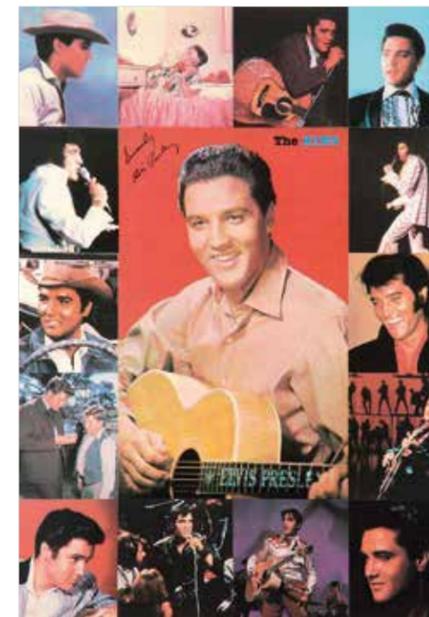


Peter Blake; Tim Gaine/Atarmy

## Unmissable events

### Exhibition

**March 3–April 14 'The Alphabet Suites' (right)**, Bohun Gallery, Henley-on-Thames, Oxfordshire. Sir Peter Blake's new body of work, 'Dazzle Alphabet', plus selected pieces from the earlier 'Alphabet Suites'. The whimsical collages, using vintage cards, magazines, books and other ephemera, reflect the artist's interest in childhood innocence and nostalgia and Victorian and Edwardian graphic illustration (01491 576228; http://bohungallery.co.uk)



**Until March 11 'Orchids 2018: an exhibition—how to build an orchid'**, Cambridge University Botanic Garden, Brookside, Cambridgeshire. Many different species of orchid will be on display in the Glasshouse Range, where visitors can learn about the seed, flower, pseudobulb and root. Adult admission from £5.45 (01223 336265; www.botanic.cam.ac.uk)

market showcasing the best local produce to taste and buy, plus demonstrations and a dedicated street-food area. 10am–4pm, free entry. There will be further food weekends on April 7–8 and May 12–13 (01333 720200; www.balcaskie.co.uk)

**Until April 15 'The Architecture Drawing Prize'**, Sir John Soane's Museum, Lincoln's Inn Fields, London WC2. The winning entry and a selection of those shortlisted for last year's architectural drawing competition, celebrating the importance of hand-drawing and the creative use of digital renderings. In collaboration with Make and the World Architecture Festival (020-7405 2107; www.soane.org)

### Mothering Sunday

**March 11 Mothering Sunday Afternoon Tea**, West Green House Gardens, near Hartley Wintney, Hampshire. Treat your mother to Champagne followed by an elegant afternoon tea in the

### Book now

**May 19 Annual Kids for Kids Ambassadors' Ball**, Hyatt Regency London—The Churchill, Portman Square, London W1. The theme of this year's ball is 'A Royal Evening' and the event will include a Champagne reception, a gourmet three-course dinner, a charity auction, a raffle and dancing. 6pm–1am, tickets £105pp or £1,000 for a table of 10. The dress code is black tie and ballgowns (contact@kidsforkids.org.uk; www.kidsforkids.org.uk/event)



**Hodsock Priory, Blyth, Nottinghamshire S81 0TY. March 4, 10am–4pm. Admission £5, children £1**

In the glorious setting of the brick house (not open), formal gardens and extensive grounds, including a woodland walk, this is a garden that lives up to the description of 'carpets of snowdrops'. A similar feast can be discovered on the same day at Winwick Manor in Northamptonshire (NN6 7PD), which is open once more after a gap of 40 years.

**Market March 10–11 Spring Bow-house Food Weekend**, Balcaskie estate, near St Monans, Fife. Indoor food