

invogue



HEMMERLE
DIAMOND AND
PEARL BROOCH,
PRICE ON
REQUEST

ANNA BARLOW
CERAMIC PISTACHIO
CUPCONE, £90,
AT HOUSEOF
HACKNEY.COM

HEMMERLE
GARNET AND
JADE BROOCH,
PRICE ON
REQUEST

It's all about FOOD FOR THOUGHT

This summer, theatrical event company Gideon Reeling hosts edible theatre series Salon Du Thé in stately homes from Highclere Castle to Hall Place. Dress in your finery for poetry readings, opera solos and displays of magic to accompany your Edwardian high tea (Gideonreeling.co.uk). Food historian Ivan Day's classes run the culinary gamut from Regency to Italian Renaissance dining at his seventeenth-century Lake District farmhouse (Historicfood.com). Master the art of ices, sorbets and parfaits at Kitty Travers's ice-cream making days at the School of Artisan Food in Sherwood Forest (Schoolofartisanfood.org) – her La Grotta Ices van is also at the weekly Maltby Street market in south-east London. Or visit the Pocket Bakery, run from Rose Prince's Battersea home, to sample the rye-sourdough or fruit breads baked by her children (place your order on 020 7223 9709). Alex James marks summer's close with music and merriment at Harvest (September 9-12; Alexjamespresentsharvest.com), where Mark Hix, Yotam Ottolenghi and Hugh Fearnley-Whittingstall will host cookery master classes from the Blur bassist's Oxfordshire farm. For a more traditional food fest, head to Ludlow (September 9-11; Foodfestival.co.uk). Tamasin Day-Lewis creates culinary accompaniments to Hemmerle's *haute joaillerie* in a new kind of cookery book, *Delicious Jewels* (Prestel Verlag, £50), that lets you wear what you eat. *AF*



Gideon Reeling cordially invites you to Afternoon Tea.



From top: take a theatrical high tea in stately surroundings; sample Alex James's homemade cheese at Harvest, his annual food and music festival

