



JANE AUSTEN 200

A life in Hampshire

How to use your Picnic Pack

2017 marks the 200th anniversary of the death of the universally admired author Jane Austen, who spent most of her life in the historic and beautiful county of Hampshire. Join us, Hampshire Cultural Trust and Hampshire Libraries, for a programme packed with exhibitions, talks and events celebrating her creativity and talent.

Whether you are planning an elaborate trip to Boxhill similar to the famous scene in *Emma* or a simple trip to the park, you'll find inspiration for your own Regency themed picnic with our Jane Austen 200 Picnic Pack.

Inside you'll find:

- Recipes (x3)
- Bunting Templates
- Fortune Teller
- Regency Game
- Riddles
- Jane Austen Quiz
- Jane Austen Quotes
- Reading List
- Jane Austen 200 Event Information
- Bookmark

As well as making some picnic treats which would have been enjoyed in Jane's time, you can play some parlour games of the era, test your Jane Austen knowledge or simply take along a book and relax. Don't forget you might need to cut out your fortune teller and prepare your bunting in advance.





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Jane Austen Quiz

- 1 How many major novels did Jane Austen write? _____
- 2 Where was Jane born? _____
- 3 Which Jane Austen novels were published after her death?

- 4 Where did Jane Austen go to school in 1785? _____
- 5 When did Jane move to Chawton in Hampshire? _____
- 6 Where did Jane Austen die? _____
- 7 Where is Jane Austen buried? _____
- 8 Who proposed to Austen near Basingstoke in 1802? _____

ANSWERS
1 Six
2 The village of Steventon, near Basingstoke, Hampshire
3 *Northanger Abbey* and *Persuasion*
4 Reading
5 1809
6 Winchester
7 Winchester Cathedral
8 Harris Bigg-Wither





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Regency Game

Crossed Questions and Crooked Answers

This is a fun Regency game for as many players as you like. Why not have a go using our examples, and then see if you can make up your own crossed questions and crooked answers!

To begin:

1. Each player thinks of and remembers a question.
2. Player 1 asks Player 2 their question.
3. Player 2 gives their answer. This can be a serious answer, but anything with a double meaning will add to the fun!
4. Player 2 MUST remember their answer.
5. Carry on until everyone has asked and answered a question.
6. All players need to remember their question *and* their answer!

Example questions and answers
(with 3 players):

Player 1 Q – What is the use of a cat?

Player 2 A – To keep me company when my friends are away.

Player 2 Q – What is the use of a Naval Captain?

Player 3 A – To command the King's ships.

Player 3 Q – What is the use of a mirror?

Player 1 A – To gaze at admiringly.

This is where the fun begins!

7. Starting with Player 1, each player now repeats their question, but *this* time they respond with the answer they gave to the question they were asked.

Here are our crossed questions and crooked answers:

Player 1: My question was '*What is the use of a cat?*' to which the answer was of course '*to command the King's ships*'.

Player 2: My question was '*What is the use of a mirror?*' to which the answer was of course '*to keep me company when my friends are away*'.

Player 3: My question was '*What is the use of a Naval Captain?*' to which the answer was of course '*to gaze at admiringly*'.

Now see if you can make up some of your own!





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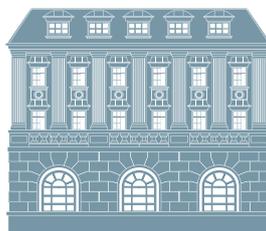
Riddles

- 1 My first has the making of honey to charm
My second brings breakfast to bed on your arm
My third bores a hole in leather so fine
United the whole breaks the heart most kind.
-

- 2 You may lie on my first by the side of a stream
My second compose to the nymph you adore
But if you've none of my whole.
Her esteem and affection diminish – think of her no more
-

- 3 My first is a portal to meet your love
My second you give her to prove that you are my whole.
-

ANSWERS
1 Bee Tray Awl – Betrayal
2 Bank Note – Banknote
3 A Door Ring – Adoring





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Salmagundi Recipe

Hannah Glasse mentions Salmagundi in *The Art of Cookery*, 1747. Recipes varied but this one is for cold chicken salad with anchovies, boiled eggs and onions with a simple salad dressing. Very popular in the Regency period, this makes a large salad to be displayed on a large plate, with ingredients finely sliced then layered in geometric designs.

INGREDIENTS

Salad

2 heads of lettuce
(Romaine if available)
1 whole roast chicken (cold)
1 lemon
4 hardboiled eggs
3 onions
Green and red grapes
Anchovies in oil

Your choice of three or four of the following additional ingredients

to taste: Parsley, pickled red cabbage, watercress, spinach, cooked green beans.

Vinaigrette Dressing

1 tbsp wholegrain mustard
4 tbsp white wine vinegar
½ tsp salt
½ tsp ground pepper
½ cup olive oil

METHOD

1. Thinly slice the onions. Heat some oil in a pan on a low-medium heat. Add the onions. Stir/shake to prevent sticking or burning. The onions will get soft and then translucent when they are done. Set aside to cool.
2. Shred the lettuce and lay on a plate as the base layer.
3. Cut the cooked and cooled chicken into thin slices and layer on the lettuce.
4. Slice the eggs and layer these on along with the cooked onions.
5. Add layers of your additional ingredients.
6. Decorate the plate with grapes and lemon slices.
7. Mix the vinaigrette and dress the salad with it just before serving.





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Shrewsbury Cakes Recipe

INGREDIENTS

4oz plain white flour
4oz white caster sugar
4oz salted butter
(very soft works best)
¼ teaspoon of grated
(or ground) nutmeg
2–3 teaspoons rosewater
3–5 tablespoons tapwater
(at room temperature)

Optional:

A little caster sugar to sprinkle

METHOD

1. Heat the oven to 180°C/fan 160°C/gas mark 4.
2. Put the flour, sugar and butter into a bowl and mix well with a fork. You should end up with fine breadcrumbs. If the butter is hard, you will need to rub it in with your fingertips, like making pastry.
3. Add the rosewater and enough water to make a soft dough.
4. Gather the dough together with your fingers in the bowl.
5. Knead lightly.
6. Flour a surface and roll the dough out to 6mm depth.
7. Use a glass or 10cm cutter to cut the cakes out.
8. Prick the surface of the cakes with a fork.
9. Space the cakes out on baking paper and bake on a baking tray until they are golden brown.
10. Serve cold with syllabub.





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Syllabub Recipe

INGREDIENTS

1 lemon
¼ pint sack (pale or dark
sweet sherry)
2–3 oz caster sugar
½ pint double cream
4–6 tablespoons sweet/
dessert white wine

METHOD

1. Grate half the peel of the lemon, pare off the rest into fine strips.
2. Place sherry, grated peel, lemon juice and sugar in a bowl and soak for 2 hours.
3. Whip the cream until semi-stiff.
4. Add sherry mixture gradually.
5. Spoon a little wine into glasses and spoon on the whipped cream.
6. Decorate the tops with lemon peel strips.
7. Serve cold with Shrewsbury cakes (keep syllabub cool on your picnic).

