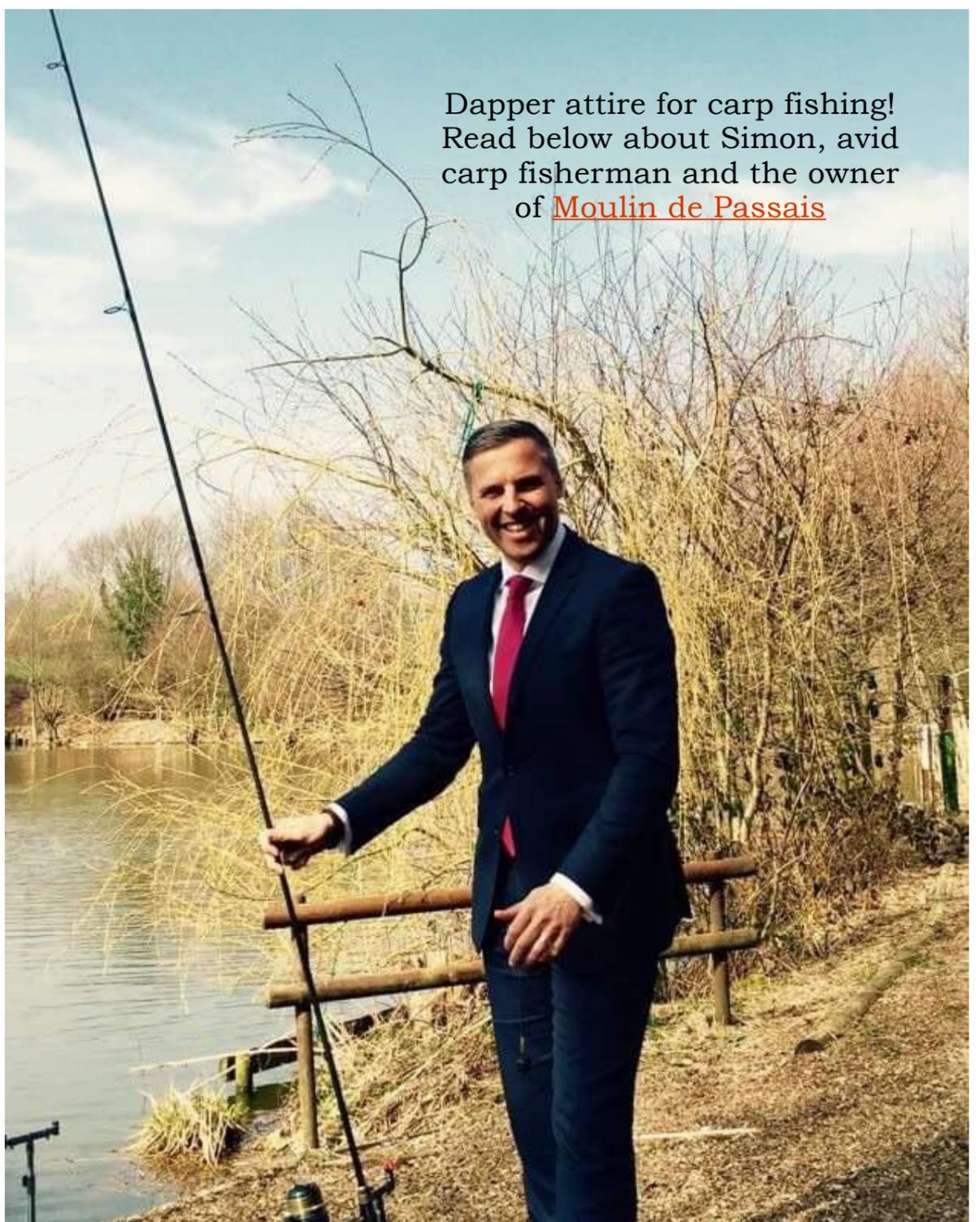


OCTOBER
2020



 Find the beauty in your surroundings



Dapper attire for carp fishing!
Read below about Simon, avid
carp fisherman and the owner
of [Moulin de Passais](#)



LMQ NEWSLETTER

SHOWCASING: ROUEN

ROUEN the capital city of Normandy, is just over a 4 hour drive from LMQ here in Désertines, "O Rouen, art thou then to be my final abode!" was the agonised cry of Joan of Arc as the English dragged her out to be burnt alive in the market square on May 30, 1431. The exact location of her pyre is marked by a concrete-and-metal cross in front of the modern Église Jeanne-d'Arc - and that eye-catching, flame-evoking church is just one of the many landmarks that make this sizeable port city so fascinating. Once the capital of the duchy of Normandy, it was hit hard during World War II, but a wealth of medieval half-timber houses still line the tiny cobblestone streets of Vieux Rouen. The most famous of those streets—Rue du Gros-Horloge, between Place du Vieux-Marché (where Joan burned) and Cathédrale Notre-Dame - is suitably embellished halfway along with a massive and much photographed 14th-century horloge (clock). Of course, the glorious cathedral itself is nothing to scoff at - Claude Monet immortalised it in a memorable series of paintings. Well worth a visit .



As the leaves fall, here at LMQ we are gearing up for the Spring wedding season in 2021. As we all know, this year has thrown a lot of plans up in the air with everyone having to put events/holidays etc on hold. So, after the initial 'OMG' our team came up with the idea to help out one couple to enjoy their wedding here at LMQ for *free! If you know of a couple who are ready to make that commitment and want the use of a lovely venue, spread the word.

Lara Norris of Alternatives celebrants, Daniel McCaughan, photographer, videographer and drone maestro are just a couple of our preferred wedding partners so you know the lucky couple will be in good hands 😊



Applications should be sent to: weddings@le-moulin-quentiniere.com

*terms and conditions apply

DID YOU KNOW... 🤔

We are all guilty of not being able to find the time to read a good book ... ok, just me then! One way to combat that is to have some read to you. What do I mean? Why not listen to a podcast? There are so many out there now, covering far ranging topics so you're bound to find something that captivates you. Put your headphones on, get to with the gardening, maintenance or household chores and enjoy. Here's an interesting one I found (click here )

AND THE WINNER IS 🏆

Well done to our winners in September. These winners have enjoyed our September newsletter and will be sent a goodie box from us to say 'Thank You.

Jean-Yves Martin; and
Aline de Bengy

Well Done.

IT'S THAT TIME... 🕒🌱

Now is the time to get back into the garden and give it a good tidy up before the temperatures drop and the first frosts set in. Begin by clearing away any dying foliage and pond plants. Leave any pond debris on the side of the pond for a few days - this will allow time for any pond life to crawl its way back into the water - then wash the debris to remove any remaining creatures before adding the debris to the compost bin.

It's also the time to get planting - spring flowering bulbs should be planted now ready to greet the arrival of spring with exuberant blooms of sunny yellow daffodils and brightly coloured crocus and fragrant hyacinths. Or you could try some lovely salad leaves; try a hardy variety of summer lettuce and make sure you look after them by covering with a cloche and/or fleece.

Hello neighbour

Hi, my name is Simon and I am a fellow 'moulin' owner with our property close by to LMQ and I've also had family stay at this lovely property. My work is largely in the Middle East and I would use a common saying from the desert when describing my property and life in France relative to LMQ... 'same, same but different !'

Our Moulin overlooks a well established lake which we have converted into a successful carp fishery over the last 10 years. Much like LMQ, we have lots of lovely repeat guests who adore this lovely part of France and appreciate the unique experience we strive to offer.



We originally bought our Moulin via the internet and after 15 years spent working for a large American Bank, my wife kindly allowed me to pursue my dream to develop a fishing lake and continue my obsession with fishing. For the first few years, we had someone live on site for



us (who later became my brother-in-law but that's a different story) but in early 2011, my wife and three kids relocated to France and lived at the property. Our kids schooled locally and got a second language and very decent manners from their time in French culture. Sadly I have never been able to live at the property due to work commitments but one day...

We will one day write a book specifically this property. We've flood that got us on national two unexploded WW2 shells, bank account. We wouldn't the experience of being



Ten years passes quickly and always tell our clients that lifestyle choice and certainly is always much to do, owning just like keeping a fish tank. At it's heart, we are keeping water and that is the most important ingredient to a happy healthy fishing lake.

about our adventures in France and had an upturned car on the drive at 5am, a TV, bats in the bedroom, a snake in the wall, tears, laughter and a permanently empty swap it for the world and our life is richer for welcomed to France.

we still await the day we will make a profit ! I buying and operating a lake in France is a not a get rich quick scheme 😊 Whilst there and running a lake at it's most basic level is

It's great to know a fellow Moulin owner and these buildings are magnificent with a bit of love, quite a lot of building skill and plenty of investment ! We are custodians of a small part in French history and I would encourage anyone to make sure they come stay in a Moulin and enjoy their unique atmosphere. We sometimes talk about the day we sell but it's part of the fabric of our lives and holds 10 years of cherished memories which get fonder with time. Here's to another 10 !

IT'S ALL ABOUT THE... non alcoholic ginger fizz 🍏 🍹

Not everyone wants to drink alcohol but what about something a bit more interesting than juice? Just as it sort to get a bit chillier, try this zingy cocktail

Ginger syrup:

100g caster sugar

120ml water

50g fresh ginger, finely grated

For the gingerade:

1/2 lime, juice only with a slice to garnish

1-2 tbsps ginger syrup (I usually get mine from a jar of stem ginger in syrup)

150ml fizzy apple juice

Ice to serve

Make the ginger syrup by placing the sugar in a heatproof pan. Dissolve the sugar over a low/medium then remove from the heat and add the grated ginger. Set aside to steep and cool for at least an hour/preferably overnight.

To make the cocktail, add all the ingredients to a large jug and stir. To serve, add ice to a large tumbler and pour. Decorate with a slice of lime (and a cocktail umbrella if you want to be fancy, lol)

Adjust the flavour to suit - more grated ginger or more fizzy apple.

Enjoy.

COME AND COOK

In the winter months, it's all about nice, warm comfort food. Add a touch of spice and, WoW, heaven on a plate 😊

Sweet chicken curry

serves 3-4

Brown 8 chicken thighs or drumsticks

Make the spice paste by blitzing the following in a food processor:

1 pepper

1tsp turmeric

2 heaped tsps curry powder

1 chicken stock cube

1 onion, roughly chopped

Small handful coriander stalks

1 red chilli (deseeded)

5cm piece of fresh ginger

1 tbsp honey

4 cloves of garlic

Then roughly chop and fry off:

1 pepper

1 onion

1 chilli

Add 1 tbsp of tomato puree and then cook for about 5 minutes on a medium heat. Add 1 tbsp red wine vinegar, the spice paste mix, half a litre of water and a tin of chick peas.

Place the chicken in the pan and bring the curry to the boil. Place in a preheated oven at 180°C for 45 minutes.

Serve with rice.

Well I never would have guessed! 🤔

I personally love me a good Bond film. However, no-one, and I stress, no-one wants to see a geriatric Bond! With that in mind, as old Dan (aka Daniel Craig) snuggles up with wifey with his carpet slippers after finishing 'No time to Die', I am curious as to who will fill his boots.

The rumour mills will have us believe that Idris Elba has a chance - not in my book! So, who else might be in the running?

Cast your votes below...

Tom Hiddleston?

Richard Madden?

Tom Hardy?

Lashana Lynch??

Falling in love again 😍

Fashion comes and goes but that favourite jumper just keeps on giving... or does it? Some of us are guilty of getting to a point where we may have worn that jumper/dress/sweater/pair of trousers to the point of no return but what to do? Go out and buy a new one? No! Why not fall in love with that item of clothing again by upcycling it? Most of us don't need to be told but there is a movement out there that positively encourages us all to stop looking for that 'easy fix' of just throwing something away and buying new. Check out the following website and get inspired - <https://slowfashionbus.co.uk>

Just for fun...

With harvest festival around the corner, the theme is vegetables 🥦🥔

| | |
|---------------------------|----------------------------------|
| B H A P H G U O D P U O S | ail (<i>garlic</i>) |
| I I L O L O R B Z O T C H | aubergine |
| E B G I L Z A R I M B H O | brocoli |
| R A E V W C H G A M K O F | carotte (<i>carrot</i>) |
| B S H R T M N I O E W U G | chou (<i>cabbage</i>) |
| M K N O C O S Z I D A E R | concombre (<i>cucumber</i>) |
| O B R N E N I G R E B U A | epinard (<i>spinach</i>) |
| C A I L U D S A T T S E N | haricot (<i>beans</i>) |
| N A C U N D N R E E T A A | mais (<i>corn</i>) |
| O C O T A I B V S R P L R | oignon (<i>onion</i>) |
| C R T E P A A L A R C O Y | poivron (<i>bell pepper</i>) |
| L T R E E N Q E S E T D S | pomme de terre (<i>potato</i>) |
| L B C A R O T T E K B G S | navet (<i>turnip</i>) |

That's all for this edition, hope you enjoyed it.

Sources: la Connexion, the Independent, Good Housekeeping