**Muswell Hill Sustainability Group March events**

**come and join us!**  
  
**Monday 11th March, 8pm**

**Join Us For Green Drinks**  
**Maid of Muswell,121 Alexandra Park Rd  N10 2DP    Buses 102, 299  
(Corner with Grosvenor Road, opposite Alexandra Park Library)**

 We'll have own area to meet and share ideas, information and experiences of all things sustainable.    
  
RSVP if you're coming to [info@mhsgroup.org](mailto:info@mhsgroup.org)

**Tuesday 26th March, 7.30pm  
Speaker meeting: Creating A Wilder Britain**  
**Muswell Hill Methodist Church  
28 Page's Lane, N10 1PP   Buses 102, 299**

Hear from four MHSG members about how rewilding offers solutions to both the climate and biodiversity crisis.  Find out why rewilding is economic, transformative and fair, and what we can practically do to contribute.  
  
Laila, Annabel and Alex were inspired by their visits to the Knepp Estate in Sussex, a former dairy farm now thriving as a wildlife haven and visitor destination.  Stewart is taking up the challenge with his own 40 acre project in Norfolk.  Come and hear of their experiences and plans, and consider taking a journey into wild Britain yourself this year.  
  
RSVP to let us know you're coming.

**Show some love for the Wolves Lane Centre**  
**Wolves Lane, N22 5JD**

Valentine's Day is past for this year, but you can still some some love for our unique local horticultural centre and community food growing hub at Wolves Lane in Wood Green.  
  
Wolves Lane is on a mission to complete its new eco-buildings which featured in our Green Open Homes event last year.  The aim is to create an open, accessible and flourishing green space for the whole community.  To achieve this, Wolves Lane has announced the launch of its crowdfunding campaign.  
  
*'We are reaching out to supporters who share our passion for making a difference in sustainable urban food production, creating welcoming spaces for Black and racial minority growers, and preserving one of Haringey's heritage sites*', explained Evelyn Sharples, Wolves Lane's Grants and Communications Officer.  Wolves Lane is home to the Ubele Initiative, a social enterprise with a mission to contribute to the sustainability of the African Diaspora community  
  
How you can help:  
Donate - [Wolves Lane's Crowdfunding page is now live here](https://www.avivacommunityfund.co.uk/p/the-wolves-lane-centre.).   Every donation made up to £250 will be matched by The Aviva Community Fund.

Share on social media - Share the link or interact with our posts on Instagram, tagging @wolveslane\_n22 and @ubeleinitiative  
  
Visit - From March Wolves Lane is open to visitors every Friday and Sunday from March 2024, 10am – 3pm. You can join us for a pay-what-you-can vegan meal, browse the vegetable and plant sale and visit our palm and cactus houses.

Volunteer - During the week: cooking, growing, stewarding, maintaining - [see details and apply here](https://www.wolveslane.org/volunteer-at-wolves-lane-centre).

**Making the Most of Mushrooms**

**Cooking mushrooms for maximum flavour**

Forget about the rule of keeping mushrooms dry. Give your mushrooms a good soak or rinse before you use them, as you would salad leaves, to properly purge any grit and drain.

To wet fry mushrooms, before you add any fat to the pan, first turn up the heat, then add a dash of water and a splash of soya sauce or Worcestershire sauce.The mushrooms will hold their shape.

Once the liquid has fully evaporated and a brown film of flavour has settled on the bottom of the pan you can add oil or butter and fry until tender. (The browner the mushroom variety, the more umami it contains, and searing will maximise the meatiness).  
  
Adapted from a recipe by Alice Zaslavsky in The Guardian

**Mushroom, leek and spinach tagliatelle**

**Serves 2**

 2 tbsp olive oil  
2 garlic cloves, peeled and crushed                                                                                                  
  
A few thyme sprigs, leaves picked  
2 slim leeks, washed, trimmed, halved lengthways and thinly sliced  
1 tsp sea salt flakes  
250g chestnut mushrooms, quartered  
150g spinach  
130g tagliatelle  
5 tbsp creme fraîche or oat equivalent  
½ lemon, juiced  
15g parmesan or vegan equivalent, grated  
  
Put the oil and butter in a large deep frying pan or casserole dish set over a medium heat. Add the garlic, thyme, leeks and salt, soften the leeks for five minutes, stirring frequently, then add the mushrooms and fry for another eight minutes, until the mushrooms are cooked through and lightly golden. Add the spinach and cook, stirring, for a minute or so, until wilted.

Once the mushrooms are in the frying pan, bring a large saucepan of salted water to a boil, then cook the pasta according to the packet instructions.

Use tongs or a spaghetti claw to transfer the cooked pasta to the vegetable pan. Add the creme fraîche, the juice of half the lemon and stir well, then add a few tablespoons of the pasta water and toss again. Adjust salt and lemon juice as needed. Serve in warmed bowls with the parmesan scattered on top.

Adapted from a recipe by Rukmini Iyer in The Guardian