



GLAMPING INFORMATION FOLDER

Welcome, we hope that you had a good journey.

This pdf replaces the leather folder that (pre Covid-19) used to be waiting for you inside your new home in the woods. Please do take the time to read it for your safety and enjoyment.

USEFUL INFORMATION DURING YOUR STAY

- **PIZZA MAKING-** There is a how-to video of the pizza oven on our 'guests info' page of the website, it's a different model of pizza oven but the principle is the same.

Or follow these guidelines:

1. Behind every successful fire is a good layer of embers, it takes about 45 mins to slowly build up a good bed of embers and prepare the oven for pizza making, you will need kindling and a few small split dry logs.
2. Make a square flat bed of kindling in the middle with one firelighter on top & then stack a square of kindling sticks on top to make a cube of kindling sticks. Light the firelighter taking care not to burn yourself.
3. When the starter kindling has burnt down to embers pile more kindling on top in a wigwam shape or random pile & keep doing this until there are plenty of red hot embers - use the bbq tongs when it gets too hot to handle.
4. Put some small dry split logs on top of the kindling embers and allow to burn down so that most of the oven base is covered in hot embers
5. Use the Morso ash scraper (it's also a fire starting blowpipe) to move all of the embers to the side and or back of the oven taking care not to burn yourself.
6. Place one piece of kindling on top of the embers at the side and replenish as these burn down (use the bbq tongs for this as its very hot in there) - this creates a flame that radiates around the curved top of the oven and crisps up the top while the Pizza base gets cooked by the hot stone sole of the oven.
7. The oven is now ready to go & will cook a pizza in a minute or a few minutes depending on the temperature achieved.
8. Don't use the oven door when firing up or cooking pizzas - please do use it to close the opening after use to prevent embers blowing out & causing a fire.
9. Don't try and cool/clean the oven after use (never pour cold water on it as it will crack) please just leave the embers to cool down overnight & we will remove them when cleaning/changing over between guests (the same applies for the bbq & woodturning stove)

Tips:

Use plenty of flour on the pizza peel & give the pizza a practise shimmy/slide on the peel before sliding it into the centre of the the oven. Rotate the pizza when half cooked as the side by the embers will cook (burn) faster. The 1st pizza is frequently the least successful one and is therefore often sacrificed to the pizza God...

- **SHOP-** Charcoal, wine, fizz & cider are available to buy in the open air shop - this is a self service contactless open air shop - payment is by paypal or bank transfer, the payment information is shown in the shop.
- **LOG & KINDLING REFILLS-** Additional logs and kindling can also be purchased in the log store/shop if more is needed. Our logs are very special & sustainable being cut from local hedgerows that are grown for this purpose, they are then split and air dried for 2 years. Please don't use any more than you need to be comfortable.
- Please store the hammock inside so that it doesn't get damp and mouldy. The hammock hanging positions are marked with red ribbons so that you know where to safely hang it when the sun shines.
- The bedhead reading lights switch on and off by rotating the head.
- The mains water is suitable for drinking, the hot water is heated on demand so takes a couple of minutes to arrive thereafter it is plentiful. The tree showers are particularly popular in the rain or snow!
- The woods are generally very peaceful, the sounds of nature & the forest are very much part of the experience. However apologies in advance if once in a while the birds, owls and wildlife are accompanied by the sounds of dairy farming activity and/or country sports. This is very much part & parcel of living in a remote dairy farming community. Occasionally some of the seasonal farming activities can be noisy and/or smelly... This is not something we can or would want to change & any noise or muck spreading smells are usually short-lived and everything returns to normal before long.
- Please don't play music or disturb the other guests with noisy behaviour, sound travels in the woods and through the canvas glamping spaces. Guests that flout these rules will be required to leave immediately & without recompense.

FIRE & SAFETY

- Fire risk is of particular concern in the woods, therefore please don't leave the woodturning stove, bbq or pizza oven fires unattended. Tea lights and unguarded candles are prohibited - there are enclosed candle lanterns & candles provided for candlelight.
- The bbq uses charcoal and/or logs, the pizza oven & log burning stove use kindling & logs only.

DEPARTURE / SELF CHECK OUT (10 am latest):

In line with our Covid-19 risk assessment, on departure please can we ask you to do the following to protect our staff in these high transmission risk areas:

- Strip the bed & put all linen, towels, dishcloths & oven cloths in the green laundry bag provided. Please leave the pillow protectors and mattress protectors in place. We will then antiviral fog and swap over the pillows in-between guests.
- Empty your bags of recycling, glass and general waste into the central bins by the log store & return the empty bags to the cupboard under the sink. The categories in Dorset are as follows:
 1. **Glass** bottles & jars with metal lids on (no cans).
 2. **General waste**- plastic film, polystyrene, plastic bags, crisp packets (broken glass wrapped in paper or card)
 3. **Recycling** - paper & cardboard, tins, hard plastic trays, tbs & bottles.
 4. **Food waste** - fruit, veg & peelings, meat, fish & bones, tea bags & coffee grounds, egg shells, all other caked and uncooked food (no plastic bags)
- Leave the door open to air the space.

LOCAL TAXIS:

Av2go Taxis 01297441779

Paynes Premier Travel 01297 35895

M-cabs 01297 42222

Axminster Taxis on 01297 34000

I hope that you have a great time in the woods.

Best wishes

Guy & the team

P.s. We encourage those that can to switch off their mobiles, laptops etc in order to get the most out of being in the woods. However we also want to encourage guests to spread the word on social media (ideally when back home!) please do tag us in any posts if you do- @craftycamping

FINALLY, A LITTLE BIT ABOUT US

Guy Mallinson is a woodworker and furniture designer who, after many years of running a contemporary custom furniture workshop in London, moved to Dorset 19 years ago and set up the woodland workshop to teach traditional crafts in a woodland environment as well as designing and building Crafty Camping & the treehouses.

Guy lives nearby in Bridport with his wife Boo (who is a painter/artist) and their sons. Boo's work can be seen at www.boomallinson.co.uk as well as in galleries in St Ives, Bath and London & occasionally in her studio in Bridport during Dorset Art Weeks.

Adam is a spoon carver & green woodworker. Adam also lives near Bridport. Adam grew up in the local village of Tatworth and his love of nature led him to study arboriculture and subsequently to work as an arborist. Adam's knowledge of trees and arboriculture is an invaluable addition to his craft skills. Adam is widely respected in the spoon carving world as one of the finest spoon carvers around! www.adamhawker.com

Sheila is in charge of keeping everything spick and span and making sure your beds and spaces are as you would like to find them. Sheila can be seen on changeover days bombing around the woods on her electric scooter getting everything just so for the next guests.