Everything is chaotic, which is how I like it

MY WEEKEND

Gol Wan

The How To Look Good Naked star is back to host Bling - a show centred on jewellery and why it means so much to us. The 47-year-old lives in London's Covent Garden with hi doa Dolly.

On a non-working weekend I usually wake up between six and seven, which is no different to any other day of the week. I have a Teasmade in my room, so I make a cup of tea and have it in bed while cuddling with Dolly. Once I've surfed social media, I'll have a shower

with the radio on and head downstairs. Then it's out the house with Dolly and we'll go

for breakfast. We go on dog and daddy breakfast



FIRST BRUSH WITH FAME Gok became a id name on how To Look Good Nal

dates where I'll get a full English and she'll have bacon and eggs. She sits up at the table opposite me, like we're on a date.

After Dolly is fed, watered and walked, I'll usually call someone to say, "Where are you? I'm in town, do you fancy a cup of tea or coffee?" Then we go and grab anything but a tea or coffee - it might be a mimosa or a glass of champagne, even though it's never much later than 11am!

Then, because there's always work to do on the weekend, even if it's a non-working one, I'll find my way back home and spend some time replying to emails and sorting bits out. By the time I've ticked that off my list it's time to walk the dog again.

Once Dolly's exercised, I'm on the phone to friends arranging lunch. It's not long before we're in a pub eating. The dog will have a roast dinner and we'll enjoy a few drinks and then head back to my place in Covent Garden to chill, chill, chill.

When the evening rolls round we'll get ourselves out and about, to a pub or restaurant or to play poker. It's normally quite chaotic and quite spur of the moment. I very rarely have cemented plans. We're all quite good at being spontaneous. We live by schedules all week, so by the time it

gets to the weekend it's the best way to be.







LEADERS Manager Sharon Rae and outdoor education officer Sam Gardiner, Right, Sharon

Welcome to the farm that raises funds for Cyrenians charity, gives young people life skills and sends food to the plates of top restaurants BY HEATHER GREENAWAY

NESTLED in the rolling countryside of West Lothian, Humbie Holdings is a farm like no other - one which has been built on love.

The Cyrenians charity, which is committed to combating the causes and effects of homelessness, has created the unique venture which combines the skills of expert horticulturists and the passion of volunteers.

That synergy at Kirknewton has this month seen them pick their 30,000th vegetable from the ground – a emarkable achievement which great teaching is keeping a vital supply of food to the places in aid as they have Scotland where it's proved therapeutic to those who needed most. The fruit and veg is

placed in bags and routed have suffered into communities via Cyrenians partner stores in Edinburgh and the Lothians and the farm's 300 resident free range chickens lay 220 eggs which are also put to good use.

All of the money made on the farm, which was set up in 1972, goes back into the charity to fund 41 projects across Scotland which tackle the causes and consequences of homelessness.

Sam Gardiner, 41, is the outside education officer and says the farm is making a world of difference to so many people on so many different levels.

He said: "The farm is an incredible place to be and an awesome place to work. There is a real buzz around the place as people work together to grow the fruit and vegetables and send them out for distribution.

"We grow seasonal produce as well as staples like carrots and potatoes and every single penny made through the sale of the food is pumped back

into the charity and their work with the homeless.

"At the minute we've got a lot of winter salads, butternut squash, courgettes, leeks and apples on the go and lots of other herbs and more unusual produce growing in our fancy polytunnels. We also grow cut flowers." Sam. who has worked at

farm for just over a year, added: "Locals food which can be frozen and used in Edinburgh by encouraging them to learn working on the farm from the growing of our veggie bags and orders are flying used by our cook school, which teaches independently. in all the time.

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The

chickens a

trauma

"We've got a gig with the Margiotta stores where people can order and collect our bags from there as well as sourced, hard to come by ingredients. other collection points throughout the Lothians and we also do deliveries.

"During the pandemic demand homegrown organic food went through the roof and we were struggling to grow enough. homeless hostels and many Cyrenian They've been laying 220 eggs a day,

to feed those most in need. Not a scrap of food is wasted. "As well as making up batches of 1968 to help homeless people in

vulnerable and homeless young people."

"Chefs come to get bizarre things

Japanese street food place. Luckily for what we grow to free range organic eggs. nomeless hostels and "We got 300 Pentland Red hens in May.

have our own stamp.





Field good factor

and Edinburgh folk cannot get enough the projects, the fruit and veg is also the skills to find employment and live to the business end. The chickens have

The farm has also become a favourite was bought in 1972. It had a house that be therapeutic to those who have with high-end chefs looking for locally needed doing up and there were people experienced trauma or have had needing somewhere to live so they came, difficult childhoods. Sam said: "We have all these micro did up the house and started growing

"The farm is eight acres and we have years, supporting the young people f o r like fig leaves, cut flowers or weird and an army of volunteers who help us run and doing whatever needs done wonderful herbs that they use in a it as well as paid stafflike Andie Richards, round the farm." crazy sauce they are trying to pioneer. our resident horticulturist, Adam Forrest "We grew these mooli radishes for a _ the farm manager and myself.

"I'm look after the groups of young at the farm for 18 years and looks after others. us Edinburgh is full of foodies wanting people from tough backgrounds who eight homeless young people who live For various reasons "We also send different local produce, especially our come to the farm. It's my job to engage on the farm alongside peer residential them in learning land-based skills.

"I work with lots of young people from projects who are helping which are proving very popular. We even travelling community to boys and girls from supported services and those The Cyrenians charity was set up in struggling with their mental health."

turned out to be one of the best 🔊 Sam said: "The land at Kirknewton teaching aids as they have proved to

"Some of our many volunteers businesses that stem out from the farm. vegetables and the farm grew from there. have been coming here for many

Farm community manager Sharon Rae, 46, has been working

volunteers She said: "These young people are school leavers, school refusers and the **all aged between 16 and 30 and come**

from various backgrounds. They all help out on the farm.

"It's a great way to gain skills, improve He added: "I teach them all aspects of their mental health and socialise with They get to marvel at how the seed they and vulnerable for years to come."



these young people haven't been able planted to stay in their own homes so they have out in the farm has joined the farm community to work on turned into the food they are eating the barriers in their life that are holding round the table in the farm kitchen. them back from living independently.

seed to plate initiative is invaluable. difference to the lives of the homeless

"It is the farm that love built and

"For them to be part of the farm from hopefully it will continue to make a huge