

Outdoor living and lighting at Sarah Raven

We have all spent lots of our time in our gardens over the past year, and it seems like this will continue to be true in the latter half of 2021. Make the most of your garden with our outdoor living range, all carefully chosen so you can enjoy lazy days and long balmy evenings.

Get fired up, it's time for a little drinking and dining alfresco. Items in the garden living range include the [Outdoor Stainless-Steel Skewer Set](#) which provides an easy way to grill the perfect meat and vegetable kebabs over our [Cheyenne Firebowl](#). Similarly, the [Outdoor Iron Stainless-Steel Rotisserie](#) will delight any alfresco chef. We even provide an [Outdoor Cast Iron Kettle](#) that sits perfectly on top of an outdoor griddle or stove.

We also have exclusive recipes that can be made and enjoyed alfresco including [the Sarah Raven Burger Recipe](#) and [Barbecued Corn with Chilli and Garlic Butter](#). [The Perch Hill Rhubarb Cordial Recipe](#) is one of Sarah's favourite recipes made most often throughout the warmer months.

Light up your evenings and take your garden to the next level with the [Festoon Pole Set](#) which is perfect for arranging your hanging lights around the garden, draping them from pole to pole with [Solar Festoon Lights](#) without the need for mains power.

At [Sarah Raven](#) we have a brilliant range of products to transform your garden, and into another outside room to enjoy with your friends and family.

Notes

Introducing the new podcast '[Grow, Cook, Eat, Arrange](#)', which aims to engage gardeners of all ages and levels of experience, in the joy that gardening brings to the home and kitchen. Sarah, along with her friend and colleague, Arthur Parkinson, host lively discussions on their favourite flowers to pick and sow, and the best edible plants of the season. Podcasts are peppered with plenty of expert advice on floral design and cookery. Listeners can download episodes on all major platforms.

Sarah Raven is a woman of many talents; she has worked as a doctor at the Royal Sussex County Hospital in Brighton and is now a broadcaster, teacher and writer. Since the publication of her first book, *The Cutting Garden*, she has led the way over the last two decades, in introducing a new kind of productive gardening which fuses intense colour, elegance and ease of growth. Bridging all kinds of gardening from dark rich dahlia glories to subtler smoky modern colours of poppies, roses, sweet peas, and all kinds of vegetable deliciousness, Sarah also runs her own gardening and cookery school at Perch Hill in East Sussex, and is the author of many books. She is currently working on a book on colour.

For styled or cut out images, quotes from Sarah Raven, and more information please contact charlottelawrence@sarahraven.com or abi@sarahraven.com (Image guidelines apply).