

SHORTCUTS TO... *enjoy the outdoors*

Summer living made easy – everything from stylish glamping to holiday must-haves and fab foodie tips



GOING GLAMPING? 9 WAYS TO BE GLAMMER...

1 Magic light show

Glamping is all about after-hours lighting. We love the mini dotty party lanterns, £14.99, and Moroccan-style tea-light lanterns, £9.99, from lakeland.co.uk



3 Banish spilled drinks

Bring some foldaway bed trays to serve drinks and food inside and outside your tent. We like the Nordby tray from Ikea, £5 – go to ikea.com for more.

4 Hands-free lighting

Okay, not so glam, but a head torch really is handy during moonlit forays to the loo block or when you're cooking. Blacks.co.uk has a great range, from £10.

5 Easy as ABC

The Arne Jacobsen alphabet melamine tableware from Design Letters is a stylish way for kids to eat around the campfire. From £9, scoutandcokids.com



6 Cutting edge

No self-respecting glampers leaves home without a sharp knife. Stellar Colourtone knives are sharp, dishwasher proof, bright and funky. They have a protective sheath and cost under a tenner each, so it's happy campers all round! £4, stellarcoware.co.uk

7 Be comfy

If you love your creature comforts, inflatable furniture might be the way to go. Argos has a range that is lightweight and compact (and includes repair patches for when those pesky rocks strike!), and will make your tent the place to be. Vango inflatable armchair, £25, argos.co.uk

9 Have a vintage picnic

To kit yourself out for alfresco eating, the Homebase Country and Classic ranges have everything you need, from picnic basket to blanket, bowls, lanterns and even a portable barbie. Prices from £4.99, homebase.co.uk

8 Fold away your wellies

Brand new, and just in time for festival season, the foldable Hunter welly has a water-resistant canvas leg and drawstring top to make folding even easier – perfect when you're travelling light. £95, hunter-boot.com

WORDS: VICTORIA YOUNG TRAVELLING LIGHT COMPILED BY WENDY SALMON PHOTOGRAPHS: ALAMY

FIRST TIME CAMPING? HERE'S OUR CHECKLIST

- Cool bag
- Tupperware
- Picnic blanket
- Plastic glasses
- Plastic plates, cutlery
- Camping stove
- Collapsible water tank
- Bin bags
- Kitchen paper
- Tea towels
- Loo paper
- Plastic bags
- Washing up liquid
- Torch
- Fold-up raincoat
- Flip-flops (for the shower block)



3 TRICKS TO MAKE SUMMER DRINKING MORE DELICIOUS

10 Get juicier lemons

Maximise the juice by rolling lemons on a kitchen top before cutting to burst the juice-filled cells. Or blast in the microwave for 20 seconds. Cutting lengthways rather than across yields about three times more juice too.

11 Be crystal clear

For classy cocktails, make clear rather than opaque ice cubes by boiling the water before you cool and freeze it. For a snazzy touch, add herbs or a raspberry to each cube.

12 Tame your Champagne

Rinse flutes with a little white wine before pouring fizz. It coats the glass and calms over-exuberant frothing. And if your fizz is flat, drop a raisin or two into the bottle. Bubbles stick to the raisin's surface and when it floats to the top, the bubbles pop, making it seem fizzy.

4 WAYS TO BE A CRAFTY COOK

13 Keep bread fresher

Put it in a plastic bag with a fresh celery stick and leave overnight. The loaf will slowly absorb the humidity from the celery, giving it a fresher taste and bounce.

14 Keep cream fresher longer

Make cream, cottage cheese and crème fraîche last longer by storing the container upside down in

the fridge to create a vacuum effect that inhibits the growth of bacteria.

15 Easy peely

If you're peeling garlic, thump the bulb with a saucepan to separate the cloves, place them in a metal bowl and put another one on top. Give the cloves a vigorous shake and they should come out perfectly peeled.

Travelling light

If you're off on your holidays, you will need some essentials, and we've found just the right things

17 WEIGH IN

Don't risk hefty airport luggage charges. Blue Travel's handy digital scales will easily weigh bags and cases up to 35kg for peace of mind as you pack. [Blue Travel digital scales](http://blue-travel.com), £19, debenhams.com

18 ALL AROUND THE WORLD

Wherever you're off to, take the Muji adapter with you. It accepts all four major plug types (Europe, UK, Australia and USA), covering 150 countries, and also has a USB charger for mobiles, MP3 players, PDAs, travel speakers and other 5V USB-powered devices. [World Travel plug adapter](http://world-travel.co.uk), £21.95, muji.co.uk

19 THREE OF A KIND

Don't bother buying travel-size products – simply decant shampoo, conditioner and moisturiser into these great little bottles. Easy to fill and with a one-way valve so there's no leakage, they're made from squeezable silicone so you'll get out



every last drop. [GoToob travel bottles](http://gotoboo.com), £19.99 for three, lakeland.co.uk

20 FLAT-PACKED CLOTHES

Fit more into your suitcase by compressing your clothes with Dunelm's vacuum storage bags. Providing 75 per cent more space in your suitcase for other essentials such as toiletries and shoes, these airtight bags are waterproof and great for preventing odour, discolouration and mould. You can also use them to store spare duvets, pillows and winter clothes. [Vacuum storage bags](http://vacuum-storage-bags.com), £4.99 for two, dunelm-mill.com

21 TAKE A DIP

Keep your keys, cards and cash 100 per cent dry while you take a dip in the pool or sea using a submersible Aquapac Keymaster case, with its ultra-secure, rust-proof seal. It comes with a lanyard and will even float if accidentally dropped in the water. [Aquapac Keymaster waterproof case](http://aquapac.net), £14, aquapac.net

22 TURN ME ON

It's always a good idea to keep a few lights and maybe the radio on when you're away, but not for the whole time. The Belkin WeMo Switch & Motion, £79.99, links to an app on your phone so you can control it remotely. Simply download the WeMo app. **Free**, from Apple App Store, Amazon Appstore or Google Play Store



16 Take the fire out of chillies

The fastest and easiest way to deseed a chilli is to halve it lengthways, then use a teaspoon to scrape out the seeds in one downwards stroke. Before chopping them, rub some vegetable oil on to your hands. This creates a barrier to prevent your skin absorbing their stingy heat.