



**FOR SALE DUE TO RETIREMENT**  
Well-established guesthouse run by British couple on east coast of Sardinia, £200,000.  
Would suit active outdoor-loving couple.



Contact [www.peteranne.it](http://www.peteranne.it)  
or [pcteranne@pcteranne.it](mailto:pcteranne@pcteranne.it)

We are continuing to run the Lemon House for guests and develop activities with as much enthusiasm as ever while looking for new potential owners for the Lemon House through ads in the UK and German press and word-of-mouth in Italy.

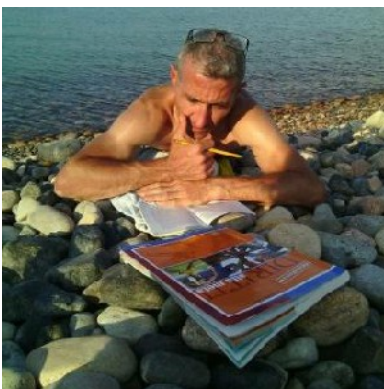
**Erfolgreiche seit 2007 auf d. Markt gut etablierte Pension, an der Ostküste Sardinien (in idealer Lage f. Bergsport- und Aktivurlaub) wegen Ruhestands zu übernehmen. Geeignet für sportbegeistertes Paar. Bilder unter [www.peteranne.it/de](http://www.peteranne.it/de) Interessenten wenden sich an: [peteranne@peteranne.it](mailto:peteranne@peteranne.it)**

We have had a steady stream of enquiries and a couple of reasonably seriously interested people who have visited and are reflecting on whether/how they will go forward, which involves them working out how to arrange their finances and how they transition out of their current job/life. We are continuing to advertise and receive other visits. We updated <http://www.peteranne.it/contact-us/about/> to explain our reasons to wishing to look for new owners and, very importantly, that we will continue to live nearby for a good part of the year, especially initially. We also took a [series of photos of the house](#),

so that people who've not stayed here could see what it's like, including from the owners' viewpoint. Anne has also been [blogging](#) to explain how it feels to run The Lemon House and how she spends her time. We will announce just as soon as we start to get booking enquiries for 2016 (normally from September onwards) whether we will be in a position to make the handover to new owners before the 2016 season, so that people know whether they will find Peter and Anne or someone else to welcome them. If we don't manage to find new owners this year, we will continue running the house for one more year, perhaps taking July (our quietest month) off.

Two interesting conclusions have emerged from the visits and interactions so far:-

1. Many people would like to run the house, without buying it, but this is not our preference, For the business to work well, the new managers have to take full responsibility for not only the day-to-day running but also for becoming part of the local community, maintaining the house and exploring the area, which is what we spent many months doing when we first moved here and was one of the many enjoyable and satisfying parts of what's more a way of life rather than just a job.
2. The range of skills we have developed over the years can seem a bit intimidating to prospective owners. We have explained that we have acquired our know-how gradually over the years, and that we can help them, in particular with the initial transfer of the business licence.



So what are we hoping to be spending our time doing in future? Anne wants to spend time with her friends and travel, and also spend more time with her Mum Margaret (in the centre of the photo right at Anne's nephew Kieran's wedding at the start of June). Peter is busy studying literature (he goes to the beach to read ☺, see photo left) so that he can



pass this winter the BA "Introduction to Literature L1" exam at Germany's biggest and only state-run distance-learning university, the [Fern Uni in Hagen](#). He has already passed the "Introduction to History G1" exam (see [here](#) for tips he wrote for other non native speakers studying history for the first time, in German) and the L1-pass will qualify him to do the [Masters degree in Modern European History and Literature](#) which he plans to do part-time over 4 years so he can keep up his climbing and biking.

## Climbing



Peter and friends spent the spring repeating all but two of the 27 new routes bolted in the winter and spring by our Czech friends on the NW side of Monto Oro (sectors Úttolo, il Piccolo Principe, Il Pozzo, Rolling Stones, San Pietro, [topos on 27crags](#)) near Baunei. In shade until 1400 and with 11 routes grade 5-6a, 8 6a+ to 6b+ and 7 6c or harder, these routes have been a great success with guests, whose feedback is very positive, so Thank You Jan and friends ☺. Until now at Baunei for grades 5-6a in the shade until about 1400,



there were only the 3 routes (2 x 5a, 4b) bolted by Peter & Anne at Monte Scoine. The access to the new Monte Oro sectors is much easier than Monte Scoine (short walk on dirt road, no need to risk hire car!) and the easier routes are better. In the photos: left Philip and Philippa from Switzerland enjoying Ebona, 6a, "For us one of the highlights of our vacation on Sardinia was climbing routes not in the guide!", right Cristian at the rest before the sustained finish of the brilliant Chlapi sobě 37m 7a.

## Walking

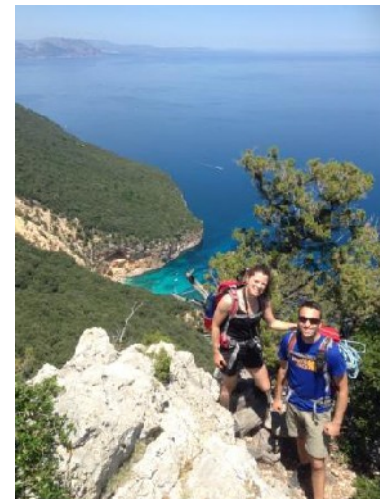


### Hiking the Selvaggio Blu - Sardinia

A few impressions from our "Selvaggio Blu" adventure. We started in Santa Maria Navarrese and hiked all the way to Cala Gonone in 6 days. It was pretty cool!...



This spring we helped 7 couples/groups of 2-4 people with logistics support for the [Selvaggio Blu](#). We offer this service not so much to make money, more because Peter really enjoys "sharing the experience". We are always excited to receive SMS messages reporting progress ("We can't find the water, what should we do?!" ☺) and getting feedback afterwards. Timon, Markus and Thomas and Thomas made [this great video](#). Sibylle and Cornell established (for our guests) a record time, 3 days from Pedra Longa to Cala Sisine. Alex, Ines, and Rosa (photo left) coped with very hot weather for the season 30°C+ at the start of May



and completed the trek. Patrick and Nadine were very unlucky at Whit to have thunderstorms for the first two days where there is no shelter and had to abandon. After a few days' rest they did some easier walks (photo bottom right: Cala Biriala, an increasingly-popular walk though for some guests the way is hard to find even with a detailed description and GPS) and will certainly be back to try again. Not so lucky was Peter's GPS – it got dropped (photo top right) and had to be replaced since it no longer received signals from the satellites ☹. We now tell guests that if they break the GPS, they have to contribute towards a new one...

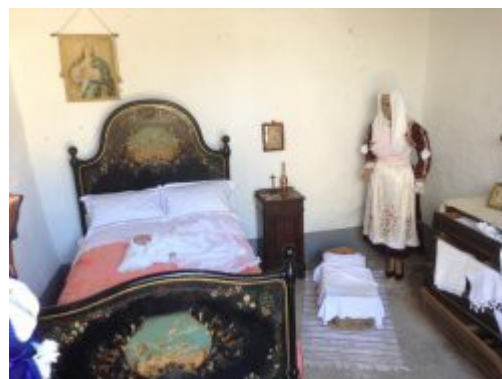
### Biking



Over the last 18 months Peter has checked most of the rides in the centre-east, updated descriptions, taken new photos and documented [new rides](#) for the second updated edition of Versante Sud's guidebook "Mountain Bike Sardinia, 70 rides in the south and centre" which should be published in spring 2016. He finished the last rides this spring – in the photo left crossing Badu Oddai, Codula di Luna before the start of the singletrack to the Ovile Scàrtari, where Sebastiano Cabras and his mum were waiting for Peter with wine, bread and cheese. Before the road to Teletotes was built, people walked this path from Urzulei to the ovile (where Sebastiano's mum was born and where there was once a school for the kids whose parents farmed the ovili in the Codula di Luna). Unfortunately the English version of the first edition of the mountain bike

guidebook is now sold out and (we suspect as a result) we have fewer bikers a guests in 2015 than we had in 2014. However people staying in the Lemon House can still get all the descriptions and details of rides.

### Sardinian culture



All of Lotzorai turned out at the end of May for a "Cortiggias" event, two days of open house with the old houses on display (photo top right) and local food and craftwork for sale or on display all round the village. Some guests thought it was the best food they had eaten in two months in Italy! The atmosphere was fantastic, everyone working together and celebrating their own culture with pride and humility at the same time. Well done, the Lotzoresi! There was even a commemorative stamp made for the Post Office (right).

Anne completed her course to make decorative Sard bread (above), some of which she took to Kieran's wedding and is supposed to be kept for the baby to teethe on....it's very hard by then!

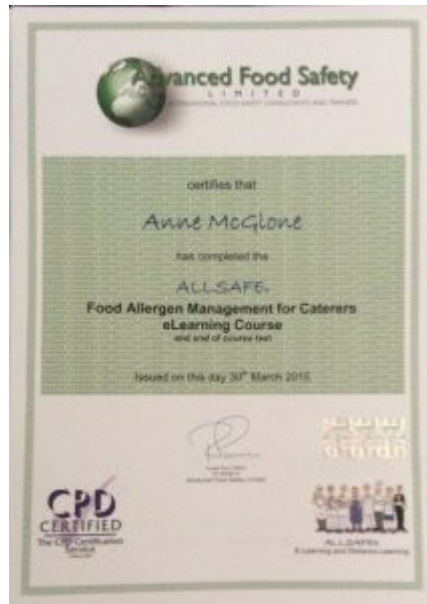


**Admin** (Anne to Peter: "You're the only person who would have an ADMIN section in the newsletter..." ☺)



Credit card payment with our [Payleven](#) Chip&Pin (works with Bluetooth with iPod) is now working well after we worked out the instructions were wrong. For non Euro area guests the 2.85% commission can be less than they pay getting cash out of the ATM.

There are 14 food ingredients which are quite likely to cause a severe reaction if someone has an allergy to them. Peanuts was no surprise but celery ?? Anne has completed her [Advanced Food Safety](#) Food Allergen course and has a certificate (see right) to prove it. This is because as of this year, we have a new law which states we have to display any possible food allergens in the food we provide. Who would have thought a carrot cake could be so risky.....



The Lemon House's website is now optimised for access from smartphones so will be easy to read from your phone and continues to do well in Google searches from all types of devices.

Follow The Lemon House on [Twitter](#) and [Facebook](#) to keep up with our day-to-day news, don't miss [Anne's blog](#) and check out recent reviews (and even write your own ☺) on [Tripadvisor](#).

Peter & Anne <http://www.peteranne.it/>

