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Nutty lattice pie

ALMONDS give Plum and Almond Lattice Tart a lovely crispy, nutty flavour which goes well with autumn plums. Serve with whipped cream or fromage frais.

225gr. (8oz.) willow
175gr. (6oz.) plain flour
125gr. (4oz.) caster sugar
200gr. (7oz.) ground almonds
One small egg beaten
350gr. (12oz.) plums, stoned and sliced
300gr. (9oz.) plum jam
Three tablespoons icing sugar

Lightly grease a 23cm. (9in.) loose-based flan tin. Beat the willow with the flour, caster sugar, almonds and beaten egg to form a stiff dough. Cover and leave to stand in the fridge for one hour.

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Roll out threequarters of the dough and use to line the flan tin, pressing well into the corners. Arrange the plums in the base of the flan and top with the jam, making sure that it is evenly distributed.

Roll out the remaining pastry and cut into strips 1cm. (half-an-inch) wide. Arrange the strips in a lattice pattern over the filling. Brush the dough with milk and refrigerate for 40 minutes. Set the oven to 180°C / 350°F / Gas 4 and bake the tart for 40-45 minutes or until it is lightly browned. Unmould the tart and leave to cool. Serve sprinkled with sifted icing sugar.

Pips and love

CENTRAL heating has taken some of the magic out of Hallowe'en celebrations. How can you test if your love is true on a radiator?

The old method was to place an apple pip on the fire and say: "If you love me, bounce and fly; if you hate me, lie and die."

Pumpkin pie time

OCTOBER is a good month for making pumpkin pie — but bear in mind that the flesh needs to be cooked, mashed, sieved or liquidised and allowed to get cold before putting into the pastry case. Sweetening and spices are added to taste.

Kitchen action for Fergie

AMONG the many gifts received by the Duchess of York for her birthday this month will be a very special little cookery book from a group of hardworking Maidenhead women.

The book, entitled *Action in the Kitchen*, is a collection of more than 100 delicious recipes from members of the Maidenhead Committee of Action Research for the Crippled Child, of which the Duchess is president.

And even if Fergie doesn't actually spend much time in the kitchen trying out the recipes for herself, she will no doubt enjoy the amusing cartoon illustrations featured on almost every page.

These are the work of Maidenhead architect Mr. Michael Bayley, of Westmoreland Rd, whose wife Pauline is the local committee treasurer. Mr. Bayley admits he enjoys doodling, and was delighted "To be allowed to draw silly little pictures" as his contribution to the project.

His wife Pauline and fellow committee member Mrs. Joan Borwell started canvassing colleagues and friends for recipes about six months ago. And the result is a unique collection of firm favourites from all over the country, including one from the new national chairman of Action Research for the Crippled Child, Sir Greville Spratt.

All tastes are catered for in this handy-sized little book, with a good selection of starters, fish dishes, main courses, vegetarian dishes, desserts, cakes and biscuits, and even a section on preserves.

For the inquisitive cook, there are plenty of dishes with intriguing-sounding names to whet the appetite, such as Leek and potato Eggah, described as a solid pie with no pastry; Bobotie, the main ingredient of which is minced lamb; Carp — the Jewish Way; Roman sausage; Sassenachs hag-gis; Toddy tart; Bara Brith and Jumble biscuits, to name but a few.

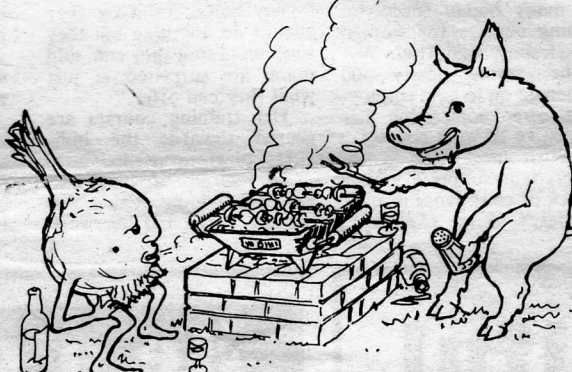
At present, 2,000 copies of the cookbook have been printed, courtesy of Kadec Press Ltd and Thameslink Ltd, of Thames St, Windsor. Copies, priced £3.50, are on sale at Hammick's Bookshop in Nicholson's Walk,



ROYAL STRAWBERRIES



MARS MARVELS



MARINATED PORK & ONION KEBABS

Maidenhead, or can be obtained by 'phoning either Joan Borwell on Maidenhead 29971 or Pauline Bayley on Maidenhead 20576.

The present Maidenhead Committee of Action Research for the Crippled Child has been in existence since 1978, with the sole aim of fund-raising for medical research. And the local committee is just one of more than 800

voluntary fund-raising committees throughout the UK, who together raise nearly £1.5 million each year.

Action Research for the Crippled Child supports more than 150 medical research projects, worth more than £8million, throughout the UK. The charity prides itself on its promise that every penny donated will go into vital medical research.