



**Recipes—Where sizes are specified, tins may be within 1in/2.5cm larger/smaller of given dimension.**

**Fat Rascals.** 250g plain flour, pinch of salt, 110g butter, 50g currants, 2tbs light muscovado sugar, 3-4tbsp milk, caster sugar for sprinkling.

**Method:** Preheat oven to 200°C /Gas 6. Butter a baking sheet. Sift flour into a bowl and add salt. Rub in the butter, stir in currants and sugar. Add milk to make a dough. Knead dough lightly on floured surface and roll out to about 1cm thick. Use a 5cm round cutter and place rounds on the baking sheet. Re-roll trimmings and cut again. Sprinkle caster sugar over the tops. Cook in centre of oven for 15-18 minutes. Cool on wire tray. They will keep in an airtight tin for up to three days. Makes around 20 - Show 6. Cover with cling film.

-----

**Meat Loaf.** 225g Beef Mince, 225g Pork mince or herby sausages with skin removed, 38g breadcrumbs, 1 small onion chopped, 1 clove garlic chopped, 2tsp chopped mixed herbs, ½ tsp mustard powder, ½ tsp tomato puree, ½ tsp Worcester Sauce, ½ lightly beaten egg.

**Method:** Thoroughly combine all ingredients and place in a greased 1lb loaf tin. Cover the top with lightly oiled greaseproof paper and place tin in a water bath (a larger tin containing about 25cm hot water). Bake at 160°C for 45 mins. Remove greaseproof paper and carefully pour off any excess fat (children please ask a grown up to help with this). Return to the oven uncovered for a further 10 mins to brown the top. Allow to cool slightly and then turn onto a rack to cool. Be careful in case more excess fat is present. When cool place on a plate and cover with cling film.

-----

**Olive and Cheese Loaf.** 150g plain flour, 200g black and green olives in brine drained and cut into rounds, 175g Gruyere cheese grated, 4 eggs, 3 ½ fl oz milk, 1x7g sachet of dried yeast, 1 soup spoon olive oil.

**Method:** Preheat oven to 180°C. Mix the beaten eggs into the flour; add milk and oil and mix. Add sliced olives and cheese – mix. Add yeast and mix. Turn mixture into a greased and lined 2lb loaf tin and bake for 45 minutes. Remove from tin and cool on wire rack. When cool place on a plate or board and cover with cling film.

-----

## **Miniature Gardens and Mr Potato Workshop – Saturday 30<sup>th</sup> March St John's School Hall 11.00 – 12.15**

Places for this workshop are limited, so please let the Parents Association know if you would like to attend – contact Kay Bolton to avoid disappointment (details below).

The miniature gardens may use a theme of your choice. Please be prepared to bring along relevant materials, whether plants, figures, or other accessories which will convey the theme or idea.

The Horticultural Society will provide:

- 1) Seed trays
- 2) Potting compost
- 3) Some plants
- 4) Some accessories
- 5) Help to get things put into trays

This may be a messy activity and will involve children handling compost. Please wear old clothes and bring an apron or cover up. Children must be accompanied by a parent or guardian and you are welcome to join in, but the work needs to be the child's own, so please hold back! The workshop will be supervised by members of the horticultural society who will assist with ideas and putting together gardens as well as providing materials. Please bring a large potato and any ideas and additions you may like to add for the potato figures.

If you have any queries before the day please email Kay: [KayPallister@hotmail.com](mailto:KayPallister@hotmail.com) / m: 07811 812627 or Alison: [a.shreeve1@btinternet.com](mailto:a.shreeve1@btinternet.com)