



Pantry Patter



August 2006

Hope everyone is enjoying the HOT weather – just remember England is just as hot right now. The temperatures in London and south of London have been in the high 90's and the Brits are not blessed with that wonderful device called air conditioning. With the big thing about Global warming coming around looks as though we shall have to start the cold air in England pretty soon.

We are getting ready to celebrate our second anniversary at the British Pantry. Please mark your calendars for August 5th, 11am until 1pm. We shall be serving traditional English refreshments, along with tea and punch. Listen for our advertisement on the local Oldies station 98.3 WQXZ. Please drop by and register for our drawings to be held every 15 minutes. Prizes will include a gift certificate, tickets to Wild Adventures and much more. We will also have 25% - 50% off of selected items.

Recipe: Egg and Cress Sandwiches.

4 Large eggs

2 tablespoons Heinz Salad Cream

Salt and ground white pepper to taste.

4 Slices thinly sliced white bread, crust removed

4 slices thinly sliced brown bread, crust removed

Butter

Mustard cress or garden cress

Method: Boil eggs, peel. Place eggs in bowl and mash with fork, add Heinz Salad Cream, salt and pepper, mash again. Spread slices of bread with butter and a nice amount of egg mixture and top with a little cress. Using a knife, cut into three fingers or four triangles. Place on tiered cake stand and serve. ENJOY!

Facts: We have covered just about everything about pubs in our newsletters but how about unusual pub names: -

The Bucket of Blood (Cornwall)

The Sociable Plover (Portsmouth)

The Drunken Duck (Ambleside)

The Blazing Donkey (Ramsgate) and last but not least the longest pub name in England is The Old Thirteenth Cheshire Astley Volunteer Rifleman Corps Inn (Stalybridge).

By the time you receive your newsletter the HOVIS bread will be in stock.

We look forward to seeing you on the 5th.