

**Celine Marchbank**

A Stranger in my Mother's Kitchen

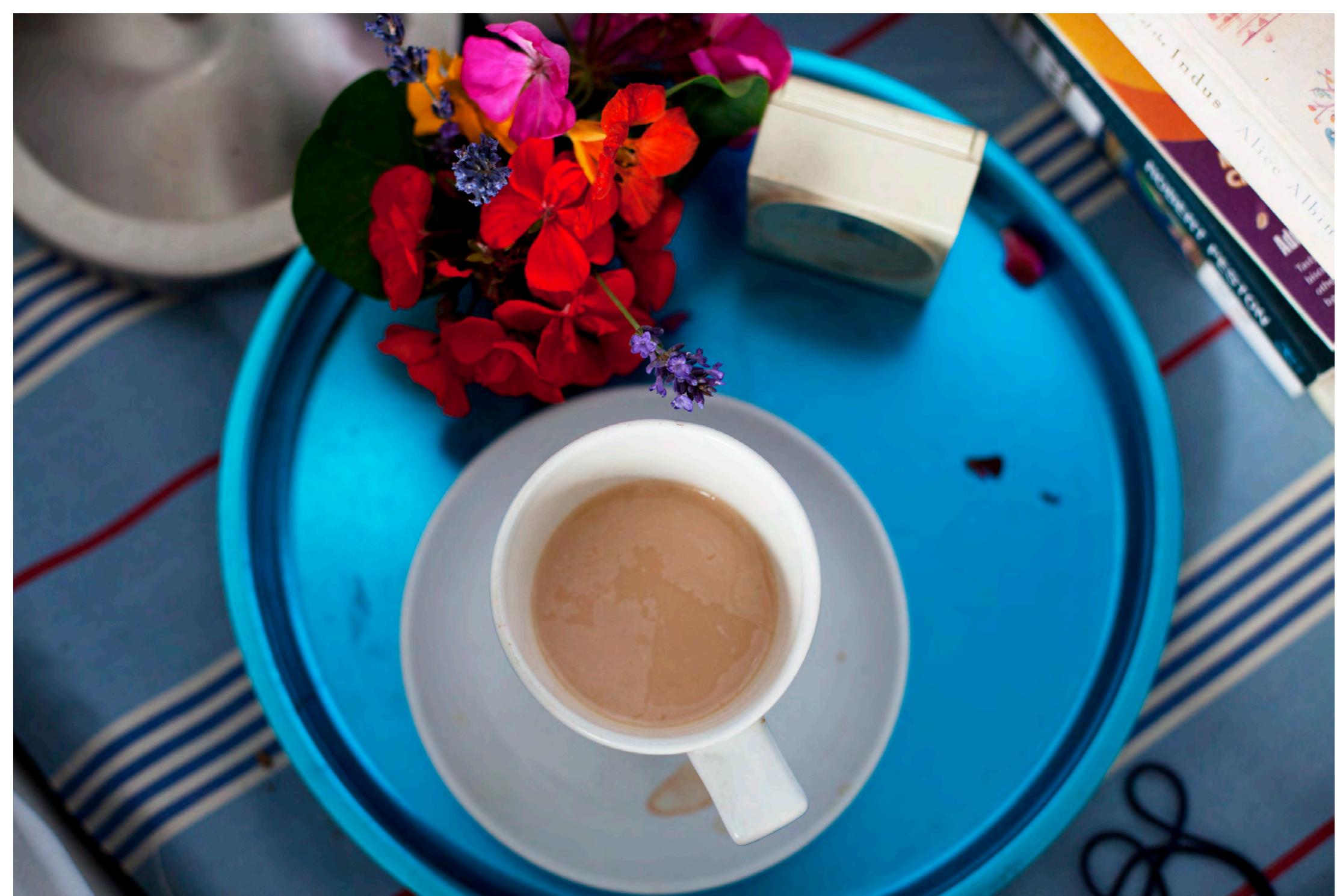


Celine Marchbank

Tulip

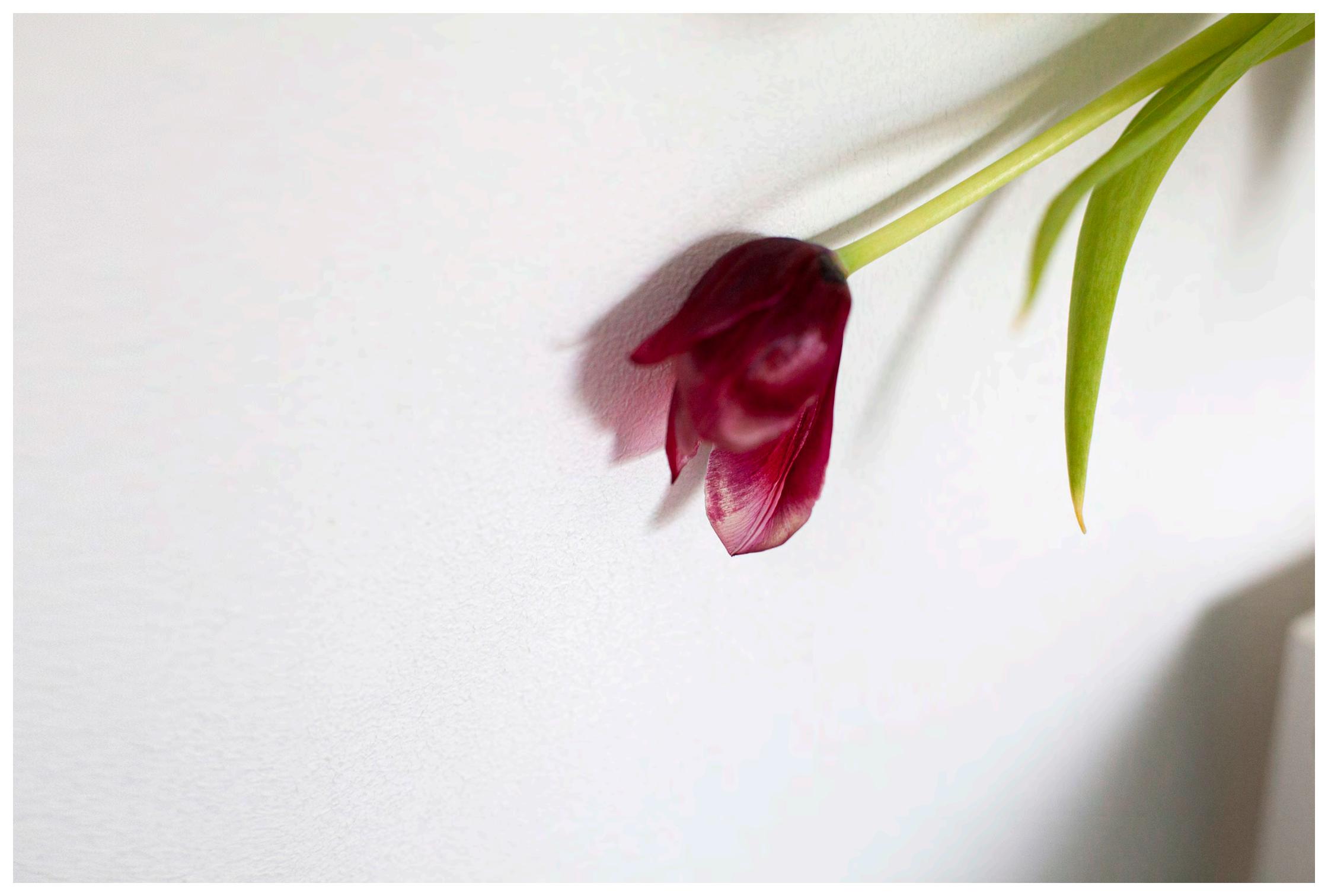
DEWI LEWIS PUBLISHING











Cooking is not a contest sport!!  
Nor is it competence.  
Food is about life, love, nurture,  
cultures, and all enjoyment.

(Cooking is  
hard to  
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Really  
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Am I  
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Dewi Lewis Publishing

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The SPANISH COOKBOOK

Indian Cooking Savitri Crowdhury

Spanish Cooking at Home and on Ho

MacMladraich Spanish Regional Coc

Dharanjit Singh

Florence G

Elizabeth David FRENCH COOKING

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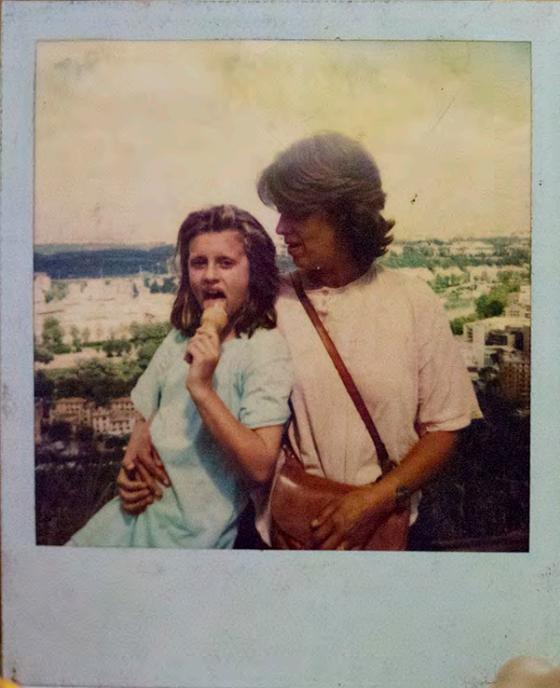
THE PLEASURES OF ENGLISH FOOD \* ALAN DAVIDSON

English GARNISHES

BRITISH BUTTERFLIES

TREES  
4  
WARNE

BRITISH BIRDS





Pint doub

1/2 pint dr

Decoratio

Add grate

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they for

2 Egg Whites  
10oz Double Cream or Creme Fraiche  
1oz Vanilla Sugar  
Mix summer fruits

Line moulds with damp muslin. Whip cream. In separate bowl whisk egg whites, whisk in sugar then gently fold egg whites into the cream. Fold over the muslin, leave in refrigerator 24 hours, turn out on to individual dishes. Decorate with summer fruits.



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## Puff Pastry

Detrempe 1 Packet Flour  
1 " Butter  
1 litre water  
1 teaspoon Suet

Butter Flour <sup>mable</sup> ~~and~~ liberally +  
flour rolling pin.  
Roll 4 Packets Butter out  
on top of each other to give a  
flat cake of butter about the  
size of a large plate.

Roll Pastry out to twice  
thin size + fold round the  
butter.

Proceed with folds

7 pt water }  
4 lb sugar } boil  
1 1/2<sup>th</sup> corn choc }

3 lb sugar }  
2 pt hot water } combine  
1 1/2 cups powder } & add  
6 g corn flour } when hot

*[Faint, mostly illegible handwriting on lined paper, possibly a recipe or list of ingredients.]*

*Choux bun  
1 pt water  
1/2 lb butter  
12 oz flour  
10-12 eggs*

**Thames  
Television**  
Thames Television Limited  
306-316 Euston Road  
London NW1 3BB  
01-387 9494

Dear

With reference to your application for tickets, we have pleasure in offering you: -

Please note the age of admittance for this programme is sixteen years

COOK'S DIARY 1976  
December week 2

### DUCK WITH TOMATOES AND ORANGE JUICE

#### Ingredients:

1-4lb (1-2k) duck, 1/2pt (300ml) orange juice, 1/2lb (250gr) tomatoes, 1 onion, 2 cloves of garlic, 1oz (30gr) ground almonds, 2 tablespoons vinegar, 6 table-  
spoons water, 1oz (30gr) raisins, sprig or marjoram and parsley, bayleaf, salt,  
pepper.

Serves 6

Rub a teaspoon of salt inside the duck and place it in a casserole or deep pan  
with all the ingredients. Cover and cook slowly either on top of the stove or  
in the oven for 2 and 3/4 - 3 hours. When cooked take out the duck, carve it  
and keep it hot in a covered dish in the oven. Now pour off as much fat as  
possible from the sauce and strain. Bring the defatted and strained sauce to  
boiling point and reduce by half the volume. Make sure you don't burn it  
while reducing, by stirring. Taste and adjust seasoning if necessary. Place  
the carved duck on a serving dish and pour over half of the sauce. Serve the  
remaining sauce separately. You can eat this dish cold; remove the duck and  
leave it whole, pour the sauce into a bowl and next day remove all the fat.  
Serve either hot or cold with a puree of potatoes and celeriac and a tart green  
salad.

Copyright Sue Miles and Pagan Gregory.

Weiner.

The American Woman's Cook Book,  
Ruth Berolzheimer  
Custance Spry

Mastering the Art of French Cooking

Summer Cooking -

Larousse Gastronomique

Domestic Cooking - 1848

Recipes of Howard -

637 1061

32, Old Campbell

Basement } Restaurant

Res.

500  
7-10-11

500

38 Howard  
Basement  
300 + 300  
200 + 200  
300 + 300  
300 + 300

### Grav. Lax (marinated salmon)

1 medium salmon 8lbs filleted. (weigh them)  
1 oz salt } per lb of salmon fillet  
1 oz sugar }  
dill, ~~tomato~~ or basil. 2 pkts

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1 Place one fillet skin side down on a large sheet of foil. Sprinkle with the salt/sugar mixture. Then ~~put~~ the chopped dill and finally the other fillet, skin side up.

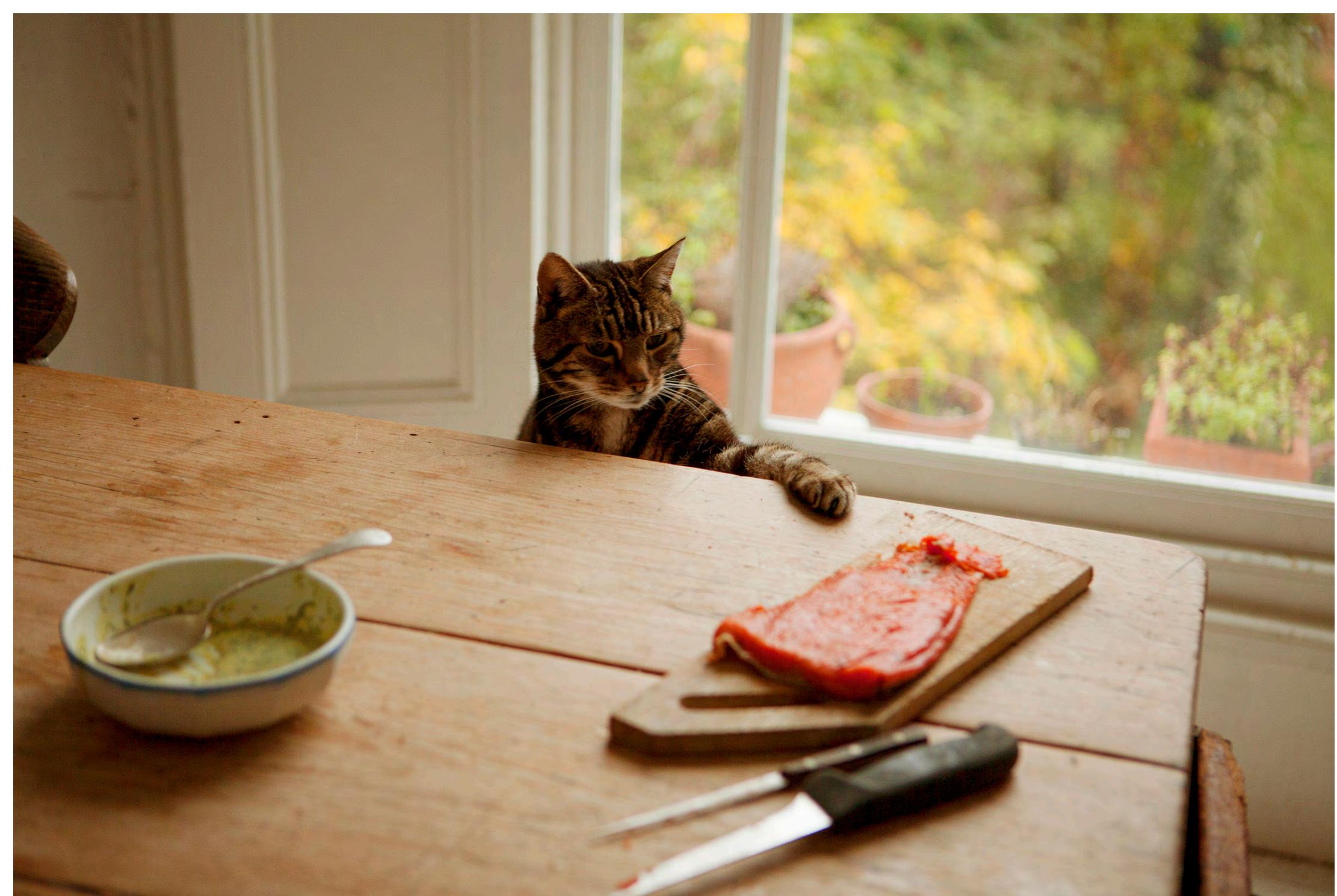
2 Wrap the foil around the two fillets and place in a tray with raised edges (to hold the brine that results from the curing process). Put a weight on top and hold in the fridge for 2-3 days turning twice daily.

3 Slice like smoked salmon and serve with a mustard mayonnaise

---

Alternative use tomato or basil leaves instead of the chopped dill. Also brush with virgin olive oil instead of mustard mayonnaise.

---



FISH SOUP

1. 10 onions  
5 heads of garlic  
10 large carrots  
2 whole celery  
5 bulbs of fennel  
2 large bouquet garni  
.....
2. 15 large frozen red mullet  
5 large Mocc. tomatoes  
10 tablespoons tomato puree  
*lks. frozen prawns in shells*
3. liquid to cover ingredients/half fish fumet half water  
sea salt and cayenne  
10 large potatoes  
saffron threads(about 10)

Sweat all the ingredients in part one once sliced in olive oil, until soft but not coloured. Add the ingredients in part 2. mix, cover pan and sweat until the tomatoes start to soften. Add liquid, cayenne, diced potatoes and saffron. Bring to the boil and then simmer for 1 hour. Pass through a mouli or liquidise, adjust seasoning, adding salt and black pepper.

AIOLI/ROUILLE.

- 10 CLOVES GARLIC  
4 EGG YOLKS  
1 PINT OLIVE OIL.

LIQUIDIZE THE GARLIC TO A SMOOTH PUREE, ADD THE EGG YOLK AND THEN AS FOR MAYONNAISE SLOWLY ADD THE OIL. THIS CAN BE KEPT IN AIR TIGHT CONTAINOR FOR A FEW DAYS.



4 Willes Road, London NW5 3DS. Telephone 01-267 2300.

ELDERFLOWER SYRUP.

24 ELDERFLOWER HEADS  
3LB CASTOR SUGAR  
20z(50g) CITRIC ACID  
2PTS BOILING WATER  
2 SLICED LEMONS.

PUT EVERYTHING IN A LARGE BOWL, POUR OVER BOILING WATER,  
COVER AND LEAVE FOR 24 HOURS. STRAIN, SIMMER FOR 20 MINS. BOTTLE.

August Week 3

### Plum Fool

Ingredients :

1 lb ripe plums,  $\frac{1}{2}$  pint milk, 5 oz single cream, 2 tablespoons cornflour,  
2 tablespoons white sugar

Serves Six

Take the stones out of the plums, halve and stew them with 1 tablespoon of the sugar and one tablespoon of cold water. Meanwhile heat half the quantity of milk to boiling point. Put the cornflour in a bowl and mix in the other half of the milk. Mix until it is completely smooth then slowly add the heated milk. Stir until smooth and put this mixture back on a medium heat until it thickens and no longer tastes starchy. If you have a liquidizer you can now put the cooked milk mixture and the stewed plums together. If doing it by hand, pass the stewed plums through a fine sieve or mouli and mix vigorously with the milk custard. Add the cream and more sugar if it tastes too sharp. Pour into a serving dish or individual bowls and put in the refrigerator to chill. Serve with plain dessert biscuits.

CREME BRULEE

1 pint double cream  
5 large eggs  
1 vanilla bean  
 $\frac{1}{2}$  lb castor sugar

Put the vanilla bean in the cream, add the sugar, stir and carefully bring just to the boil. Separate the eggs mix the yolks and when the cream has boiled carefully add to the raw egg yolks. In a clean pan heat the mixture stirring continuously until hot, ~~mix~~ stir and cook until the mixture has thickened, remove from the heat and pour into dishes. Never let the egg and cream mixture boil, it will crack and be useless.

Makes 8 heart shaped dishes.

## Pears in Red wine

4 bottles Red Wine

1 lb Sugar

3 sticks Cinnamon

8 cloves

strip of lemon peel

strip of orange peel -













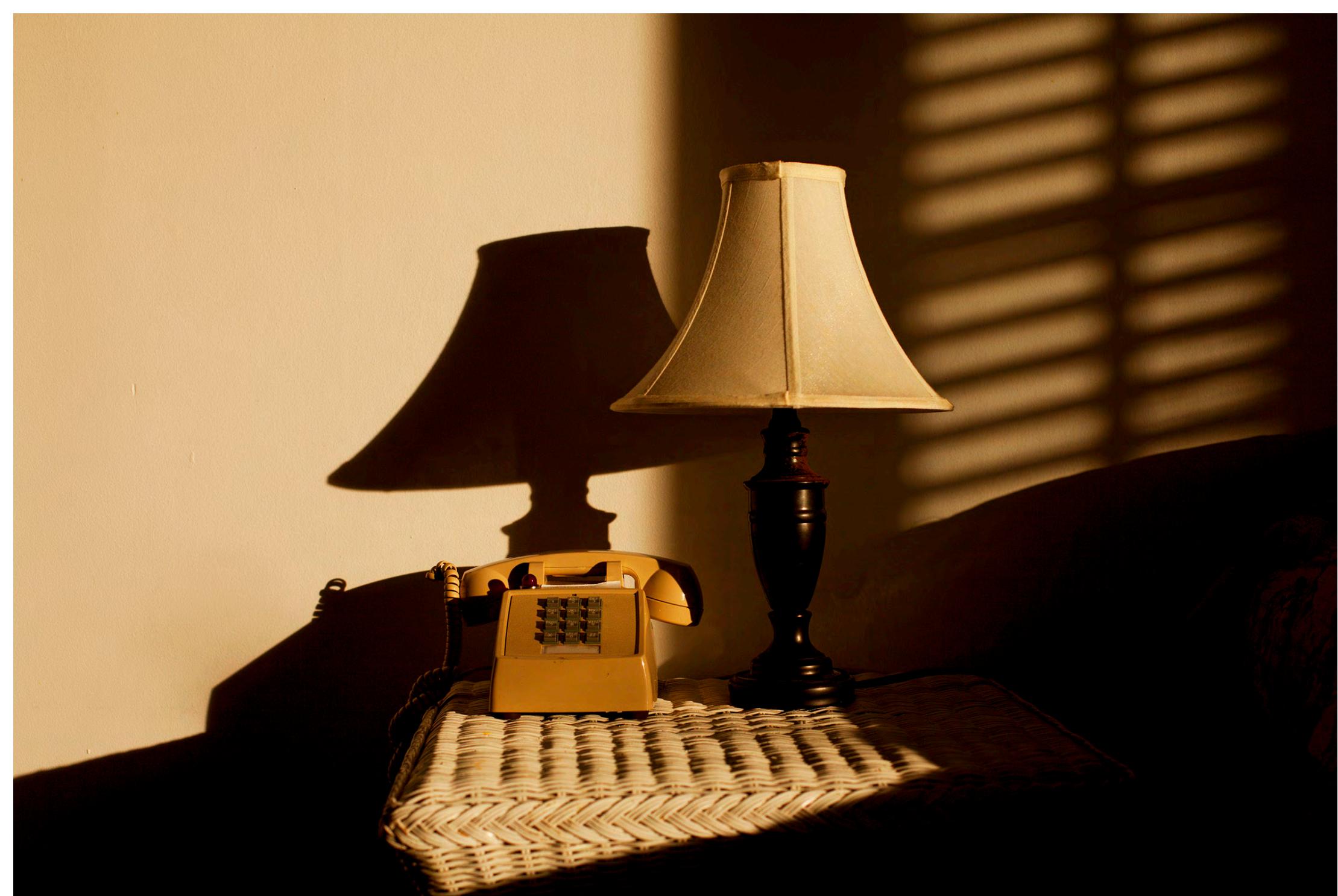


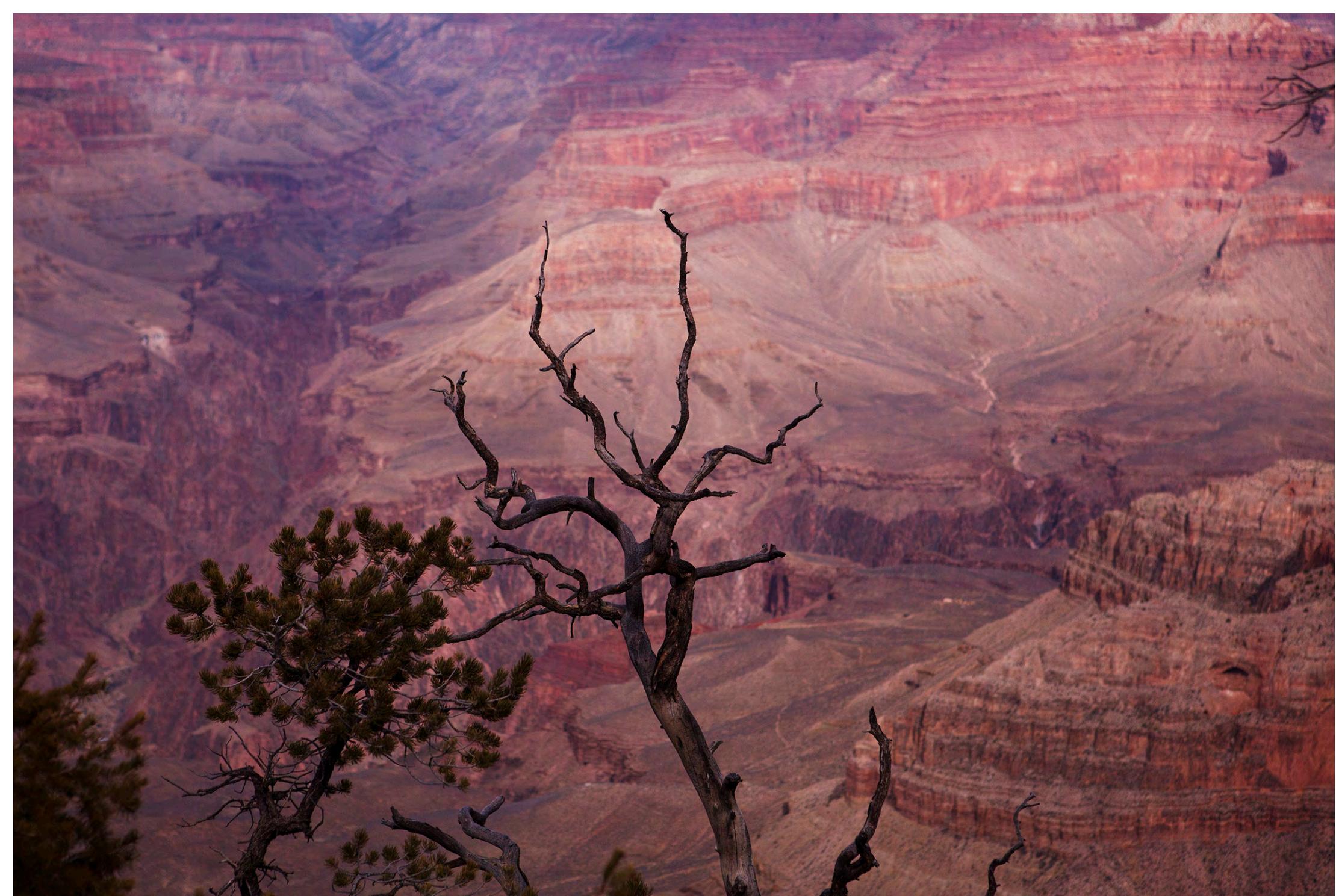




CHILDREN'S CORNER FOR  
MAY 1968

Given up to a social.









Cooking is not a contact sport!!  
Nor is it competitive.

Food is about life, love, sustenance,  
culture and all enjoyment.

Cook

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A Stranger in my Mother's Kitchen

Celine Marchbank

Dewi Lewis Publishing

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Cook

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Really good chefs & cooks cook  
for the pleasure, sheer. NOT to  
out do, out shine or enlarge their  
egos.

Really good food is made  
by someone who loves the  
actual process but also wants  
to give happiness to the recipient.

Enough of all this media  
bidge on the T.V.

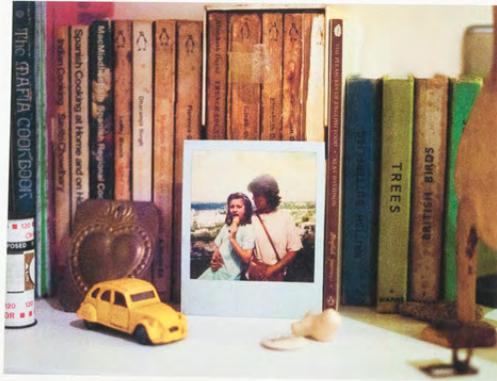
We all have to eat & the  
lucky one's eat

02 NOVEMBER 2010

Another thing that pisses me off is this bullshit people say, like 'Only the good die young.' Fuck off.

My mum should still be alive. She lost thirty years of her life, and I've lost thirty years of my life with her. That's double my lifetime. I'm going to be alive longer without her than with her. That hurts.





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-ir

2 Egg Whites  
10oz Double Cream or Cream Fraiche  
1oz Vanilla Sugar  
Mix Summer Fruits

Line moules with damp surlin. Whip cream. In separate  
bowl whisk egg whites, whisk in sugar then gently  
fold egg whites into the cream. Fold over the  
surlin, leave in refrigerator 24 hours, turn out on  
individual tines. Decorate with winter fruits.

117

Dewi Lewis Publishing



16 MARCH 2011

Today was a bad day. Maybe it was all of the Otis Redding I was listening to. I thought about my mum all day. It's her birthday on the twentieth of March. This Sunday.



16 MARCH 2011

Today was a bad day. Maybe it was all of the Otis Redding I was listening to. I thought about my mum all day. It's her birthday on the twentieth of March. This Sunday.

Puff Pastry

Detraupe

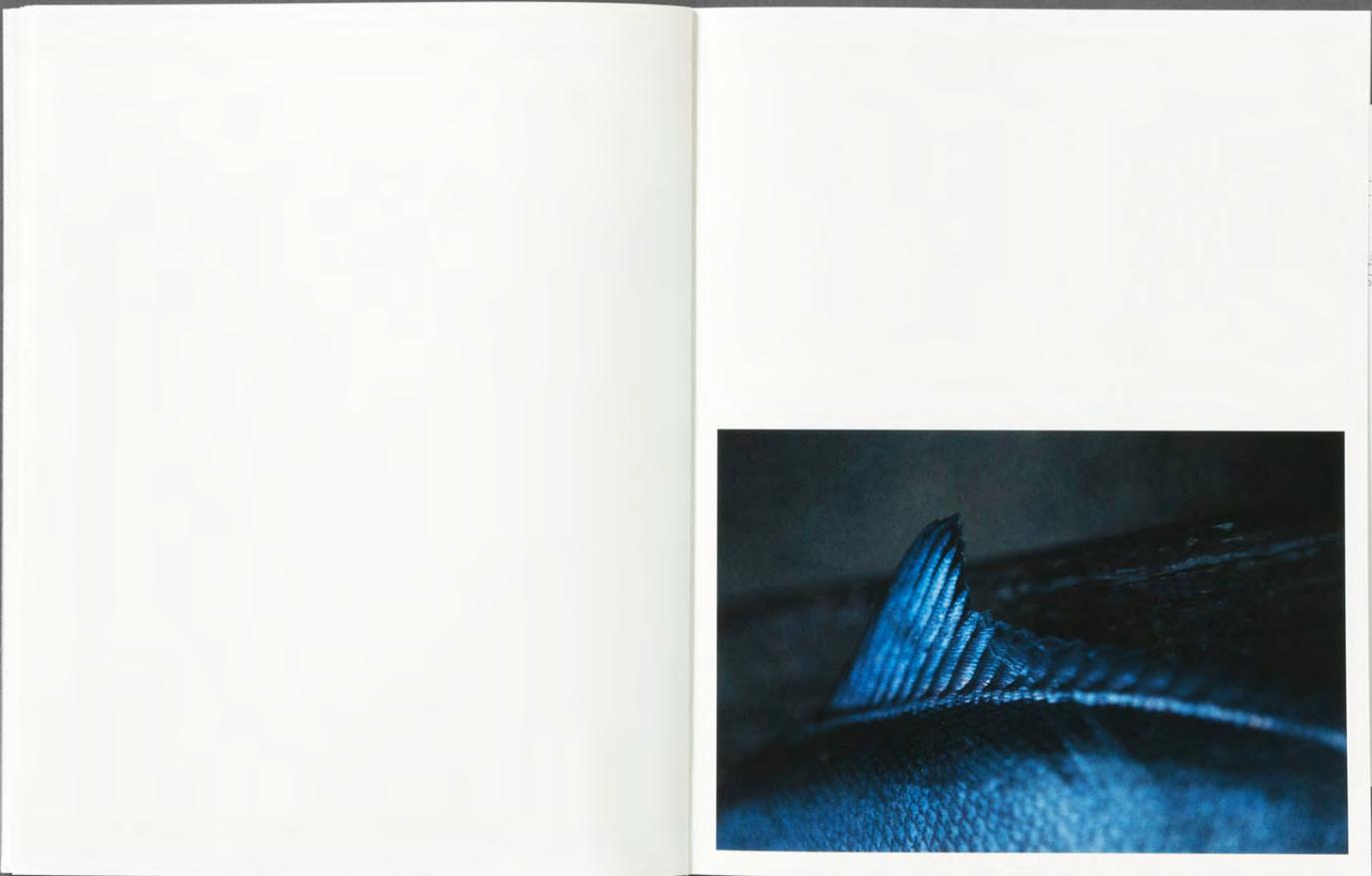
- 1 Packet Flour
- 1 " Butter
- 1 litre water
- 1 teaspoon Salt

Butter Flour make  
flour rolling pin liberally +  
Roll 4 packets Butter out  
on top of each other to give a  
flat cake of butter about the  
size of a large plate.

Roll Pastry out to twice  
the size + fold round the  
butter

folds





SUE MILLS 48 ST PAULS CRESCENT LONDON NW1 9TN TELEPHONE 01-482 2955

ESTD. SOUP.

A. 1 ONION

3 HEAD GARLIC

SUE MILLS 48 ST. PAUL'S CRESCENT LONDON NW1 9TN TELEPHONE 01-482 2955

First Soup.

- A. 1 ONION  
3 HEAD GARLIC  
1 LARGE CARROT  
1 STICK CELERY  
1 BUNCH FENNEL  
BOUQUET GARNI  
2 TABLS OLIVE OIL
- B. 3 LARGE FROZEN RED MULLET  
1 BEEF TOMATO  
2 TABLS TOMATO PUREE
- C. ENOUGH LIQUID TO COVER INGREDIENTS MADE  
2 LARGE POTATOES, 3 TABLS SEA SALT, PEPPER  
SAFFRON THREADS.



SUE MILES 48 ST. PAUL'S CRESCENT LONDON NW1 9TN TELEPHONE 01-482 2955

FISH SOUP.

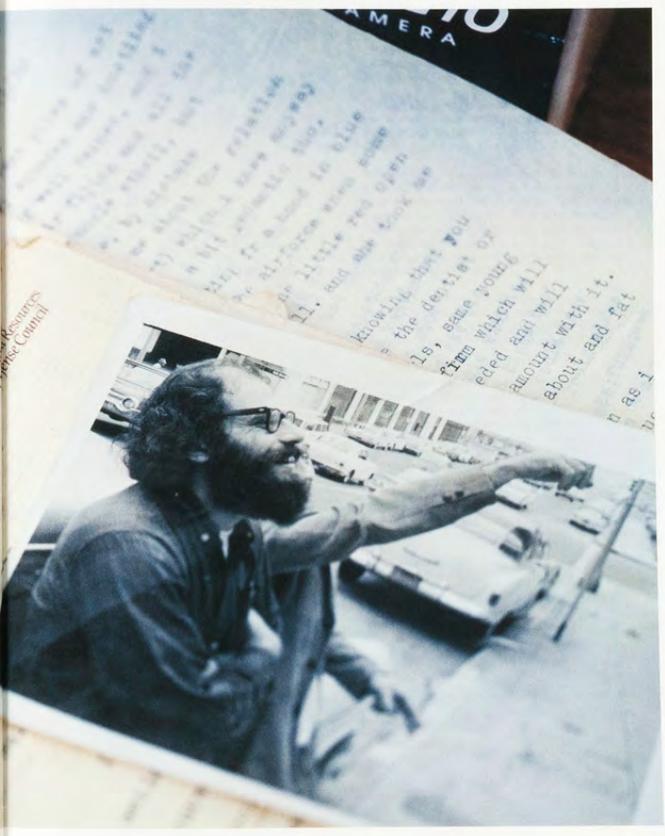
- A. 1 ONION  
1/2 HEAD GARLIC  
1 LARGE CARROT  
1 STICK CELERY  
1 BULB FENNEL  
BOUQUET GARNI  
2 TABLS OLIVE OIL
- B. 3 LARGE FROZEN RED MULLET  
1 BEEF TOMATO  
2 TABLS TOMATO PUREE
- C. ENOUGH LIQUID TO COVER INGREDIENTS MADE FROM 1/2 FISH FUMET, 1/2 WATER  
2 LARGE POTATOES, 3 TABLES SEA SALT, PINCH CAYENNE PEPPER,  
SAFFRON THREADS.

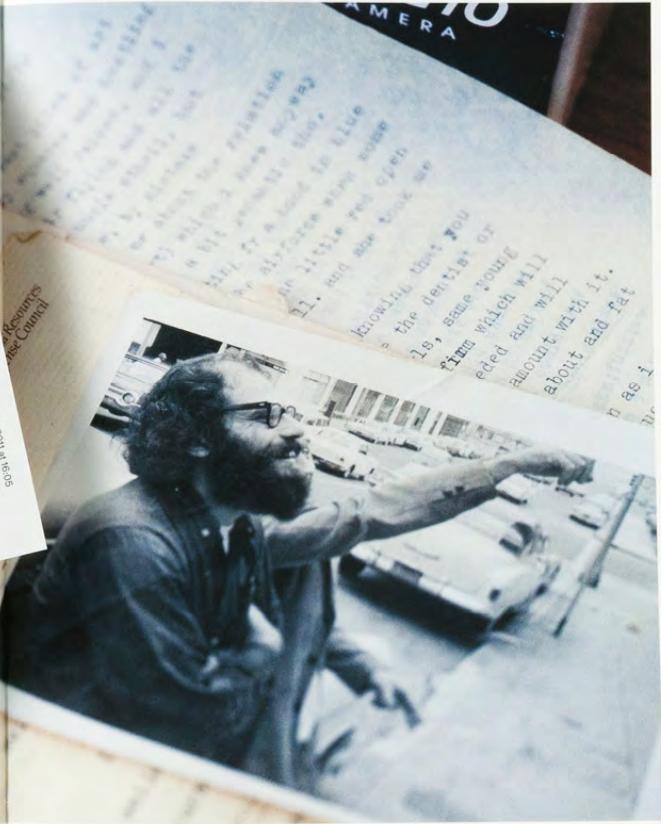
SWEAT OFF ALL THE INGREDIENTS IN A. SECTION, THEN ADD INGREDIENTS FROM B. SECTION AND SWEAT. COVER WITH THE FISH FUMET/WATER AND COOK CAREFULLY FOR ABOUT 1 1/2 HOURS. LIQUIDIZE AND THEN PASS THROUGH A SIEVE OR STRAINER, TASTE AND ADJUST SEASONING.

Aioli

2 cloves garlic  
1 egg yolk  
4/5 tablespoons Olive Oil.

Liquidize garlic, add egg yolk & olive oil as for mayonnaise.





Arthur Kent, [arthurkent@camerax.com](mailto:arthurkent@camerax.com), 12 March 2011, 14:56:05  
To: [central@camerax.com](mailto:central@camerax.com)  
From: [arthurkent@camerax.com](mailto:arthurkent@camerax.com)

Dear Central,  
I have some memories of your mother go back to 1961(?) (she must have been about 17?) when she moved into our room (we all of us were in the room) and I remember her being very kind and helpful. I remember her being very kind and helpful. I remember her being very kind and helpful.

My mother was very kind and helpful. I remember her being very kind and helpful.

I remember her being very kind and helpful. I remember her being very kind and helpful. I remember her being very kind and helpful. I remember her being very kind and helpful. I remember her being very kind and helpful.

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14 JULY 2015

As I wait for the plane doors to open at Fiumicino airport in Rome, I feel the same sense of excitement as I did in 1988, aged eight years old, waiting with my mum for the doors to open to the first foreign country I had ever visited.

When the doors opened today I felt the hot breeze on my face like I did back then, and I was right back in that moment. Walking down the aeroplane steps with my mum right by me, feeling the hot air that I had never felt before. The smells of the airport were the same, and that, along with this heat, made many lost memories flood back.

The airport looked exactly the same, just as chaotic. It was quite fitting to wait as long for my bags as we did in 1988. I suppose many things don't change.

On route to Ponte Milvio, the neighbourhood we lived in back then, I remembered so much of Rome that I assumed I wouldn't. I left 25 years ago, but a city like this doesn't change. 25 years is nothing to a city as old as Rome.

Life here seems so familiar: the smells, the tastes in the air. As I wandered around my old neighbourhood that first evening it was like I was living there again. The smell of our bakery, the scent of familiar Italian food wafting around. I knew it so well. A few things have changed, different restaurants and bars have popped up, but ultimately it's the same. The water fountain Mum used to take us to to cool down is here, the granita stand that I loved is still going, and our old road with our old flat on it is still there, as if it was yesterday that we lived here.

It didn't make me sad or long for my mum. It makes it seem like she is still around. All those familiar things, these smells and tastes that remind me of her. After the first bite of spaghetti alle vongole, I was right back sitting in our local restaurant with my mum eating it for the first time.

Smells and taste take me back to a moment, similar to the way music can. It keeps happening here. Every mouthful of melon sorbet, fresh pomodoros, roasted artichokes, watermelon, and I'm eight again, experiencing it for the first time.





PESTO SAUCE.

- 6 BUNCHES FRESH BASIL
- 3 LB PINE NUTS
- 6 CLOVES GARLIC
- 1 PT EXTRA VERGINE OLIVE OIL.

PUT THE PINE NUTS AND GARLIC INTO MAGICMIX AND WHEN THEY FORM A SMOOTH PASTE ADD THE BASIL, WHICH SHOULD HAVE THE LEAVES PICKED FROM ANY THICK STEMS. NOW ADD THE OLIVE OIL IN ONE SLOW CONTINUOUS STREAM. STOP ADDING OIL IF THE MIXTURE STARTS TO BECOME TOO RUNNY. MUST BE STORED IMMEDIATELY IN AN AIR-TIGHT CONTAINER IN THE FRIDGE. BUT PESTO NEEDS TO BE ROOM TEMPERATURE WHEN SERVED. STRAIGHT FROM THE FRIDGE IT LOOSES MUCH OF IT'S TASTE AND IT'S AROMA.



PESTO SAUCE.

FRESH BASIL  
PINE NUTS  
GARLIC  
PARMESAN  
BERGAMINI OLIVE OIL.

PUTS AND GARLIC INTO MAGICMIX AND WHEN THEY  
ARE FINISHED ADD THE BASIL, WHICH SHOULD HAVE THE LEAVES  
CHOPPED. NOW ADD THE OLIVE OIL IN ONE  
STEAM STOP ADDING OIL IF THE MIXTURE STRAINS  
TOO THICK. IMMEDIATELY IN AN AIR-TIGHT CONTAINER  
TO BE STORED IN THE FRIDGE. BUT PESTO NEEDS TO BE ROOM TEMPERATURE  
BEFORE IT CAN BE USED. FROM THE FRIDGE IT LOOSES MUCH OF IT'S TASTE.



OSSI BUCHI & RISOTTO MILANESE.  
FOR 12 PORTIONS.

12 OSSI BUCHI  
1 BOTTLE DRY WHITE WINE.  
1 LITRE GOOD CHICKEN STOCK.  
4 CLOVES OF GARLIC.  
3/4 LB UNSALTED BUTTER.  
2 LB TOMATO CONCASSE (OPTIONAL)  
TEASPOON CHOPPED PARSLEY  
3 BAYLEAVES, FRESH GROUND BLACK PEPPER & SEASALT.

MELT THE BUTTER IN A FLAT PAN AND BROWN THE MEAT ON BOTH SIDES, THEN ARRANGE THEM IN THE PAN SO THAT THEY REMAIN UPRIGHT, SO THAT THE MARROW WON'T FALL OUT DURING COOKING. POUR WINE AND LET IT COOK ON TOP OF THE STOVE FOR 10 MINS. THEN ADD TOMATO CONCASSE, LET THEM REDUCE, ADD THE STOCK AND THE SLICED CLOVES OF GARLIC AND HERBS & SEASONING. COVER TIGHTLY AND BAKE FOR 1 1/2 HOURS IN A MEDIUM OVEN.

RISOTTO MILANESE.

1 PACKET OF RISOTTO RICE  
1 THINLY SLICED ONION  
1 TABLESPOON BUTTER  
1/2 BOTTLE WHITE WINE  
1 PACKET SAFFRON  
1 LITRE HOT GOOD CHICKEN STOCK  
SALT, PEPPER AND 1 SPRING FRESH THYME.

SOFT USE A THICK BOTTOMED SAUCEPAN AND MELT THE BUTTER, AND COOK ONION TILL COVERED IN THE BUTTER, COOK FOR 2 MINS OVER A GENTLE FLAME AND THEN ADD THE WINE, ALLOW THIS TO REDUCE AND STIR THE RICE ALL THE TIME. WHEN THE WINE HAS ALMOST EVAPORATED ADD ENOUGH STOCK TO JUST COVER STIR AND COVER THE PAN, COOK OVER LOWISH FLAME, CHECK OFTEN AND WHEN THE RICE HAS ABSORBED ENOUGH LIQUID SO THAT THERE IS NONE COVERING IT, ADD JUST ENOUGH MORE STOCK TO COVER, REPEAT THE STIRING AND COVER, WHEN THE RICE HAS ABSORBED MOST OF THE STOCK AND IS NEARLY COOKED ADD SAFFRON, SEASONING AND HERBS. STIR ALL THE TIME NOW AND GO ON ADDING LIQUID, USE DILUTED STOCK IF NECESSARY TILL RICE IS STILL A LITTLE HARD BUT ALMOST COOKED. YOU CAN, AT THIS POINT, ADD A LITTLE CREAM.

AS THE RISOTTO HAS TO BE RE-HEATED FOR SERVICE IT'S WISE TO NOT COMPLETELY COOK THE RICES INITIALLY.

4W  
EUREKA  
21 ELOE  
7B GAS  
702/506  
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02 SEPTEMBER 2012

As the anniversary of my mum's death creeps up I feel more haunted by the loss than ever.

Haunted by the harrowing way she died, the way I had to deal with it, the way I am or am not dealing with it now, the empty house, the fact that all of her possessions are sitting in boxes that I am too scared to open, the fact I am ignoring that I have stopped visiting her ashes, the eternal emptiness that won't go away, the feeling of being alone, having horrible dreams and not being able to stay asleep, seeing things out of the corner of my eye and thinking it's her, deeply buried silent anger and rage, people misreading my actions and thinking I have no feelings, not trusting people I thought I could, feeling like no one really cares, and feeling like I don't care much myself anymore. Haunted by it all.





August Week 3

### Plum Fool

Ingredients :

1 lb ripe plums,  $\frac{1}{2}$  pint milk, 5 oz single cream, 2 tablespoons cornflour  
2 tablespoons white sugar

Serves Six

Take the stones out of the plums, halve and stew them with 1 tablespoon of sugar and one tablespoon of cold water. Meanwhile heat half the milk to boiling point. Put the cornflour in a bowl and mix in half of the milk. Mix until it is completely smooth then slowly add the remainder of the milk. Stir until smooth and put this mixture back on a medium heat and no longer tastes starchy. If you have a liquidizer blend the stoked milk mixture and the stewed plums together. Strain the mixture through a fine sieve or mouli. Add the cream and more sugar to taste. Pour into a serving dish or individual bowls and serve with plain dessert biscuits.



Chocolate Terrine

1 lb dble cream  
1 lb couverture chocolate  
2 coffee's.

chocolate + put  
in any pot  
carefully over  
the cream to





07 NOVEMBER 2015

People are scared of death and grief, of talking about anything painful. Why? If I talk to you about how anxious or depressed I feel, will you take some with you? I wish you would.

Grief fascinates me. You are thrust into it, blind, knowing nothing about what is coming and how long it will last. No one warns you or helps you along the way. I've realised it isn't just me, that so many others have felt the same.

Why must it be so very private? I want people to look at my grief now.

07 NOVEMBER 2015

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Why must it be so very private? I want people to look at my grief now.

February week 2.

August Week 3

RHI  
LOG  
4 Willes

Concentrated Lemonade

ELDERFLOWER  
24 ELDERFLO  
3.9 (AS TO  
204 (56) 01  
275 80 (L) 18  
2 SLICED LEM  
PUT EVERYTHING  
COVER AND LEAVE

Puff Pastry  
Détrempe  
1 Packet Flour  
1/2 lb Butter  
1/2 ltr water  
1/2 tsp Salt

Halfway  
spoons corn

Sue Miles, 4 Willes Road London

SUE MILES 48571

BUTTER SAUCE.

01-267 2300.

Cooking is not a contest!!  
Nor is it competitive.  
Food is about life, love, sustenance,  
culture and all enjoyment.

A Stranger in my Mother's Kitchen  
Celine Marchbank  
Dewi Lew is Publishing

Cooking  
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Really  
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to give  
Throg  
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We a  
lucky

THE MILK  
HEAT  
LONDON NW11 7PN TELEPHONE 01-262 2955

BOTTOMED PAN  
TBL FULL ADD THE  
INTO PIECES AND  
IT SHOULD BE JUST  
THE MIXTURE SHOULD  
THIS SAUCE CAN BE  
N'T GET TOO HOT.

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