

# HILL CLOSE FETE SUCCESS

Yet again the Family Holiday Association Hill Close fete accomplished the double. Glorious weather and record breaking takings.

Prunella Scales opening the fete apologised for being a year late having been admitted to hospital when she should have been at Hill Close.

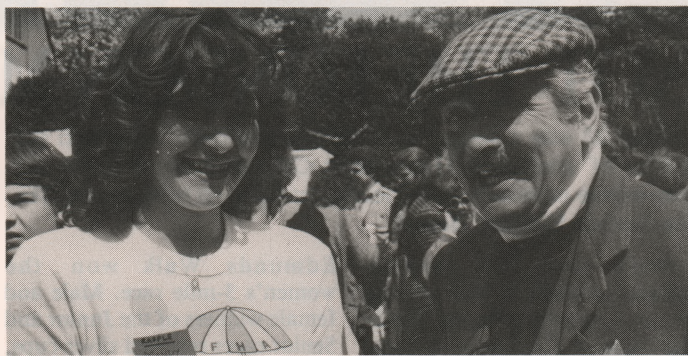
The large crowd took to heart her words that the more money they spent the more families would be going on their first ever holiday with the result that the net takings were £5,020. Patrick and Joan Laurance founders of the F.H.A. expressed their

delight and appreciation of the generosity of visitors. The star attraction was the 'Dinner for Two' stall where 70 envelopes were on sale at £10 each, every one containing a Dinner for Two. Captain and Mrs Van Gelder of Northway drew the star prize — Dinner at the Savoy.

No fewer than 150 volunteers are involved in staffing the stalls and side shows and Joan claims that there is only one week of the year which she considers post fete, the other 51 are pre next year's event where they will have a daunting target to achieve.



Pat Laurance and Rev. Michael Porteus.



Mandy Last sells raffle tickets to RA Chairman Tony Mandelson.



Hill Close was packed.



Prunella Scales accepts a cake presentation.

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Ruby Jobson, James Webster and Dawn Orr.



Zara Freeman's first fete.



## SUBURB CAKE AND PASTRY EXPERT

Hampstead Way resident Barbara Maher is the author of the prize-winning recipe book, *Cakes*, shortly to appear as a Penguin paperback. Coming from a Continental background of good home cooking she has always herself been a keen cake-maker, searching for well-tested recipes for cakes other than the everyday sponge and fruitcake.

Barbara decided to write her own book when she discovered difficulties in getting hold of trustworthy recipes for Continental cakes that offered a more sophisticated alternative to the traditional English fare. Her book offers a complete guide to successful cake and pastry-making, concentrating on variety, simplicity and top-quality ingredients, and including recipes from France, Italy and Switzerland, as well as those originating in Austria and the Middle East.

Following the acclaim of her first book, Barbara has prepared

6 egg yolks  
75g/3oz icing sugar, sifted  
1 tsp lemon zest  
pinch salt  
200g/7oz carrots  
110g/4oz roasted hazelnuts,  
ground  
110g/4oz ground almonds

Beat the egg yolks with the icing sugar, lemon zest and salt until pale and creamy. Peel the carrots and grate. Drain the liquid and pat dry with paper towel. Stir into the egg and sugar with the hazelnuts and almonds. Sift the flour with the baking powder and spices and blend with the mixture. Mix in Kirsch. Whip the egg whites until softly

a book on cheesecakes — 100 kinds including savouries — for Marks and Spencer to publish next Spring, and is currently working on *Traditional Cakes and Pastries* which will appear in the Autumn. Its recipes for Baslerckerli, Sachertorte and Black Forest cake — lusciously illustrated with colour photographs — should make this a perfect Christmas gift!

Barbara always insists on top quality ingredients, and her Aargauer Rüeblitorte (carrot cake)\* shows just how exciting the results can be:

25g/1oz potato flour  
1 tsp baking powder  
1 tsp ground cinnamon  
pinch ground cloves  
2 tbsp Kirsch  
4 egg whites  
75g/3oz caster sugar  
180°C 350°F Gas 4 for one hour  
peaked; sift in the caster sugar and beat until it looks satiny and smooth. Fold the meringue into the carrot mixture lightly and carefully. Pour into a greased and floured 24cm/9½" spring-form tin and bake. Cool on a wire rack. Dredge with icing sugar before serving. Offer whipped cream on the side.

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