

Speen Supporters Group benefits from new sources of fund raising – Phase 2

Speen Supporters Group held their First Arts & Crafts Fair in the Village Marquee on Sunday 11th July from 11:00 - 16:00. They presented a mix of talented local artists and craftsmen both demonstrating and selling beautiful things. There was a small entry charge of just £1.00 for adults and all the profits from the day will be passed to the five hospices we have been supporting for many years. Final numbers are not in but about £1500 may have been raised.

Even though it was a Sunday the King William remained open to serve food.

A date for your diaries – Annual Christmas Card Sale and Gift fair

SSG are holding what has become an annual Hospice Christmas Card Sale and Gift Fair in the King William on Fri 12th and Sat 13th November. See you there and a final thank you to you all for your continuing support.

We know that everyone is finding those extra charitable pennies hard to find but we believe our local Hospices provide an invaluable and loving service and are therefore deserving of all our support.

Appetiser for upcoming cookbook

The Editor spent considerable effort to get this special recipe from one of SSG's popular Ladies Lunches - next one Spring 2011. The SSG are going to keep their other recipes to themselves. A booklet of all their past efforts will be available at the Spring Lunch, 2011.

SALMON WREATH WITH LEMON BUTTER SAUCE SERVES 12

- 300g/10³/₂oz full fat soft cheese
- 75g/2¹/₄oz watercress
- Rind of 1 lemon + juice of half a lemon
- 2 crushed garlic cloves
- 660g/1lb 5oz skinned salmon fillet
- 2 x 250g packs puff pastry
- 1 beaten egg
- ground black pepper

Preheat oven to 220C/425F/gas 7.

Put soft cheese, lemon rind and juice, garlic and pepper in a food processor or blender and whizz.

Roll out each piece of puff pastry to a rectangle about 38x18cm/15x7in.

Join the short ends together to make a long strip*.

Dampen the joint with water and secure.

Cut salmon into long strips and arrange evenly in the centre, along the length of the pastry.

Spread the cheese mixture over the salmon.

Dampen one long pastry edge with water, then bring the other side of the pastry up over the filling and secure the edges. Roll over so the joint is underneath.

Arrange in a ring on a baking sheet, overlapping the ends slightly, dampen to secure.

Depending on the event decorate the wreath with pastry shapes and brush the whole with beaten egg.

Bake in the centre of the oven for 30 minutes until brown.

Can be served warm or cold.

At our Ladies Lunch we made *smaller amounts into sausage roll shapes sealed at each end for ease of serving

LEMON BUTTER SAUCE to accompany SERVES 4 (multiply as necessary)

- 3 tbsps freshly squeezed lemon juice
- 40g (1¹/₂oz) unsalted butter
- 125ml (4fl oz) double cream
- 2 tbsps finely chopped fresh chives
- salt & freshly ground pepper

Heat the unsalted butter in a saucepan.

Add the cream and heat through.

Add lemon juice and chives and warm thoroughly but do not allow to boil, as the sauce will curdle. Season to taste.

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