

Half a cup of basmati rice - One whole cup of water

Heat it in the microwave - And serve it to your daughter

Jay. T. Kay.

WINTER ABROAD + Birthday Cake

Peter was helping his Dad to pack their caravan. Every article had to be evenly distributed. Fred and Doreen migrated to Spain every September and returned at Easter. They had done so for the last six years since Fred retired.

"I've mapped out the route. We travel to Dover, cross the Channel, go through Belgium into Luxemburg. We hope to stay there for a week or so. We spent our honeymoon there and it has many happy memories for us" Fred said to Peter.

Fred laughed as he said "We travelled all the way to Luxemburg on a Motor Scooter. It seemed to take forever. This time it's a bit more comfortable. We go on through France to Andorra. Finally we reach Spain. I've planned it so it takes about three weeks to travel and go sight seeing"

They drove through the gates of an enormous Caravan Park on the outskirts of Barcelona. People waved to them as they made their way to their parking bay.

"Hello" said John "Had a good journey here"

"Yes it was brilliant" Fred said. Bill and Phyllis joined them

"Hello Folks, see you've got yourself another new caravan"

"Yes it's the latest model" Fred replied gazing lovingly at his luxurious 21 foot white caravan. "Come and look inside later when we get the awning up. It's like a bungalow. It's got every luxury".

The Caravan Park was at the top of the cliffs overlooking the beach below. Doreen stood watching the seabirds wade in and out of the sea and the boats bobbing on the distant blue swell. How I love this place she thought.

About 30 people sat round in a circle outside their Caravans chatting to each other. They were all Members of the Caravan Club in England and kept in touch during the Summer Rallies which were held every weekend.

Fred said "Listen everybody, it's our Golden Wedding soon and we're going to have a party He handed invitations around which read:

Fred and Doreen invite you to their Golden Wedding Anniversary On Saturday 21st December at 6.00pm on the Sand Dunes Bring your Table, Chairs, Glasses, Plates and cutlery along B.B. Q. and buffet laid on. Everyone is welcome.

Fred chopped down a few small trees and bushes sprawled on the deserted scrub land at the edge of the Dunes "I'll collect all the wood and make it into three bonfires. We'll set out the tables in the middle space"

He came hurrying back across the Dunes with another armful of wood "I'm so excited about tonight. I'll make a stockpile of wood to keep the fires going for hours. We'll be sheltered from the Sea breeze in the cool of the evening"

Their friends arrived carrying tables and chairs onto the sand dunes. Some of the tables were pushed together and filled with a selection of salads, pitta bread, finger sandwiches, sauces etc. Five B.B.Q'S were cooking an assortment of chops, sausages, burgers, potatoes wrapped in foil. The smoke from them spiralled upwards.

The sky was black with clusters of brilliant sparkling stars. The sea gently lapped the beach below making a musical sound,. The bonfires burnt with swirls of red and white flames which lit up the area. The beat of the music thumped from the loudspeakers in the distance and the laughter and chatter of the people moved around with the appetising smell. Everyone was very happy,.

Suddenly a smartly dressed man appeared carrying a large silver tray on which was an iced cake with five sparkling and spluttering candles on the top. Everyone raised their glasses and shouted "Happy Fiftieth Anniversary to Fred and Doreen".

They held hands over the knife and sliced the cake.

"Speech, Speech" a few people shouted

Fred spoke emotionally swallowing a few breaths "Thank you all very much for coming to our Party and for the surprise cake, To-day is better than our Wedding Day. Good friends beside us and a perfect setting. I didn't chop a pile of wood 50 years ago either".

Everyone cheered, clapped and laughed.

BIRTHDAY CAKE

8 ozs. Self raising Flour

6 ozs. Currants

One teaspoonful of Mixed Spice

6 ozs Sultanas

5 ozs. Caster Sugar

2 ozs. Chopped Peel

5 ozs Margarine

Two eggs, beaten with 6 Tablespoonfuls Milk

Mix the flour and Spice. Clean and mix the Fruit. Beat the margarine and Sugar to a cream in a warm basin. Beat the Eggs and Milk together. Then stir (alternately, a little at a time) the Flour mixture, and the Eggs-and-Milk, with the Butter and Sugar. Add the Fruit last, and MIX THOROUGHLY. Line a 7-inch Cake tin (3 inches deep) with greased paper, pour in the mixture, and bake for 2 and a half hours (the first hour in a Moderate oven, then a slow oven) Double everything for a larger cake.

By Stella Rutherford