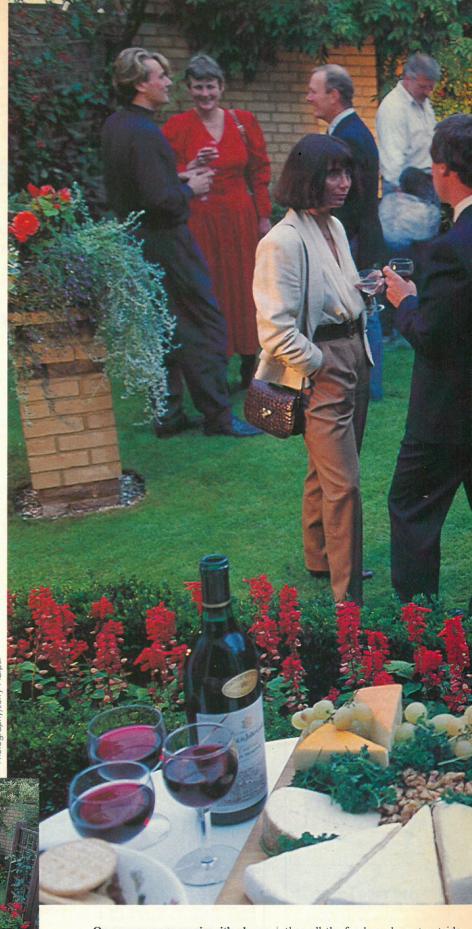


Show The Late Show

THOUGHT AND
PLANNING, YOUR
GARDEN CAN BE THE
PERFECT PLACE TO
ENTERTAIN FRIENDS
ON WARM
EVENINGS. FROM
FURNITURE TO FOOD,
LIGHTING TO
FRAGRANT PLANTS,
WE SHOW YOU WHAT
YOU'LL NEED TO
MAKE THE MOST
OF SUMMER



With a neat sitting-out area, simple layout and effective lighting, this pretty garden is the perfect place to entertain



On a warm sunny evening, it's always a pleasure to invite friends round and dine alfresco. Cookery editor Norma Miller offers some tips for carefree entertaining in your garden.

Now isn't the time to spend hours in the kitchen, so use quick, easy and well-tried recipes. I prefer serving cold starters and desserts because then all the food can be put outside at once buffet style.

You'll find plenty of inspiration for nibbles and starters at the delicatessen counter of a good supermarket. From the wide range of cheeses, smoked and pickled fish, pâtés and salads, you can quickly make up some tasty treats—like



arinaded herrings in soured cream pumpernickel bread, smoked lmon wrapped around asparagus ears, coarse pâté on hot toast, or lami with cream cheese and olives. Alternatively, light a barbecue. Irow a few twigs of rosemary, nnel or lavender on to hot coals for tra fragrance. Duck breasts, lamb

chops, spare ribs and Cumberland sausages only need a quick brush with oil but marinading will add spice and also tenderise the meat. For a simple marinade, mix together wholegrain mustard, a crushed clove of garlic, oil, a little vinegar, fresh herbs and a dash of soy sauce.

Most fish cooks beautifully on a

barbecue as well. Look for fresh sardines, tuna steaks and king prawns, or use some more exotic varieties such as parrot fish or snappers. Monkfish has very firm and meaty flesh, so it's easy to use for kebabs. Just thread cubes on to skewers with pieces of pepper, tomato and mushrooms. Remember,

your fishmonger will always clean and prepare your fish selection.

With hot, sizzling barbecued food, serve large bowls of salad, pasta tossed with herby tomato sauce or olive oil, chopped basil and pine nuts. Complete your meal with a selection of local cheeses, fresh bread, fruit and, of course, iced drinks.