



Getting the best from your GARDEN

**With the latest furniture,
conservatories, barbecues and
swimming pools**

Ideal Home April 1991

The Late Show

**WITH JUST A LITTLE
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**

Photography/Jerry Harpur



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



marinated herrings in soured cream
pumpnickel bread, smoked
lemon wrapped around asparagus
ears, coarse pâté on hot toast, or
lami with cream cheese and olives.
Alternatively, light a barbecue.
Grow a few twigs of rosemary,
thyme or lavender on to hot coals for
extra 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 selec-
tion of local cheeses, fresh bread,
fruit and, of course, iced drinks. ►