

## WYCHWOOD COOKERY BOOK

### Prawn Supper Dish

|                     |                         |
|---------------------|-------------------------|
| 5 Hard-boiled eggs  | 5 good size Tomatoes    |
| 3 oz. grated cheese | $\frac{1}{2}$ pint milk |
| 2 tbsp. cornflour   | 1 oz. butter            |
| 2 oz. peeled prawns |                         |

Skin tomatoes by plunging into boiling water. Cut into slices. Also slice hard-boiled eggs. (If prawns are frozen allow to thaw out well). Make cheese sauce with 1 oz. butter, cornflour and milk and adding grated cheese. Put alternate layers of sliced eggs and tomatoes in buttered casserole and sprinkle on prawns evenly. Pour sauce over. Bake in mod. oven until top is brown and bubbly.

Serve at once.

### Swiss Eggs (2)

|  |                      |
|--|----------------------|
| 2-3 oz. Gruyere or Cheddar (thinly sliced) |                      |
| Salt & pepper                              | 1 Nutmeg             |
| 4 eggs                                     | 2 tbsp. double cream |
| A little butter                            |                      |

Butter shallow fireproof dish. Line with thin slices of cheese and season liberally with salt, pepper and nutmeg. Break in eggs and fork yolks gently so they spread evenly with whites. Season as before. Spoon cream on top, cover with more cheese, season and dot with small pieces of butter. Cook in centre of moderate oven 375°F Mark 5 for 30 minutes.

Accompany with tossed green salad.

### ST. JOHN AMBULANCE BRIGADE

A net figure of some £200 was raised by a successful 50/50 Auction held at Shipton on 9 May. Mr D.G. Ward thanks all those who contributed to this splendid effort.

Col. & Mrs Stedall are opening Shipton Standing in aid of the Brigade on Sunday 28 June. Come and see the roses and flowering shrubs at any time between 2.30 and 6 p.m. Admission 50p. Teas. Children half price.