

MUST HAVE WINTER WARMERS



WONDERFUL HAMPERS

Here's your chance to win a fabulous hamper courtesy of Edam. The hamper is filled with picnic goodies* - cheese board, knives, glasses and cutlery and other goodies. Why not indulge in some delicious and versatile Edam with his simple Smoked Haddock, Edam and Watercress Pie - an ideal warmer for the a winter's day. *Contents may differ from the picture.



SMOKED HADDOCK, EDAM AND WATERCRESS PIE

INGREDIENTS
50g unsalted butter
600g smoked haddock
25g plain flour
75g watercress, chopped
675g floury potatoes, peeled and cut into chunks
Edam wedge, grated

- Preheat oven to 190°C, 375°F, gas mark 5. Place the haddock in a large pan with 425ml of the milk. Heat slowly until simmering, partly cover and simmer for 5 minutes. Turn off the heat, cover with the lid and leave to stand for 10 minutes.
- Meanwhile, boil the potatoes in lightly salted boiling water until tender. Drain well and mash with remaining milk and 25g of the butter. Season to taste with salt and freshly ground black pepper.
- Remove the fish from the milk, reserving the milk, and break into flakes, discarding any skin and bones. Place in the bottom of an ovenproof dish.
- Melt the remaining butter in a pan and stir in the flour. Cook over a low heat for 1 minute, stirring continuously. Remove from heat, strain the milk and gradually whisk into the pan. Return to the heat and bring to the boil, whisking continuously, until the sauce starts to thicken. Reduce the heat and simmer for 2 minutes.
- Stir in 100g of the Original Dutch Edam until melted, then add the watercress. Season to taste with black pepper and pour over the fish.
- Spoon the mash over the top of the fish and sprinkle with the remaining cheese. Place the dish on a baking tray and bake for 25-30 minutes, until golden and bubbling. Serve with peas or sliced green beans.



IT'S A COVER UP!

One quick and easy way to add some warmth and glamour to your home is to add a rug to cosy up wooden and laminate floors. Choose from this new range of stunning handmade Indian rugs.

www.terrysfabrics.co.uk has created a comprehensive range of designs to suit any home. Chose colours and designs from a number of ranges. Featured here are Terracotta in the Autumn Leaf range, Blue from the Metro range and Purple, one of the 12 designs in the Elements range. **One winner will receive the beautiful Terracotta rug.** Prices start at £52.30 www.terrysfabrics.co.uk



SNUGGLE SUIT

This year's must-have to keep warm this Winter is **House of Bath's Snuggle Suit**. It is prettier than a tracksuit and more comfortable for lounging in than a bathrobe, the Snuggle Suit, is a clever and unique way to stay comfortable and warm throughout the colder months. The all-in-one fleecy suit can be easily stepped into and zipped up at the front to form a warm outfit to wear in the evenings when lounging around the house and the roomy suit even has a snug collar and is elasticated at the wrists and ankles to keep in the warmth. **£29.95 0871 984 2000** www.houseofbath.co.uk



PUB QUIZ: WHAT IS THE ADMINISTRATIVE CAPITAL OF DORSET?

A HINT OF SPICE

To celebrate National Curry Week, Princes is giving 6 lucky readers of Prizes Galore a chance to win a case* of its delicious canned curry ready meals.

Princes' popular canned ready meals are available in several great-tasting varieties, including Mild Chicken Curry, Hot Chicken Curry and Vegetable Curry. The chicken curry ready meals are made with tender chicken breast and are more than a match for any chilled equivalents.

A great take-away alternative, the delicious canned ready meal range is perfect for feeding your family and friends this Curry Week - they can be heated on the hob or in the microwave with your favourite accompaniment.

You can find Princes canned ready meals on sale in many of your favourite supermarkets including Tesco, Asda and Iceland. * Each case contains 6 x 400g cans



FOR MORE CHANCES TO WIN LOTS OF LOVING THINGS. POP ALONG TO WWW.DORSETCEREALS.CO.UK. PLUS LOOK OUT FOR THEIR ADVENT CALENDAR IN DECEMBER. THEY WILL BE GIVING AWAY DIFFERENT GOODIES EACH DAY UNTIL CHRISTMAS!

DORSET WARMERS!

A bowl of warm porridge on a frosty morning has to be one of life's greatest simple pleasures. New this winter, award-winning Dorset Cereals has launched its famous Porridges in 'simple to cook' sachets, making it even easier to get all the comforting goodness of creamy oats and delicious dried fruits in a bowl. The recipe comes in three varieties; 2 Fruity Porridges, 'Apple & Raisin' and 'Cranberry & Raspberry', and the classic 'Simply Porridge'. All come complete with easy instructions on how to cook in the microwave or if you are feeling traditional warming on the hob. **The winner will receive 2 exclusive Dorset Cereals bowls and a whole load of porridge!**

THE HEAT IS ON!

With winter here, now is the time to think warm and snugly. What better way than to use Green Dragon, a unique British Farm-Grown sustainable solid fuel that is economically sound and environmentally friendly. By using Green Dragon Farm Grown Fuel you'll be helping the planet as the solid fuel is made from rapeseed husk. Green Dragon is completely natural, constantly renewable and a much greener alternative to wood, coal and other solid fuels. It is suitable as a solid fuel for boilers, stoves, wood burners and open fires. Not only do the briquettes burn more intensely, they give off a beautiful orange flame and incredible flickering embers. **One reader will win 5 boxes of Green Dragon briquettes.** www.greendragonfuel.co.uk



A WARMING RECIPE



PRINCES STEWED STEAK AND POTATO PASTIES

INGREDIENTS

1 x 410g can Princes Stewed Steak in gravy
1 medium potato, peeled, diced and boiled
2 sheets of ready made shortcrust pastry
1 egg, whisked

- Preheat oven to 200°C/ Gas 6.
- Lightly flour your work surface and place one sheet of the pastry on it. Place a cereal bowl on one half of the sheet, making sure you can fit another the same size on the pastry so that each sheet produces 2 pasties. (You can gently roll the pastry out a little to make it larger and thinner to fit 2 bowls).
- Cut around the edges of the bowls with a sharp knife and peel the leftover pastry away. Gently lift the bowls off, leaving 2 circles of pastry on your surface.
- Spoon 1/4 of a cup of the stewed steak onto half of a round and add a few pieces of the potato. Brush the edges with the egg, fold over to enclose and press edges to seal. Repeat with the remaining ingredients.
- Place on a baking tray lined with baking paper and brush the pasties with the remaining egg.
- Bake for 25-30 mins until golden. Serve with chutney.

Competition

Here's your chance to win any one of the featured items. **PLEASE INCLUDE YOUR PRIZE PREFERENCE ON THE ENTRY FORM.**

For a chance to win, see if you can pair off these **AUTHORS' NAMES**.

1. J.K.	A. LEWIS
2. LEWIS	B. JAMES
3. C.S.	C. TOLKIEN
4. J.R.R.	D. CARROLL
5. P.D.	E. ROWLING