

## Doris Doyle

*Doris and Jim Doyle kept The Bell public house from 1966 until 1977.*



We weren't allowed to provide refreshments in the pub because the brewery wouldn't improve the kitchen. But we used to buy sausage rolls and heat them up. We also made up bread rolls with cheese, ham and salad.



*Advert from Bedford Town FC Handbook 1967/68*

The men who hadn't got wives always appreciated a plate of our mince stew (on the house) so there went our Saturday dinner. The recipe I used was beef mince with onion, carrots and mixed with a tin of oxtail soup.

**Saslykas - meat kebabs (Lithuania)** by Tadas Balcuinas  
It's a popular dish at parties in Lithuania.

*1kg meat (pork or beef)  
Salt  
Pepper  
Vinegar*

Dice meat and put in a large saucepan. Add salt, pepper and vinegar and mix together with the meat. Leave for about 2 to 3 hours to marinate. When the meat is ready, put it on a metal skewer and grill on the barbecue. When it is cooked, eat with rice and salad.