

The Rev'd Jay MacLeod

Jay is vicar at All Saints' Church. He has initiated a number of community projects of which 'Queen's Park Lives' is one. He is married and has three children, Asher, Kate and Toby.



Jay at a talk on the area given by library staff

The Pilgrims who sailed on The Mayflower in 1620 weren't exactly ready for the New England wilderness. They packed plenty of books and musical instruments, and one bloke found room for 126 pairs of shoes, but no one thought to bring a plough or fishing line. If the Wampanoag Indians hadn't taken pity on the Pilgrims, they simply wouldn't have survived. One of the vegetables that the Indians introduced to the English was butternut squash. I don't know whether butternut squash featured at the first Harvest Thanksgiving in 1621, but my mom always makes it for our Thanksgiving feast, and these days you can get it all year round from Sainsbury's.

Mashed Butternut Squash

*2 large butternut squashes
Chunk of butter
Salt, pepper
Maple syrup*

Peel, cube, cook and mash two large butternut squashes. Mix in a chunk of butter along with dashes of salt and pepper and a drizzle of pure maple syrup. Enjoy!

Seveiah (Pakistan) by Raunak Women's Group

At Eid, we prepare and eat seveiah, then we go to pray. Seveiah is fine strands of pasta, like vermicelli noodles.

*1 packet of seveiah
1/2 pint of milk
Small carton of double cream
50g of butter
Sugar to taste
3-4 cardamoms*



Put the butter and cardamoms in a pan. When the butter is melted and bubbling, break up the seveiah and add to the pan. Fry gently until golden brown. Add milk, sugar and cream and cook for about 5 minutes. When the mixture is soft, it is ready to eat.