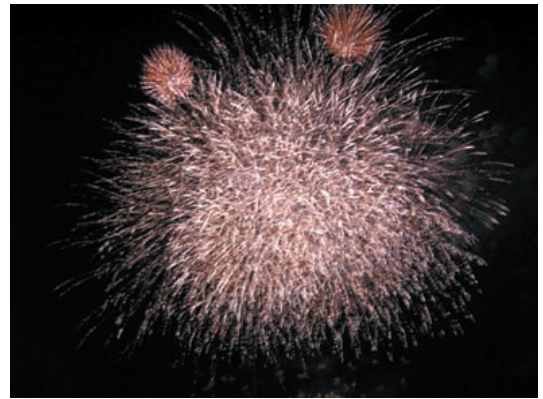


## Richard Smith

*Richard was born in Queen's Park and has been associated with the area all his life. His parents were also long time Queen's Park residents and great supporters of All Saints' Church.*



I particularly remember how our cat and dog waited in trepidation on November 5th 1978. It was Guy Fawkes Night once again and Whiskas and Sam would be shut up for the night, possibly heavily sedated. It was always too much for them and that year seemed worse than ever: the continuous whiz bang rockets, Roman candles and Catherine Wheels, to say nothing of those eternal bangers. Soon it would be over and they could be let out again into their beloved garden! Although they hated the evening, I enjoyed it and mum always cooked some special treats. These included delicious hot dogs and potatoes in their jackets, although mum would never eat onions.

### A Bonfire Night Menu

#### Pumpkin Soup

*1 pumpkin  
2 finely chopped cloves of garlic  
1 chopped red chilli  
1 can of coconut milk  
Seasoning  
Bunch of coriander leaves*

Remove the skin and seeds from the pumpkin and cut it into chunks. Cook until soft. Drain and reserve the cooking liquid. Whilst it is cooking, blend the seasoning, half the coriander, garlic and chilli. Add the cooked pumpkin and blend again. Put all into a saucepan with the coconut milk. Thin with the cooking liquid to a desired consistency. Serve garnished with the remaining coriander leaves and bread.

#### Sausages with a Dip

*Pork sausages  
1 tblsp of olive oil  
75g of sun blushed tomatoes  
50g Greek yoghurt  
1/2 tsp dried chilli flakes  
50g pine nuts  
2 tbsp chopped fresh basil*

Fry the sausages. Blend the other ingredients in a blender. Eat hot or cold.



#### Toffee Apples

*6 dessert apples  
Wooden sticks  
225g Demerara sugar  
110 ml water  
1/2 tsp vinegar  
2 tbsp golden syrup  
25g butter*

Dissolve the sugar in the water then stir in the vinegar, syrup and butter. Boil until it reaches a hard crack stage (about 7-10 mins). Meanwhile, pierce each apple with a wooden stick. Dip each apple in the hot toffee until fully coated. Leave to cool on a lightly oiled tray.