

Tom Kelly

Tom works as a self employed IT consultant. He moved to Queen's Park in 1967 and apart from a spell of 7 years in Bromham, lived here until 2001 and he still frequents Queen's Park hostelrys. Tom is a talented musician whose hobbies include playing his grand piano and keyboard. He also finds time to enjoy cooking.



Tom celebrating his 65th Birthday

In my youth, I discovered Chinese takeaways but then progressed to curries. As my love of curries developed, I began to cook my own, a practice I still carry on. A big favourite has always been this simple starter:

Mushrooms and Almonds

*4 tblsps olive oil
1 tblsp garam masala
1 small finely chopped onion
2 crushed cloves of garlic
10 oz of thickly sliced mushrooms
2 oz flaked almonds*

Fry the onions in olive oil to soften them. Add the garam masala and fry for 2 mins, stirring continuously. Then add the almonds and mushrooms and fry until soft, again stirring regularly. Serve hot.

Although I prefer Indian food, I have not totally abandoned my liking for Chinese takeaways. After meeting a group of friends on Friday evenings for a sociable session in a local pub, we would order a takeaway, which was then delivered. Great fun was had in attempting to make the order and money balance for up to a dozen people. We were always amazed at how skilfully this was managed, although sometimes it seemed to take a rather long time to get people to make decisions about what they wanted and the order often arrived at the takeaway at the last possible moment! However, this often worked in our favour, as portions were usually generous as they possibly got rid of the leftovers on us!

Throughout my life I have enjoyed eating fish, from traditional fish and chips to grilled, roasted and even curried fish, particularly trout. One of the high spots of travelling abroad has been the opportunity to sample different types of fish. I especially enjoyed espada in Madeira. This fish is only found off Madeira and south Japan.



Foil roasted fish

*12-16 oz of any sort of fish, boned or filleted
Salt, pepper
1/2 lemon
2 teaspoons of sweet or hot chillies depending on preference
2 teaspoons of crushed garlic
6 tblsps of tomato purée
1 cup of white wine*

Season the fish and lay skin side up on the foil in a dish large enough to hold the fillets side by side. Squeeze the lemon over the fish. Mix the other ingredients and pour them over the fish. Marinate for 30 mins wrapped in foil. Turn the fish over, paste with the marinade and leave for another 30 mins. Put into the middle of a preheated oven and cook for about 30 mins at 190° C.