



A taste of Britain

BY **MARGARET HOBBS**
Lifestyles Editor for the Southern Standard
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With hot tea, scones and assorted English dishes served, International Day was a success for the Family and Community Education Clubs (FCEC) ladies. The group learned more about England through their research and compliments of guest speaker and England native Chris Walter.

"I'm just so happy to have the invitation to speak with the group today," said Walter. "I was born in Chester, England, and moved here with my husband, Bill, and have loved it for 55 years."

She spoke about her homeland and its many historic landmarks, and touched on the royal family and the upcoming wedding of Prince Harry coming up on May 19.

Because of the royal wedding, many attendees brought their own wedding photos to share with the group,

with several also wearing festive hats. White lace tablecloths, flowers and assorted tea pots and cups adorned the tables.

"Because of the interest in the royal wedding, and England in general, we chose to recognize the country," said FCE county council president Frances Hobbs. "I think everybody enjoyed the food choices and the festive atmosphere."

Many of the ladies shared their recipes with each other, and a few of them follow:

ENGLISH SCONES

2 cups all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
pinch of salt
1/2 cup (1 stick cold butter)
1 large egg
1/2 cup sour cream
1 teaspoon vanilla extract

Preheat oven to 400 degrees. Line a baking sheet with parchment paper. In a large bowl, add flour, sugar, baking powder, salt, and whisk to combine. Add the butter, and with a pastry cutter cut in the cold butter until the size of marbles. Do not over knead.

In a small bowl, add the egg, sour cream, vanilla, and whisk to combine until smooth. Pour wet mixture over dry, and fold until just combines with a soft spatula. Turn dough out onto surface and knead into 8 inch round. You can cut into 8 wedges or use a biscuit cutter to make round scones.

Sprinkle with sugar and bake for 15-18 minutes. Serve warm with clotted cream and jam.

Janis Darnaby – Hickory Creek FCE

MARMALADE TEA LOAF

1 1/4 packet mixed dried fruit
1 cup strong black tea, cooled
1/2 cup firmly packed brown sugar
1 egg, lightly beaten
1 3/4 cups self-rising flour, sifted
1/2 cup walnuts, finely chopped
2 tablespoons orange marmalade

Preheat oven to 350 degrees. Prepare loaf pan by lining sides and bottom with baking paper.

Combine fruit, tea, and sugar. Stir and cover. Leave to soak overnight at room temperature. Add egg, flour, walnuts and marmalade to fruit mixture. Stir with metal spoon just until combined.

Spoon batter into prepared pan. Bake 55 to 60 minutes or until skewer inserted into center comes out clean.

Cool loaf in pan for 10 minutes. Remove from pan and place on wire rack to cool completely. Slice and serve.

Mildred Vaughn – Lucky Homemakers FCE

SUGAR PLUM PUDDING

2 cups flour
2 teaspoons cinnamon
1 teaspoon nutmeg
1 1/4 teaspoon baking soda
3/4 cup butter
1 1/2 cup sugar
2 eggs
1 cup buttermilk
1 cup cooked prunes, chopped

Preheat oven to 325 degrees. Sift dry ingredients together. Set aside.

Cream butter and sugar in large bowl. Beat in eggs one at a time into butter mixture. Add dry ingredients alternating with buttermilk. Fold in prunes.

Pour into greased and floured pan. Bake for 25 minutes.

Glaze
1 stick butter
1/2 cup buttermilk
cup sugar
1 teaspoon vanilla

Combine all ingredients in saucepan and bring to a boil. Boil 2 minutes. Pour over cake while hot.

Frances Hobbs – Vinson's Crossroads FCE



Margaret Hobbs photos

What better dessert for a tea party than cookies shaped like a tea bag, complete with an attached tag. Becky Phillips provided the treat and it was a hit with guests.

CUCUMBER BASIL TEA SANDWICHES

1 (8 ounce) package cream cheese, softened
2 tablespoons half-and-half
2 tablespoons chopped chives
12 slices rye bread
1 English cucumber, thinly sliced
24 leaves fresh basil

Combine cream cheese and half-and-half in a bowl. Using an electric mixer, beat until smooth and easy to spread; stir in chives.

Use a large round cookie or biscuit cutter to cut 24 rounds out of the bread slices. Spread each round with cream cheese mixture and top each canape with 1 or 2 thin cucumber slices and a basil leaf. If making ahead, cover sandwiches lightly with plastic wrap and chill.

Phyllis Hillis – Hickory Creek FCE



Nothing says England like fresh scones, with these two selections fitting the bill. They were served with fresh jam and real clotted cream from England.



Martha McBride makes room on the food table for another delicious dessert.



Lucky Homemaker FCE members, from left, Billie Foster and Mildred Vaughn sport hats at the International Day activity honoring England.



FCE members, from left, Tina Ramsey, Violet Turner and Alda Bandy anticipate the goodness from homemade jam spread on the English scones.



Lots of delicious dishes with an English flair filled tables at the FCE International Day activity held at the Warren Administrative Building's Magnolia Room.