

ENTERTAIN! WITH THE CHEFS

Great
BRITISH
Food

**WOW FACTOR
FOOD** for all
occasions



PLUS
Rachel Green
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READY TO PARTY

Hosting a houseful? Keep smiling with our simple ideas for easy entertaining

1 Get Organised

We all day-dream of hosting the perfect get-together but making it happen is a serious logistical challenge. "Top of my list is...making a list!" says Anita Cormac, executive director of the Focus on Food campaign and The Cooking School in Yorkshire (www.thecookingschool.co.uk). "Jot down all the jobs to do and items to buy. By ticking everything off as you go, tasks and stress levels reduce at the same time. Sticking to your shopping list helps to control the purse strings and prevents any last-minute impetuous buys." Online marketplaces make it easier than ever to buy all your local produce in one go; shop direct or find local suppliers at www.bigbarnmarket.co.uk



2 Make Space

The kitchen is always a squeeze at Christmas, especially with peckish guests wandering in and out, so think ahead about other spaces that can be commandeered. A few tabletops and cool boxes can turn a well-lit garage or shed into a great prep room, while an early invite for your neighbours could win you some valuable space in their fridge. If all else fails, pray for snow. "An absolute deluge on the 15th December last year saved the day at our big family get-together," says GBF's Anna Blewett. "English bubbly chilled to perfection on the patio while we scooped snow into martini glasses – the perfect base for my experimental cocktails!"

3 Kit Up

"When buying new cookware, particularly non-stick, go for the best quality products you can afford," says Paul Shelley, MD at premium cookware brand Haus (www.inthehaus.co.uk). "Advanced technology produces the best heat conductivity and cooking results, ensuring entertaining is enjoyable and stress-free. Intense temperatures are unnecessary with quality cookware, which has superior heat retention. Brands such as Scanpan, for example, allow the use of metal utensils, are PFOA free and guaranteed not to peel or warp. Look for cookware made from recycled materials and those that allow fat-free frying, and never use oil from an aerosol spray as it can impair the non-stick coating. Finally clean your non-stick cookware in warm soapy water whilst still hot. If properly looked after, your pans should see you through a good many dinner parties!"



HAUS