

XCentric Ideas

3 October 2006
Volume 1—Issue 10
by
ALMA PRETORIUS
alma@xcentricideas.co.za
082 499 8482

Let me lure you into your own
backyard for some
“Sprummer” (Spring/Summer)
Entertaining!



Elle Decoration 2001

A tablecloth or beautiful piece of material in the centre will form your “table”. Decorate with cutlery, plates and serviettes.

Arrange scatter cushions or flat, square pillows around your “table”, serve the food and wine and breathe in the fresh Sprummer air.

If you do not have a balcony or outside area, use your dining room or lounge.

Move (or remove) the furniture and decorate with bunches of fresh flowers.

For a cosy, Moroccan tent, decorate this inside space with a big, outside umbrella on its stand.

Drape the umbrella with organza material to form “curtains” and hang small tea-light holders from the umbrella spikes.

If this canopy can work on a beach, I see absolutely no reason for it not to work in your backyard.

If the soil is too hard for the wooden sticks, prop them into big pots of soil or pebbles/stones.

Tie a big piece of material onto the corners or why not use a Queen-size or King-size flat sheet?

Arrange a table and chairs on the grass, or use blankets and fluffy pillows. Place lanterns or candles all around, to create a romantic feel at night.



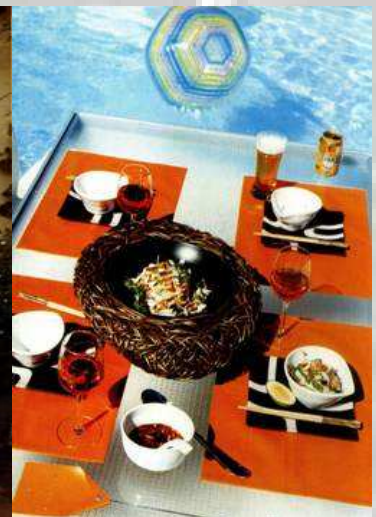
Elle Decoration Summer 2001



Garden & Home Oct 2005



Home Magazine Aug 2006



Top Billing Magazine Jan 2005

Arrange your wooden couch onto the grass for guests.

They will admire the idea of an outdoor lounge.

Transform your patio with an old iron cot.

Remove the front and decorate with bed-linen and cushions.

For your next pool party, use plastic trays to float. Decorate with plates and cutlery and party in the water.



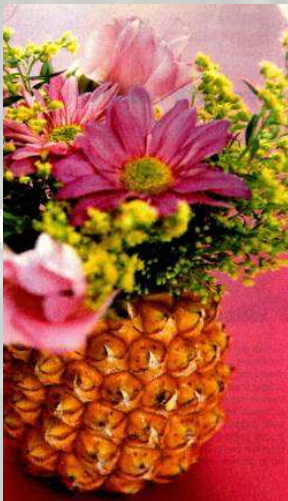
Eat In Magazine 2006

Tie chocolates or sweets with organza ribbon and decorate the chairs.



Visi Summer 2003/2004

A bottle of spring water, a Disprin and a thank-you note tied to a lollipop, will ensure lots of giggles.



Your Family Feb 2001

Use any fruit with a watertight shell. Slice off the top, hollow out and fill with flowers.



Visi Summer 2003/2004

Buy colourful pieces of felt at a craft market. Cut out in shapes and use as placemats.



Essentials October 2002



Essentials October 2002

Romantic garden steps - punch holes in paper bags to form a pattern.

Fill halfway with sand to stabilise the candles.

Place stones in a group in the centre of a table or along a window ledge.

Stick candles onto them with glue or Prestik.



Use wire, 2 wooden (or bamboo) poles and lanterns to create lighting for your picnic party.



Dit Nov 2005

THIRST QUENCHER

Lemon or Lime slices in a jug. Add washed rose buds and rose leaves and fill with water. Chill.

Sliced star fruit and fresh mint leaves added to water in a jug. Chill.

Peel and slice a mango and add granadilla pulp in a jug. Add water and chill.



Visi summer 2003/2004

SHOOTER TRAY

Arrange crushed ice on a tray.

Dip the rims of your shooter glasses into water and coloured sugar.

Add Maraschino cherries to the liqueur and settle glasses in the ice.

Serve immediately.



Visi summer 2003/2004

HORS D' OEVRE

Be the talk of the town!

Cover a flat chair seat with white material.

Arrange hors d'oeuvre on the seat in neat rows.

“NO FUSS” DESSERTS

Indulge in these scrumptious
“affairs!”



House & Leisure Jan 2000

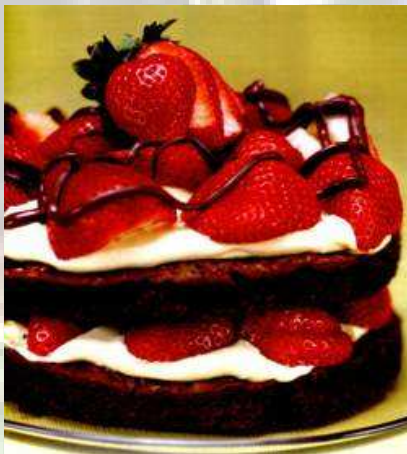
Arrange triangles of watermelon, slices of Mozzarella cheese and fresh basil leaves onto skewers.

When last have you used your pretty teapot?

Heated syrup/honey will flow easily from the spout onto heaps of French toast.



Tuis April 2006



Garden & Home Feb 2006

Slice a chocolate cake in half horizontally.

Slather generously with fresh, whipped cream and add halved strawberries.

Drizzle with chocolate sauce and decorate with fresh mint leaves.

CHOCOLATE TRAMMEZINI

Butter 4 slices of white bread.

Place 2 slices butter-side down and sprinkle with 100g chopped dark chocolate. Place remaining slices on top, butter-side up.

Heat frying pan, gently fry bread for 2 mins each side until golden.

Sprinkle with 2 tbsp castor sugar mixed with $\frac{1}{2}$ tsp cinnamon.



FESTIVE ICE CREAM

2 x 175ml **T**ubs Fruits of the Cape frozen yoghurt

2 **L**uxury fruit mince pies, sliced into chunks

Rose petals, washed

In a bowl, combine the frozen yoghurt ice cream and mince pie pieces. Freeze in individual tall containers.

Unmould and serve with rose petals.

CROISSANT DELUXE

Heat croissants in the oven. Slice strawberries and stir into melted sugar and arrange on top of Mascarpone cheese.

Make a hole on the side of the croissant. Push a 60g Bar One into the hole. Cover the hole with a piece of tinfoil, place on baking tray and bake for 20 min in oven 180oC.

Serve immediately.



PIECE DE RESISTANCE

Taste Festive Issue 2004/5



BRIE, WATERMELON AND BISCUIT CAKE

1 x 500g Traditional Brie
1 Bottle watermelon/fig preserve
1 Packet savoury biscuits

Use a warm knife, slice the cheese (while still cold) through twice horizontally. Clean the knife between slices to prevent sticking.

Place a circle of biscuits on plate. Cover with a round of cheese. Place a second layer of biscuits on the cheese and top with sliced watermelon/figs. Cover with another round of cheese and repeat with biscuits and preserve layers.

Finish with last round of cheese and garnish with raffia.

ENJOY LIFE!