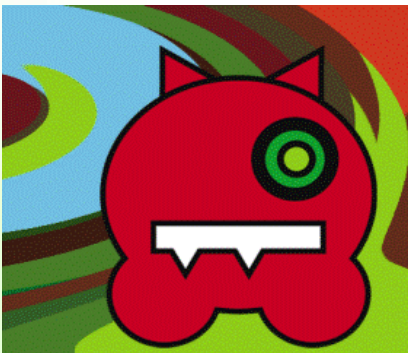


XCentric Ideas

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17 March is St Patrick's Day
So we're going G-R-E-E-N!!!



GREEN WITH ENVY

Green-eyed monster;
being jealous.



GREEN THUMB

Being a
very good
gardener.



GREEN AROUND THE GILLS

Feeling sick;
nauseated

Recipes & photos from Internet, magazines & recipe books

Green Rooms



SPRIG OF MINT...

Open shelves, chrome lamp shades – it radiates “fresh breeze!”



SQUEEZE OF LIME...

Shades of green with fresh white towels – refreshing all over!



SPLASH OF GREEN...

Paint the unexpected – an outside door and shutter.



STIR OF OLIVE...

Olive walls with an extraordinary iron bed, covered in sumptuous bedding.

A touch of Green



GARDEN JEWELS

Reincarnate glass, broken bottles and crockery by mixing a little concrete with a dash of creative flair.



SOFA-GARDENER

With these furnishing fabrics, you won't need garden gloves or sunscreen!



QUEEN GREEN

Take "Green" personally and glitter with smashing sandals.



SOUR GREEN

Granny Smith apples add instant colour to a room.

Table Green



ORGANIC GREEN

Tired of flowers on the dinner table?

Use fresh veg and fruit instead.

Although you could use the packaged version, drive to your nearest grocer and buy the ones with leaves and stalks attached.

Wash off all the dirt and group together in glass vases and glass buckets.

Decorate the plates with single carrots.

Encourage your guests to munch away!

Punchy Green



SERVES 8

- 2 Granny Smith apples, sliced
- 4 ripe figs, quartered (or ripe peaches)
- 2 limes, halved
- 2 grapefruits, quartered
- 1 bunch green grapes
- 1 cucumber, sliced
- 1 pineapple, sliced
- 1 x 750ml bottle sparkling wine, chilled
- 1 x 750ml bottle Rosé sparkling wine, chilled
- 4 x 275ml bottles Woolworths ginger beer, chilled
- 190ml white rum

Place all the fruit, except the pineapple, into a large glass bowl. Using a star-shaped cookie-cutter, cut star shapes out of the pineapple slices and add these to the rest of the fruit.

Top with sparkling wine, ginger beer and rum.

Serve chilled in tall glasses.

Start green...



CUCUMBER & LETTUCE SOUP

2 cucumbers, chopped
1 ½ cups cloudy apple juice
1 cos lettuce, chopped
4 tablespoons crème fraiche or yoghurt
salt and freshly ground black pepper
glass jars

Blend cucumber, apple juice and lettuce together. Pour into glass jars.

To serve:

Shake and add a dollop of crème fraiche or yoghurt and season to taste.



APPLE CIDER GRANITA

340ml apple cider

4 apples

1 box Woolworths ginger enrobed in chocolate

Place the cider into a container and freeze until set. Remove the top of the apple with a sharp knife. Use a melon baller and carefully remove the core of the apple. Remove the granita from freezer and loosen with a fork. Scoop into hollowed out apples. Decorate with chocolate stars. Serve immediately with ginger chocs on the side.

Chocolate Stars:

Melt dark chocolate over low heat. Place melted chocolate in a piping bag with a very small round nozzle. Pipe stars on a sheet of wax paper and place in freezer to harden. The chocolate will melt quickly, so add them to the desserts at the last minute.

Finish green!