



St George's Singers

Hemiola

St George's Singers

SPECIAL EDITION: FAVOURITE SINGING DAY RECIPES!



Mozart inspired many people—including Salzburg confectioner Paul Fürst, who in 1890 invented Mozartkugeln (Mozart Balls), a chocolate-covered ball of pistachio marzipan and nougat. Constanze would have loved them!

ST GEORGE'S SINGERS

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Sue Roper
Mark Rowlinson
Stephen Threlfall
Stephen Williams

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Member of Making Music, the National
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www.st-georges-singers.org.uk

St George's Singers has hosted a singing day for many years now and the hundreds of singers we have welcomed, as well as enjoying a veritable feast of music, are now accustomed to enjoying the results of the culinary efforts of various amateur chefs that we have in our choir.

Recipes are like choirs – the individual ingredients may not be world-class, but when combined a unique blend is produced, with a sensational overall effect. The blend of the ingredients produces a result that is much greater than the sum of those parts.

This special edition of our choir newsletter includes just a few of the many soups and cakes that choir members have made and contributed to our singing day over the years. There are others, but they tend to be 'made up as the chef goes along...', hence a mere few days later the recipes will have been forgotten until the following year when once more culinary creativity comes to the fore.

Some of the recipes were supplied in ounces and some using the new-fangled metric meas-

urement of grammes – we have left them as they were given to us, so as to preserve the authenticity and to avoid introducing errors.

At St George's Singers we enjoy sharing our music-making with other choristers from local and from far-flung choirs and we hope that you will come back and join us year after year, but more than that we hope that when you open our recipes you will remember us fondly as you make the difficult decision of whether to go for the Easy Apple Cake or the Spicy Pumpkin Soup. Or maybe both.

Debra Sallaway

Many thanks to Debra and her wonderful team of volunteers in the kitchen on Singing Day. Without them, Mozart wouldn't sound anywhere near as good!

Hemiola is also available online at www.st-georges-singers.org.uk



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EASY APPLE CAKE

Ingredients

12 oz self-raising flour
A pinch of salt
6 oz butter
6 oz caster sugar
5 oz sultanas
1 lb cooking apples (peeled,
cored and diced)
3 medium eggs (beaten)

Method

Preheat the oven to 180°C (or 160°C if it is a fan oven). Grease and line an 8" round tin.

Sift the flour and salt into a bowl and rub in the butter. Stir in the sugar and sultanas.

Next, stir in the diced apple and fold in the beaten eggs.

Spoon the mixture into the greased tin and bake for 1 hour.

When it is cooked, cool in the tin for 10 mins and put on wire rack.

Pam Craig – Alto



VICTORIA SANDWICH CAKE

Ingredients

6 oz soft margarine
6 oz castor sugar (granulated
sugar may be used if using
electric mixer)
6 oz self-raising flour
3 large eggs
1.5 tsp baking powder
1 tsp vanilla extract
Small pot double or whip-
ping cream

Method

Preheat the oven to 180°C and lightly grease two 7" tins, lining the bottoms with baking parchment or equivalent.

Combine all the ingredients and mix for about 2 mins.

Pour equal amounts into each tin and level the surfaces.

Bake for about 30 mins or until the cakes are well risen and golden. Turn out on to a wire rack and leave to cool, having removed the baking parchment.

Sandwich the two cakes together with jam and whipped cream [optional], sprinkle with icing sugar.



TO CONVERT TO LEMON SANDWICH CAKE...

As above, but omit vanilla extract and add the grated zest of a lemon before beating. Sandwich together with lemon curd (home-made preferred, see below).

Lemon Curd Recipe (delicious)

Ingredients
3 oz castor sugar
Grated zest and juice of 1 large
lemon
2 large eggs
2 oz unsalted butter

Method

Place the sugar and lemon rind in a bowl, whisk the lemon juice together with the eggs, and then pour this over the sugar.

Add the butter cut into little pieces and place the bowl over a pan of barely simmering water.

Stir frequently until thickened, this will take about 20 mins.

Alan Swain – Tenor



MARMALADE CAKE

Ingredients

8 oz self-raising flour
4 oz sugar
4oz margarine
4 oz marmalade
2 eggs, beaten with 4 tbs milk



Method

Preheat the oven to 350–375°F, reg. 3–4.

Beat the sugar and margarine to a cream (in a warm basin) and mix in the marmalade.

Stir in the flour and the beaten eggs and milk (alternately, a little at a time)

Mix thoroughly, making a soft mixture.

Pour into a well-greased 6" cake tin (3" deep).

Bake for about an hour and a quarter.



Kath Wood – Soprano

The food fad in early 18th century Leipzig was coffee, recently introduced from the New World. From 1729 Bach was director of the Collegium Musicum, a group of student musicians who met every week at Zimmerman's coffee house to give concerts. It was for this group that Bach wrote his *Coffee Cantata*, a light-hearted tale of a father and his coffee-addicted daughter.

BARA BRITH 1 (SPECKLED BREAD)

Ingredients

175 g sultanas
175 g raisins
175 g brown sugar (any type will do)
300 ml hot tea
275 g self-raising flour
0.5 tsp ground cinnamon
0.5 tsp ground nutmeg
1 egg

Method

Preheat oven to a moderate heat and grease and line 2 x 1 lb loaf tins.

Measure fruit and sugar into a bowl, pour over hot tea and leave to stand overnight.

Measure flour and add spices. Sift over fruit mixture and stir in well. Add beaten egg.

Share out mixture between tins and level off.

Cook for about 30 mins until set and going golden brown.

Turn oven down to low for another 30 mins or so until cooked through. Turn on to a wire rack to cool.

Sue Taylor – Soprano



BARA BRITH 2

Ingredients

12 oz mixed dried fruit
8 oz soft brown sugar
Half pint hot tea
10 oz self raising flour
1 tsp mixed spice
1 egg, beaten

Method

Preheat the oven to a moderate temperature and grease two x 1 lb loaf tins.

Soak dried fruit and sugar in the hot tea overnight (or for 8-10 hours).

Add flour, spice and egg to the fruit and tea mixture and mix well.

Add the mixture to the loaf tins and cook for 20–30 mins, or until a skewer comes out clean.

Cool in the tins before turning out and serve sliced, with butter.

Virginia Fox – Soprano





CATH'S QUICK FRUIT CAKE

Ingredients

12 oz self-raising flour
6 oz soft brown sugar
9 oz dried fruit (sultanas and cherries for my preference)
6 oz soft margarine / butter
3 large eggs, beaten
Milk to mix
A pinch of dried mixed spice

This makes a light, crumbly cake, but be warned, you will not want just one slice.

Method

Preheat oven to 180°C and grease and line a medium-sized round cake tin (a loose bottomed tin is good if you have one). You only need to line the base of the tin.

Add flour, sugar, dried fruit, butter and mixed spice to a large bowl and mix.

Next, add the beaten eggs and enough milk to make the mixture easy to beat.

Beat thoroughly (a hand-held beater makes a nice job of this).

Put the mixture into the tin and sprinkle the top with a little brown sugar.

Bake in the oven for 60-75 mins, and once cooked turn it out of the tin on to a wire rack to cool.

Make a cup of tea and eat while still warm.

Cath Bryant – Alto



LEMON DRIZZLE CAKE

Ingredients

6 oz soft brown sugar
6 oz self-raising flour
6 oz margarine
2 eggs, beaten

Topping

1 lemon
4 oz caster sugar



Method

Preheat oven to 180°C or gas mark 4. Grease and line a swiss-roll tin.

Sieve together the sugar and the flour. Melt the margarine and when cool add to the sugar and flour mixture.

Add the beaten eggs and mix well (a hand mixer works best) and then pour into the tin. Bake for 20-30 mins.

Mix the grated lemon rind and juice with the caster sugar.

When the cake is cooked, immediately remove it from the oven and pierce all over the top with a fork. Spread the lemon and sugar mixture evenly over top of the cake.

Jo Bluck – Soprano



ORANGE AND ALMOND CAKE 1

Ingredients

1 medium orange
6 oz soft butter
6 oz light muscovado sugar
6 oz self-raising flour
3 eggs
0.5 tsp bicarbonate of soda
2 oz ground almonds

This cake gets better, so if you can manage not to eat it on day 1, you'll be very pleased with yourself!

Method

Preheat the oven to 170°C (fan oven) or gas mark 5 and grease and line a 9" round cake tin.

Cut the whole orange into pieces and remove pips. In a food processor whizz the orange pieces to a finely chopped purée.

Put all the other ingredients into the food processor and whizz until smooth.

Bake for 25-30 mins until the cake is risen and brown.

Leave it to cool in the tin for 5 mins then turn it out on to a cooling rack.

Bridget Ovey – Alto



SCRUMPTIOUS CHOCOLATE CAKE

Ingredients

6 oz caster sugar
6 oz butter
3 eggs
6 oz self-raising flour
approx. 2 tbs warm water
1 tbs cocoa

Method

Preheat the oven to 180C and lightly grease two 7 in tins, lining the bottoms with baking parchment or equivalent.

Cream butter and sugar until light and fluffy.

Gradually beat in eggs.

Sieve flour into mixture and gradually mix.

Gently add cocoa powder until a soft dropping consistency.

Mix until light and fluffy.

Pour equal amounts into each tin and level the surfaces.

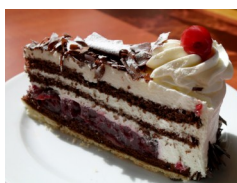
Cook for 25 minutes or until well risen.

Turn out onto a wire rack and leave to cool, having removed the baking parchment.

Sandwich the two cakes together with whipped cream, and sprinkle with icing sugar.

Debra Sallaway – Soprano

Handel enjoyed all the fine things of life, particularly food and drink. He once received a very fine bottle of port from a royal duke the same night a friend brought some admirers to supper. During the evening Handel claimed he had had a moment of inspiration and must leave the party to write it down. Not wishing to interrupt the muse, one member of the party peered through the keyhole into the composer's study, expecting to see Handel busy writing. Instead, he found him with the bottle of port in one hand, and a glass in the other.



ORANGE AND ALMOND CAKE 2

Ingredients

2 large oranges
7 oz caster sugar
7 oz ground almonds
Half tsp baking powder
6 eggs
Juice of half a lemon

This version has no flour or butter, and is suitable for a low-GI diet. But it's just as delicious as the traditional recipe.

Method

Put the oranges in a pan, and cover with cold water. Bring to the boil then simmer for two hours.

Heat the oven to 180C/350F/gas 4. Grease and line a 9 inch cake tin.

Cut the oranges into chunks and remove the pips.

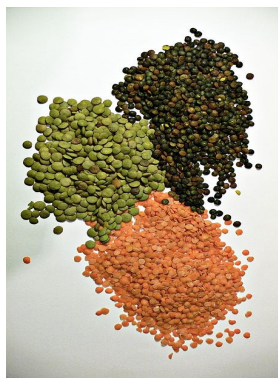
Put the oranges in a blender with all the other ingredients, and blend to a smooth pulp.

Pour into the baking tin, and bake for 45-60 minutes until risen and firm.

Cool, then transfer to a wire rack.

Susan Hodgson - alto





LENTIL AND BACON SOUP



Ingredients

2 tbs oil
 3 oz smoked bacon, derinded and chopped
 8 oz onions, peeled and chopped
 8 oz carrots, peeled and chopped
 6 oz celery, scrubbed, trimmed and chopped
 10 oz lentils, washed and drained
 1.5 pints chicken stock + 1 pint extra chicken stock
 Pinch nutmeg
 1 bay leaf
 0.5 tsp dried thyme
 Salt and pepper

Method

Heat the oil in a saucepan, and cook the bacon, onion, carrot and celery for 5 mins, stirring occasionally.

Add the lentils and stir in the 1.5 pints of stock, nutmeg, bay leaf, thyme and seasoning.

Bring to the boil, cover the pan and simmer 45–60 mins until lentils are soft.

Remove bay leaf and puree the soup in a blender. Adjust seasoning if necessary.

Add the remaining pint of stock gradually until the required consistency is achieved.

This soup also freezes well. If you want to freeze, do not add the extra stock, but cool and pour into rigid containers. When required, tip the frozen soup into a saucepan, add the remaining pint of stock and reheat gently.

Susan Hodgson – Alto



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CHICKEN, LEEK AND POTATO (COCK-A-LEEKIE) SOUP

Serves 4

Ingredients

1 large or 2 small leeks, finely sliced
 1 onion, chopped
 1 large potato, diced
 5oz cooked chicken, diced
 400 ml chicken stock
 400 ml vegetable stock
 Butter or oil for frying
 50 ml single cream
 Milk (optional)
 Salt, celery salt and ground black pepper to taste

Method

Gently fry the leeks and onion until soft. Add the potato and half the stock and simmer until the potatoes are soft.

Remove some of the vegetables and set aside. Put the rest of the stock and veg in a blender and blend until smooth.

Return the blended vegetable mix to the pan and add the rest of the stock. Bring to a simmer and adjust the seasoning to taste.

Return the unblended vegetables to the pan and simmer for 2 more mins.

Finally add the cooked chicken, stir in the cream (and if the soup is too thick for your taste, add a little milk) and bring back to the simmer before serving.

Notes

I use half chicken and half veg stock because I don't like the flavour of chicken to overwhelm the leeks.

Frying in half olive oil and half butter will of course give you a compromise between flavour and health!

If you don't want to use a blender or prefer a coarser texture, you can mash the veg in the pan with a potato masher.

If you want to cut down on the fat content it works pretty well to just microwave all the veg instead of frying but you will lose some of the flavour.

Jean Egerton – Alto



PARSNIP AND CARROT SOUP

Made in a large slow cooker

Ingredients

2 oz butter
3 lbs parsnips (approx.)
1 lb carrots
3 large potatoes
1 pint stock
1 pint water
Seasoning
Chicken stock cubes



Method

Heat the slow cooker to maximum.

Peel the vegetables and cut into small cubes/slices. Divide the butter, vegetables and stock into two or three manageable portions.

Melt one portion of the butter in a large pan and cook one portion of the vegetables for 3 mins. Stir in a portion of stock, season well, bring to the boil and transfer to the slow cooker adding the water.

Repeat the process as necessary and cook on high until all the contents are boiling. Turn down the heat and cook on the lowest setting for at least 6 hours.

When cool, thoroughly blend or liquidise the soup. It will probably be quite thick and before serving, it will stand a good quantity of milk and/or water.

(Note that the proportions of vegetables are not at all precise – any combination of vegetables will work, but the main flavour derives from the parsnips, so don't stint on them!)

Bill Hirst – Bass



ROASTED WINTER VEGETABLE SOUP

Ingredients

1 kg mixed root vegetables
(carrots, swede, parsnips, potatoes)
2 tbs olive oil
1 litre vegetable stock
1 tsp dried sage
Bay leaf
Salt and pepper

Method

Preheat the oven to 190°C (160°C fan).

Peel and chop the vegetables into 1" chunks and toss in the olive oil.

Season with salt (just a little or omit if the stock is salted) and roast for about 45–60 mins turning occasionally.

When the vegetables are turning brown at the edges tip them into a large pan and add the stock, sage and freshly ground pepper.

Bring to the boil and simmer for about 20 mins.

Turn off the heat, remove the bay leaf and then liquidise – a hand-stick blender is perfect. Add a little more stock if it looks too thick.

Adjust seasoning, reheat and serve.



Gillian Banks – Soprano



Erik Satie had the weirdest of eating habits. He ate only white foods: eggs, sugar, animal fat, salt, coconut, rice, turnips, pastry, white cheese, certain kinds of fish and shredded bones. He refused to speak while eating, and was convinced he would choke to death.



THAI HOT AND SOUR SOUP

Serves 1

Ingredients

Chicken or prawns (quantity to your own taste)
 0.5 pints chicken or fish stock
 1 head lemon grass, crushed
 1 chilli, seeded
 0.5 red onion, chopped
 1 spring onion, diced
 1" root ginger, skinned and chopped
 Juice of 1 fresh lime
 1 oz button mushrooms, sliced
 1 large clove of garlic
 1 tbs fresh coriander, chopped
 Fish sauce (optional)

Method

If using chicken, brown it and set aside. Brown the chopped onion and garlic in a little olive oil.

Chop the chilli and de-seed it (discard the seeds). Skin and chop the ginger. Crush the lemon grass (beat stalks with flat blade of a knife).

Pour the stock over the onion and garlic and add the chilli, ginger and lemon grass.

Add fish sauce if you're using it. Simmer for 15 mins and strain.

To the clear liquid, add the chicken or prawns, sliced mushrooms and diced spring onion.

Simmer for about 3 mins to warm. Add the lime juice and season to taste.

Cath Bryant – Alto



Rossini was the king of the gourmet composers. He had dishes named after him (including Tournedos Rossini and Eggs Rossini) and claimed he had cried only three times in his life: when his first opera was a fiasco; when he heard Paganini play; and when, sailing to a picnic lunch, he saw the truffle-stuffed turkey disappear over-board. There was no mention of broccoli.



CELERY, BROCCOLI, CAULIFLOWER AND STILTON SOUP

Ingredients

2 oz butter
 3 oz finely crumbled Stilton cheese
 1 large onion, chopped
 1 head celery **or** broccoli **or** cauliflower
 Chopped parsley & chives
 1 large potato
 2 vegetable stock cubes, dissolved in 4 fl oz boiling water
 2 pints milk
 Salt & pepper to taste

Method

Melt butter and sauté onion until soft but not coloured.

Chop up the celery (or chosen vegetable), cube the potato and add to the onion.

Pour in the dissolved vegetable stock and milk, simmer for about 20/25 mins until vegetables are soft.

Remove from heat and liquidise, add crumbled cheese and blend again.

Season to taste. Reheat and serve hot with chopped parsley and chives.

A pale and delicate soup. Excellent use for tired broccoli – but not a tired soup.

Ursula Birkett – Alto



CELERY, CARROT AND APPLE SOUP

Ingredients

50 g butter
 500 g celery, sliced
 500 g carrots, chopped
 250 g dessert apples, peeled, cored and chopped
 1.2 litres vegetable stock
 1 tsp paprika
 1 tbs basil, chopped
 1 bay leaf
 1 tsp ginger, grated

Method

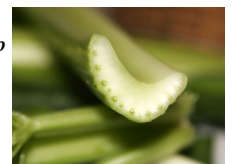
Melt the butter, and add the celery, carrots and apples.

Cover and cook gently for 15 mins.

Add the stock, paprika, basil, bay leaf and ginger.

Season to taste. Blend!

Gwyneth Palin – Soprano



MUSHROOM SOUP

Ingredients

50g dried porcini mushrooms
150g portobello mushrooms,
chopped
250g chestnut mushrooms,
chopped
2 large onions, chopped
4 garlic cloves, chopped
1 large potato, diced
6 sprigs of fresh thyme (or 1
heaped tsp dried thyme)
2 pints chicken stock
Salt and freshly ground black
pepper
0.5 pint milk
Juice of 1 lemon
Olive oil and butter

Method

Prepare the porcini mushrooms with 500 ml of boiling water and leave to stand for 10 mins.

Remove the mushrooms and strain the liquid to remove grit.

In a large pan, gently fry the onion and garlic in olive oil and butter.

Add all the mushrooms and the potato and sweat for several mins, adding extra oil and butter.

Add the chicken stock and mushroom liquid, plus thyme sprigs, salt and pepper.

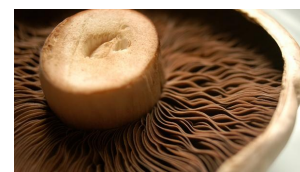
Bring to the boil and simmer for 20 mins.

Remove from heat and allow to cool, take out the thyme sprigs and then liquidise.

Add the milk and lemon juice (alternatively, 300 ml of natural yoghurt), reheat without boiling, and then serve.



Dave Francis – Bass



SPICY PUMPKIN SOUP

Ingredients

1 small/medium pumpkin
2 onions
3 cloves of garlic
2 pints vegetable stock
2 tsp curry powder / garam
marsala
300 ml single cream
Salt and pepper
Handful of parsley

Method

Cut the pumpkin into quarters and remove all seeds and pith, then peel the quarters and cut into cubes.

Fry the chopped onions in butter until soft.

Add more butter or oil, then gently fry the pumpkin cubes and the chopped garlic for a couple of mins.

Add the stock, curry powder, salt and pepper, then bring to the boil and simmer for about 20 mins.

Allow to cool and liquidise.

Add the single cream and gently reheat.

Add chopped parsley immediately before serving.



Dave Francis – Bass





SMOKED HADDOCK SOUP

Serves 8

Ingredients

Butter
2 medium leeks, diced
2 medium potatoes, diced
4 garlic cloves, crushed
2 tbs medium curry powder
2 pinches saffron strands
700 g natural smoked haddock fillet
700 g water or chicken stock
500 ml milk
200 ml single cream
Squeeze lemon juice
Salt and pepper
Fresh coriander

This is just as good for a dinner party as it is for a hearty lunchtime.

Method

Melt a knob of butter in a pan and cook leeks, potatoes and garlic.

Cook a few minutes without letting them colour. Add the curry powder and saffron and cook a few more minutes.

Put the haddock in a roasting pan or dish, pour the water/stock and milk over, add a knob of butter, cover with foil, and simmer.

When cooked, remove the fish from the liquor. Add the liquor to the soup vegetables, and keep the fish to one side.

Bring the vegetables back to the simmer and cook for another 15-20 minutes until really tender.

Skin and flake the fish, and check all the bones are removed.

Puree the soup in a blender until really smooth (strain through a sieve to get a really smooth finish if required).

Add the cream and a squeeze of lemon juice, and season.

Add the haddock flakes and serve, sprinkled with coriander leaves.

Susan Hodgson - alto



CREAMY TOMATO AND CORIANDER SOUP

Makes a huge pan of soup

Ingredients

1 tbs extra virgin olive oil
3 large onions
1 large butternut squash
1 dried chilli
4 sticks lemon grass
Dried basil
1 dsp Thai paste
2 pints vegetable stock (4 cubes)
4 tins tomatoes
Large bunch of coriander stalks, chopped
Red wine (1 x tomato tin full)
Salt and pepper
Tin of coconut milk
3 large punnets of cherry tomatoes, roasted for 20 mins
Zest and juice of a lime
Chopped coriander leaves

Method

Heat the oil and soften the chopped onions. Add the chopped butternut squash and dried chilli. Add everything else except the coconut milk and tomatoes.

Bring to the boil and simmer for an hour.

Remove the lemon grass and whizz.

Add the coconut milk and tomatoes and bring to the boil again.

Add the lime and coriander just before serving.



*Created by Bridget Ovey – Alto
for SGS Singing Day January 2009*



Guiseppe Verdi loved food. Descended from two generations of restaurant owners and grocers, he was far from humble when it came to his cooking skills. Talking about a 'cook-off' between himself and an actress, he wrote: "If la Ristori believes she will hold supremacy in the matter of tagliatelli, Verdi counts on eclipsing her with risotto, which truly he makes in divine fashion."

POTAGE St GEORGES

Ingredients

2 oz butter
3 medium carrots
2 large leeks (with plenty of dark green leaves)
1 lb potatoes
2 pints chicken or vegetable stock (cube will do)
Seasoning

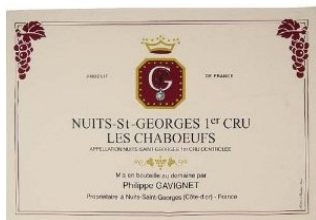
Method

Trim the leeks, removing roots and discoloured leaves.
Chop roughly, wash as little as possible and dry on kitchen roll.
Chop carrots roughly, and peel and slice the potatoes.
Melt butter in large saucepan, and sauté leeks, carrots and potatoes for 10 mins, stirring continuously so they are all covered in butter.
Add the stock and a little salt, and simmer for at least 30 mins (or couple of hours in the Aga bottom oven).
Blend (a hand-held blender in the saucepan saves washing up).
Season to taste, sprinkle with chopped parsley and a little cream (if you must).

Geoff Taylor – Bass



Giacomo Puccini was a penniless music student in Milan and lived mainly on thin minestrone. When he became wealthy he formed a 'Club Bohème', where he cooked dishes for his friends, such as pasta with eels, or roast pheasant he had shot himself.



SWEETCORN CHOWDER

Serves 4-6

Ingredients

4 oz streaky bacon / bacon bits
0.75 lb potatoes, peeled cut into medium chunks
2 oz butter
2 tbs chopped parsley
1 med onion, peeled and finely sliced
1 x 12 oz tin of sweetcorn / similar frozen sweetcorn
2 large stalks celery, diced
1 pint milk
1 oz flour
Salt and pepper
1 pint chicken stock

Method

Remove bacon rind, slice and dice bacon finely.
Melt half the butter in a large heavy pan, add bacon dice, cook till crisp.
Add the onion and celery, cook slowly until golden.
Put the remaining butter into the pan and when melted stir in the flour.
Cook for 1 min and add stock, stirring until it comes to the boil.
Add the potatoes and half the parsley, partly cover the pan and simmer for ~ 20 mins or until the potatoes become tender.
Add the sweetcorn (well drained if tinned) and 0.75 pint of milk.
Simmer **very** gently, and partly cover for 20 mins.
If it seems very thick add the remaining milk and reheat gently.
Season to taste and add the remaining parsley.
For vegetarians, omit the bacon, use vegetable stock, or vegetable bouillon powder or cubes.
For gluten free, use cornflour instead of wheat flour.

Ursula Birkett – Alto



St George's Singers

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St George's Singers was formed in 1956 by Rev Eric Chapman and Geoffrey Verney, organist and choirmaster of St George's Church, Poynton in Cheshire, where the Choir still rehearses every Tuesday night. Geoffrey's dream was to build a community choir, capable of performing major choral works to a high standard and which would attract singers and audiences from neighbouring towns. Geoffrey died in 1964, but his legacy was nurtured by his successors Duncan Eyre, Ray Lomax and Stephen Williams, and is continued by our present Musical Director, **Neil Taylor**. St George's Singers is now recognised as one of the leading and most innovative choirs in the North West of England, performing an astonishingly varied repertoire, and with around 100 members drawn from an area far beyond the community of Poynton. We present at least four major concerts a year, in venues including The Bridgewater Hall, Gorton Monastery, Manchester Cathedral and Royal Northern College of Music, hold annual Singing Days, and tour regularly in the UK and abroad. St George's Singers continues to explore and expand the boundaries of choral music. Entry to the Choir is via audition, and new members are welcome to come along to rehearsals at any time.

ST GEORGE'S 2011-2012 SEASON

21 January 2012, 9.30 am

Cheadle Hulme Methodist Church
Singing Day—Mozart *Requiem*

Sunday 4 March 2012, 7.30 pm

Royal Northern College of Music
Concert in Memory of Ray Lomax

24 March 2012, 7.30pm

St George's Church, Stockport
Spanish Gold

17 June 2012, 7.30 pm

Gorton Monastery
VIVAT!

Ticket Hotline: 01663 764012

tickets@st-georges-singers.org.uk

2013 SINGING DAY

Saturday 12 January 2013

Programme to be announced

Put it in your diary now!

THINKING OF JOINING ST GEORGE'S SINGERS?

If you've enjoyed our Singing Day, you might want to think about joining St George's Singers. We rehearse every Tuesday evening from 7.30 to 10.00 pm in St George's Church Hall, Poynton. Rehearsals are taken by our Musical Director, Neil Taylor, or occasionally our Assistant MD, Calum Fraser. Anyone is welcome to come along to a few rehearsals, to see if you like us and the sort of music we sing. The Section Rep will look after you until you get settled in. Then, when you've decided you'd like to join, we'll arrange for you to have an audition with Neil. Nothing alarming—just some sight-reading, a few scales, repeating tunes and an opportuni-

ty to sing something you've brought yourself to show off your voice. Rehearsals are always enormous fun (as well as hard work!), and as a very sociable choir, there is plenty of opportunity to meet and talk to friends at the interval, when tea or coffee and biscuits are available. We also have book and CD stalls, information boards about other concerts and choral events in the area, and at the end of rehearsal many repair to the Bull Inn to round off the evening.

If you want to come along, contact Jacqui Smith on 01625 533779, or email enquiries@st-georges-singers.org.uk. You will be made very welcome.

Gustav Mahler was not only influenced by Wagner's music—he also embraced his vegetarianism. On taking up a conducting appointment in Moravia in 1883, Mahler shocked his singers when he joined them for a drink at their favourite inn. First he ordered water rather than wine or beer. Then when they ordered meat, he asked for spinach and apples. Finally, he tried to convince them that woollen underwear was vital to regenerate western civilisation. Odd cove, old Gustav.