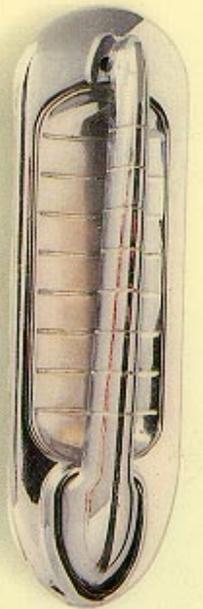


Dinners in
the fridge!



Rockin' Roll
Cuisine



ROBIN LE MESURIER &
PEGGY SUE HONEYMAN-SCOTT

SCORCHED SEA TRUMPET

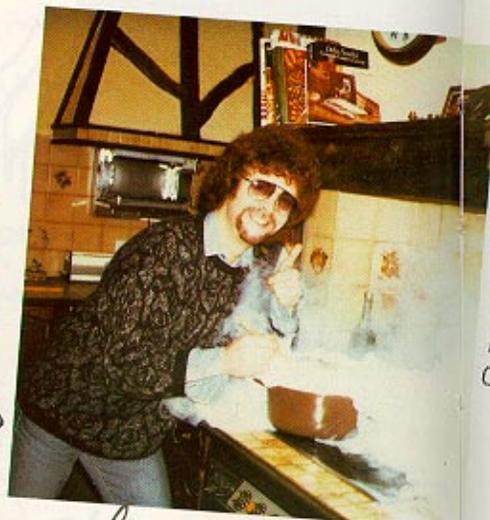
By JEFF LYNNE

INGREDIENTS -

- 1 BLANKET
- LOTS OF CAVIAR
- 1 BOX OF MATCHES
- 1/2 BOTTLE OF PARAFFIN
- 4 LBS OF FRESH SEA TRUMPET

METHOD -

- 1) Put caviar in fridge
- 2) set fire to sea trumpet
- 3) run
- 4) come back in fifteen minutes
- 5) smother in blanket
- 6) Place in bin
- 7) eat the caviar



love Jeff

electric light orchestra

HIYA CHUMS.

IF YOU'RE FEELING IN AN EXPERIMENTAL MOOD, WITH A CHANCE OF IMPRESSING YOUR FRIENDS AT THE DINNER TABLE,

SERVE IT WITH

PARROTS.

A PARROT IS BASICALLY A POTATO WITH A CARROT STUFFED UP IT. !!

GRAB SOME MEDIUM SIZE POTATOES (1 FOR EACH PERSON).

SCRUB WELL AND LEAVE THE SKIN ON.

PEEL THE SAME AMOUNT OF MEDIUM SIZE CARROTS.

YOU WILL NEED AN APPLE CORING TOOL FOR THE BEST RESULT. ...

BORE A HOLE LENGTHWAYS RIGHT THROUGH THE CENTRE OF THE POTATO.

IMMERSE THE CARROTS WHOLE, INTO BOILING WATER.

YOU WILL NEED TO PAR BOIL THEM UNTIL THEY REACH THE SAME CONSISTENCY AS THE RAW POTATO. TEST BOTH WITH A POINTED KNIFE.

LAY THE CARROTS ON A CHOPPING BOARD TO COOL FOR A BIT.

NOW... GRAB THE POOR UNSUSPECTING SPUD, AND INSERT THE CARROT RIGHT THROUGH THE HOLE.

BOIL BOTH IN A PAN, BEING CAREFUL NOT TO OVERCOOK, OTHERWISE THEY MAY FALL APART.

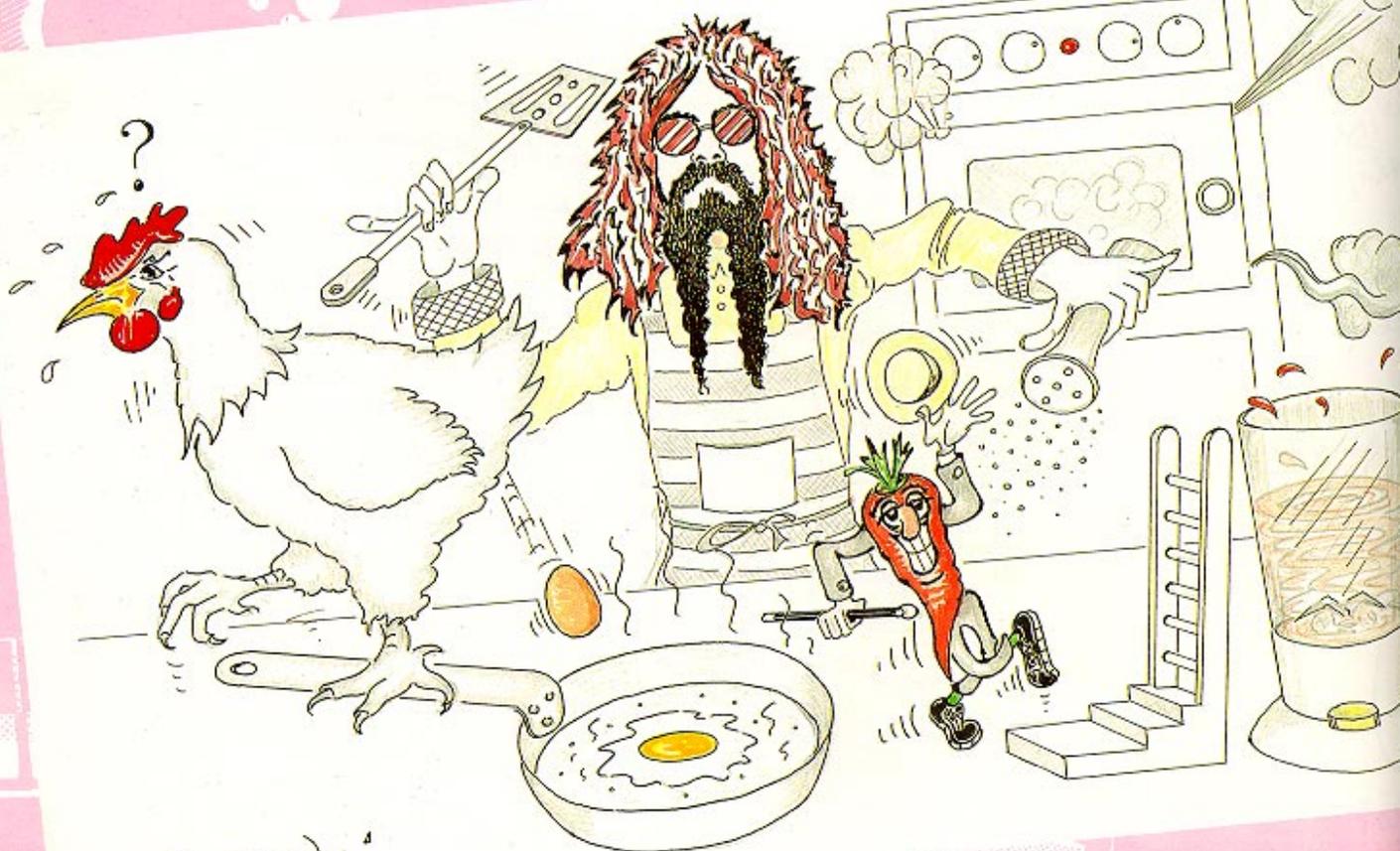
DRAIN AND RETURN 'PARROTS' TO CHOPPING BOARD. CUT INTO THICK SLICES, AND ARRANGE ON A PLATTER OR DISH, WITH SPRIGS OF PARSLEY.

(ENCLOSED CANDID POLAROID PHOTOGRAPH OF 'PARROTS' POSTED IN PLAIN BROWN ENVELOPE.)

GOOD LUCK WITH IT

WOODY. *Woody*

the move



Woody X

\$12.95
U.S.A.

Rock 'n' Roll CUISINE



ROBIN LE MESURIER & PEGGY SUE HONEYMAN-SCOTT

For **Rock 'n' Roll Cuisine**, the stars of our time – including George Michael, The Bangles, Phil Collins, Talking Heads, Mick Jagger, Heart, Sting and many more – have contributed some of the weirdest, wittiest and most entertaining recipes for their favorite dishes, together with snapshots and drawings of themselves at home in their kitchens. For years we have feasted on their musical delights, and now we have the chance to sample their astonishing culinary creativity.

So turn up the volume, bring on the heat and if it's too hot – perhaps you're too old!

BILLBOARD
PUBLICATIONS, INC.
1515 Broadway,
New York, New York 10036
ISBN 0-8230-7625-3



Front jacket photo: Gered Mankowitz

Hi photo: John Bruce