

# XCentric Ideas

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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.

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

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

**M**ove (or remove) the furniture and decorate with bunches of fresh flowers.

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

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

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

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

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

**A**rrange 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.



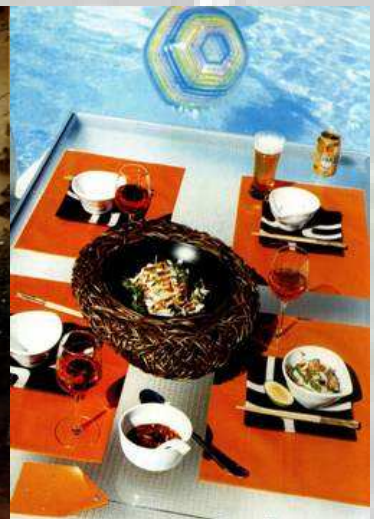
Elle Decoration Summer 2001



Garden & Home Oct 2005



Home Magazine Aug 2006



Top Billing Magazine Jan 2005

**A**rrange your wooden couch onto the grass for guests.

**T**hey will admire the idea of an outdoor lounge.

**T**ransform your patio with an old iron cot.

**R**emove the front and decorate with bed-linen and cushions.

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



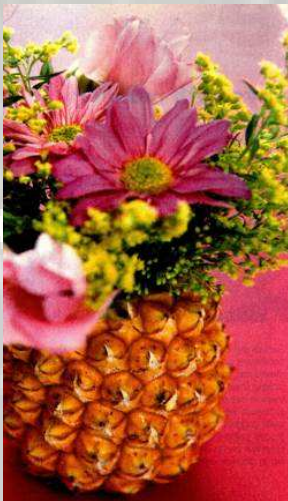
Eat In Magazine 2006

**T**ie 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

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



Visi Summer 2003/2004

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



Essentials October 2002

**R**omantic garden steps - punch holes in paper bags to form a pattern.

**F**ill halfway with sand to stabilise the candles.



Essentials October 2002

**P**lace stones in a group in the centre of a table or along a window ledge.

**S**tick candles onto them with glue or Prestik.



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



Dit Nov 2005

## THIRST QUENCHER

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

**S**liced star fruit and fresh mint leaves added to water in a jug. Chill.

**P**eel and slice a mango and add granadilla pulp in a jug. Add water and chill.



Visi summer 2003/2004

## SHOOTER TRAY

**A**rrange crushed ice on a tray.

**D**ip the rims of your shooter glasses into water and coloured sugar.

**A**dd Maraschino cherries to the liqueur and settle glasses in the ice.

**S**erve immediately.



Visi summer 2003/2004

## HORS D' OEVRE

**B**e the talk of the town!

**C**over a flat chair seat with white material.

**A**rrange hors d'oeuvre on the seat in neat rows.

## “NO FUSS” DESSERTS

Indulge in these scrumptious  
“affairs!”

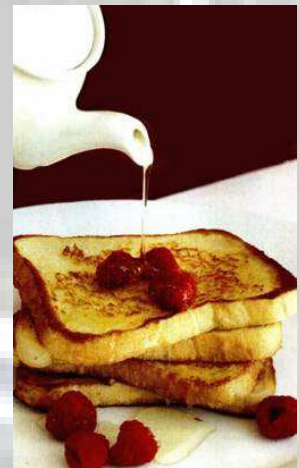


House & Leisure Jan 2000

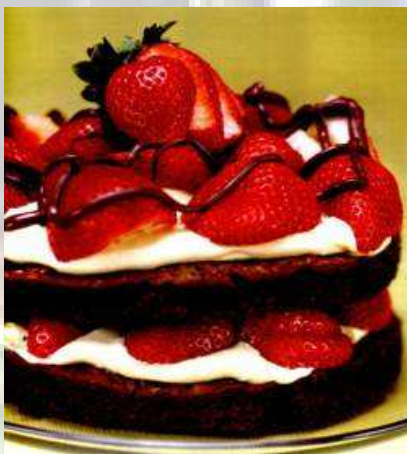
**A**rrange triangles of watermelon, slices of Mozzarella cheese and fresh basil leaves onto skewers.

**W**hen last have you used your pretty teapot?

**H**eated syrup/honey will flow easily from the spout onto heaps of French toast.



Tuis April 2006



Garden & Home Feb 2006

**S**lice a chocolate cake in half horizontally.

**S**lather generously with fresh, whipped cream and add halved strawberries.

**D**rizzle with chocolate sauce and decorate with fresh mint leaves.

## CHOCOLATE TRAMMEZINI

**B**utter 4 slices of white bread.

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

**H**eat frying pan, gently fry bread for 2 mins each side until golden.

**S**prinkle with 2 tbsp castor sugar mixed with ½ 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

**R**ose petals, washed

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

**U**nmould and serve with rose petals.

## CROISSANT DELUXE

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

**M**ake 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.

**S**erve 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

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

**P**lace 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.

**F**inish with last round of cheese and garnish with raffia.

**ENJOY LIFE!**