Stonewall

You're invited to

_____'s

Eurovision Party

Join me on Saturday 18 May for Eurovision themed fun in aid of the charity Stonewall. Donations raised will fund Stonewall's international work - helping fight for equality for lesbian, gay and bisexual people around the world.

Where _____

Time _____

Ticket Price _____

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Eurovision Bingo

How to play: 1) Collect £1 per player sheet 2) Fill in spaces below with things you expect to see or hear during the programme, use the list provided or make up your own 3) Watch Eurovision! 4) Put a cross through the appropriate box when each Eurovision prediction happens 5) First person to check off a full line horizontally, vertically or diagonally wins the round!

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Fill in the blanks on the bingo card with the ideas below or make up your own!

Sequinned shorts

Out of tune singing

Rapping mid-song

Mid-performance outfit change

Violin player

National mascot

Extreme fake tan

Male singers ripping their shirts open

Pyrotechnics

Two key changes in one song

Bad lip synching

Hard-core Scandinavian metal band

Accordion playing

Awkward jokes from presenters

Big Ben in the British montage

A harp

Flag waving

Presenter outfit change

Crying

Crowd booing

Dodgy voting

Sketchy time delay on scoring

Use of national dance by backing dancers

Singer who also plays an instrument

National costume

Eurovision Song Contest 2013 Scorecard

Stonewall

Just for fun, follow and score the songs yourself using this scorecard. **Give each song a mark out of 12 for each category** then total everything up and see how your score compares with the judges!

Name of Act (Fill in below)	Song (out of 12)	Performance (out of 12)	Dancing (out of 12)	Outfit (out of 12)	Total (out of 48)

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Pomegranate Party Potion

Ingredients

44 mls sugar
300 mls pomegranate juice
2 bottle(s) (750-milliliter) sparkling wine, chilled
2 oranges, thinly sliced crosswise
240 mls diced fresh pineapple, 1/2 inch dice
60 mls pomegranate seeds
Ice cubes, for serving

Preparation

1. In a punch bowl, dissolve the sugar in the pomegranate juice, stirring vigorously.
2. Add the sparkling wine, and then add the orange slices, diced pineapple, and pomegranate seeds.
3. Serve over ice.

Smoked Mackerel Pate

Ingredients

250g smoked mackerel , skin and bones removed, flaked
200g cream cheese
1 **lemon** , zested and juiced
1-2 tbsp creamed horseradish , to taste
parsley and chives chopped to make 2 tbsp each
crackers or slices of toasted brioche to serve

Preparation

1. Put the smoked mackerel, cheese, lemon juice and zest in a food processor and whizz until blended.
2. Stir in the herbs and horseradish. Chill until ready to serve.

Mojito Cheesecake

Ingredients

150g thin almond biscuits
25g butter, melted
4 limes
100g light muscovado sugar
4 tbsp rum
Large handful of fresh mint leaves, plus extra to decorate
400g cottage cheese
250g tub mascarpone

Preparation

1. Crush almond biscuits into a fine crumb.
2. Stir in the melted butter until combined. Spoon the mixture into glasses, pressing down well. Chill while you make the filling.
3. Finely grate the zest and squeeze the juice from 3 limes. Heat the sugar and 5 tablespoons of water in a small saucepan, stirring until dissolved. Bring to the boil and simmer for 2 minutes without stirring. Remove from the heat and stir in the lime juice and zest, rum and mint and set aside to cool.
4. Press the cottage cheese through a sieve into a bowl, then beat the mascarpone.
5. Strain the lime and mint syrup through a sieve onto the cheese mixture and beat well until smooth and creamy. Spoon on to the biscuit base and chill for at least 1 hour.
6. Decorate each with thinly sliced lime rounds and with extra mint sprigs.

Salmon Gravad Lax

Ingredients

Serves: 12 or more

1 (approx 700g) side of salmon, skin on, pinboned
160g rock salt
50g demerara sugar
40g fresh horseradish, peeled and finely grated (or jarred grated horseradish)
50ml plain vodka
A large bunch of fresh dill, finely chopped
1 lemon

Preparation

1. Place the salmon on a large tray, skin-side down, and spoon the rock salt evenly all over. Scatter over the sugar, grated horseradish, vodka and chopped dill so that the fish is completely covered. Gently press all seasoning down with your hands.

2. Finely grate lemon zest over the salmon, then cover the tray tightly with cling film. Pop a weight on top to help pack everything down (another tray and a few tin cans usually do the trick), then let rest in the fridge for 48 hours.

3. After two days, unwrap the fish and hold the fillet down and pour away the juices from the tray. Wipe all seasonings off, then pat the fillet dry with kitchen paper.

4. Skin-side down, starting at the tail end, carefully cut under the fillet with a long sharp knife, separating the skin from the fillet. With long rocking motions, angle the knife down slightly towards the skin and carve along the length of the fillet to remove the skin.

5. Cut into strips as thin as possible and arrange on a board or plate for serving. Serve with bread and lemon wedges.

Swedish Meatballs in Dill Cream Sauce

Ingredients

Serves: 4

800ml beef stock
250g pork mince
1/4 teaspoon ground allspice
1/2 teaspoon salt
tablespoon milk
50g butter
100ml milk
Few sprigs fresh dill, to serve
250g beef mince
1/4 teaspoon ground nutmeg
1 tablespoon plain flour
1/4 teaspoon ground black pepper
1 egg, lightly beaten
50g plain flour
1 tablespoon chopped fresh dill
Salt and freshly ground black pepper, to taste

Preparation

1. Bring beef stock to the boil in a large saucepan.
2. Meanwhile, mix the beef and pork mince with the nutmeg, allspice, 1 tablespoon flour, salt and pepper in a large bowl; stir in the 1 tablespoon milk and egg. Shape into 20 meatballs.
3. Carefully place the meatballs in the stock, cover and simmer for 10 minutes. Remove the meatballs with a slotted spoon and keep warm. Carefully pour the stock out of the pan; set aside.
4. Melt the butter in the pan for 3 minutes. Sprinkle in the flour and continue to cook for 1 minute, until a thick paste forms. Gradually whisk in the reserved hot stock.
5. Add 100ml milk and fresh dill, stirring constantly for 2 minutes so the sauce becomes smooth and thick; season with salt and pepper to taste.
6. Gently place the cooked meatballs in the sauce and warm through for 5 minutes before serving.
7. Serve over fresh pasta or hot rice. For a richer version, use single or double cream instead of milk.

Swedish Pancakes

Ingredients

Serves: 4

4 extra-large eggs, separated
125g plain flour
1/2 teaspoon salt
2 tablespoons caster sugar
250ml milk
3 tablespoons soured cream
4 egg whites
3 tablespoons vegetable oil

Preparation

1. In a medium-size mixing bowl, beat egg yolks until thick. Sieve flour, salt and sugar into a separate bowl. Add this mixture and the milk (incrementally) to the egg yolks. Stir in the soured cream.
2. In a medium-size mixing bowl, beat egg whites until stiff. Fold them into the batter.
3. Heat frying pan over high heat. Place a small amount of oil in the pan and pour on about 1 tablespoon of batter. Spread the batter out evenly. Brown the pancake on one side. Flip over when bubbles appear on surface. Brown on the other side. Repeat process with remaining batter.
4. Serve warm with fruit and cream.