



# *How to host the Ultimate Summer Party*



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# *Your garden is the place to be this summer*

Summer is here at last. It's the perfect time to put your garden to good use and celebrate the great British sun by throwing a summer party. Whether you fancy a classic garden party, rocking the neighbourhood festival style or packing a hamper for a picnic, everything you need to get started is in this pack.

You'll find great recipes for food and drink, style guides and party games, as well as playlists to create the perfect mood. We've even provided themed invitations you can print and give out.

So get out there, enjoy the sun - it'll be autumn again before you know it, so make the most of your garden, get your family and friends over and make some memories.



# Smoked Salmon tortilla roll

Recipe courtesy of Two Little Birds Bakery

- 4 Tortilla wraps
- 400g Smoked Salmon
- 300g Cream Cheese
- Black pepper
- Zest and juice of half a lemon
- 2 Tbsp chopped fresh herbs of your choice
  - dill, parsley, lemon thyme work well
- Vegetarian caviar (optional)

1. In a bowl, put the cream cheese, lemon zest, a generous grind of black pepper, the chopped herbs, and a squeeze of lemon juice (to taste).
2. Spread a tortilla wrap with the cream cheese mix, and then a layer of smoked salmon.
3. Roll the tortilla up tightly and wrap in cling film.
4. Refrigerate for at least an hour, unwrap and then slice into 2cm bite sized pieces.
5. Place the swirled rounds of salmon on a platter and top with a small spoon of vegetarian caviar.



# Tomato and Feta muffins

Recipe courtesy of G Is For Gingers <http://www.gisforgingers.com/>

- 300g plain flour • 200ml whole milk • 100ml olive oil • 2 tsp baking powder
- 1.5 tsp salt • 1/2 tsp pepper • 200g feta cheese • 2 eggs • 260g tomatoes

1. Put the flour, milk, olive oil, baking powder, eggs, salt and pepper in a big bowl and combine until well mixed
2. The batter should be quite runny - add more milk if it seems too thick
3. Crumble the feta and fold it through the batter.
4. Half fill the muffin cases with the batter, put two bits of tomato on top and then fill the rest of the case with batter.
5. To finish, place two more tomato halves on top.
6. Put them into a preheated oven at 170c for 25 minutes. It's important that you don't open the oven doors during the cooking time as this might cause them to sink. When they are ready they should be light and springy to the touch.





# Red onion and cheese flapjacks

Recipe courtesy of Emsypickle <http://www.emsypickle.co.uk/?m=1>

- 1 small onion - chopped
- 50g butter
- 175g mature cheese cheddar
- 150g Scottish porridge oats
- 1 egg - beaten
- 1/4 teaspoon mustard powder
- Rosemary - dried / fresh (to taste)
- Salt and pepper

1. Lightly fry the onions in the butter until they are softened.
2. Add in the other ingredients and mix until they are all incorporated together.
3. Grease the tin then pour the mixture in, levelling it off with a palate knife.
4. Put in the oven and cook for 30-40 mins at 180C or until golden brown.
5. Take out the oven and cut into even pieces and transfer to a wire rack or board to cool.



# Chicken Avacado and Peppadew salad

Recipe courtesy of The Purple Pumpkin Blog <http://www.thepurplepumpkinblog.co.uk/>

- Raw baby spinach leaves
- Cooked chicken, chopped
- Avocado, chopped
- Peppadew peppers
- Hazelnuts
- Garlic salt
- Olive oil

1. Combine all the ingredients and dress with little olive oil and garlic salt if you like.



# Vegetarian Oreo cheesecake

Recipe courtesy of Kip Hakes <http://www.kiphakes.com/co.uk/?m=1>

- 1 pack of plain chocolate digestive biscuits (250-280g)
- 1-2 packs of Oreos (1pk if you don't want to decorate the top/eat the leftovers)
- 150g of butter • 350g of Philadelphia / soft cheese (a tub and a bit)
- 300g double cream • 120g caster sugar • 1 tsp of vanilla extract
- 1 sachet of Dr. Oetker Vege-Gel

1. Line the base of a 23cm Spring-Form Tin.
2. Smash the Chocolate digestives to a breadcrumb size.
3. Melt the butter in a pan, and when melted, mix in your digestive and stir it through well.
4. Spoon the mixture into the bottom of the tin, pushing it up slightly around the edges. Cool in fridge for 20 mins.
5. Mix the soft cheese, double cream, sugar, and vanilla extract until nice and smooth.
6. Cut one packet of Oreos into rough little chunks then add to the mixture.
7. Make your Vege-Gel up as per the instructions, and then cool for 5 mins.
8. Once your Vege-Gel has had five minutes to cool you can pour it into the mixture and stir it all together.
9. Take the tin out of the fridge and spoon in the mixture - use your second packet of Oreos to 'decorate' the top - and then wait 3 hours for it to set.



# Blueberry, merranque and lemon curd ice cream

Recipe courtesy of Fat Frocks <http://www.fatfrocks.com/>

- 8 meringue nests (Cook with M&S) • 300ml double or whipping cream
- 325g jar Sicilian lemon curd • 180g blueberries

1. Lightly crush the meringues and set aside.
2. In a bowl, whip the cream to soft peaks. Fold in the lemon curd and the blueberries.
3. Now fold in the crushed meringues. Spoon into a 900g/2lb loaf tin lined and overhanging with cling film.
4. Open-freeze until firm then fold the overhang of cling film over, wrap again and freeze until ready to serve. Alternatively spoon into 8 ramekin dishes, cover tightly with cling film and freeze.
5. Transfer the frozen loaf to the fridge 30 minutes before slicing. Ramekins are best left to stand at room temperature 10 minutes or so before spooning into.





# How to keep your food safe in the sun

## Take care when preparing food

One of the big causes of food poisoning in the summer is cross contamination of cooked and raw food. Make sure you use separate knives, chopping boards and utensils when preparing food to be cooked and food that will be eaten raw. Always wash your hands when transferring between the two.



## Pack it with ice

Put a bag or two of crushed ice into the bottom of your cooler box to keep food extra cold.

Additionally, you can rest plates of food such as meat, eggs, fish and cheese, on top of bowls filled with ice to keep them cooler longer.

## One cooler for food, one for drinks

The temperature inside a cooler box stays colder if you keep it closed. It's a good idea to keep your food in a separate cooler to the drinks, as it's likely people will be opening the drinks cooler more frequently.



## Keep it covered and cool

Flies can be a real pest in the summer, so it's vital to keep your food covered whenever people aren't helping themselves. You can do this with foil or clingfilm, or with a food cover netting "tent" which leaves the food visible and is easier to lift on and off. These can be bought from most shops that sell kitchenware.

## Food shouldn't get a suntan

Food and the sun's heat don't mix, so find a shady spot to lay out your food. Don't leave it sitting out in the sun for longer than an hour once it's out of the cooler or fridge.



# Prosecco Sangria

Recipe courtesy of Two Little Birds Bakery

- 1 bottle Prosecco • 125ml brandy • 100ml Cointreau
- 200ml apricot nectar or juice • 1 peach
- 1 pomegranate • Lemonade or soda water

1. Slice up the peach and seed the pomegranate.
2. Mix the Cointreau, Brandy, apricot juice and sliced peaches in a large jug and allow to infuse for an hour in the fridge.
3. When ready to serve, add the bottle of chilled Prosecco to the jug and gently stir.
4. Place a little of the peach and a few ice cubes in to each glass and top up with the sangria.
5. Top up with lemonade or soda water to taste.
6. Finish off with a spoonful of pomegranate seeds.



# Lemon, Cucumber, Ginger and Mint Punch

Recipe courtesy of Two Little Birds Bakery

- 50g mint • 6 lemons • 3 tbsp honey
- 3 tbsp sugar • 100g cucumber
- 1" peeled fresh ginger • 600ml water

1. In your blender, place the mint (stalks and all), 1 whole lemon cut in to pieces, and the juice of two lemons, the cucumber, ginger, water, honey and sugar.
2. Blend for about 1 minute and then leave to settle for around two minutes.
3. Strain the liquid through a sieve, pressing the pulp to get all the juice through.

This is great blended with a glass of ice and a little rum to make a smooth icy punch, or topped up with soda water.





# Mojito Ice Lollies

Recipe courtesy of Wonderlusting <http://wonderlusting.co.uk/>

- 4 limes • 1cup of water
  - 1 tbsp of coconut sugar (or demerara sugar)
  - 1 tbsp of dark rum (optional) • Handful of fresh mint
1. Place the water and sugar in a blender jug and leave for five minutes until the sugar has dissolved.
  2. Set half a lime aside, then peel the rest of the limes, quarter and place into blender jug with about a quarter of the mint.
  3. Leave for 10 minutes for sugar absorb then blend until smooth.
  4. Slice and chop up the half lime and arrange in ice lolly mould.
  5. Arrange half of the remaining mint in the bottom of ice lolly mould.
  6. Pour the mojito mixture into the mould then arrange the rest of the mint on the surface.
  7. Place containers into freezer.
  8. Just before serving, dip into rum (or lime juice) and sprinkle with coconut sugar.



## Pink Lady

Recipe courtesy of House of Blog <http://houseofblog.co.uk/>

- 40ml gin
- 25ml triple sec
- 20ml lemon juice
- A dash of grenadine
- A raspberry to garnish

1. Add all the ingredients to the cocktail shaker with ice and shake well.
2. Strain in to a martini glass, and garnish with a raspberry.



# Pimms iced tea

Recipe courtesy of The Weegie Kitchen  
<http://theweegiekitchen.com/>

- 2 earl grey teabags • 1/2 packet mint • 50g golden caster sugar
- 200ml Pimms no.1 • 2 oranges • 2 lemons
- 1 lime • 6 strawberries • Ice

1. In a large jug, add the teabags, mint and 750ml hot water from the kettle. Leave this to infuse for 10 minutes.
2. Remove the teabags and mint from the jug using a slotted spoon and discard.
3. Stir the sugar into the hot tea until dissolved and leave to cool before putting in the fridge to chill. If this process takes too long for you, pop the jug in the freezer and it should be chilled in 20-30 minutes.
4. Meanwhile, cut the fruit into slices and keep in the fridge until ready to use.
5. Once the drink is chilled, add the orange juice, lemon juice, Pimms, sliced fruit and the remaining mint leaves.
6. Cram as much ice as you can fit into the jug, mix well and serve.



## Daisy Chain

Recipe courtesy of Miss Pond <http://misspond.com/>

- 50ml gin (Miss Pond used Langtons)
- 20ml chamomile tea syrup
- 25ml lemon juice
- 2 dashes of orange bitters
- egg white
- soda water to top
- lemon to garnish

Add all the ingredients (apart from the soda) to an ice filled shaker, shake vigorously then strain into a high ball glass filled with ice. Top with soda and drop in a slice of lemon. Easy!



# Vintage garden party

## Style guide



### Creating the perfect vintage look:

- Raid your local charity and second hand shops for vintage crockery, tableware and teapots. You can never have enough teapots!
- Props - old suitcases, keys, clocks, cameras and piles of vintage hardback books all add atmosphere
  - Bunting is mandatory!
- How formal do you want to make the party? Will everyone sit down to tea with tablecloths and napkins, or will people arrange themselves picnic style on blankets?
- A little retro music can get everyone up and dancing. You can even get high-tech audio devices in vintage styles
- We've created a Pinterest board with some of our favourite bits of vintage style. Why not take a look?  
<https://www.pinterest.com/curryspcworld/vintage-garden-party/>



#### SMEGSMF01CRUK 50's Retro Stand Mixer - Cream

Whip up cakes and treats while looking super stylish with this timelessly designed mixer. It's your first step towards winning the ultimate bake-off!

Product code: 111401



#### Roberts RD60 (available in a range of colours)

Charleston, foxtrot, or mosh away to your favourite tunes with this vintage style DAB radio. You can find a colour to match your style, but we love the duck egg blue.

Product code: 524259

#### LG GSL545NSYV American Style Fridge Freezer

There's space in here to hold everything you need for a party and food for the whole family, plus ice and cold water at the touch of a button.

Product code: 049455





# Back Yard Festival

Style  
guide



## Creating the perfect festival feel:

- Wellies are a festival must, even when it's sunny. You can glam them up with acrylic paint
- It's all about the music, so make sure you've got some great wireless speakers
- Lanterns, strings of garden lights and decorations will transform your garden into a mini Glastonbury
- Mason jars are the "in-thing" for drinks, or you could use cleaned-out old jam jars
- Creative friends? Get them onboard with face painting, creating fun costumes and headwear
- Bubbles are fun! Once the party has started, break out bubble guns and bubble pots and let everyone go wild
- Split the garden into areas - main stage, chillout zone, food and drink stalls
- Make signs for each area from cardboard and poster paint. Even if the main stage is just an iPod and some speakers, it looks much more impressive beneath its own pyramid stage
- We've created a Pinterest board with some of our favourite bits of festival style. Why not take a look?

<https://www.pinterest.com/currysPCWorld/back-yard-festival/>

### Ultimate Ears Boom Portable Wireless Speaker

Let your back yard festival go with a boom and fill the garden with music. The UE Boom connects wirelessly to your smartphone and gives you up to fifteen hours of music on a single charge.

Product code: 059677



### Nutribullet graphite

Whizz up smoothies, juices and cocktails in moments - perfect for parties and great for your health kick.

Product code: 100482

### CDAFWC303SS Wine Cooler - Stainless Steel

All that dancing is thirsty work, and you can't have a festival without a few drinks. This wine cooler will keep up to twenty bottles of your favourite tipples chilled to perfection.

Product code: 123842



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# The Perfect Picnic

Style  
guide



## Creating the perfect picnic:

- For the ultimate traditional picnic image, you'll need a gingham picnic blanket
- There are loads of places to enjoy the perfect picnic - areas of natural beauty, the grounds of a stately home, the beach - make sure you're not on private land before setting up
- Bring along a wireless portable speaker and you can enjoy some summer tunes, but don't disturb other people
- Cutlery, plates and glasses are nicer to eat from but weigh more than the plastic equivalents. Bear this in mind when planning how far you'll have to walk to get to your ideal picnic spot
- Remember to bring some bags to put your rubbish in, and leave the picnic site as beautiful as it was when you arrived
- We've created a Pinterest board with some of our favourite bits of picnic style. Why not take a look?

<https://www.pinterest.com/curryspcworld/the-perfect-picnic/>



### JBL Flip 2 Portable Wireless Speaker

The Flip 2 is light, portable and connects to your smartphone wirelessly for effortless music. It can last up to five hours on a single charge, so you'll still be dancing well after all the Pimms is gone.

Product code: 099148



### BODUM FYRKAT Picnic Charcoal Grill

Add a little heat to your picnic with this portable barbecue. It's easy to transport and can cook up to four burgers at once.

Product code: 132546

### Ninja Nutri BL450 Blender

Perfect for whizzing up juices, smoothies and your own fruity cocktails, the Nutri Ninja's cups have sip-and-seal lids that make them ideal for drinks on the go.

Product code: 120007



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# Ultimate Summer Party Playlists

Whether you are dancing at a garden party, relaxing at a picnic or moshing at your own back yard festival, music can add a great atmosphere to any summer event. We have chosen 10 songs, themed to each party to help get your playlist started.

## Vintage

1. Summertime - Billie Holiday
2. Blueberry Hill - Fats Domino
3. What A Wonderful World - Louis Armstrong
4. Spooky - The Puppini Sisters
5. Tutti Frutti - Little Richard
6. Jailhouse Rock - Elvis Presley
7. Everyday - Buddy Holly
8. Why Do Fools Fall In Love - Frankie Lymon and The Teenagers
9. My Baby Just Cares For Me - Nina Simone
10. I Only Want To Be With You - Dusty Springfield

## Back yard Festival

1. The Pretender - Foo Fighters
2. Gold Digger (Radio Edit) - Kanye West & Jamie Foxx
3. Baba O'Riley - The Who
4. What Kind Of Man - Florence + The Machine
5. I Will Wait - Mumford & Sons
6. Ten Tonne Skeleton - Royal Blood
7. Block Rockin' Beats - The Chemical Brothers
8. Summer - Calvin Harris
9. Budapest - George Ezra
10. The Nights - Avicii

## Perfect Picnic

1. Parklife - Blur
2. Sunny Afternoon - Kinks
3. Wouldn't it be nice? - Beach Boys
4. Better Together - Jack Johnson
5. It Always Rains On A Picnic - Modest Mouse
6. Put Your Records On - Corinne Bailey Rae
7. Thinking Out Loud - Ed Sheeran
8. Under The Bridge - Red Hot Chili Peppers
9. Riptide - Vance Joy
10. I'm Yours - Jason Mraz



# Party games



## What you'll need

- Tennis ball
- Cricket bat

## French cricket

### How to play

1. One person is the batter, the rest are fielders
2. The batter stands in the centre of the playing area, the fielders stand all around them
3. One fielder takes the ball and bowls it at the batter
4. The batter attempts to hit the ball - The batter isn't allowed to move their legs and can only protect them by turning their upper body and attempting to deflect the ball with the bat
5. If the ball hits the batter's legs or feet, or the batter hits a ball that is caught by a fielder before it touches the ground, they are out and swap places with that fielder
6. Play continues until everyone is thirsty and needs a break

## Limbo contest

### How to play

1. The contestants form as orderly a queue as possible
2. The two volunteers hold the pole at shoulder height
3. The music starts and the contestants attempt to dance under the pole, bending backwards at the knees and waist
4. If they fall over or knock the bar, they are out
5. Once all surviving contestants have made one pass, the bar is lowered and the process repeats
6. Play continues until only one contestant is left, or someone's back gives out



## What you'll need

- A bamboo cane, broom handle, long pole or something similar
- Two tallish people to hold the pole
- Some good music to shimmy under the pole to
- Flexibility!



# Party games



## Tug o' war

### How to play

1. Tie the hankie into the centre of the rope
2. Use the poles to mark two spots a couple of yards along the rope on either side of the hankie
3. Form the players into two equal teams
4. Players grab the rope and, on the signal, attempt to pull the hankie past the pole nearest to their team
5. The first team to do this wins
6. For an additional edge of danger, a paddling pool filled with water can be placed in between the teams

### What you'll need

- A lengthy strong rope
- A coloured hankie
- Two poles

## Sack race

### How to play

1. Each contestant climbs into their sack
2. The contestants form a line facing the finish line
3. At the given signal, contestants must race towards the finish line
4. The first contestant to cross the line wins
5. Contestants are disqualified if they leave their sack at any point during the race



### What you'll need

- A large potato sack for each player  
(These can be bought cheaply from many shops online)
- A rope or ribbon to mark the finish line



# What to do if it rains

- If there's any sign of rain in the air, make sure you have umbrellas to hand
- If you're heading out on a long walk for a picnic, ensure you have waterproof containers or ziplock bags for any electronic equipment
- As soon as it starts raining, get anything electronic under cover of an umbrella
- If you're using any electrical cables, unplug them at the socket as quickly as possible
- Get all electrical equipment indoors as soon as possible. If you're out and about, pack the kit into the waterproof containers or ziplock bags
- While this is happening, bring in any food, furniture or anything else that shouldn't get wet
- If this is more than just a sudden shower, why not break out a movie and let the fun continue? How about a black and white classic if you were holding a vintage garden party, your favourite concert DVD if it was a back yard festival, or Yogi Bear for picnics?

## Checklist

We hope your summer party is a fantastic, memorable day that everyone enjoys. To make sure everything goes without a hitch, we've put together a checklist so you can make sure you've got everything for the big day. Have fun.

### What you'll need

- Plenty of ice
- Ingredients for the food and drinks
- Umbrellas
- Portable speakers
- Cooler boxes
- Outdoor extension power cables
- Equipment for party games
- Props for the party - teapots, festival lights, etc
- Gingham tablecloths / picnic blankets
- Mason jars, plastic cups, jam jars for drinks
- Rubbish bags
- Ziplock bags and waterproof containers
- Picnic hamper
- Bubble guns and pots
- Cardboard and paint for signs
- Acrylic paint and wellies
- Bunting

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★ *Vintage garden party* ★

Dear .....

*You are cordially invited to a vintage garden party*

This will take place in the grounds of

.....

Between the hours of ..... and ..... on .....

Please come wearing your finest .....

RSVP.....

.....

ADMIT ONE

N°0607

★ *Back yard festival* ★

• *Access all areas pass* •

We're having a back yard festival at

.....

It's happening from ..... to .....

on .....

Dress code is .....

RSVP.....

.....

ADMIT ONE

N°0607

★ *Perfect picnic invite* ★

Dear .....

*If you go down in the woods today. . .*

We're having a picnic at .....

It starts at ....., until ..... on .....

Dress code is .....

And bring a brolly, just in case!

RSVP

.....

ADMIT ONE

N°0607