

all
ages



Elsecar by the Sea

A virtual day of fun

Summer
Staycation
Club!

Victoria Sandwich



You will need:

175g/6oz butter
175g/6oz caster sugar
3 eggs, beaten
175g/6oz self raising flour
pinch salt
a few drops of vanilla essence
300ml double cream
3 tbl jam
1 tbl sp Icing sugar



Crown your vintage picnic with a delicious Victoria Sandwich!



Pre-heat the oven at 180 C GM 4 and grease 2x 20cm round cake tines and line with grease proof paper.

Cream the butter and sugar together and then add the eggs a little at a time. Beat well.



Carefully fold in the flour and salt using a metal spoon



Split your mixture between the two cake tins and bake for 25-30 minutes



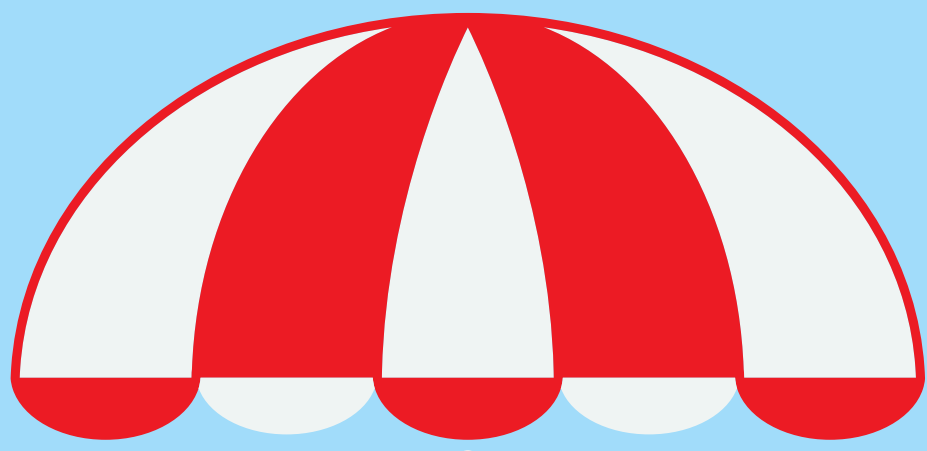
Check your cakes are ready with a skewer and if it comes out clean, stand for a minute in the tin before carefully turning out onto a tea towel and placing to cool on a wire rack.



Once cool spread one of the cakes with jam. Mix up some icing sugar, a few drops of vanilla essence and some double cream with a whisk and spread on top. Place the other layer of cake on top



Sprinkle some icing sugar on top with a sieve and serve with a vintage inspired picnic.



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1920s Vintage Picnic



You will need:

Potato Salad

1 lb potatoes
Mayonnaise
Fresh dill

Sandwiches

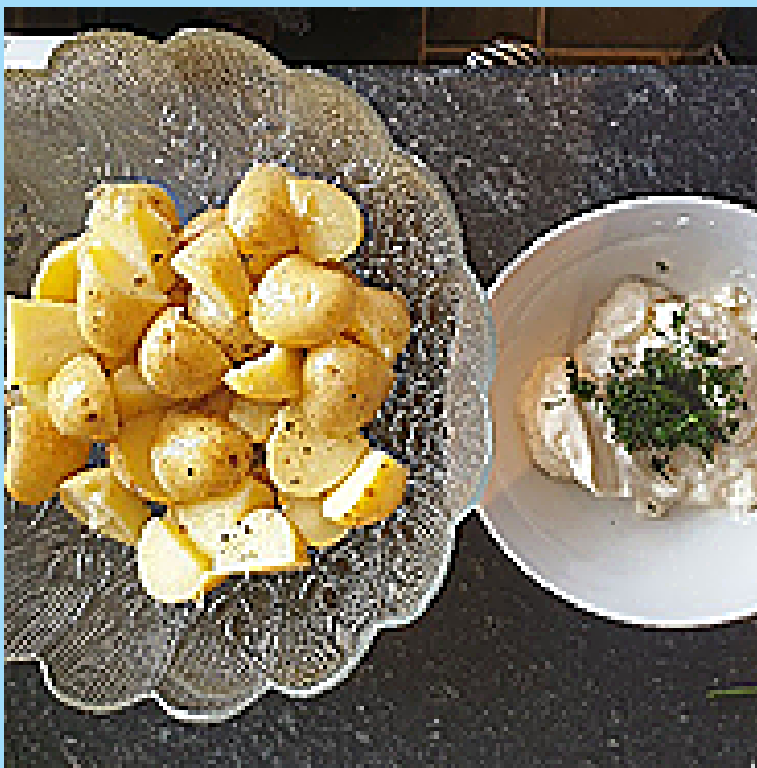
Parsley and butter sandwiches
Fig and honey chutney with ricotta
cheese (fig jam works too)
Tuna cucumber and cream cheese
Jam

Devilled Eggs

3 eggs
5-6 tablespoons of mayonaise
Dijon mustard 1-2 tbsp
Paprika
Parsley



Make history with
the most amazing,
vintage picnic!



Potato salad

Wash the potatoes
Cook the potatoes approx. 8-15
mins until you
put a fork through them without
them breaking up.



Add 3-5 tablespoons fresh
chopped dill to the
mayonnaise and mix well.
Add the dill mayonnaise to the
potatoes and mix
well. Add a sprig of parsley if
liked



Fancy sandwiches

Cut the crusts of the bread
Two slices of bread (sandwich cut
into triangles) makes 4 triangle
sandwiches



Parsley and butter sandwiches

Add 25g of butter to a small bowl
Chop the parsley. Add the parsley to
the butter and mix well. Spread the
butter herb mixture onto one side of
the bread. Add a slice onto the herb
bread and cut into triangles.



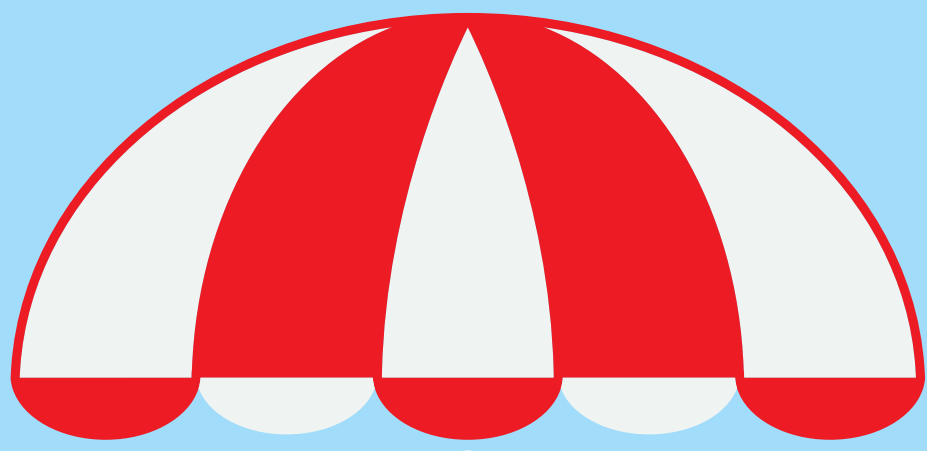
Fig and honey chutney with ricotta cheese

Spread the fig and honey jam on one
slice of bread and the ricotta cheese
on the other slice of bread. Add the
pieces together to make the sandwich
and cut into quarters.



Jam Sandwiches

Follow the steps to make jam
sandwiches (any jam you like)
but miss out the cheese



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Mayonnaise
Fresh dill

Sandwiches

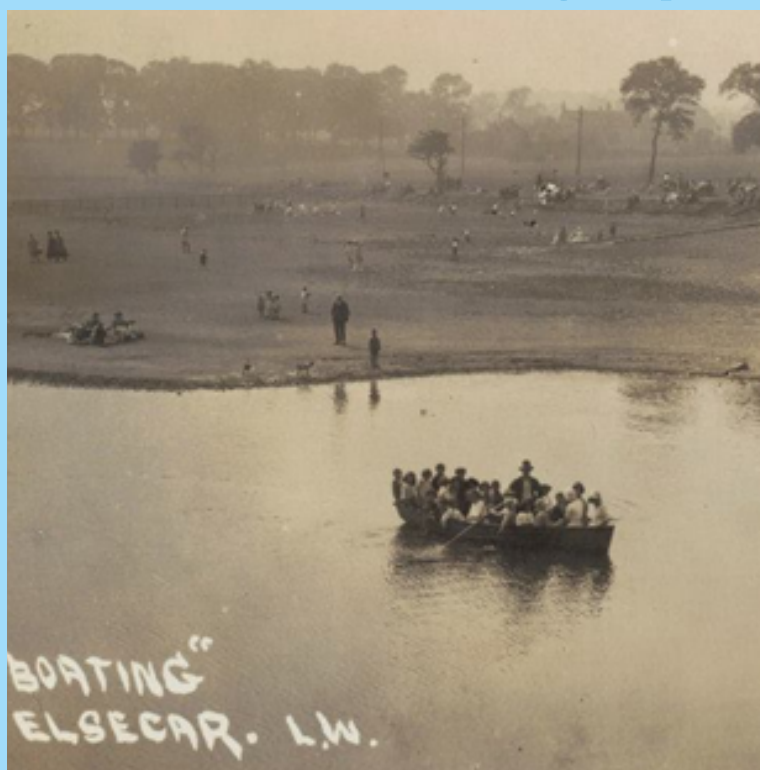
Parsley and butter sandwiches
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Jam

Devilled Eggs

3 eggs
5-6 tablespoons of mayonaise
Dijon mustard 1-2 tbsp
Paprika
Parsley



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Can you spot the family sitting,
having a picnic in this old
photograph of Elsecar by the Sea?



Salmon, cucumber and cream cheese

Spread cream cheese on one slice of
bread, top with thin slices of chopped
cucumber. Add the salmon to the other
slice of bread and join together.
You can use any salmon you like...



smoked, tinned or bake a small piece
of fresh salmon wrapped in foil and
with butter for approx.

15 mins (depending on size)
Leave to cool, check for bone, flake the
fish, add
vinegar and then place onto your
sandwich and cut into quarters.



Devilled eggs

Hard boil the eggs for approx 10 mins.
Rinse the eggs in cold water and leave
too cool.
Take the shell off the eggs and rinse in
cold water. Dry any excess water off
on a paper towel
Cut the eggs in half



Scoop out the yolks into a bowl. Add
the mayonnaise, the Dijon mustard and
seasoning.

To make a really smooth mixture...use
the back of a spoon and press through
a sieve into a bowl.

Add the devilled mixture back into the
egg..you can pipe the mixture in, or
use a spoon. If you don't have a
piping bag ...use a zip lock bag and
cut off the end.



Add a sprinkle of paprika and
parsley sprig.