

A SURPRISE PARTY FOR DAVID!



David loves being with people... so naturally he's mad keen on parties! He likes small, quiet get-togethers just as much as huge, great rave-ups, but with all his friends it's impossible to keep the guest list down. So his magnificent home in the San Fernando Valley is often filled with literally hundreds of young people, all having the time of their lives!

He particularly likes throwing barbecue parties in his beautiful back garden, where friends can grill up hotdogs and hamburgers, take a dip in David's swimming pool, and even watch fireworks displays. "I usually ask some of my musician friends to do a gig for us," David explained, "and everyone has a terrific time."

"Of course, the morning after isn't quite so much fun — so I hire an army of people to clear the mess away!"

Now just suppose for the moment that David came to visit your neighbourhood and you had the chance to throw a party for him — a surprise party (just to keep the lad on his toes!). You wouldn't be able to count on the weather being as predictable as it is in southern California, where temperatures

are mild (sizzling in summer) and the sun shines year round. So perhaps a barbecue party wouldn't be the best idea. But there's no doubt that you could throw a mini rave-up for David that he'd never forget — right in your own living room.

The most important elements in any party — besides the people, of course — are the food and drinks, decorations to set the mood, and space. You'll need to cleverly organise the space in which the party's to be held, and it's always an advantage if you can offer separate eating and dancing rooms, and maybe even a chatting room.

Once you've obtained your parents' permission, clear the dancing and eating rooms of furniture, stashing it in the bedrooms for the evening. And be sure to place any fragile ornaments well out of harm's way. In your dancing room you'll want a record player and loads of hit discs (with plenty of David's sounds, naturally!) — and these should be tucked into a corner where they won't get in anyone's way. And in the eating room, of course, the centre of attraction is the food table. A long, narrow table is best, with a second, smaller

table for drinks.

Because you've stashed away all that furniture, your friends will have to do their sitting on the floor — make it more comfortable for them by leaving plenty of cushions scattered about. As for the decorations — let the artist in you come out. Be as wildly creative as you like, but be smart and make everything in paper! Serviettes and table covers should be paper, and you could use gold or silver foil for your main tablecloth — smashing! Replace the bulbs in all your light fixtures with coloured ones and presto — instant atmosphere!

If you're worried that throwing a party might be too much for little of' you to undertake singlehandedly, enlist the aid of your friends. Everyone loves the excitement of preparing for a party, so they won't want to be left out anyway.

So that just leaves the eatable goodies themselves. Here are some recipes for treats that David would certainly gobble up. Your friends will love them too. So even if David isn't able to pop in at your next party (as much as he'd like to!), it's still certain to be a super success!



Liver and sausage burgers

All Americans love hamburgers, but you could surprise David by serving up this British variation... he'd be keen on them for sure!

For 8 burgers on buns you'll need:

- ¾ lb. pork sausage meat
- ¼ lb. lamb's liver
- 1 large onion, finely chopped
- 1 oz. butter
- 3 heaped tbsps. fresh white breadcrumbs
- 1 cooking apple
- ½ tsp. dried sage
- 2 small eggs
- 1 oz. lard
- 8 soft buns
- Butter
- Mustard (if you like)
- Few drops of Tabasco
- Pepper Sauce

Fry the onion until soft in a little butter. Mix the sausage meat, the finely chopped apple, the breadcrumbs, the coarsely chopped liver and Tabasco Sauce. Add the sage, season to taste and bind with the beaten eggs. Shape into 8 rounds on a floured board. Melt the lard in



a heavy pan and fry the burgers gently in it — about 7 minutes on each side. Warm the buns, split and butter them. Spread them

with mustard if you like. Slip the hot burgers into the buns... they go great with a crisp green salad.