



When he's not giving a tiny monkey a lift around the house, two-year-old Stanley loves meeting people.

He's even got a 'wag-o-meter', which we imagine to be some kind of measure doggy excitement, that he apparently keeps very busy.

Nominated by Karen Budgen, from Bexleyheath, Stanley lives in a house with a lot of girls and is often allowed on the sofa.

Nominate your pet to be our Pet of the Week by e-mailing jim.palmer@london.newsquest.co.uk with a picture and some details about you and your pet.

● **OH YES HE IS!** Stanley is not a regular Pet of the Week winner. Oh no. Last week we gave News Shopper readers the chance to enter their Pet of the Week in our competition to win a pair of tickets to Dick Whittington at the Orchard Theatre.

Congratulations, Karen. To find out more about the panto, go to orchardtheatre.co.uk



Dane Baptiste

BAPTISTE ON TOUR

Dane Baptiste has experienced significant racial barriers in his rise to fame, writes *Jake Bacon*.

The comedian, whose first UK tour starts in 2016, revealed he has had to keep his mouth shut when heckled racist abuse from audiences.

His Reasonable Doubts tour will play 27 shows across Britain – concluding at Soho Theatre in London – his home city.

The funny man, who grew up in Hither Green, said: "When I was trying to put forward a new TV show, the people already had a black person creating something and they asked 'how can we tell the difference between what you both?'"

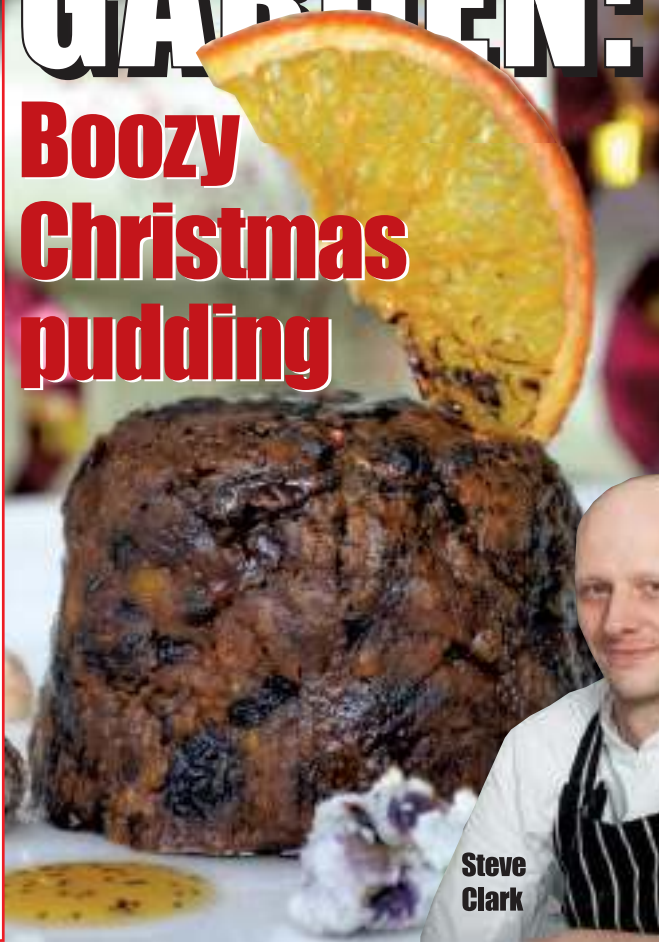
"I've heard people heckle racist words at me but I'm not the kind of guy to get angry and respond to them on stage. If race is all some people have and the idea that it makes you superior to others then I feel sorry for you."

Reasonable Doubts will see the comedian talk about how his life has changed during the past year, his recent fame and what it has been like for him in the profession.

Visit danebaptiste.co.uk.

CHEF IN THE GARDEN:

Boozy Christmas pudding



Steve Clark

Stir Up Sunday – traditionally the day for families to make the Christmas pudding – is on November 22, and having just made enough to feed 2,500 people, Steve Clark, head chef in the Garden Restaurant at The Bromley Court Hotel is something of an expert.

Steve said: "Everyone has their favourite Christmas pudding, whether it's a certain brand from a supermarket, or a family recipe that has passed through the generations.

"Don't worry if you miss Stir up Sunday as a few weeks later won't matter, especially if you feed your puddings regularly with a little brandy leading up to Christmas Day."

He added: "I'm not allowed to reveal our recipe as it's a secret that has been handed down from one head chef to another throughout the hotel's long history. Instead, here is my own family's favourite."

Chef's tip one: As the puddings keep for months, and even freeze well, I've given quantities for a large batch so that you can make more than one. Tie with a ribbon and you have the perfect Christmas gift for a foodie.

Chef's tip two: You don't need to buy luxury cream. Just stir your favourite tippie – Baileys, Cointreau, Drambuie, brandy, cognac – into thick double cream.

Got a question for Chef in the Garden? Email jim.palmer@london.newsquest.co.uk

RECIPE:

Boozy Christmas Pudding (makes four puddings).

Ingredients: 340g self-raising flour, 3 tbsp mixed spice, 560g suet, 340g breadcrumbs, 560g muscovado sugar, 1.5kg sultanas, 200g mixed peel, 200ml orange juice, 300g glacé cherries, 4 carrots – peeled and grated, 12 tbsp of stout or Guinness, 8 tbsp of black treacle, butter for greasing, brandy (optional)

Method: ● Put all the ingredients, except the butter and brandy, into a large mixing bowl and stir thoroughly. ● Cover with cling film and place in the fridge for 24 hours to allow the flavours to develop. ● Grease four 1-pint pudding basins with softened butter. Divide the pudding mix between them evenly. Cover each basin with securely foil. ● Put the puddings into a large preserving pan or several large saucepans. Sit the pudding basins on ramekins or trivets, so the bases do not touch the bottom of the saucepan. Fill with cold water so that it reaches half way up the sides of the puddings. ● Bring to the boil and simmer for 8 hours with the lid on, topping up occasionally with boiling water. ● If you want to make your puddings boozier, pour over a little brandy while still warm. Leave to cool. The puddings will now keep for several months in a cool cupboard or freeze some of them for next Christmas. ● To reheat on, place in a saucepan of water, bring to the boil and simmer for one and a half to two hours (or reheat in the microwave). Turn out onto a plate while hot. Warm brandy and pour over the pudding, light with a match.

More recipes from Chef in the Garden at newsshopper.co.uk/vibe.



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THIS WEEK AT FAIRFIELD HALLS

NOV/DEC

Thu 26	The Comedy Network	TS Comedy
	The Magic of Motown - The Reach Out® Tour	AT Music
Fri 27	Sally Morgan - Psychic Sally: On the Road	CH Special Event
Sat 28	The Sensational 60s Experience	CH Music
Sun 29	Rock Choir presents Rock the Halls!	CH Local Acts
Mon 30	45 Years (Cert. 15)	CH Cinema
Tue 1	Valerie Tyron - Piano Recital	CH Lunchtime Concert
	Kenneth Branagh Theatre Company presents	CH Cinema
	The Winter's Tale - Kenneth Branagh & Judi Dench	
Wed 2	Legend (Cert. 18)	CH Cinema
Fri 4	Stewart Francis - Pun Gent	CH Comedy
	Panto: Cinderella starring Stephen Mulhern	AT Family Show

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HIGHLIGHTS



Stewart Francis

Friday 4 December



Santa Claus and the Night Before Christmas

5 - 24 December



Panto: Cinderella starring Stephen Mulhern

4 Dec 2015 - 3 Jan 2016



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