

# Food and travel spots

Hugh Fearnley-Whitaker  
cooks fondue in  
Jay McInerney  
Creole in New Orleans  
Jeannette Winterson  
pasta in Maratea



Over the years, I have tried more than my fair share of non-meat bangers (as well as meaty ones, I hasten to add) and have yet to come across one that remotely resembles a true pork sausage. In terms of texture, veggie sausages can get closer to that familiar close-knit density, but even so I'm not convinced that TVP or other vegetarian substitutes will ever replicate the effect. Also, a quick run-through of the other ingredients and processes involved may make you think twice about eating them. And why make a veggie sausage to resemble a pork banger in the first place? Try this Glamorgan sausage instead:

250g Caerphilly, grated  
150g white breadcrumbs  
1 large onion, peeled and finely chopped  
1 tsp each parsley, thyme and rosemary  
1 tsp English mustard powder  
2 eggs  
Plain flour  
50g toasted breadcrumbs  
Vegetable oil

Mix the cheese, white breadcrumbs, onion, herbs and mustard, then season. Add a whole egg and one egg yolk. Shape the fairly crumbly mixture into sausage shapes, squeezing them so they're quite firm. Cover and leave in a cool place for an hour. Roll each "sausage" in flour, then in the remaining egg white (whisked) and then in toasted breadcrumbs, and fry in hot oil for 10 minutes until brown and crunchy.

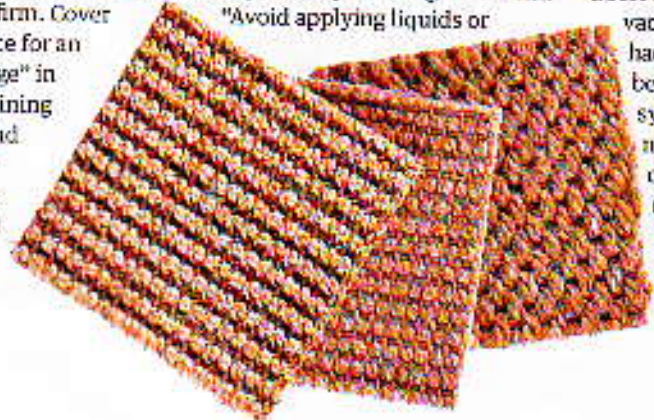
Matthew Fort

It's the bone ash that gives fine bone china its trademark translucency. David Mellor's fine bone collection contains 50% bone ash, so should meet your aesthetic requirements - the plain white teacup holds a reasonably generous 210ml (£12, 01433 650220, davidmellordesign.co.uk). If that's too pricey, Maxwell & Williams's £6 Cashmere bone china 230ml cup is well-priced (020-8200 5100, maxwellandwilliams.co.uk). And if you prefer pretty and patterned, Roy Kirkham & Co has five designs, made from a blend of fine china clays and feldspars to guarantee that finish (£52.12 for six, from China Etc, 01784 210019, chinaetc.co.uk).

**We recently acquired some sisal flooring; we also acquired a baby. The result: a whitish yogurt stain on an otherwise pristine carpet.** Our cleaning expert, Stephanie Zia, says, "Minor spills can be wiped up immediately with a damp cloth dipped in soapy water and wrung out; more difficult stains such as this need special dry-cleaning treatment.

"Avoid applying liquids or

carpet cleaners direct, as they can do permanent damage. The Natural Flooring Care Kit (£28.75, from alternativeflooring.com, 01264 335111) contains a spot remover and a dry carpet cleaner. Apply the spot remover with a clean white cloth and blot with absorbent cloth, then apply the dry carpet cleaner with a soft brush. Leave to dry, then vacuum. Ideally, you should have had your flooring protected before it was laid. The Intec system (about £3/sq m, from natural flooring suppliers) coats every fibre with a polymer shield, which makes natural flooring resistant to dirt and stains without affecting the colour or the texture."



## GARDENS

Our five-year-old box blight. They of our garden, so grub them out. S only to "profession touch with prof the hope that the they're too costly. Whenever we for bidding, there are Box is an extreme versus nature, be trim it to the shape not telling you of box, too). Box bl Fungal problems through the prun are egged on by c