

ACROSS THE **POND** by Miss Windsor



Wimbledon 2017

Hello darlings! Anyone for a game of 'Les Dennis'? (Cockney Rhyming Slang for tennis!) - well, I don't mind if I do! One must say, regretfully my dears it's been a while since our last frolicsome rendezvous! But, true to form, Miss Windsor has returned to your beloved Whidbey Island brimming with oodles of vim and much vigour! Whilst being armed with her trusty wooden, vintage, tennis racquet which quite remarkably resembles Grandmother Josie's 1950's 'batter whip' - how extraordinary! Miss Windsor of course, also appears stylishly dressed 'sporting' a well pressed, white, 'a la Wimbledon' attire, in readiness to score an 'ace' or two on the 'culinary court' of her 'cosy yet quaint London kitchen' – well I never!

Darlings, One calls upon those frightfully keen anglophiles with a 'love' for lawn tennis! So, now that Miss Windsor has your full attention, One shall proceed to reveal a 'smitch' or two about the glorious history of 'The Championships, Wimbledon.' This world renown All England Lawn Tennis and Croquet Club was born during the delightful year of 1869 in Wimbledon, London, England. The club held its first ever 'men's singles' tournament 140 years ago in 1877. It was attended by 200 male spectators, whom paid a 'shilling piece' for the privilege. Apparently, during such tournament those devilishly lucky chaps feasted on 'strawberries and cream,' however, most shockingly my dears, during this era, the presence of a woman was not permitted - "What a blimming cheek," One shrieks!

Moving on swiftly, darlings! By now One expects you're very well acquainted with the rather frabjous, well-loved, simple, yet iconic, summery British dessert of fresh strawberries and cream! But, interestingly enough my darlings, just recently Miss Windsor discovered this truly delectable, fruity, yet creamy concoction has Tudor roots which travel back as far to the 1500's – well, what do ya know!

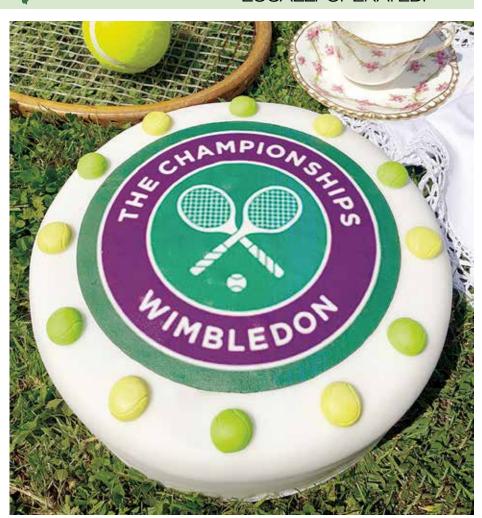
Well darlings, Miss Windsor felt a trifle flabbergasted when she learned a 'myriad' of Wimbledon enthusiasts gobble their way through an estimated yet astonishing 61,729 pounds of English strawberries, and 1,849 gallons of cream each year - "Cor blimey," I hear you utter! Of course, accompanied by a terribly posh, gin-based, herbaceous cocktail famously known as the Pimm's No.1 Cup, which was created by James Pimm of London during the 1840's! However, darlings, to this day folks still remain shrouded by a cloud of mystery, as to why the vocation of strawberries and cream turned out to be one of the most famous refreshments at The Championships, Wimbledon – the mind certainly 'boggles'!

Darlings, now One wishes to lavishly dazzle your senses with a brief recount of Miss Windsor's most chucklesome victory on her 'culinary court,' so to speak! First off, One gently sifted through the delicate, brown tinged, yet slightly stiff pages of Miss Windsor's 1906 edition of Mrs. Beeton's Book of Household Management and there she found, buried deep within the 2,056 pages, an age-old recipe for Tennis Cake! Of course, following Mrs. Beeton's most welcome counsel, she advised, "Suitable for a tennis afternoon tea" – indeed, the perfect sweet treat to be consumed during those warm and blooming months of 'summertide' - how fantabulous, darlings!

So darlings, with much zeal, Miss Windsor erupted into a bit of a hop, skip, and jump as she galloped (neighhhhh) away to her kitchen of 'grandeur' where she proceeded to 'whip up' her next culinary revival from yesteryear! However, in true Miss Windsor fashion, of course such an exciting adventure wasn't without some expected trials and tribulations! Although One followed darling Mrs. Beeton's instructions to a 'T'. One would say about halfway through it suddenly dawned on Miss Windsor that it had completely slipped her mind to preheat the oven – "Oh my Giddy Aunt," she howled! (American translation: surprise!)

Darlings, those whom are familiar with Miss Windsor, fully appreciate that she is quite a woman of action, therefore, she swiftly attended to the emergency and turned the dial of the oven to 160°C. But, to Miss Windsor's sheer utter dismay, the light of the oven began to flicker – just like the flame of a candle swaying in a light swirl of air. Then the poor, sad, tired, elderly oven bellowed a deep pitched chorus of an awfully disturbing 'clunking' racket before it very slowly 'gave up the ghost,' as the expression goes! As One can imagine, Miss Windsor's heart melted as she sadly mumbled to oneself those famous words by the legendary American tennis star John McEnroe, "YOU CAN'T BE SERIOUS!" Oh, John, how we all miss your idiosyncratic yet humorous 'outbursts' on 'centre court,' Wimbledon! Yes, darlings, John was quite the entertainment!

Darlings, now Miss Windsor's eyes began to well up with tears, coupled with immense concern, of course, for her culinary creation



Miss Windor's Tennis Cake with The Championship – Wimbledon logo

'going down the pan!' Indeed, it was quite a dramatic moment. With this is in mind, Miss Windsor sprang into action and commenced her resuscitation duties immediately. This entailed some much needed 'elbow grease' and the welcomed assistance of a screw driver. As quick as a flash, Miss Windsor unscrewed the plug, tightened the wires, and changed the fuse, but to no avail, the darn 'Billie Jean King' (Cockney for: thing) failed to resolve the issue – what a surprise! Miss Windsor had to think on her feet, there was certainly no time to waste, darlings! So, she called upon the aid of the local taxi service, and, still dressed in her 'pinnie' (translation: apron), Miss Windsor grabbed the bowl of cake mixture and other appropriate implements, then sped off to her 'bosom buddies' kitchen in hope of saving this 'masterpiece' from complete annihilation! Darlings, although Miss Windsor suffered a slight traumatic experience, luckily, her recreation of such a felicitous cake certainly turned out to be a culinary triumph - how spiffing!

You see darlings, Miss Windsor's spin on Mrs. Beeton's most decadent, moist, and luxurious Tennis Cake boasts an appealing light texture and colour. Bestrewn with a plenteous amount of chopped almonds and flavoured with a subtle zing of lemon. Yet, even during such a 'fiasco,' thankfully darlings, Miss Windsor's rather ambitious culinary 'wild side' made quite an appearance. This certainly compelled Miss Windsor to infuse her cake mixture with a few generous glugs of Wray & Nephew White Rum oh, isn't she a trifle naughty!

Darlings, this delightfully toothsome cake is ready to adorn any well-dressed table when enwreathed by a smooth layer of white icing, and bedecked with pretty ornaments or a design of your choice. As One can see darlings, Miss Windsor chose to decorate her cake with The Championships, Wimbledon logo. In fact, such an artistic touch was accomplished by the exceedingly talented, darling Tracey, proprietor of Sugarcraft Boutique, Dulwich, London. As always my dears, Miss Windsor's most recent blog, and recipe for Tennis Cake is available now via her website - www.misswindsor.uk - much obliged!

Darlings, following such an intense culinary battle on centre court, so to speak, it's now time for Miss Windsor to hang up her tennis racquet and take some well-deserved rest. One shall retire to her 'dressing room' with a well-chilled, ginormous tumbler of Pimm's No.1 Cup! Until we meet again darlings, One would be extremely delighted to make vour acquaintance via Instagram, Twitter and Facebook (@misswindsoruk).

Game. Set. Match.

Miss Windsor X





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