

Author Victoria Hislop at Abergavenny shop

AFTER the touching story of "The Island" with its setting of Spinalonga and "The Return" set in the city of Granada amidst the Spanish Civil War, Victoria Hislop once more takes Greece as the backdrop for her latest novel "The Thread".

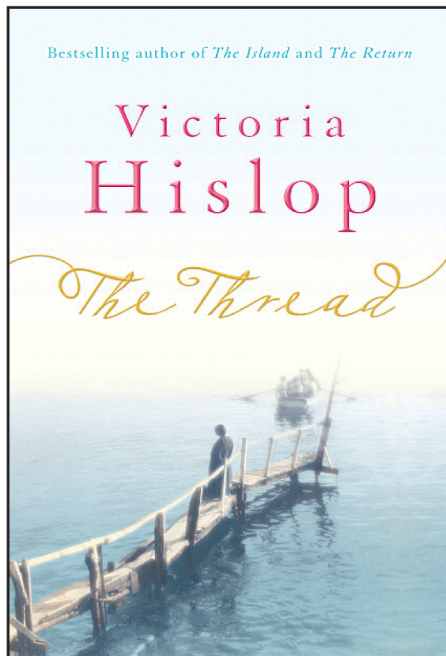
With its setting of the cosmopolitan city of Thessaloniki, a place in which many religions and peoples mix, it is a story of secrets and love that spans the whole of the Twentieth Century.

Beginning with a devastating fire and a birth, it moves on to the horrors of war, in which people and treasures are lost or at best displaced.

It paints a vivid and enthralling picture of not only the turmoil and bloodshed but also the love which can against all the odds triumph.

This is a love story. This is a thriller. This is a tender evocation of things lost and re-found. "The Thread" is novel for anyone who likes a good read.

To explain her inspiration and her fascination with stories that bridge the years, like folktales that are resident in every subconscious, Victoria Hislop will be visiting Waterstones, Abergavenny on Thursday, June 7 from 6pm



until 8pm.

"Come along and join us as we begin our voyage of discovery into the processes of an author at work," said a spokesman for the bookshop.

Tickets are available from Waterstones, Abergavenny.

To be in with the chance to win a signed copy of The Thread simply answer the question below and return your form to The Abergavenny Chronicle office by no later than Friday, June 1.

Who is Victoria Hislop's famous husband?

.....

Name.....

Address.....

.....

Daytime telephone:.....

Usual Abergavenny Chronicle competition rules apply
Abergavenny Chronicle, Tindle House, 13 Nevill Street,
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The barbecue basics as the weather improves

YOU don't spend over thirty-five years designing grills without discovering all of the tricks of the trade to make cooking on a barbecue foolproof.

Here are some of Napoleon® Grills hot tips for grilling great food time and time again:

DON'T:
Prod, poke and play with food. Piercing meats releases the juices and results in dry and chewy food.

Keep lifting the lid. If your barbecue has a lid it is there for a reason - to help food cook properly.

Food can be left to cook on its own while you enjoy the company of your guests. Lifting the lid increases the cooking

time and can cause flare-ups.

Scorch and Torch. Cooking foods at very high temperatures for short periods of time produces meat that can be charred on the outside and pink on the inside.

Great if you want to sear meat (at which point Napoleon's infrared SIZZLE ZONE™ comes into its own), but be sure then to continue to grill chicken or pork through thoroughly.

Control the cooking temperature and time by checking the thermometer and using the vents on the charcoal grill and the adjustable burners on a gas grill.

Spray water to

reduce a flame. Pouring or spraying water produces steam vapours that can scald and it ruins the finish of your barbecue.

Block air vents on charcoal barbecues. A fire needs oxygen, keep vents open to light your barbecue and leave them open throughout the cooking. Close the vents to extinguish the flame and save briquettes.

Use petrol or lighter fuel on charcoal grills. Only use non-toxic firelighters - taste the food and not the fuel.

Mix cooked and uncooked foods. Keep foods apart and do not re-use plates and dishes that have had uncooked foods on them.

DO:
Use the correct method to cook. There are two ways to barbecue - directly or indirectly. 'Direct cooking' is where small cuts of meat such as chops or burgers are placed directly over the heat source and turned once to cook both sides.

'Indirect cooking' can only be done on barbecues with a lid. The food is placed away from the coals or the lit burner. Once the lid is on, the heat circulates, creating an oven - you can now roast or bake.

Keep uncooked food chilled. Refrigerate food until it is ready to be cooked.

Trim excess fats. Keep food healthy and reduce flare-ups,



Napoleon Grills



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minimise fats and oils in marinades.
Make use of grilling videos and troubleshooting guides. If you want guidance, check out the internet for more advice.

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