



To whomever appropriated my Abel and Cole order, with love:

There was some very nice meat and some lovely vegetables in there, and I would hate for you to ruin them so please allow me to make some suggestions for making the most of your illegally-obtained organic produce.

The partridge breasts can be made into a very nice meal for you and a friend – as you will notice, they aren't very big, so two each is advisable and the remaining one can be eaten later if you get peckish in the middle of the night. My preference is to serve them with a sweet potato puree (some came in the order, I believe, so that's lucky for you), some honey-roasted carrots (also in the box, yay!), cubed and roasted potatoes with a scattering of sesame seeds (I'm sorry, I didn't order any potatoes this week, but you can probably obtain some from Sainsbury's when the security guys are looking the other way), and some steamed green vegetables (I think you have some kale, but I like to add a few green beans too, and if you really want to push the boat out purple sprouting broccoli is perfection). A red wine jus really sets off this dish, but ensure you do not fry the partridge for too long as it is best served pink (don't worry, game is not the same as poultry, and you are in no danger of food poisoning). Something chocolatey finishes this off very nicely – I have a very simple chocolate mousse recipe if you would like it. It is only a month until Valentine's Day, and the meat will freeze very well (just make sure you defrost it fully before cooking!) if you are planning to entertain a special someone.

The pheasant is most pleasant for your Sunday roast. It can get a little dry, but I find that wrapping it in smoked bacon helps keep the moisture in. Please be careful when eating it, though, as there is likely to be some shot left in it and I would not like you to damage your teeth. The usual trimmings will suffice, and perhaps a fruit crumble with custard for dessert.

I usually prefer my eggs scrambled, and I'm sure you will agree that the specimens you have come by are far superior to those found in most shops. They are especially nice on rye bread, which I regret I did not need to order this week, so you will have to take my word for that. Poached eggs are also rather jolly – if you do not have a poacher, I have surprisingly discovered that a frying pan is the best tool for the job, with just enough water that the eggs do not touch the bottom.

Assuming you are the same individual who rescued my lonely parcels over Christmas while I was at work, I thank you for your consideration and do hope you are enjoying your new possessions. I'm sure you smell lovely with all that incense and deodorant to use, the mascara will really make your eyes pop, and the fairy lights will cheer up your home no end. The duvet, jumper, t-shirt, and gloves are no doubt keeping your body very cosy, although I'm not sure they can do much to warm your heart. There were, I think, a few other items, but my memory fails me; clearly they were not so important after all, and I thank you for ridding my life of unnecessary clutter and liberating me from my attachment to meaningless objects.

Do have a lovely day, and rest easy in the knowledge that karma can be a bitch xxxx