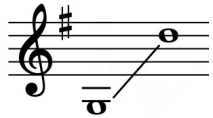


4-part song/round
suitable for
any nice mix of
voices and instruments

Gently fry...!

How to make Patagonia Pie



5 young leeks	pint skimmed milk
1 tsp oil	2 tbs cornflour
tin corned beef, cubed	1 tsp mustard
	knob of marga
	salt and pepper to taste

D Sheldon

♩ = 95

1 *Gent - ly fry five slend - er Leeks slic'd fine - ly Add your*

2

3

4

4

1 *cub'd corn - èd beef and set a - side Now mix the flour, must - ard and seas' - nin' in a*

2 *Gent - ly fry five slend - er Leeks slic'd fine - ly Add your*

3

4

2

7

1 *small a-mount of cold milk Heat the re-main-ing milk Then add the thick'-nin' mix and*

2 *cub'd corn-èd beef and set a - side Now mix the flour,must-ard and seas'-nin' in a*

3 *Gent-ly fry five slend-er leeks slic'd fine - ly Add your*

4

10

1 *marge Warm it up a-gain Pour in - to a large dish Gent - ly add the Leeks and corn'd beef*

2 *small a-mount of cold milk Heat the re-main-ing milk Then add the thick'-nin' mix and*

3 *cub'd corn-èd beef and set a - side Now mix the flour,must-ard and seas'-nin' in a*

4 *Gent-ly fry five slend-er leeks slic'd fine - ly Add your*

13

1 *Cook for twen-ty min-utes Two hund-red Cent - i-grade Mwyn - hewch!*
 ("Moyn-hausch!")

2 *marge Warm it up a - gain Pour in - to a Large dish Gent - ly add the Leeks and corn'd beef*

3 *small a - mount of cold milk Heat the re-main-ing milk Then add the thick'-nin' mix and*

4 *cub'd corn-èd beef and set a - side Now mix the flour,must - ard and seas'-nin' in a*

16

1 *Gent - ly fry five slend-er Leeks slic'd fine - ly Add your*

2 *Cook for twen-ty min-utes Two hund-red Cent - i-grade Mwyn - hewch!*
 ("Moyn-hausch!")

3 *marge Warm it up a - gain Pour in - to a Large dish Gent - ly add the Leeks and corn'd beef*

4 *small a - mount of cold milk Heat the re-main-ing milk Then add the thick'-nin' mix and*

4
19

1 *cub'd corn-èd beef and set a - side* *Now mix the flour, must - ard and seas' - nin' in a*

2 *Gent - ly fry* *five slend - er Leeks slic'd fine - ly* *Add your*

3 *Cook for twen - ty min - utes* *Two hund - red Cent - i - grade* *Mwyn - hewch!*
("Moyn - hausch!")

4 *marge Warm it up a - gain* *Pour in - to a Large dish* *Gent - ly add the Leeks and corn'd beef*

22

1 *small a - mount of cold milk* *Heat the re - main - ing milk* *Then add the thick' - nin' mix and*

2 *cub'd corn-èd beef and set a - side* *Now mix the flour, must - ard and seas' - nin' in a*

3 *Gent - ly fry* *five slend - er Leeks slic'd fine - ly* *Add your*

4 *Cook for twen - ty min - utes* *Two hund - red Cent - i - grade* *Mwyn - hewch!*
("Moyn - hausch!")

25

1 *marge Warm it up a - gain Pour in - to a Large dish Gent - ly add the Leeks and corn'd beef*

2 *small a - mount of cold milk Heat the re - main - ing milk Then add the thick - nin' mix and*

3 *cub'd corn - èd beef and set a - side Now mix the flour, must - ard and seas' - nin' in a*

4 *Gent - ly fry five slend - er Leeks slic'd fine - ly Add your*

28

1 *Cook for twen - ty min - utes Two hund - red Cent - i - grade Mwyn - hewch!
("Moyn - hausch!")*

2 *marge Warm it up a - gain Pour in - to a Large dish Gent - ly add the Leeks and corn'd beef*

3 *small a - mount of cold milk Heat the re - main - ing milk Then add the thick - nin' mix and*

4 *cub'd corn - èd beef and set a - side Now mix the flour, must - ard and seas' - nin' in a*

31

1

2

3

4

*Cook for twen - ty min - utes Two hund - red Cent - i - grade Mwyn - hewch!
("Moyn - hausch!")*

marge Warm it up a - gain Pour in - to a Large dish Gent - Ly add the Leeks and corn'd beef

small a - mount of cold milk Heat the re - main - ing milk Then add the thick' - nin' mix and

34

1

2

3

4

*Cook for twen - ty min - utes Two hund - red Cent - i - grade Mwyn - hewch!
("Moyn - hausch!")*

marge Warm it up a - gain Pour in - to a Large dish Gent - Ly add the Leeks and corn'd beef

37

1

2

3

4

*Cook for twen - ty min - utes Two hund - red Cent - i - grade Mwyn - hewch!
 ("Moyn-hausch!")*