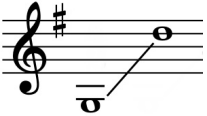


4-part song/round
suitable for
any nice mix of
voices and instruments

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

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 ("Moyn-hausch!")

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

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4 ¹⁹

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²²

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25

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28

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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

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*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

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4

Cook for twen - ty min - utes

Two hund - red Cent - i - grade

Mwyn - hewch!
("Moyn-hausch!")