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Finally after weeks of hubbub, the royal wedding, the wedding of the century is this Friday. If you've got time to read the paper, it can only mean that you are not packing and heading off to London. You'd think that with close to 2,000 invitations we would have received one. If ex-boyfriends and girlfriends, the butcher, baker and candlestick maker from Kate's hometown, a slew of celebrities and most of Europe's seated and unseated royalty are invited, why not you and me?

Then again, an invitation to the wedding does not mean an invitation to the reception. A cast of 2,000 will elbow for pew space in Westminster Abbey but only 600 are invited back to Buckingham Palace for champagne and nibbles. A second reception with dinner and dancing to the wee hours is for the nearest and dearest friends and family, all 300 of them.

Even with all the pomp and circumstance, who would want to travel more than 3,000 miles just to see the ceremony? The fun of a wedding is the party afterwards. That's where stories, myths and legends are created. From falling into punchbowls to ... well, maybe we shouldn't get into that right now... And if you aren't invited back to the Palace, what's next? Do you wander around in the damp and drizzle (it is April after all) until you find a crowded pub for a pint and a stale cheese sandwich?

It seems like the countdown to William and Kate's wedding began a nanosecond after they announced their engagement. About the same time, the bride-to-be was renamed from girl-next-door Kate to the more regal Catherine. The press doesn't seem to be buying it. Take it from a Susan who is constantly called Sue, it ain't gonna happen. Although I suppose it might work if dungeons and head loppings are used as incentives.

I must admit to a bit of curiosity about Catherine's final days as Kate. Has her future grandmother-in-law invited her to call her Nana or Gran? Did Camilla throw a shower? Can you imagine all the royals tripping off to Marks & Sparks? (That's the department store otherwise known as Marks & Spenser. It's a lot like JC Penny's with a grocery store in the basement.) So what do you think; did they buy up all the toasters and tea towels or head straight for the lacy lingerie?

As showers go, it must have been some party. The always unflappable Queen with her hat, gloves and the inevitable purse would have set the tone. Hopefully, the always flappable Fergie did a quick re-set and added a little excitement and drama to the proceedings. As for Camilla, the hostess, what kind of (extra) effort do you need to make when you're the soon to be (evil) step-mother-in-law? Do you suppose she hustled into the palace kitchen and dashed off dozens of dainty tea sandwiches and tiny cupcakes? I'm guessing she called out for Chinese.



And now the wedding is just a few days away. Don't mope because you won't be in the thick of things at Westminster Abbey. Invite your pals over to watch the Wedding of the Century on television. Make it an early morning pajama party! Then again ... if you aren't ready to welcome guests at 5 a.m. (and I'm with you on that one) you can always stay in bed. Plump up the pillows, sip a cup of tea and watch all the fanfare in regal splendor. And if you doze off and miss the walk down the aisle or kiss on the balcony? Not to worry, the reruns will play and replay again and again and again.

Enjoy the festivities and bon appétit!

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or just look like one!

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Lemon Scones

Royal wedding or not, scones and tea are a great start to any day. Enjoy!

Makes 12 scones

2 1/4 cups all purpose flour
1/3 cup brown sugar
1 tablespoon baking powder
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1 teaspoon salt
Grated peel of 2 lemons
12 tablespoons chilled butter, cut into small pieces
1/2 cup sour cream
1 large egg
Juice of 1/2 lemon
1-2 tablespoons heavy cream

Preheat the oven to 400 degrees. Line a large baking sheet with a non-stick silicon mat or lightly butter a large baking sheet.

Put the flour, sugar, baking powder, spices and lemon peel in the bowl of a food processor, pulse to combine. Add the butter and pulse until the mixture resembles coarse meal.

In a small bowl, whisk together the sour cream and egg. Whisk in the lemon juice. Add the egg mixture to the food processor and pulse until the dough starts to come together in a ball.

Transfer the dough to a lightly floured surface, pat together into a ball and gently knead until smooth, 8-12 turns.

Divide the dough into three pieces. Pat each portion into a 1-inch thick round. *(You can do ahead to this point. Wrap the rounds in plastic and store in the refrigerator until you are ready to bake.)*

Cut each round into wedges; 4 for regular scones and 8 for minis. Place the scones about 1-inch apart on the prepared baking sheet. Brush the tops with cream.

Bake the scones until light brown, 15-18 minutes. Serve warm with butter and blueberry jam.

