NORTH-WEST

By H. M. Walsh

Chairman:
F. HALSTEAD
(Bury Golf Club)

Hon. Secretary:
78 Hadfield Street,
Oldham, Lancs.

Lectures

ANOTHER ENTERTAINING AND instructional lecture was given by Mr Tootal of Massey Ferguson Ltd., with the help of films to our members, who continue to give good support. Afterwards a number of pertinent questions were asked and answered.

The next talk will be given by Mr Ratcliffe of Rigby Taylor Ltd., on Monday, 12th February 1968, at the Garrick Hotel, Manchester, at 7.30 p.m.

A Happy New Year to everybody.

NORTH-EAST

By D. Earsman

J. SIMPSON
(Arcot Hall Cottage
Dudley)

MR ROBINSON, MANAGER OF THE John Jacobs Golf Centre, Gosforth Park, has very kindly arranged a Competition, Target Golf, for the North East Section, on Monday, 15th January, at 7 p.m. You are invited to come along and see what you can score on the Targets.

New Members

We welcome to the Section the following new members: C. W. Maston, Class A; and W. R. Lawson, Class E.

FOR HIRE

AVAILABLE FOR HIRE, WITH or without operator, Ryan turf cutters, Ryan Ren-O-Thin rotarokes, Ryan Greensaire aerators, Sisis heavy-duty spikers, Howard rotavators, excavating and drainage machinery. Coswells, Agricultural and Sportsground Contractors, Cross- ton Road, Farington, Leyland, Lancs.

Telephone: Leyland 21243.

WANTED

GANG MOWER REQUIRED FOR cutting grass aircraft runway — full details to Ballyfree Farms, Glenealy, Co. Wicklow, Ireland.

Telephone: Wicklow 5607.

SITUATIONS VACANT

GREENKEEPER REQUIRED FOR Midlands Golf Club. Salary £1,000 per annum. Pension Scheme will be initiated. Apply in writing, giving age and full particulars of previous employment, to:—Mr A. L. Richard- son, 103 Broad Lane, Bradmore, Wolverhampton.

RESPONSIBLE GREENKEEPER required to take complete charge of new 18-hole golf course near Paris. Good wages, new furnished bungalow, car, etc., age of no importance. For further details apply:—George Wilson, Golf du Prieure, Sailly 78, Yvelines, France.

HEAD GREENKEEPER REQUIRED by Huyton and Prescot Golf Club, Nr. Liverpool. Applications in writing stating age and experience should be addressed to: The Secretary, Huyton and Prescot Golf Club, Huyton Lane, Huyton, Liverpool.

TRADE NOTES

Recognising the importance of new product development in formulating future product and marketing policies, Ransomes Sims & Jefferies Ltd. of Ipswich, have appointed a Technical Director, Mr D. H. Fleming-Brown, who will join the executive board during January.

Further developments in the manufacture of the Flymo airborne mower are announced — new hood, easier starting, dustproofing. These are features of the 1968 Domestic and Professional models.

Thomas Green & Sons Ltd. announce that they have made two new appointments to their sales force. Mr D. Allington has been appointed Field Sales Manager, U.K. Mowing Equipment Division, and Mr G. D. Trainor has been appointed Sales Office Manager in charge of all internal sales administra- tion, home and export.
Mrs Greenkeeper's Own Corner

with Ann Mawson

First of all may I wish you all a very Happy New Year, and all the very best for 1968. Well, we are round to party time again. The main thing is to make your home a really friendly meeting place, and your guests truly welcome, no matter how small or modest it may be. True hospitality and a welcome in the atmosphere will make it a success. Buffet suppers are by far the best.

NOW FOR SOME RECIPES!

**String Alongs**
Thread 12 skewers with cocktail sausages, pieces of liver and kidney, pickling onions, mushrooms, small pieces of fillet steak and small rolls of bacon. Brush with vegetable oil and bake in a moderately hot oven 375°F or Regulo Mark 5 for about 20 minutes. Season when savouries are nearly cooked. To serve 12 people.

**Shrimp Savouries**
Line 12 patty tins with shortcrust pastry, prick the centres with a fork, brush well with beaten egg and bake in a hot oven 400°F or Regulo Mark 6 for 15 minutes. Allow to cool. Make the filling with 2 oz. of butter, 2 oz. of plain flour, 1 pint of milk and seasoning to taste, stir in ½ lb. of prepared shrimps, pour into cool cases, serve hot or cold, and garnish with parsley. To serve 12 people.

**Onion and Egg Flan**
Make three 8-inch flan cases with shortcrust pastry. Take nine hard-boiled eggs, and slice the whites of three into each case, and sieve yolks on the top. Cook 1½ lb. coarsely grated onions in 4 oz. butter, do not brown, mix in 3 oz. of plain flour, and seasoning and stir in 1½ pints of milk, simmer for 10 minutes. Pour into flan coat thickly with grated cheese and brown under the grill. To serve 12 people.

**Swedish Sandwiches**
These always look so attractive. You need both brown and white bread. Remove all crusts, cut into circles, hearts, rectangles, ovals and squares or any other shape you can think of. Butter thinly and cover with salmon, cream cheese, Blue Wensleydale, English Cheddar, Welsh Caerphilly, White Cheshire, Double Gloucester, Farmhouse cheese or sliced ham and decorate with pickled cucumber, halved, stoned olives, or sliced hard-boiled eggs. There are so many alternatives — prawns piped with cream cheese and shredded lemon rind, cream cheese with black olives, salami with tomato slices, sardine and lemon, mayonnaise and salami with sliced gherkins, smoked salmon with hard-boiled eggs, smoked trout with green pepper, and assorted salami.

Have a lovely time.
— Until February . . .

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**FOR HIRE**

SISIS AUTOTURFMAN Aerator for hire, £25 per week — Do it yourself. J. B. Burnell, 2 Clarence Road, Eaglescliffe, Stockton on Tees.