MARCH
6th Northern Section—Lecture—Horsforth Golf Club, 7.15 p.m.
13th Southern Section Quiz—Stirling Castle, 6.30 p.m.
28th Sheffield Section Lecture
29th Southern Section Annual Dinner—Dulwich & Sydenham Golf Club

APRIL
24th Welsh Section Spring Meeting

MAY
2nd Northern Section Annual Spring Tournament
7th Northern Section Annual Spring Tournament
8th East Midland Section Spring Tournament
15th Southern Section Spring Tournament

JUNE
20th Midland Section Annual Match

JULY
2nd Welsh Section A.G.M.

AUGUST
12th
13th B.G.G.A. Annual Tournament—Seacroft Golf Club, Skegness
14th

SEPTEMBER
18th Welsh Section Autumn Tournament

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

MRS GREENKEEPER

(Continued)

the herbs and peppercorns tied up in a muslin bag, the lemon juice, port wine and the stock, cover and cook until the rabbit is tender. Blend the flour with a little of the stock and add to the casserole with the seasoning, and cook for fifteen minutes longer. Lay the forcemeat balls on the top and serve with redcurrant jelly.

To serve six people.

Forcemeat Balls

One and a half oz. breadcrumbs, 1 tablespoon chopped suet, 1 teaspoon chopped parsley, 1 teaspoon mixed herbs, seasoning, stock to bind, 1 egg, breadcrumbs for coating, hot fat.

Mix the breadcrumbs, suet, parsley, herbs, and seasoning and bind together with stock. Form into balls, coat with beaten egg and breadcrumbs and fry in very hot fat. Drain and lay on top of the jugged rabbit.

—Until April . . .