



Mrs. Greenkeeper's Own Corner

with Ann Mawson

Fresh scones are always popular if anyone calls unexpectedly. Eaten hot or cold with plenty of butter or home made jam, they are delicious.

Yorkshire Scones

2 oz. butter, 1 lb. plain flour, 2 oz. suitanas or currants, 1 deserts-
poon baking powder, pinch salt and about half a pint of sour milk.

Rub the butter into the flour, add suitanas or currants, baking powder and salt. Mix to a soft dough with the sour milk. Roll out lightly and quickly cut into rounds with a tumbler and bake at once. Make sure you have a quick oven, Gas No. 7, Electricity 450° F; Time about 15 mins.

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How about hamburgers for supper?

Hamburgers

1 lb. lean stewing beef, salt, pepper,

2 small onions, 1 egg, fat for frying.

Mince the stewing beef, add salt and pepper, then add minced onion. Beat the egg and bind the mixture with it, make into flat cakes and fry them in hot fat.

Serve four people—time 15 minutes. Good with potato crisps.

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Did you know that if your bath is a little discoloured, half a fresh lemon rubbed around the stain will help to bring it white again.

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Do you know that if the inside of your aluminium saucepan gets burnt, all you have to do is to fill the pan with cold water, allow to stand for one hour, then add some borax powder and boil up. The burnt food will come away quite easily without injuring the pan.

Until March . . .