



| | |
|-----------------------|--|
| JULY 27th | Sheffield Section, Annual Tournament, Hallamshire Golf Club. 9.30 a.m. |
| AUG. 9-10-11th | Annual Tournament, Whitley Bay. |
| SEPTEMBER 14th | Northern Section, Annual Match v. Sheffield Section, Scarcroft Golf Club. |
| 29th | East Midland Section, Autumn Tournament, Birstall Golf Club. |
| OCTOBER 7th | S.G.G.A. West Section, Autumn Meeting, Pollock. |
| 29th | Midland Section, Annual Dinner, King's Head Hotel, Bearwood. |

Mrs. Greenkeeper's Own Corner

with Ann Mawson

As the soft fruit is still in season, I thought I would keep the recipes to make the most of them.

Cherries are a very attractive fruit that makes many delicious sweets.

Cherry Delight

$\frac{1}{2}$ lb. ripe cherries—2 oz. icing sugar—1 oz. chopped almonds— $\frac{1}{2}$ pint custard—2 tablespoonfuls of cream.

Stone the cherries and divide them among four small fruit dishes. Sprinkle them with the sugar and leave until required. Cover the cherries with the custard. Pile a little whipped cream on each and sprinkle with the chopped almonds. TO SERVE FOUR PEOPLE.

Cherry Cream Jelly

$\frac{1}{2}$ lb. ripe cherries—2 oz. granulated sugar—1 pint packet of cherry jelly—2 tablespoonfuls of water— $\frac{1}{4}$ pint cream.

Stalk and wash the cherries, stew them with 2 oz. granulated sugar and 2 tablespoonfuls water; until they are quite soft. Drain off the syrup, remove the stones, and rub the fruit through a sieve. Dissolve the jelly in

the hot syrup, adding enough boiling water to make $\frac{3}{4}$ pint. Leave until cold, then stir in the cherry pulp. Put in a cold place. Whip the cream and as soon as the jelly begins to set, stir in the cream and lightly mix together. Put the mixture into a wet mould and leave until set. Turn out carefully. It may be decorated with a little whipped cream and just a few glace cherries.

TO SERVE FOUR PEOPLE.

Cherry Cocktail

1 lb. ripe dessert cherries—12 sweet almonds— $\frac{1}{4}$ lb. raspberries—2 oz. icing sugar—a tablespoonful of lemon squash.

Blanch the almonds and stone the cherries. Rub the raspberries through a hair sieve, mix the juice with the 2 oz. icing sugar and lemon squash. Stir it until the sugar has dissolved. Put a piece of almond in each cherry. Arrange the cherries in fruit glasses. Pour some raspberry syrup over and serve as cold as possible.

TO SERVE SIX PEOPLE.

—Until August—