



JUNE 9th	Southern Section A.G.M., Talbot Restaurant.
16th	S.G.G.A., Annual Outing, Luffness New Golf Course.
22nd	Midland Section, President's Match.
29th	Sheffield Section, President's Prize, Thrybergh Golf Club, Rotherham, 2 p.m.
JULY 20th	Sheffield Section, Annual Tournament, Hallamshire Golf Club.
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 29th	Midland Section, Annual Dinner, King Head Hotel, Bearwood.

Mrs. Greenkeeper's

Own Corner

with Ann Mawson

Now the season for soft fruits is here. Unfortunately it is short lived — so I make the most of them while I can.

Gooseberries are usually the first in the shops; or you might be lucky enough to have some in the garden.

Gooseberry Fool

You require 1 lb. of gooseberries — 3 oz. caster sugar — 1 tablespoonful of syrup or honey — a little water — $\frac{1}{2}$ pint boiled custard.

Top and tail the gooseberries and wash them well. Put into a saucepan with the caster sugar and syrup or honey and enough water to prevent them burning. Stew until quite soft. Put the cooked fruit through a sieve, then mix with the boiled custard. Allow to cool then top with whipped cream and a few cherries.

To serve 3-4 people.

Gooseberry Fluffy Pudding

1 lb. gooseberries — 3 oz. caster sugar — $\frac{1}{4}$ oz. butter — 1 egg — 4 tablespoons water — $\frac{1}{2}$ lb. sponge cake — $\frac{1}{4}$ pint milk — and an additional $1\frac{1}{2}$ oz. caster sugar.

Top and tail the gooseberries and wash well. Put into saucepan with sugar and water, stew gently until soft. Strain the fruit and put the juice aside, mash the pulp. Grease a pie dish with a little butter, put the fruit pulp into the bottom and cover with slices of sponge cake. Separate the white from the yolk of the egg, beat the yolk with a tablespoon of milk, boil the rest of the milk and pour it over the egg yolk beating well. Add a teaspoon of caster sugar (from the $1\frac{1}{2}$ oz.) return to the saucepan and cook over a low heat stirring all the time *but do not allow to boil*. Pour the fruit juice over the sponge cake and over this the egg yolk mixture. Whisk the white of egg until it is so stiff you can turn the basin upside down without losing any. Fold in the rest of the caster sugar and pile it on top of the contents of the dish. Bake until the egg white has set and is a light brown.

Mark 2 Gas — 315° Electricity. To bake 25 minutes.

Until July. . . .