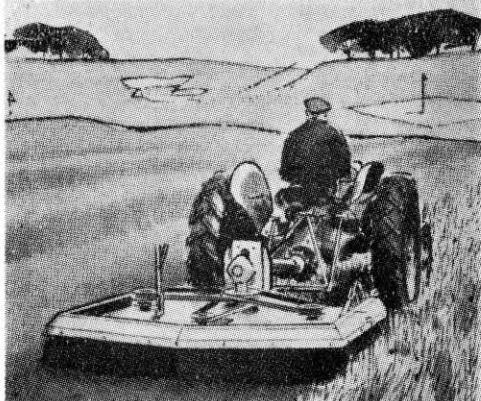


Keep the rough under control!



You've seen the anxiety of players searching for lost balls in uncontrolled rough. Time wasted. Time that could otherwise be enjoyed in play. The difficulties in keeping the rough under control are only too well known as are the odd occasions available to top the rough without interfering with play. And then only if the weather permits.

The Hayter 6/14 will give you anytime cutting at a pre-selected height up to 6 inches with easy positive adjustment. It is a rotary mower fitted with special side stone guards and is ideal for controlling the rough on golf courses.

It cannot choke, however wet the grass. Its specially balanced cutter blades revolving at high speed ensure a perfectly level finish. And not a stalk is left standing.

Hayter



* For full details and literature, cut out complete advertisement and send with name and address to:-

HAYTERS (SALES) LIMITED,
34, SPELLBROOK LANE,
BISHOP'S STORTFORD, HERTS.
Tel.: Sawbridgeworth 3444-5-6

SOONER OR LATER YOU'LL BUY A HAYTER

Mrs. Greenkeeper's Own Corner

with Ann Mawson

Meat Loaf comes in very useful, when you have to make packed lunches, to make your own is so much better than getting it from the shop; you require: $\frac{1}{4}$ pint of stock, 1 dessertspoonful powdered gelatine, $\frac{1}{4}$ lb. of minced lean meat leftovers, a few chives or a small onion, seasoning.

Heat the stock and add your minced lean meat leftover, minced onion or chives and seasoning, cook gently for 15 minutes. Add the gelatine, stir well and allow to dissolve. Place the mixture into a mould and leave in a cool place until cold.

* * *

I suppose most of you will get the same headache as I do from time to time, to try to think of something different to put into sandwiches, so I have collected a few ideas together which I hope you will find useful.

Sandwich Fillings

Sliced cold beef and horse radish sauce — grated cheese and chopped celery — lettuce and horse radish sauce — cold lamb and onion sauce — any kind of bottled sauce with a little grated cheese — spring onion and a sliced tomato — anchovy paste and lettuce — flaked crab and watercress — chopped cold vegetables mixed with a little mayonnaise — tinned salmon with a little cayenne pepper — minced cooked cold fish with lettuce or watercress — tinned salmon and cucumber — mashed sardines and a little mayonnaise — tinned lobster and watercress — also any minced cooked cold meat or poultry with lettuce or watercress.

Here are some sweet fillings

Banana sprinkled with sugar and a spot of lemon juice — jam and chopped nuts — banana and chopped preserved ginger — honey and chopped nuts.

* * *

Happy sandwich making. Until April. . . .