



SEPTEMBER	12th	Autumn Tournament, Southern Section, Moor Park Golf Club.
	14th	Northern Section, Annual Match v. Sheffield Section, Scarcroft Golf Club.
	14th	North-West Section, Autumn Meeting, Manchester Golf Club.
	16th	Midland Section, Autumn Tournament, Bloxwich Golf Club.
	23rd	North-East Section, Autumn Competition, Ravensworth Golf Club.
	29th	East Midland Section, Autumn Tournament, Birstall Golf Club.
	29th	Welsh Section, Autumn Tournament, Neath Golf Club.
OCTOBER	7th	S.G.G.A. East Section, A.G.M. and Competition, Longniddry Golf Club.
	7th	S.G.G.A. West Section, Autumn Meeting, Pollock.
	11th	North-West Section, Lecture, Garrick Hotel.
	19th	Northern Section, Autumn Tournament, Leeds Golf Club.
	20th	Southern Section, Quiz, Whitbread's Social and Sports Club.
	29th	Midland Section, Annual Dinner, King's Head Hotel, Bearwood.

Mrs. Greenkeeper's Own Corner

with Ann Mawson

Anyone who enjoys pickles and chutneys can make, between September and November, a large enough variety of pickles, etc., to fill the store-cupboard for the whole year.

Pickled Onions

Choose small onions or shallots. To make the peeling easier do it under cold water. Soak in brine (2 oz. salt to 1 pint of water) for 24 hours, then drain and wash well. Pack into jars and pour the vinegar over, add a few pickling spice. Seal and store.

Mustard American Pickle

- No. 1 — 3 lbs. pickling onions.
- No. 2 — 2 large onions.
- No. 3 — 2 large cauliflowers.
- No. 4 — $\frac{1}{2}$ cup of cornflower.
- No. 5 — 3 tablespoons of mustard.
- No. 6 — $\frac{1}{4}$ teaspoonful of Turmeric powder.
- No. 7 — $1\frac{1}{4}$ teacups of sugar.
- No. 8 — a pinch of Cayenne pepper.
- No. 9 — a quart of vinegar.

Make a brine of 1 gallon water and $\frac{3}{4}$ lb. salt, pour over the vegetables, let them stand for 24 hours. Then heat enough to scald it, drain.

Mix Nos. 4, 5, 6 and 8 with enough cold vinegar to make a smooth paste then add sugar and the rest of the vinegar. Cook this mixture until it thickens and is smooth, *turning all the time*, add the vegetables and cook until well heated through. Bottle while hot.

Date and Apple Chutney

1 lb. apples, 1 lb. dates, 1 lb. onions, 4 oz. seeded raisins, $\frac{1}{2}$ lb. treacle (golden syrup), $\frac{1}{2}$ teaspoonful Cayenne pepper, 2 oz. salt, 1 pint of vinegar, 6 cloves, 1 teaspoonful of allspice.

Peel and core the apples, stone the dates if necessary, peel the onions and put all these ingredients through a mincer, together with raisins (or sultanas). Put the remaining ingredients in a pan and bring to the boil. Add the minced fruit etc., and simmer gently until the chutney is of a thick consistency. Pot and cover at once.

— Until October . . .