

Mrs Greenkeeper's Own Corner

with Ann Mawson

For some meals "Fruit Tart", "Fruit Flan", or "Fruit Pudding" are always popular. This allows a choice of what kind of fruit is cheapest and best at the moment, or even bottled, tinned or frozen fruits can be used. Frozen fruits are very good, but if possible I always use fresh fruit. Let us hope strawberries are plentiful this year

Strawberry Crush

1 lb. strawberries, 4 oz. castor sugar, $\frac{1}{2}$ pint milk, wafer biscuits.

Wash strawberries and hull them. Drain them, and mash them with the castor sugar. Mix with the milk and put into individual glasses. Put into a cool place and serve with wafer biscuits. Enough for four people.

Strawberry Flan

1 sponge flan case, 1 lb. strawberries, $\frac{1}{2}$ pint strawberry jelly, castor sugar, cream.

Wash the strawberries and hull them. Arrange them in the sponge flan case. Make up $\frac{1}{2}$ pint of strawberry jelly, and allow it to become cool, but not set. Pour over the strawberries in the flan case. Allow to set. Decorate with cream and dredge with sugar, and add more strawberries. Enough for six people.

Strawberry Pudding, Baked

1 lb. strawberries, 2 tablespoonfuls of water, 2 oz. butter or margarine, 3 oz. granulated sugar, $\frac{1}{4}$ lb. self-raising flour, cream or custard if liked

Wash and hull the strawberries and look over them to make sure they are all sound. Put them into a stewpan with the two tablespoonfuls of water and cook slowly until the fruit is quite soft. Rub through a sieve and put the pulp in a buttered pie-dish. Beat the fat and sugar to a soft fluffy cream and add the flour, mixing well so there is no dry flour left in the basin. Sprinkle this mixture on the warm fruit and bake until the pastry is nicely browned. Serve hot or cold. Whipped cream or custard may be served with it. Enough for four people.

Time about 20 minutes — Regulo Mark 6, electricity 400° F

Strawberry Tartlets

$\frac{1}{2}$ lb. strawberries, 2 tablespoonfuls of water, 3 oz. sugar, $\frac{1}{2}$ lb. short pastry

Stew the fruit gently with the two tablespoonfuls of water. When quite soft rub through a sieve. Add the sugar to the pulp and leave until cold. Roll out the pastry and line greased patty tins with half of it. Three parts fill with the fruit pulp. Cover with pastry. Press well at the edges with a fork to make secure and bake in a hot oven until the pastry is nicely browned. Good hot or cold.

These tartlets are very delicious iced with glacé icing, if you wish to serve them cold. Enough for six people.

Time about 20 minutes — Regulo Mark 7, electricity 425° F

—Until August

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