

# Mrs Greenkeeper's Own Corner

with Ann Mawson

I do hope I am not too late with this Elderflower Champagne recipe. You will require:—

1 gal. cold water, 2 large heads of Elderflower, 1½ lb. of sugar, 2 tablespoons of white vinegar, 2 lemons.

Pour the cold water over the Elderflower heads, sugar, vinegar and rind and juice of two lemons, stir well to dissolve the sugar; now leave for 24 hours. Bottle and cork it tightly (after straining it through a fine muslin cloth). It is very fizzy, and true to its name. Leave for 14 days, then it is ready.

Here are a few recipes for holidays and weekends.

## Oat Crisps

4 oz. margarine, 3 oz. sugar, 5 oz. porridge oats.

Beat the marg. and sugar to a cream, then with a wooden spoon stir in the porridge oats. Spread evenly on a shallow greased tin. Bake until golden brown, in a moderate oven. Mark into squares or fingers while still hot, then leave to cool before turning out. This will keep for quite a long time in an airtight tin.

## Chocolate Walnut and Cherry Delight

Line a swiss roll tin with tin foil, place on it a 4 oz. block of chocolate, melt in a very cool oven. Now spread the soft chocolate evenly all over the tin foil, leave to go cold. Cream 2 oz. of marg. with 2 oz. of sugar, add one beaten egg,

4 oz. coconut, 2 oz. cherries (chopped) 2 oz. walnuts (chopped), 1 oz. currants, 1 oz. sultanas; mix well. Spread this mixture over the cold chocolate and bake in a moderate oven until a pale golden—about 15 min. at No. 3. Leave to go cold and cut up into fingers.

## Walnut and Date Cookies

3 oz. S.R. flower, 1 oz. fine semolina, 2 oz. butter or marg., 1½ oz. caster sugar, 2 oz. chopped dates, 2 oz. chopped walnuts, 1 egg.

Put the flour in a basin with the semolina, rub in the 2 oz. fat, add the sugar, dates and walnuts, mix stiff with the egg. Put heaped tablespoonful on a greased baking tin, and bake for 10 to 12 min. at No. Mark 6. or 400° F. electricity.

## Date and Walnut Loaf to Butter

2 oz. chopped walnuts, 2 oz. chopped dates, 1 egg, 4 oz. sugar, ¾ lb. flour, heaped dessertspoonful baking powder, good pinch salt, ½ pint milk.

Beat the egg and sugar together for 5 min. Mix the flour with the baking powder and salt. Put them through a fine sieve. Mix the milk with the beaten egg and sugar, gradually add the sifted flour. When quite smooth stir in the chopped nuts and chopped dates. Turn into a hot "loaf" or oblong tin and bake at once.

Time, about 45 min.

450° F. electricity—Mark 8 gas.

—Until July . . .

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