

# Mrs Greenkeeper's Own Corner

with Ann Mawson

This is the month when lemons should be at their best. To keep them, place the lemons in a basin of water and cover with a plate to keep them submerged. Change the water every fourth day. Lemons will keep like this for a considerable time.

## Lemon Biscuits

1 egg,  $\frac{1}{2}$  teaspoonful of baking powder, grated rind and juice of 1 lemon, salt, 4 oz sugar,  $\frac{1}{2}$  lb flour, 1 oz lard, 2 oz margarine, milk if necessary.

Cut the fat up and rub into the flour, add the sugar, salt, grated lemon rind and baking powder. Next beat the egg, add the lemon juice, add to the mixture with a little milk if necessary to make a stiff consistency. Roll out to desired thickness, cut into mounds or fancy shapes, bake on a greased tin for about 20 min, depending on the thickness.

## Lemon Curd

3 large eggs, 7 oz sugar,  $2\frac{1}{2}$  oz butter, 3 lemons.

Wash and dry the lemons, grate the rind finely and place in a double pan, with the strained lemon juice, butter and sugar. Stir over heat until the sugar has dissolved; remove from the heat and pour slowly on to the beaten eggs, stirring vigorously. Return the pan to the heat and keep the water just simmering; stir constantly until the mixture coats

the back of the spoon slightly. Pour into jars and cover.

## Lemon Mousse

4 oz sugar, 2 eggs,  $\frac{1}{2}$  pint of cream, 2 lemons,  $\frac{1}{4}$  oz gelatine, a few nuts for decoration, 4 tablespoonfuls of water.

Whisk the egg yolks, sugar, and the rind and juice of the lemons in a basin over hot water until thick and creamy. Allow to cool. Whip the cream slightly and fold into the mixture. Whip the whites of the eggs stiffly and fold into the mixture. Lastly stir in the gelatine (which has been dissolved in the water). Pour into fruit dishes, and when set, decorate with chopped nuts. To serve four people.

## Lemon Peel Candied

3 lemons,  $\frac{3}{4}$  lb sugar,  $\frac{1}{4}$  pint of water.

Cut the lemons into six portions, and take away the pulp. Wash the rinds, cover with cold water, bring to the boil and simmer until the skins are tender. Boil the sugar and water for seven minutes, put in the lemon peel (which has been well drained), allow to cook for three minutes. Lift out the peel and place on a rack which has a sheet of wax paper on it; dry in a very slow oven. Any sugar syrup left over can be used for sweetening puddings and sauces.

—Until March . . .

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