

Mrs Greenkeeper's Own Corner

with Ann Mawson

First of all, may I wish you all a very happy New Year, and all the best for 1967.

During the cold winter nights a warm supper is nearly always appreciated, so here are a few supper ideas.

Nut Cutlets

Deep fat for frying, 1 stick of macaroni, egg and bread-crumbs for coating, 2 oz of nuts, pepper, salt, pinch of mace, pinch of mustard, 1 oz. of semolina, $\frac{1}{2}$ pint of milk.

Soak the milk and semolina in a small pan for 15 minutes. Stir until boiling and cook until the mixture leaves the sides of the pan. Add the mustard, mace, pepper and salt. Blanch, skin and chop the nuts, add them and spread the mixture on a plate to become firm. Divide into five to seven portions; roll into balls and with the forefinger and thumb shape into cutlets. Dip in beaten egg and toss in breadcrumbs; place a small piece of macaroni at the top of the cutlet (to represent the bone), fry in smoking-hot fat until golden-brown colour, drain and serve with a suitable sauce and vegetables. To serve five to seven people.

Stuffed Baked Onions

2 oz. of dripping, pepper, salt, 4 tablespoonfuls of breadcrumbs, 1 teaspoonful of chopped parsley, 1 oz. of bacon, 6 even-sized onions.

Skin the onions and take out the centres. Chop the bacon and parsley and mix with the breadcrumbs, pepper

and salt. Press a little of this mixture into the centre of each onion. Melt the dripping in the tin; when hot, put in the onions and baste with the hot dripping. Cook steadily until the onions are tender (the time depends on the size of the onions). Dish and serve, enough for four to six people.

Sheep's Tongues

Allow 1 sheep's tongue for each person, salt, pepper, stock.

Wash the tongues well and put them in a pan with the stock, salt and pepper. Simmer gently until cooked. Skin them and take out the tiny bones from the root. Arrange on a hot dish with some vegetables round them. Onion sauce is very nice with this dish.

Vegetable Pie

2 cups of cooked carrots, 1 cup of cooked peas, 2 tablespoonfuls of melted butter, $\frac{1}{2}$ cupful of grated cheese, 1 cupful of milk, 1 beaten egg, salt, pepper, breadcrumbs, slices of tomato, and a little butter.

Slice the carrots and mix with the peas. Add the butter, cheese, milk, egg, salt and pepper, mix lightly and turn into a buttered pie-dish. Sprinkle the top with breadcrumbs and dot with butter. Arrange a few slices of tomato on the top as a garnish, and bake in a moderate oven, about 30 minutes. Enough for four people.

— Until February . . .

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