

# Mrs Greenkeeper's Own Corner

with Ann Mawson

Pigeons make a nice change, and the wood pigeon can be treated like game. It is in season all the year round. When choosing a young bird, remember the beak should be soft and the feet should be smooth.

## Steak and Pigeon

2 pigeons,  $\frac{1}{2}$  lb. of rump steak, 1 teaspoonful of chopped parsley, 1 table-spoonful of red wine, 1 lb. of small young carrots,  $\frac{3}{4}$  pint of stock, 1 tea-spoonful of mushroom ketchup, seasoning, 1 oz. of flour, 8 small onions, 1 oz. of dripping.

Pluck, draw, singe and wash the pigeons, cut into joints. Wipe the steak and cut into pieces. Fry in the hot dripping, remove and keep hot. Fry the prepared onions, flour and seasoning until a good brown colour, stirring all the time. Add the mushroom ketchup and stock, bring to boiling point. Add the pigeon joints and steak and simmer slowly for one hour.

Scrape the carrots, add the wine, carrots and seasoning and cook gently for a further 30 minutes. Dish the meat and pigeon joints, pour the gravy over and pile the carrots at either side. Sprinkle with parsley over the carrots. To serve seven or eight people.

## Potted Pigeon

Cooked pigeons,  $2\frac{1}{2}$  oz. of margarine, seasoning, a pinch of nutmeg,  $2\frac{1}{2}$  oz. of ham to every lb. of flesh after the bones have been removed from the pigeons.

Put the pigeon flesh and ham through the mincing machine, add the nutmeg and seasoning to taste, add two-thirds of the margarine (melted). Mix well, pack into jars and cover with the remaining melted margarine.

## Casserole Pigeon

3 tomatoes, seasoning, 1 lb. of green peas, 1 oz. of dripping, 2 oz. of bacon, 1 onion, 2 small carrots, 2 pigeons,  $\frac{1}{2}$  pint of stock.

Pluck, draw and cut the pigeons in two. Prepare the carrots and onion and cut into cubes; cut the bacon into small pieces. Fry the pigeons, bacon and vegetables in the dripping; place in a casserole dish. Heat the stock and pour over the pigeons and vegetables. Place on the lid and cook for 45 minutes. Shell the peas and add to the casserole; add the seasoning and continue cooking until the peas are almost tender. Cut the tomatoes in two, lay them on top, and cook for 10 minutes longer. Season and serve.

To serve four people.

## Curry Pigeon

A little lemon juice, 1 tablespoonful of coconut,  $\frac{3}{4}$  pint of stock, 1 oz. of flour, 1 teaspoonful of black treacle, 1 teaspoonful of curry paste, 1 teaspoonful of curry powder, 1 small onion, 1 small apple, 2 oz. margarine, 2 pigeons.

Pluck, draw and singe, and joint the pigeons; wipe with a damp cloth. Heat the margarine and fry the joints; remove joints and keep hot. Skin the apple and onion and chop finely. Cook slowly in the fat for 10 minutes, add the curry powder, curry paste, treacle and flour. Mix well; strain the stock which has been soaking with the coconut. Bring to boiling point, add the pigeons and cook all slowly until the pigeon is tender (about 40 minutes). Add the lemon juice. Serve with boiled rice.

To serve three to four people.

— Until July . . .