

# Mrs Greenkeeper's Own Corner

with Ann Mawson

April is a good time to buy crabs. When purchasing be sure to choose a medium-size for good flavour, with large claws, and the heavier it is the better.

## Potted Crab

This is excellent for sandwiches and savouries.

1 medium-sized crab — boiled,  $2\frac{1}{2}$  oz. butter, a sprinkling of anchovy essence, a little lemon juice, a few grains of cayenne pepper.

Take all the meat from the boiled crab, chop it up as fine as possible, mash it up very well and mix with it 2 oz. liquid butter, the anchovy essence, lemon juice and cayenne pepper.

Mix well and rub through a wire sieve into a jar. Stand the jar in a saucepan of gently boiling water and stir until the crab mixture is quite hot. Turn into a jar or three small jars. Melt the remainder of the butter and pour it over the paste, when the latter is cold.

(Keep in a cool place.)

## Crab Cocktail

1 dessertspoonful Worcester sauce, salt, 1 medium-sized boiled crab, 2 tablespoonfuls tomato soup, 2 grapefruit.

Remove all the meat from the crab. Cut the grapefruit in halves across, remove any pips. Remove all skin and cut it into small pieces. Mix together crab and grapefruit, add the tomato soup, a sprinkling of salt and the Worcester sauce. Keep in the refrigerator or a very cool place until required. Serve in cocktail glasses.

To serve four people.

## Croquettes (Crab)

1 large boiled crab, fat for frying, 1 breakfast cup of breadcrumbs, 2 oz. butter, a few grains cayenne pepper, salt, 1 teaspoonful tarragon vinegar, 1 egg, little flour, 1 teacupful breadcrumbs for coating.

Remove all the meat from the crab, chop it up very finely, mix the breadcrumbs with it, and the melted butter. Season with salt and pepper. Sprinkle over the tarragon vinegar and mix well.

Beat the egg and add half of it to bind the mixture, form into oval-shaped croquettes, flour them, dip them in the beaten egg and fry a golden brown in very hot fat, drain well, serve hot with vegetables, or cold with salad.

To serve four people.

## Crab Special

1 wineglassful sherry, 3 or 4 mushrooms, 2 oz. butter, pepper, salt, 1 level tablespoonful flour, yolk of 1 egg, 2 tablespoonfuls cream, 1 large boiled crab.

Take all the meat from the crab, and be sure there are no scraps of shell. Add the sherry, cover and let stand for one hour. Peel the mushrooms and chop coarsely. Melt the butter and put in the mushrooms, cover and cook gently until quite tender — about 15 minutes. Season with salt and pepper, add the flour and stir until it thickens.

Put in the crab meat, stir in the cream and yolk of egg (well beaten) and continue stirring until well mixed — on no account let it boil. Serve very hot on toast.

To serve four people.

## Crab au gratin

1 breakfast cup of breadcrumbs, 2 oz. butter, salt, pepper, 1 large boiled crab.

Pick the meat from the crab, season with salt and pepper and put into four well-buttered individual casserole dishes. Melt the remainder of the butter and add the breadcrumbs, mix together with a fork until they are well buttered. Cover the crab with the crumbs and bake until the crumbs are well browned.

To serve four people.

And of courses there is always . . .

## Mock Crab

$\frac{1}{4}$  lb. cheese,  $\frac{1}{2}$  teaspoonful made mustard, 1 teaspoonful vinegar, pepper, salt and drops of anchovy essence.

The cheese should not be dry; it should be rather on the soft side. Grate it into small shreds, mash with a wooden spoon whilst adding the seasonings. Stir in the vinegar gradually and the anchovy essence, serve hot

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24th April. When you read these notes will you please write and let me know if you are coming to the meeting, by the 15th April, as this will give me only just enough time to make arrangements for the catering, etc. We shall be playing 9 holes before lunch and 18 holes after to make a 27-hole aggregate. There will also be a competition of 9 holes for the over 60s with two prizes, if there are enough entries.

I would like to report to our members that Dai Lord is in hospital. He has had an operation on a lung, but I am pleased to say that when I visited him this week he was looking better. If any of you wish to drop Dai a line I think it would be best if you send letters to D. G. Lord, 87 Old Road, Skewen, Nr. Neath, Glam., as I am hoping he will be out of hospital by the time you read these notes.

## SHEFFIELD

*Chairman:*  
G. HERRINGTON  
(Lindrick)

**By H. Gillespie**  
63 Langsett Avenue  
Sheffield, 6

### Lecture

IT WAS A BIG DISAPPOINTMENT that more members did not take advantage of the very interesting evening of 29th February when only 23 members greeted Mr Lock of Berk Chemicals Ltd., and his colleague, Mr Bailey. For someone to retain the interest of an audience for approximately three hours is proof in itself what an enjoyable and educational evening this was.

I would also like to take this opportunity of thanking Messrs S. Beaumont Ltd., who provided the refreshments.

### A.G.M.

The Section Annual General Meeting will be held at the Brunswick Hotel on Thursday, 25th April. This is the time when you can make your suggestions and offer your criticisms.

### Retirement

Mr D. Sadler, Head Greenkeeper at Lees Hall Golf Club, has retired after 43 years' service with that club, and club members gathered on Sunday, 3rd March, to show their appreciation to a very fine servant, and to make a presentation.

Denis has not enjoyed the best of health and we extend our good wishes for a long and happy retirement and a return to better health.

## MIDLAND

*Chairman:*  
G. HART  
(Gay Hill)

**By R. Goodwin**  
*Hon. Secretary:*  
167 Birmingham Road  
Lichfield, Staffs.

### Spring Tournament

THE SPRING TOURNAMENT WILL be held at the Blackwell Golf Club, Nr.

Bromsgrove, by kind permission of the captain and committee, on Thursday, 25th April.

This event will be played over 27 holes, 9 holes in the morning, and commencing at 9.45 a.m.

Please let me have your entries by Thursday, 18th April, so that catering arrangements can be made.

### New Member

We welcome to the Section, Trevor Morris, from the Whittington Barracks Golf Club.

## NORTH-EAST

J. SIMPSON  
(Ponteland G.C.)

**By D. Earsman**  
Arcot Hall Cottage  
Dudley  
Newcastle on Tyne 3

### Spring Competition

OUR SPRING COMPETITION WILL be held on Tuesday, 23rd April, at the Gosforth Golf Club, with the kind permission of their captain and committee. This will be an 18-hole Medal Event, commencing at 1 p.m.

### New Member

We welcome J. R. Clark, of the Blyth Golf Club, to the Section.

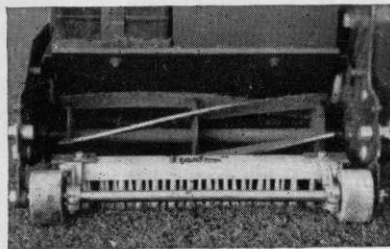
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on buttered toast or cold piled in the centre of a green salad.

—Until May . . .



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