

Mrs Greenkeeper's Own Corner

with Ann Mawson

First of all may I wish you all a very Happy New Year, and all the very best for 1968. Well, we are round to party time again. The main thing is to make your home a really friendly meeting place, and your guests truly welcome, no matter how small or modest it may be. True hospitality and a welcome in the atmosphere will make it a success. Buffet suppers are by far the best. NOW FOR SOME RECIPES!

String Alongs

Thread 12 skewers with cocktail sausages, pieces of liver and kidney, pickling onions, mushrooms, small pieces of fillet steak and small rolls of bacon. Brush with vegetable oil and bake in a moderately hot oven 375° F or Regulo Mark 5 for about 20 minutes. Season when savouries are nearly cooked. To serve 12 people.

Shrimp Savouries

Line 12 patty tins with shortcrust pastry, prick the centres with a fork, brush well with beaten egg and bake in a hot oven 400° F or Regulo Mark 6 for 15 minutes. Allow to cool. Make the filling with 2 oz. of butter, 2 oz. of plain flour, 1 pint of milk and seasoning to taste, stir in $\frac{1}{2}$ lb. of prepared shrimps, pour into cool cases, serve hot or cold, and garnish with parsley. To serve 12 people.

Onion and Egg Flan

Make three 8-inch flan cases with shortcrust pastry. Take nine hard-boiled eggs, and slice the whites of three into each case, and sieve yolks on the top. Cook $1\frac{1}{2}$ lb. coarsely grated onions in 4 oz. butter, do not brown, mix in 3 oz. of plain flour, and seasoning and stir in $1\frac{1}{2}$ pints of milk, simmer for 10 minutes. Pour into flan coat thickly with grated cheese and brown under the grill. To serve 12 people.

Swedish Sandwiches

These always look so attractive. You need both brown and white bread. Remove all crusts, cut into circles, hearts, rectangles, ovals and squares or any other shape you can think of. Butter thinly and cover with salmon, cream cheese, Blue Wensleydale, English Cheddar, Welsh Caerphilly, White Cheshire, Double Gloucester, Farmhouse cheese or sliced ham and decorate with pickled cucumber, halved, stoned olives, or sliced hard-boiled eggs. There are so many alternatives — prawns piped with cream cheese and shredded lemon rind, cream cheese with black olives, salami with tomato slices, sardine and lemon, mayonaise and salami with sliced gherkins, smoked salmon with hard-boiled eggs, smoked trout with green pepper, and assorted salami.

Have a lovely time.

— Until February . . .

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