

MARCH	6th	Northern Section—Lecture—Horsforth Golf Club, 7.15 p.m.
	13th	Southern Section Quiz—Stirling Castle, 6.30 p.m.
	28th	Sheffield Section Lecture
	29th	Southern Section Annual Dinner—Dulwich & Sydenham Golf Club
APRIL	24th	Welsh Section Spring Meeting
MAY	2nd	North-West Section Spring Tournament
	7th	Northern Section Annual Spring Tournament
	8th	East Midland Section Spring Tournament
	15th	Southern Section Spring Tournament
JUNE	20th	Midland Section Annual Match
JULY	2nd	Welsh Section A.G.M.
AUGUST	12th	B.G.G.A. Annual Tournament—Seacroft Golf Club, Skegness
	13th	
	14th	
SEPTEMBER	18th	Welsh Section Autumn Tournament

FOR HIRE

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MRS GREENKEEPER

(Continued)

the herbs and peppercorns tied up in a muslin bag, the lemon juice, port wine and the stock, cover and cook until the rabbit is tender. Blend the flour with a little of the stock and add to the casserole with the seasoning, and cook for fifteen minutes longer. Lay the forcemeat balls on the top and serve with redcurrant jelly.

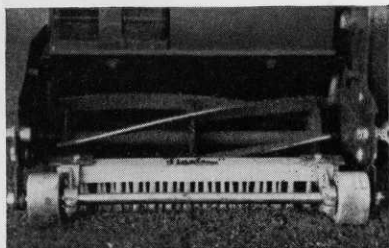
To serve six people.

Forcemeat Balls

One and a half oz. breadcrumbs, 1 tablespoon chopped suet, 1 teaspoon chopped parsley, 1 teaspoon mixed herbs, seasoning, stock to bind, 1 egg, breadcrumbs for coating, hot fat.

Mix the breadcrumbs, suet, parsley, herbs, and seasoning and bind together with stock. Form into balls, coat with beaten egg and breadcrumbs and fry in very hot fat. Drain and lay on top of the jugged rabbit.

—Until April . . .



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