

Mrs Greenkeeper's Own Corner

with Ann Mawson

Rabbits are in season in March and lend themselves to almost every method of cooking. They are lacking in fat, so that a little bacon is usually served with the dish. They should not be hung for more than two days, and should be cooked as fresh as possible.

Blanquette Rabbit

Two rashers bacon, $\frac{1}{2}$ pint milk, seasoning, 2 oz. flour, 2 oz. margarine, bunch herbs, 1 onion, 1 small turnip, 1 carrot, $\frac{3}{4}$ pint stock, 1 rabbit.

Skin and cut the rabbit into joints; wash well and dry them. Have the stock ready in a stew pan (hot), add the joints and bring to boiling point. Add prepared chopped vegetables and the herbs tied up in a muslin bag. Simmer all until the rabbit is tender. Melt the margarine in another pan, add the flour and seasoning. Mix well, then add the milk slowly. Add also half a pint of the stock in which the rabbit was cooked. Stir until boiling. Heap the rabbit on a dish and coat with the sauce. Garnish with bacon which has been cut into strips, rolled and baked or grilled, also the chopped rabbit liver.

To serve six people.

Rabbit Cream

One teaspoonful chopped parsley, $\frac{1}{2}$ pint sauce, 1 tablespoonful cream, seasoning, 1 egg, $\frac{1}{4}$ pint panada (recipe below), $\frac{1}{2}$ lb. raw rabbit weighed after removing bones.

Remove the flesh from the bones, pass it through the mincing machine twice, then add to the panada, add the egg and mix very well. Rub through a sieve, add the cream and seasoning. Place in a greased basin, cover with greased paper and steam for about 30 minutes until mixture is set. Turn out and coat with brown, white or tomato sauce, and sprinkle with chopped parsley.

To serve four people.

Panada

This is a very thick sauce which is used to bind ingredients together, which have no adhesive properties, like cold meat rissoles.

Quarter pint stock or milk, seasoning, 1 oz. flour, 1 oz. margarine.

Melt the margarine, add the flour and seasoning and mix very well, then add the liquid. Stir over the heat until the mixture leaves the sides of the pan.

Rabbit Mould

One large rabbit, 1 hard boiled egg, 1 bunch herbs, seasoning, $\frac{1}{2}$ pint water, $\frac{1}{2}$ oz. gelatine, 1 small onion, 3 oz. ham.

Skin and cut the rabbit into joints, wash and dry well. Remove all the flesh from the bones. Pass rabbit, onion and ham through mincing machine. Place in basin. Dissolve the gelatine in the $\frac{1}{2}$ pint of water, add the seasoning and herbs tied up in a muslin bag, pour over the contents of the basin, cover with greased paper and steam for two hours. Slice the hard boiled egg and place in the bottom of another basin, remove the bag of herbs and lift the meat and lay it on the top of the egg, pour over the liquid. When cold turn out and serve with a salad.

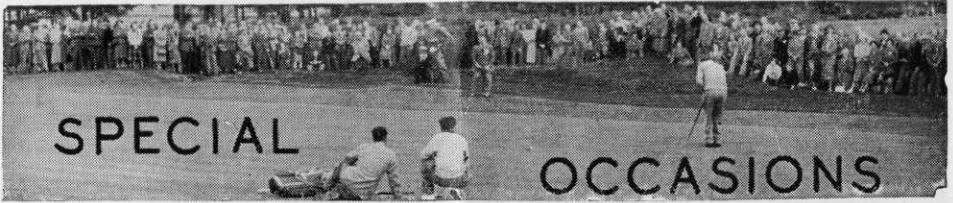
To serve six people.

Jugged Rabbit

One rabbit, $1\frac{1}{2}$ oz. bacon dripping, 1 large onion, 2 cloves, 1 bunch herbs, 4 peppercorns, 2 tablespoons port, 1 teaspoon lemon juice, $\frac{3}{4}$ pint stock, 1 oz. flour, seasoning, 2 oz. forcemeat balls, 1 tablespoon redcurrant jelly.

Skin and joint the rabbit, wash and dry well. Fry the joints in the bacon dripping until they are nice and brown. Drain and place in a casserole dish. Stick the cloves into the onion and add

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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

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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.

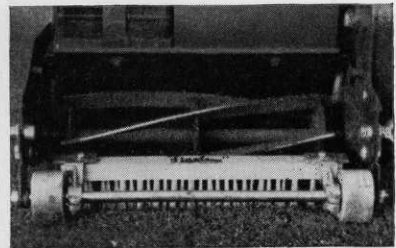
To serve six people.

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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