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Your Corner....

We've finally reached the year 2000, but is it really very different to any other year? - The lawns still need mowing, the children need to be fed, the cows need to be milked and the gardens need weeding. - On that note we'd like to thank **Lena Steiner**, from Galatea, for sending in some useful tips on spraying for garden pests. Two books she finds useful are:

* *Mother Earth, Organic Gardening* - A.H. & A.W. Reed

* *Gardening without Poisons* - J. Warren

Mrs. Steiner has sprayed her garden for five years with the following sprays and everything looks healthy and pest-free. She uses the sprays on roses, gerberas, daffodils, potatoes, tomatoes and cucumbers. There are no side effects like headaches and it doesn't matter if the cat licks it!

For viruses and diseases:

Dissolve 2 breakfastcups of whole milk powder with enough water to make 4½ litres and strain.

For insects:

Chop up garlic cloves, no need to peel, leave in water in a jar overnight, strain and add the water to milk powder mixture.

Spray under leaves as well as on top.

Good luck!

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Recipe of the month..

As it is nearly 'Zwetschge time' once again; here is a recipe that you might like to try out....

ZWETSCHGENTORTE

(If no Zwetschgen available in your area, try Black-Doris Plums or Nectarines)

500 g Zwetschgen
4 Eggs
3 Tablespoons Milk
2 Tablespoons Kirsch
200 g Sugar
Juice and rind from ½ Lemon
200 g potatoes, cooked with skin on
150 g ground hazelnuts
50 g finely chopped walnuts
4 tablespoons Semolina
1 teaspoon Baking Powder
Icing sugar

Method....

Halve the Zwetschgen, take the stone out and halve again. Beat the egg yolks, milk, kirsch, sugar, juice and rind of the lemon to a cream. Add the peeled and grated potatoes, nuts, semolina and Baking Powder and mix in well. - Lastly add the egg whites which have been beaten very stiffly. - Grease a 26 cm springform and spread ¼ of the mixture. Bake for 10 minutes at 180 °. Add the Zwetschgen to the rest of the mixture and spread onto the prebaked base. Bake for a further 40 minutes. Cool the cake without the tin sides and dust with icing sugar before serving.

Doris and Trudy.

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