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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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