

THE



TIMES

11th Nov 1941, 10.15 AM
Lancaster was shot down over Münster in 1941



very small percentage, salmon and sea-trout will always return to their native river. The "small percentage" serve a very useful purpose. They go to another river, and often another country, thereby making sure that stocks will never become inbred, and that in the unlikely eventuality of any of our rivers becoming unpolluted again, those rivers will be automatically re-stocked with salmon.

The Rules of War lay down that neither combatant shall poison the air or the water. In peacetime England one can apparently do both and get away with it. Factories belching out fumes that kill even the trees around them; great rivers turned into stinking open sewers with the chemical and animal filth

Three hundred rabbits made an imposing sight

constantly being tipped and pumped into them.

Not so very long ago great runs of salmon came up all our big rivers – the Thames, Ouse, Severn, Trent, Wear and Tyne. Leaving for a moment the aesthetic viewpoint out of it, the commercial value of those fish today would be enormous; not only would a proportion be taken in stakenets at the river mouths, but the revenue from the sale of fishing tickets on the towns' own stretch of water would be very considerable. All this, and many thousands of tons of excellent salmon, is now being lost.

Just supposing – falling backwards to be fair – a regulation were to be brought out now which said: "If, in 20 years' time, any factory or other premises is discharging into any river or stream any liquid that the Managing Director or Owner is not prepared to drink, then that factory or premises shall be closed down until such time as the necessary alterations have been carried out."

From *Countryman's Cooking*, by W.M.W. Fowler, published by Excellent Press, 9 Lower Raven Lane, Ludlow, Shropshire, SY8 1BW. Tel: 01584 877803. Available from Times BooksFirst at £15.25, free p&post. Call 0870 1608080

the practical loss all round, it is diabolical deliberately to infect any animal with so filthy a disease as myxomatosis. However, in this Jack-in-office society, I might as well save my breath to cool my porridge!

Rabbit Pie

This is an excellent dish, and very well worth making. The only snag to it is that you must have some pastry; and here, I fear, I cannot help you. So far, I have always been able, by the liberal use of blandishments and flattery, to get someone else to make it for me. Anyway, what better gambit could you have than "Come and make the pastry for my rabbit pie, darling?"

Presupposing that you have your glamorous pastry-maker positively champing at the bit, cook the rabbit either in the same way as for a casserole, or else dispense with a marinade and begin by flouring and frying. Then simmer in a saucepan, using cider or mild beer as a cooking liquor. Don't forget the salt. Whilst this is cooking, hard-boil three eggs

and cut the rind off half a pound of bacon – smoked or plain, as you prefer. Take the meat off the bones as soon as it is ready to come. You will now have finished, for the time being, with the kitchen table – so, having fortified your pastry-maker with a couple of stiff gins, let her loose with some flour, lard, a bowl and a rolling pin.

Put an eggcup in the centre of the pie dish to support the crust if you must, but you should have sufficient filling, and arrange the boned meat, hard-boiled eggs (sliced in half lengthways), bacon and a few mushrooms if you have them, around it. Scatter in a little thyme and freshly-ground black pepper, and fill up to the top of the meat with the cooking liquor.

Hand over to your minion to have the hat put on. It will take about half an hour to cook the pastry in a hot oven. Preferably foist this job off on her as well, and then if it all goes up in smoke you are comparatively in the clear.

SALMON

The biologists have discovered now that except for a

Dress code

I spy something just right for a Bond party

COMPILED BY NICOLA COPPING

OBJECTIVE IMAGE

▼ Natty by night



Norton & Townsend suit, from £625 to £1,100, and **dress shirt**, from £85 to £125 (020-7929 5662); **Marks & Spencer cummerbund and tie**, £19.50 (0845 3021234)

▼ Very Mooreish



Nerve yellow poloneck, £90 (020-7377 1002); **Ede and Ravenscroft camel jacket**, £295 (020-7405 3906); **Topman checked trousers**, £35 (0845 1214519)

▼ Aqua man



Pinnacle Polar wetsuit, £320.99 (simplyscuba.com)

▼ On the case



Swaine Adeney Brigg briefcase, £1295 (020-7409 7277); **M&S martini glasses**, £2.50 each (0845 3021234)

▼ Tocking point



1958 Rolex Submariner, as worn by Sean Connery in *Dr. No*, £9,500, at The Vintage Watch Company (020-7499 2032; vintagewatchcompany.com)

▼ Daring feet



Marks & Spencer patent shoes, £55 (0845 3021234)