

## Vegie Crisis at Fillocks

*Fillocks Flat, March 2011*

Dear Koppamurra,

Well! That son of mine has gone on a school camp and the daughter is in a snit because we won't let her buy us Fillocks uniforms for the Sunday lunches and Fillock says I'll have to write the news to you people for your magazine because he says even if he wanted to, which he doesn't, he has to put on yet another (very rude word) spray for the downy.

So I'll just have to sit down and do it but heaven knows what there is to write about except Fillock complaining about the cost of the chemicals for the spray. Although I must say that even though all this rain and heat seem to give us lots trouble with the downy it's been very good for the vegies well anyway some of them.

We went down to the beach for a week and the Hogans next door were coming to pick the vegies but they must have forgotten the zucchinis or maybe they don't like eating them because when we got back there were all these great things lying all over the vegie patch.

But at least I was able to make plenty of my zucchini slice and just in case your readers are interested I have put the recipe in with this letter.

### **(MRS) M. FILLOCK'S ZUCCHINI SLICE**

Well! Here is the recipe I promised.

Choose a zucchini that's not **too** huge around a pound or 400gm is good.

A large onion and a couple of carrots (three if they are little).

Grate them all coarsely – mind your fingers – and doing it in a processor **doesn't work** because it all goes to mush. Squeeze and drain off excess watery stuff.

A cup of grated cheddar – very useful way to get rid of the leftover bits.

A cup of self raising flour (Fillock suggests here that you can use gluten free to shut up some of the pretentious ~~\*\*\*\*\*~~ers fussier people we get).

Half a cup of olive oil.

Five eggs (Fillock says remind them to take the eggs out of their shells

– I suppose he thinks he's being funny).

Season – I think a teaspoon of vegie stock is also a **big** help.

Mix it all up with a teaspoon of baking powder.

Into a container and into the oven – moderate – 190° to 200° – 180° with fan.

Leave for 45 minutes or until it smells cooked, but the last time I left Fillock to mind it he didn't smell the cooking until the kitchen was full of smoke and I was **so cross** and I didn't think that watching the footie was **any** kind of excuse at all.

Yours sincerely, (Mrs) M. Fillock.

