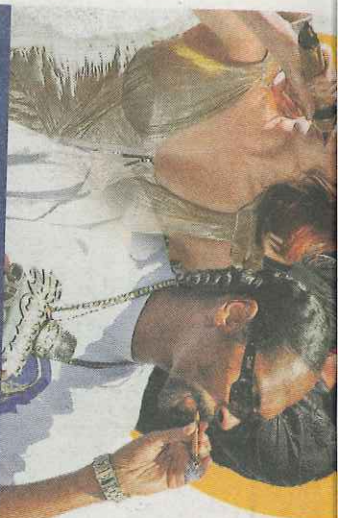


£1.00

Thursday 15.04.10

Published
in London and
Manchester
guardian.co.uk



Official Glastonbury lineup revealed

Page 3



Spurs sink knife into rivals

Sport
Page 1



the guardian

Take me to your lectern: parties clash ahead of key TV debate

- Row over rules of historic event
- Academics back PM on economy
- Lib Dems under fire over spending

Patrick Wintour
Allegra Stratton
Nicholas Watt

Gordon Brown has received a boost on the eve of today's televised leaders' debate after more than 50 economists from around the world signed a letter backing his handling of the economy.

And guess who's back ...



Gene-swap plan to beat inherited diseases

Sarah Boseley
Health editor

Scientists yesterday offered new hope for women at risk of passing on certain inherited diseases to their children, in the form of a pioneering technique to move hereditary genetic material from fertilised eggs to donated ones.

Researchers from Newcastle University say their breakthrough will help women whose children are at risk of a range of mitochondrial diseases. These disorders can be mild or very severe, and can cause muscle weakness, blindness, heart failure, liver failure, diabetes and learning difficulties. They affect one child in 6,500 in the tiny amount of genetic material in the mitochondria, which provide the energy with which cells function. Mitochondrial DNA is passed on from mother to child.

The test Potato mashers

Cuisipro fibreglass masher

£9.99, stockists:
0151 647 1748

Sturdy and well-shaped for getting stuck in to some serious mashing, this is simple and effective, with small holes for a smooth result. The 13% fibreglass makes this stronger and more heat resistant than your average nylon cook's tools, too.



Black+Blum Spudski potato masher

£11.50, black-blum.com

It may just look like a novelty ski-pole-shaped device, but it's actually well-designed for the job. It doesn't slip, and the small circular end means it can reach the stubborn lumps lurking in the corners of your pan.



Joseph Joseph Smasher

£12, josephjoseph.com

With its fairly large holes, this one might take a little longer to produce smooth spuds, but it certainly makes mashing fun. In a play-dough sort of way.



Allegra McEvedy

A soup for spring

This is my last G2 recipe column (though you can still catch my Guardian cooking class and recipe films online), so thanks to all for reading and, who knows, maybe some of you even cooked a dish or two.

This soup is a good one to be going out on as it embodies all that I think a decent newspaper recipe should be: quick, tasty, seasonal, cheap, simple and with a touch of class.

As it has only five key ingredients (three of which are the best of what Britain's veg patch has to offer in April), I'd encourage you to make your own stock to get the most out of these seasonal superstars.

Feeds four and takes about 20 minutes

2 tbsp extra virgin olive oil

400g Jersey Royal potatoes, scrubbed and sliced

1 hispi cabbage, quartered and sliced, root removed

1 litre veg or light chicken stock

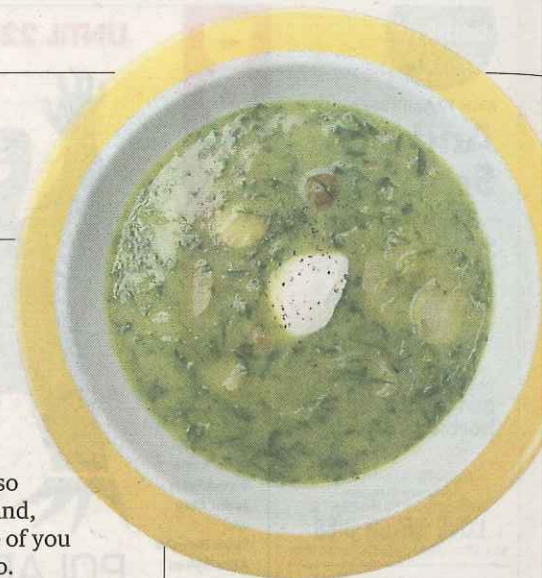
150g garlic leaves, washed and roughly chopped

A dollop of crème fraiche if you fancy it

Salt and pepper

► Warm the oil in a wide, heavy-based pan over a medium heat.

► Add the potatoes and



cabbage, stir vigorously and cover with a lid.

► After about five minutes give it another good stir and, once the cabbage has started to soften, pour in the stock, which should just about cover the veg. Season well and turn the heat up to full, keeping the lid on. Bring to the boil, then turn down the heat and simmer for about 10 minutes with the lid still on.

► Put the chopped garlic leaves in the bottom of a blender and, once the spuds are tender, ladle in about half the contents of the saucepan. Blend until pretty much smooth, pour back in the pan and give it a stir.

► Put the lid on and leave to sit for five to 10 minutes, so the pieces of garlic leaf soften and share their flavour with the rest of the soup.

► Have another look at the seasoning before serving.

I like it at this warm temperature rather than piping hot, though you can heat it up or chill it down depending on your tastes.



Guardian event

Ask the ministers: Climate change and energy

Ed Miliband, secretary of state for energy and climate change, Labour
Greg Clark, shadow secretary of state for energy and climate change, Conservative
Simon Hughes, spokesman on energy and climate change, Liberal Democrat
Chair: **Ian Katz**, deputy editor, The Guardian

Fighting global warming. Keeping the lights on. Growing the economy. Ending fuel poverty. The issues of climate change and energy are critical to the next decade and beyond. Come and put your questions to the ministers vying for your votes.

Wednesday 21 April, 7pm
The King's Fund, 11-13 Cavendish Square, London W1G 0AN

Tickets: £5
Book tickets at: <http://meettheministers.eventbrite.com/>

To submit a question to the ministers, go to environmentguardian.co.uk