



## Mrs. Greenkeeper's Own Corner

with Ann Mawson

If you are lucky enough to have raspberry canes in the garden, you can make some quite economical dishes. They should, if possible, be used the same day as they are pulled because they deteriorate very quickly, especially in damp weather. Choose a dry day for picking them if they are to be used for jam.

### Raspberry Jelly

4 lbs. raspberries — sugar.

Pick over the fruit but do not wash. Place in a preserving pan and bring to boiling point slowly, stirring all the time. Simmer until the fruit is well broken. Then strain through two layers of muslin. Measure the liquid and to every pint add one pound of sugar. Heat the liquid and bring to boiling point, boil rapidly for about five minutes, test for a set. Pour into warm jars and cover when cool.

Time — About 1 hour.

### Raspberry Flan

1½ lb. raspberries — 3 oz. sugar—  
carmine.

Make a flan case. Pick the raspberries

and lay them on a flat dish (reserve a few for decoration). Sprinkle over half the sugar and set aside for thirty minutes. Put the remaining sugar in a small pan with the liquid which has come from the soaked raspberries; boil until syrupy, add a drop of carmine. Place raspberries in the flan and coat with the syrup.

### Raspberry Vinegar

4 lbs. raspberries — 2½ pints of vinegar — sugar.

Place half the fruit in a large stone jar and add the vinegar; cover and set aside overnight. Strain and pour the liquid over the remaining raspberries, cover and stand overnight. Strain the liquid through muslin and place in a large earthenware jar. To every pint of liquid add one pound of sugar. Place in a pan and bring to the boiling point, reduce the heat and allow to simmer very slowly for ½ hour; remove from heat. Bottle and cork down. Dilute to taste when using. This is most useful in the winter for colds, take it hot just before going to bed.

— Until September . . .