

# *Mrs Greenkeeper's Own Corner*

*with Ann Mawson*

Plums are in season in the late summer, and early autumn. There are many kinds and the flavours vary according to the variety, but although the composition and texture does not change much the Victoria is still my favourite.

## **Plum Pickle (Sweet)**

The plums most suitable for this are Victoria — 5 lb. plums, 3 lb. sugar (preferably brown), 1 in. stick of cinnamon, 4 cloves, vinegar to cover

Wash and dry the plums. Place in layers in a large jar, and sprinkle each layer with sugar, cinnamon and cloves, finishing with a layer of sugar; cover with vinegar and stand overnight. Next day strain off the liquid, bring to boiling point, boil for three minutes and pour quickly over the plums; cover. Repeat the process each day for six days, by which time the plums should be soft. On the seventh day strain the liquid and boil until syrupy. Pour over the fruit, fill jars and cover

## **Victoria Plum Fool**

1 lb. Victoria plums,  $\frac{1}{4}$  pint yoghurt, 4 oz. sugar, 3 tablespoonfuls water glaze cherries.

Simmer the plums with the sugar and water, remove the stones and rub through a sieve, beat together with the yoghurt, allow to cool, put into glasses, decorate on top with cherries. To serve four people.

## **Victoria Plum Fluff**

Plum puree (made from 1 lb. plums cooked and put through a sieve), 1

tablespoonful honey, 4 oz. sugar, desiccated coconut,  $\frac{1}{4}$  pint yoghurt, 3 egg whites, grated rind and juice of 1 lemon.

Whisk honey and sugar into the plum puree, add the yoghurt and rind and juice of the lemon. Beat the whites of the eggs until stiff and fold into the puree. Pile into individual glasses, or a large bowl, chill and top with toasted coconut just before serving. To serve four people.

## **Victoria Plum Wine**

$3\frac{1}{2}$  lb. ripe Victoria plums, 4 lb. sugar,  $\frac{1}{4}$  oz. yeast, 1 gal. boiling water

Choose really ripe plums. Pick off all stalks and leaves, and wash the plums or wipe them over with a clean damp cloth. Put them in a large bowl and pour the gallon of boiling water over, stir and mash them with a wooden spoon, then cover the bowl and leave for ten days.

There will probably be a mould on top by this time; remove this carefully, try not to break any off into the liquid. Strain the liquid off the plums into another bowl, and add the 4 lb. of sugar and the  $\frac{1}{4}$ -oz. yeast, then stir until the sugar has dissolved. Cover the bowl but stir each day for the next three days.

The wine is now ready to bottle. Cork it loosely at first and see that the corks stop in.

This wine should be kept for at least six months, before it is ready to drink.

— Until October

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