

Mrs Greenkeeper's Own Corner

with Ann Mawson

Blackberries are a very useful fruit, coming when most of the other berries are over. The cultivated ones are a luscious fruit, and being very juicy they are excellent for many sweet dishes. Wild blackberries are very good also. All blackberries should be well looked over and washed under gently running water, before they are used.

Blackberry Fool

$\frac{1}{4}$ pint of cream, $\frac{1}{2}$ pint of milk, $\frac{1}{4}$ oz of granulated gelatine, 4 oz of sugar, water, $\frac{1}{2}$ lb of blackberries, $\frac{1}{2}$ lb apples.

Peel the apples, core and cut into small pieces, wash the blackberries and put them wet into a stewpan, add a teacupful of water. Cook gently until the apples are quite soft. Then rub through a sieve, add the sugar to the pulp and mix well. Pour it into a saucepan. Dissolve the gelatine in two tablespoonfuls of hot water. Strain it into the pulp. Scald the milk and stir it in gradually. Leave until cold. Whip the cream and fold it in. Serve piled in individual glasses.

To serve four people.

Baked Blackberry Pudding

$\frac{1}{4}$ lb self-raising flour, 3 oz of castor sugar, 2 oz of margarine, 2 tablespoonfuls of water, 1 large cooking apple, 1 lb of ripe blackberries, cream or custard if liked.

Wash and look over the blackberries. Peel, core and cut up the apples. Put them with the blackberries into a stewpan, with two tablespoonfuls of water, and cook slowly until the fruit is quite soft. Rub through a sieve and put the pulp in a buttered piedish. Beat the fat and sugar to a soft, fluffy cream and add the flour, mixing well so that there is no dry flour left in the basin. Sprinkle this mixture on the warm fruit and bake until the pastry is nicely browned.

Serve cold or hot with whipped cream, or custard.

To serve four people.

Blackberry Flan

2 oz of butter, 2 tablespoonfuls of castor sugar, a good pinch of grated lemon rind, 1 teaspoonful of lemon juice, 1 dessertspoonful of ground almonds, 1 egg, 2 oz flour, 1 teaspoonful of baking powder, $\frac{1}{4}$ lb of puff pastry = 2 tablespoonfuls of blackberry jelly.

Beat the butter until it is very creamy, add the sugar and beat again. Stir in the lemon rind and juice, add the ground almonds. Mix well, add the egg by degrees, beating all the time, and then the flour mixed with the baking powder. Line a greased flan tin, with the puff pastry, and put in a good layer of blackberry jelly. Spread the mixture over it, and bake in a hot oven; for 20-30 minutes.

Regulo Mark 8; Electricity 450°F.

To serve four people.

Blackberry Jelly

3 lb of cooking apples, water to cover, 6 lb of ripe blackberries, $\frac{3}{4}$ lb of preserving sugar to every pint of juice.

Wipe the apples, but do not peel or core them. Put them in a stewpan. Just cover them with water. Bring to the boiling point, simmer until all the apples are quite soft. Strain off the juice, through a fine sieve; leaving it until it has ceased to drip. Do not press the fruit. Look over the blackberries. Wash them. Put them in a stewpan, cover with cold water, bring to the boil, and simmer until the berries are quite soft, and the water is a very dark red. Drain off the juice through a fine sieve, and when they have ceased to drip, mix the two juices together and measure the quantity. Put the liquid in a preserving pan, and boil quickly for five minutes. Then add the sugar, allowing three-quarters of a pound to every pint of juice. Boil quickly until it sets when tested. It should take about half an hour. Turn into warm dry jars. Tie down and store in a dry cool place.

—Until October . . .