Mrs Greenkeeper's



Loganberries should now be in season. They are more tart than raspberries so always need a little more sugar, unless you like tart dishes. Never pick them until they are really ripe.

Loganberry Wine

1 gallon of boiling water, $3\frac{1}{2}$ lb. of granulated sugar, $3\frac{1}{2}$ lb. of loganberries.

Wash the loganberries very well, put them in a large bowl, pour over them a gallon of boiling water, mash the berries with a wooden spoon and stir well. Cover the bowl and leave for 2 weeks. After the fortnight strain them into another bowl and add the $3\frac{1}{2}$ lb. of sugar. Stir until the sugar has dissolved, cover the bowl and leave another 4 days, but stir twice a day.

It can now be bottled (after straining again). Cork very loosely at first. It should be ready in 8 months, but if you can keep it longer it will be much better.

Loganberry Fool

Carmine, 2 oz. of sugar, 1 pint of



Own Corner

with Ann Mawson

milk, 1 oz. of custard powder, 2 tablespoonfuls of golden syrup, and 1 lb. of loganberries.

Cook the loganberries very slowly in the golden syrup, keep stirring until soft and pulpy, put through a hair sieve, put them on one side until they are cold. Place the custard powder in a pan, add the milk and stir until boiling, add the 2 oz. of sugar. When the custard is cold stir in the loganberry puree. You can add 2 or 3 drops of carmine to give it a richer colour.

Loganberry Seedless Jam

Sugar, 6 lb. of loganberries, 1 pint of water.

Cook the loganberries slowly, in the pint of water, until the fruit is very soft (about 40 minutes). Strain through a jelly bag, measure the dripped liquid, and to every pint add 1 lb. of sugar. Bring to the boil and boil rapidly for 20 minutes, keep testing to see if it has set. Pour into warm jars, when cold, cover.

-- Until September . . .

We will gladly call on you to advise on your grass cutting equipment or arrange demonstrations. Ring us now.

153 Arch Stamford Brook Station, LONDON, W.6. RIVERSIDE 5415

*