# **Harvest**

As John Keats so famously said, autumn is ‘the season of mists and mellow fruitfulness’.

Our gardens provide us with many different fruits and vegetables from the mundane to the exotic. It’s not only our gardens that produce an abundance of fruits. The hedgerows are full of goodies like blackberries, haws and hips. One of the delights of our new lifestyle is the opportunity to go out for a country walk and pick blackberries, some to eat now, others to cook for a luscious blackberry and apple pie. Some will end up as jam or jelly – delicious on scones with a topping of cream.

I have been making jams and chutneys for many years, preferring to make my own so that I know what is in them. My friends know of my hobby and pass on their used jam jars for me to reuse. Sometimes I get lucky and they offer me some fruit as well. The latest offerings have been crab-apples which made some delicious crab apple Jelly as well as some crab apple cheese. These are a lovely jewel red colour.

More recently, I was given some quinces which I made into jam adding an orange to give it more flavour. If you have a quince bush in your garden you might like to give this recipe a go.

## **Ingredients**

* Quince (either pear-sized or the smaller cherry-sized Japanese ones)
* Granulated sugar
* A medium/large orange

## **Method**

Wash the fruit and put in a large pan and cover with water, add the chopped orange. Bring to a boil and then simmer for about 30 minutes. Allow to cool until cold enough to handle. The softened fruit should then be pressed through a sieve to remove all the skins and pips making a puree. Measure how much puree you have and return it to the cleaned pan along with the sugar 1 lb sugar to each pint of puree. Bring to the boil and then simmer gently. Test for setting using the wrinkle test with a blob of the mix on a cool saucer. When this works allows the jam to cool for about 20 minutes before pouring into clean heated jars. Close with a screw top lid or a cellophane one.

This makes a delicious tangy jam which is excellent on toast or a toasted teacake. Give it a try!

Rosemary