

RECIPE

DAMSON JAM

As Summer tips, but before the first leaf falls...

Find a wild Damson Tree heavy with fruit.

Take a bag from your bag and fill this bag as full as you want with the fruit from the Damson Tree.

Find a kitchen with a stove and a pot and implements.

Using the sharpest of knives, cut the flesh from the fruit and cast the stones away

To where you cast the stones: throw any of the fruit that has been infested with the eggs of insects.

Weigh the flesh from the fruit.

Place the flesh from the fruit into a pan of your choice.

Add a dab of clean water to the flesh in the pan.

Place the pan on the stove.

Turn the stove on.

Bring the contents of the pan to the boil.

Boil for ten minutes.

Remembering the weight of the flesh from the fruit, weigh the same weight of sugar.

Add the sugar to the pan.

Stir and bring to the boil.

Boil with ferocity for the next ten minutes or so.

During those ten minutes or so stir to ensure nothing burns within the depths of the pan.

Remove the pan from the heat.

Spoon what is now this season's Damson Jam into freshly cleaned jam jars.

Admire your work.

Enjoy the Damson Jam you have made spread on toast over the coming Autumn months.

Do it again next year but learn from your mistakes.

Mistakes are there to be learnt from.

The more mistakes you make the more you learn.