Design masterclass: Andy Sturgeon

Stephen Lacey pages 4&5



LET IT LOOSE RAMBLE PRUNING KNOWS BEST ROSES

Matthew Wilson page 3

Helen Yemm pa

Saturday, July

The Daily Telegraph

very kitchen garden should make room for currants. Blackcurrants make the best jam in the cupboard, redcurrants the jelly that roast lamb cannot do without, and whitecurrants have enough pectin to help the first two set. You need only one bush of each because if grown well-they will crop heavily. Sprinkle the fruit with sugar, leave for a couple of hours until the sugar has drawn out the juice and eat with whichever type of cream you favour.

BLACKCURRANTS

Blackcurrants are the odd ones out. While red and whitecurrants and gooseberries (which belong to the same family) all like to be treated the same, the blackcurrant needs much more feeding, does not grow on a permanent framework and has roughly a third of its old



