

Games and Activities



Cook up some chutney

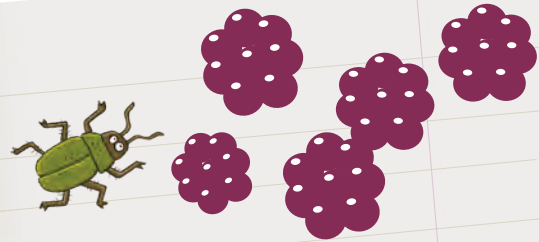
With the coming of the canals, came new foods imported from other countries. By the late 1700s, ready-mixed curry powder was on sale and ketchup, originally from India, was made in factories like the HP sauce factory in Birmingham.



In autumn, wild blackberries are plentiful along towpaths. Pick them to make this delicious spicy blackberry chutney.

You will need

- 500 g blackberries
- 140 g caster sugar
- 140 g chopped red onions
- 3 tablespoons of grated fresh ginger
- 2 tablespoons of French mustard
- 150 ml white wine vinegar

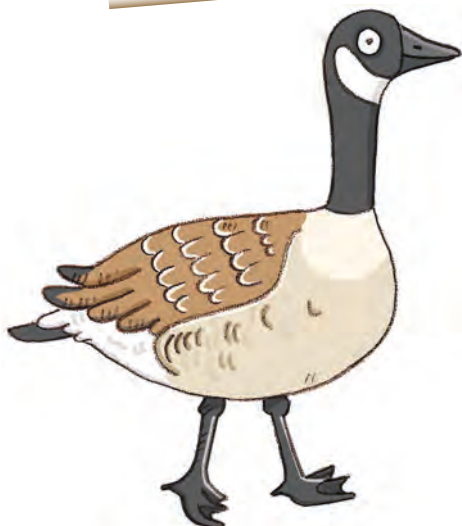


To make

- Put all the ingredients except the vinegar into a large saucepan
- Stir over a medium heat until the blackberries soften. Season with salt and pepper
- Add the vinegar and simmer the mixture uncovered for 10 minutes until no longer sloppy. Cool, put into sterilised jars and seal.

TOP TIP

This chutney is great in cheese sandwiches!



NEXT STEP

Design labels and cover the lid with circles of patterned fabric. They'll make great gifts!

Remember the **SAFE** message: **Stay Away From the Edge**



Leaders: for advice on how to plan a visit go to