

GOOSEBERRIES



Hinnomaki Green
& Invicta



Hinnomaki
Yellow



Captivator

- Gooseberries are yet another soft fruit that is hard to find in the shops. There are red and green/yellow varieties, and both can be eaten raw or cooked into pies, fools and other deserts, or made into jams, jellies and wines. Taste a few before picking the lot, if they're not sweet enough for you, leave them on the bush a bit longer.
- While gooseberries are famous for being prickly, please don't let this put you off. With a bit of careful pruning you can have a gooseberry bush with a very open habit that not only makes them easy to harvest, but keeps the plant healthier too. You could even train them into fan-shaped plants, perfect for growing against a wall or fence. For pruning advice I would recommend Carol Klein's book 'Grow Your Own Fruit'.
- To get a crop of extra large and sweet gooseberries you can thin out some of the smaller fruit (and keep them for cooking), and the remaining fruit will grow even larger and sweeten further still.