

June 2009

Contributed by Jonnyboy

It never ceases to annoy me that the crops I'm really, really good at cultivating have no culinary or financial value at all. Still one lives in hope that thistles and docks will be found to contain the fountain of youth one day. Until then I must really get some goats again.

June is great, I get to spend most of it mowing the lawn, again, and again and again, at the same time emitting enough 2 stroke fumes to shame a US state, I really should take the advice of one of our more sensible members and invest in a scythe, and then have a go at something productive like Hay Making.

For all you bluff old traditionalists who think a vegetable patch isn't the place for rampant weed production, take a look at our article on keeping your plot in shape this month, and for those without any space, here are some tips for growing your own lunch without a garden.

This month we see the return of some of my greatest triumphs, the humble Mackerel and the Elderflower, both are ridiculously prolific and can be caught or foraged by anyone from useless novice to seasoned forager. And I am firmly in the first camp. Both, when gathered at the right time and used promptly, have the potential to be up there as the tastiest things you can ever eat, or drink, as of course elderflower wine, and champagne are both fantastic drinks, with elderflower champagne producing stunning results in a short space of time.

So after filling your boots with fish, quaffing fine wine and making hay whilst the sun shines, don't forget that our summer is a brief and fickle visitor, so preserving summers bounty should never be far from your mind. And jam making is a great way to enjoy the fruits (sorry) of your labour in winter, and if you have the space, why not consider getting some workers in to gather the bounty for you?

Whatever you do, enjoy yourself and don't forget to share your successes and failures on our forum.