

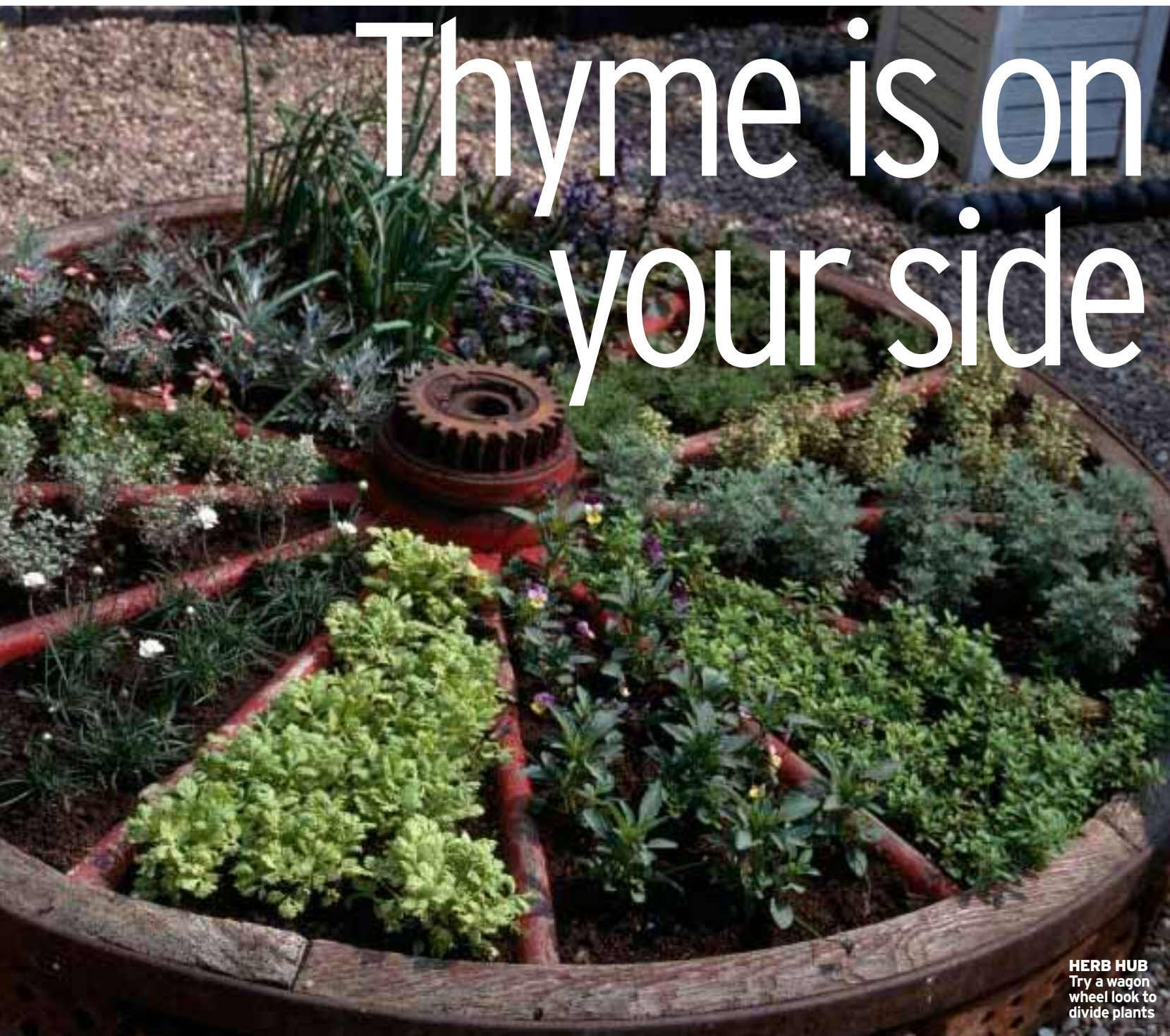
club



with DAVID DOMONEY

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Thyme is on your side



HERB HUB
 Try a wagon wheel look to divide plants

OFFER of the week

Grow your own herb garden - it's fun, easy and very rewarding. We've brought together a mixture from across our range to offer you this lucky dip for 2018.

Supplied as UK-grown 3cm diameter plug plants, ready to plant on arrival. Then just sit back, relax and reap the rewards.

Varieties will be named on arrival, image is for illustration purposes only.

You can buy 6 herbs, mixed, for £8.99 - or order 24 half price for only £17.98.

To order by debit/credit card call **0843 922 5000** quoting **SM34453** or send a cheque made payable to **SM34453** to Herbs Mixed Offer (**SM34453**), PO Box 64, South West District Office, Manchester, M16 9HY or visit mirrorgardenoffers.co.uk.



GADGET



Kids' shelter or a BBQ kitchen?

This shelter is a real bargain if you're looking for a way to keep the sun off the kids (or the pets) this summer.

It's actually designed as a pop-up shelter for serious hikers. But it'd work a treat in the garden, too.

You could even use it to put your food under if you were having a barbecue.

It's fully waterproof and costs just £11.99 from decathlon.co.uk.

drainage. Over winter, protect your herbs by placing them against the wall of the house, or encasing the pot in bubble wrap.

If you want to teach your kids all about the joys of gardening, herbs are a great way to start.

Not only are they easy to grow,

they're also really tactile plants that can help kids to learn about the different varieties of plant and their many different scents and textures.

Try fragrant mint, or the aromatic curry plant, or even lemon-scented verbena that smells of sherbet lemons.

It's also an excellent way to teach

children about where food comes from, and you can even get them involved in the cooking - they'll be thrilled to help you sprinkle home-grown oregano or fresh basil over some yummy pizzas.

Another brilliant thing about growing herbs is that you can just snip

off what you need, as and when. This can save you wasting money on packs of fresh herbs from the supermarket that you throw away without using up.

And as you remove the sprigs it encourages new growth, improving the health of your plant and keeping it looking neat.

There's also nothing quite like the taste of fresh herbs - the aroma of minted lamb as it roasts in the oven, or the flavour of fresh basil in pasta.

I always recommend placing your herbs quite near the back door, in easy reach when you're cooking.

Some - such as rosemary, thyme and sage - are evergreen, so you can keep using them all through winter. But bear in mind they will grow at a slower rate during the colder months.

Don't forget that herbs grown for culinary use are also very cheap to buy as they aren't subject to VAT.

So there really is no excuse not to get down to your local garden centre today and pick up some lovely, aromatic herbs for your garden. It's easy gardening you'll quickly get a taste for.

School is on the verge of a breakthrough

Green-fingered pupils at Shiloh Home School in Nutbourne, Chichester, have been enjoying a range of gardening activities - and taken responsibility for beautifying a nearby roadside verge.

Teacher Louise Barker, 46, said: "Gardening gets them out interacting with nature and encourages them to eat and try different foods.

"They use their different senses daily and can see why we plant different things. We help neighbours, and have taken on the roadside verge - planting trees to create a natural hedging. We've



become a community more, and all talk and help each other out."

The school, which currently has seven pupils, has also transformed a neglected seven-acre field into a smallholding producing food, flowers and, potentially, honey and beeswax.

Mrs Barker added: "The pupils have planted bulbs and an orchard, and have geese on site to do all the lawn mowing

for them. They also keep pigs, chickens, turkeys and ducks for fresh eggs and meat - and turkeys for Christmas."

The top prize in our Cultivation Street schools category is £2,500 plus 100 plug plants from sponsors Calliope.

Gardens can be edible or ornamental, new or well-established.

In total we have £20,500 of prizes for community and school garden projects across the UK. Follow us on Facebook, Twitter or Instagram, and check out the categories, how to enter and terms and conditions at cultivationstreet.com.