

Half Price Dwarf Evergreen Azalea

Five stunning dwarf evergreen shrubs that are ideal for patio pots or containers



Compact azaleas A-Z

These dwarf evergreen Azaleas are a compact type of small leaf Japanese Azalea. They are ideal for any size of garden, growing only to a height of 60-90cm. A mass of brightly coloured blooms will smother the stems in April and May against a backdrop of small, dark green leaves, which are retained throughout the year. Excellent low cover for lightly shaded borders or woodland settings, or can be grown in pots on the patio. 9cm pot grown plants supplied.

- A. Dwarf Azalea Lilac £7.99**
- B. Dwarf Azalea Red £7.99**
- C. Dwarf Azalea Orange £7.99**
- D. Dwarf Azalea White £7.99**
- E. Dwarf Azalea Pink £7.99**

Free delivery within 14 days.

5 Half Price Dwarf Evergreen Azalea Collection - You will receive one of each variety (A-E), for just £19.97

Call **0843 922 5000** (quoting SM34686) or visit **MirrorGardenOffers.co.uk**

ALTERNATIVELY COMPLETE THE COUPON IN BLOCK CAPITALS AND SEND IT TO: Mirror Dwarf Evergreen Azaleas SM34686, PO Box 64, South West District Office, Manchester, M16 9HY

TITLE	INITIAL	SURNAME	PLEASE SEND ME	QTY	PRICE	TOTAL
ADDRESS			1 X COLOUR (PLEASE STATE):		£7.99	£
POST CODE			1 X COLOUR (PLEASE STATE):		£7.99	£
DOB	EMAIL		1 X COLOUR (PLEASE STATE):		£7.99	£
TEL NO (for queries only)			5 HALF PRICE DWARF EVERGREEN AZALEA COLLECTION		£19.97	£
NAME ON CARD			SIGNATURE	P&P	FREE	
				TOTAL	£	

I enclose a cheque/PO for the amount of £ made payable to SM34686 (name and address on the back please) or debit my credit/debit card for the sum of £

CARD NO. MAESTRO 16+ NOS

VALID EXPIRY MAESTRO ISSUE NO.

Calls cost 7p per minute plus your phone company's access charge. These goods are sold and supplied by J. Parker Dutch Bulbs (Wholesale) Ltd. with whom you contract when you accept this offer.

Gardening club

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Q&A

Red-hot poker will set sun trap alight

My new garden is small, south facing and a total sun trap. What plants would work well? **Richard by email DAVID:** Herbs are fantastic for a sunny garden, especially lavender and rosemary. Try Mediterranean plants such as red-hot poker (above) or rock rose - as a rule of thumb, plants with silvery green foliage are better suited to hot climates. You could try an olive tree in a large pot to add height.



Make a radish dash so it's safe to nosh

Why do my radishes come out all woody and inedible? **Maureen, Bristol DAVID:** Radishes should be sown little and often throughout the summer for a regular supply. Small radish varieties will quickly lose their crisp texture if left in the ground too long. Make sure you are harvesting while they are still young to avoid that woody texture - they are usually ready around four weeks after sowing.

TIP of the week

Poke holes in the sides of large plastic bottles and bury them up to the neck by plants. Fill with water and lightly screw the cap on for an easy way to keep them hydrated if you're away.

GET IN TOUCH
For loads more hints and tips on gardening visit daviddomoney.com or follow me on Facebook at @DavidDomoneyTV or on Twitter @daviddomoney

Go wild in the kitchen with edible flowers that add colour and flavour to food and drinks. And they are a piece of cake to grow - ooh, cake!

From summery cocktails to fancy salads, edible flowers are having a real moment this year. Their pretty, delicate petals are being used to garnish fruity drinks, while others are sprinkled into savoury dishes for their strong, peppery flavour.

The use of edible flowers in culinary exploits was once reserved for the chefs at fine-dining restaurants. But more and more people are starting to make use of them in their own cooking at home.

Whether you want to impress guests this summer or simply spice up your own dishes, edible flowers are an easy way to add some flair.

And you would be surprised by how many of them are already growing in your garden.

They tend to be easy to look after and are fantastic for adding splashes of colour to your beds, borders, pots or even window boxes, before being used as a beautiful garnish.

When choosing which edible flowers you want to use, it is important to double check that they are what you think they are - as some flowers can cause harm if ingested.

As a general rule, edible flowers

“A tall sprig of lavender is a lovely, perfumed addition to fruit drinks

should be used sparingly in cooking as they can sometimes have a very strong flavour.

If you plan to serve them to guests, take a little nibble yourself first to check how strong the flavour is.

You need to also make sure you rinse the flowers gently under cold water before you use them.

But picking flowers you have grown yourself is the best way to ensure they have not been sprayed with chemical controls such as insecticide that could obviously be harmful.

The often strong flavour of edible flowers makes it important to pair them correctly with food and drink.

Flowers with a sweeter, floral flavour are great in cocktails and baking, while aromatic, herby flavoured blooms are best reserved for salads and savouries.

Strawberry flowers, for example, deliver a mild strawberry taste in the form of pretty white and yellow cup-shaped flowers.

And a tall sprig of lavender makes a lovely purple perfumed addition to fruity drinks.

Elderflowers make a classic sweetly flavoured garnish, and rose and hollyhock petals can also be used to add a



DIG IN Cheesy courgette flower



TASTY Rose petals on cake



TASTE BUDS Pansies on toast



Just add flower

SHOVEL IT DOWN
Tasty salad topped off with edible flowers

dramatic flourish and a lovely floral flavour.

especially when crystallised and sprinkled on top of cakes.

Generally speaking, the more fragrant the rose, the better the taste.

Kind kids out getting a true taste of grow-your-own

Schools are proving they are ace with spades and the community, with heartwarming tales flooding in through our Cultivation Street competition.

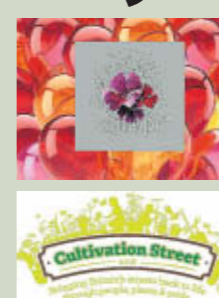
Goldthorpe Primary is among those competing for the £2,500 first prize in the school category. Kids are growing food that features in school meals and is also donated to food banks.

Outdoor education teacher Christopher Wharton-Lovett, 30, said: "We have an on-site school allotment with polytunnels, raised beds, upcycled planters, wildlife areas and hedgerows. We use this as a learning resource which is tied into our curriculum.

"Our children can access outdoor provision every day, which includes gardening for wildlife and producing food for our school meals. Each year



GROW TOGETHER Goldthorpe Kids



has their own project that are usually at different stages - this helps the children understand the growing process.

"During our sessions we have planted more than 800 trees.

"We grow food which not only features in our school meals but has been donated to local food banks to support families in need - some of

those are linked to the school. We are both a Polli-Nation School - with wildflower meadows around school to promote pollinators - and a green flag Eco-School as we upcycle waste materials such as tyres and chimney pots to expand our growing capacity further."

and pretty embellishment to any kind of dish, from salads to sweet treats and even sandwiches.

The flowers of herbs such as rosemary can be a great, classic addition to chicken and lamb dishes but can also be used baked into bread

Goldthorpe's most popular after-school activity among pupils. In the next 12 months, the school, in Barnsley, South Yorkshire, is planning an additional polytunnel, increasing its growing capacity with eight additional raised beds, and would even like to start their own start plant nursery.

There is still time to enter our Cultivation Street competition for the chance to win a share of £20,500 in prizes for winners and runners-up.

You've got until August 6 to enter so visit cultivationstreet.com today for categories and details on how to share your story.

And you can follow Cultivation Street on social media - Facebook, Twitter and Instagram - to keep up to date and get some extra inspiration.

and biscuits. And if you grow courgettes, squash or pumpkins, their large flowers can be cooked and stuffed and are perfect for adding colour to easy dishes such as omelettes and pasta.

In fact, many flowers from the

vegetable garden can be used. Pea flowers are fantastic because they bring the subtle taste of young peas that is delicious in salads, as well as an accompaniment to fish.

The same can also be said for the blooms of broad beans and runner beans. Try your fennel flowers floating in potato soup for a wonderfully mild hint of anise.

The flowers from any citrus trees add a super twist to stirfries, where their strong, lemony flavour can be offset with a little spice.

And the bright blooms of nasturtium are well known for a peppery flavour that is often likened to watercress. Use them as a spicy addition to salads and sandwiches - you can also sprinkle the petals of pot marigold for a similar effect.

No doubt you may be growing many of these plants in your garden already, so you can start adding them to your cooking immediately.

If not, they are all fairly common garden plants that are easy to grow and many of the smaller plants, such as violas, are perfect for containers.

So if your outside space is lacking, your culinary embellishments needn't be. Ask for help at a garden centre if you aren't sure which plants would be best for your garden.

OFFER of the week

Our bestselling mix of Phlox subulata are low-growing creeping perennials that work perfectly as ground cover or trailing from a wall for fence.

Flowering from April through to late May, they can be planted in groups of three or more to produce an impressive sight.

They thrive in full sun or partial shade. Supplied as 7cm pot plants. Height 15cm, spread 50cm.

You can buy three Fragrant Dwarf Phlox Mixed for £7.99 or order 15 for half price - £19.97.

To order by debit/credit card call **0843 922 5000** quoting **SM34687** or send a cheque made payable to **SM34687** to Mirror Phlox Mixed (SM34687) PO Box 64, South West District Office, Manchester, M16 9HY, or visit mirrorgardenoffers.co.uk



GADGET



Transform a garden or patio space with some lovely frost-proof pots from British firm Whichford Pottery.

A family business since 1976, tucked away in a leafy part of Warwickshire, its pots come in all kinds of sizes and shapes.

I love its limited-edition RHS Chelsea Flower Show 2018 ones, complete with the show's logo.

They cost £15 for small, £20 for a medium-sized pot and £35 for large, and you can buy them and more via whichfordpottery.com.