

AUGUST

WHAT TO DO NOW IN THE VEGETABLE GARDEN

A time to harvest! Often people are away on holiday at this time of year, and if this is the case ask a friend or neighbour to keep picking and using the fruit and veg. whilst you are away – that will help to keep your plants productive.

You can also start sowing seeds again, and collect some seed to use next year.

SEEDS TO SOW NOW:

Spring Cabbage
Late Carrots
Lettuces for autumn and winter
Oriental Greens
Pak choi
Winter radishes and mooli
Rocket
Spinach
Spring Onions

PLANT OUT/ TRANSPLANT NOW:

Lettuces, New strawberry plants

OTHER JOBS:

Pick your beans at least every 2 days – otherwise they stop making new ones
Cabbages – check under the leaves for caterpillar eggs
Keep feeding tomatoes
Cut back herbs after flowering.
Take cuttings from Rosemary and Bay
Prune Apples and Pears
Cut out old Raspberry canes and start to tie in new ones.
Keep everything well watered.

HARVEST:

Broad Beans, French Beans, Runner Beans, Beetroots, Summer Cabbage, Calabrese, Carrots, Chard, Courgettes, Cucumbers, Garlic, Lettuces, Onions, Peas, Peppers and Chillis, Potatoes, Radishes, Shallots, Spinach, Spring Onions, Summer squashes, Sweetcorn, Tomatoes, Herbs, Red and White Currants, Plums, Gooseberries, Raspberries, Blackberries.

COOK:

Make flavoured vinegars and oils with herbs. They keep for 3 to 6 months and make nice presents.
Pick herbs when they are at their best and dry them totally before using.
Put in a clean, dry bottle with your vinegar or oil and close tightly.
Shake daily and leave for 2 weeks before using.
Good things to try include Basil vinegar, Raspberry vinegar and Thyme or Rosemary oil.

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