

THE COOKS GARDEN INFORMATION SHEET

Unlike a conventional kitchen garden, the Cook's Garden contains only unusual vegetables and fruit, culinary herbs, salads and edible flowers that have been specially selected to complement the maincrop vegetables and fruit produced elsewhere on the site.

Situated next to the Award winning Organic Restaurant, the garden is near to hand for our busy chef to pop in early each morning to choose ingredients that give superb tastes and flavours, with a cornucopia of textures, colours and shapes to enhance any dish. One of the speediest ways to bring out the true taste of home cooked meals is with aromatic herbs. Think pungent basil with ripe tomatoes, rosemary spiked roast lamb, lavender with rhubarb or lemon syllabub.



The layout would also suit any cook with a small house garden, where the tiny size would make it sensible to buy in the more ordinary food crops and grow only the more interesting plants.

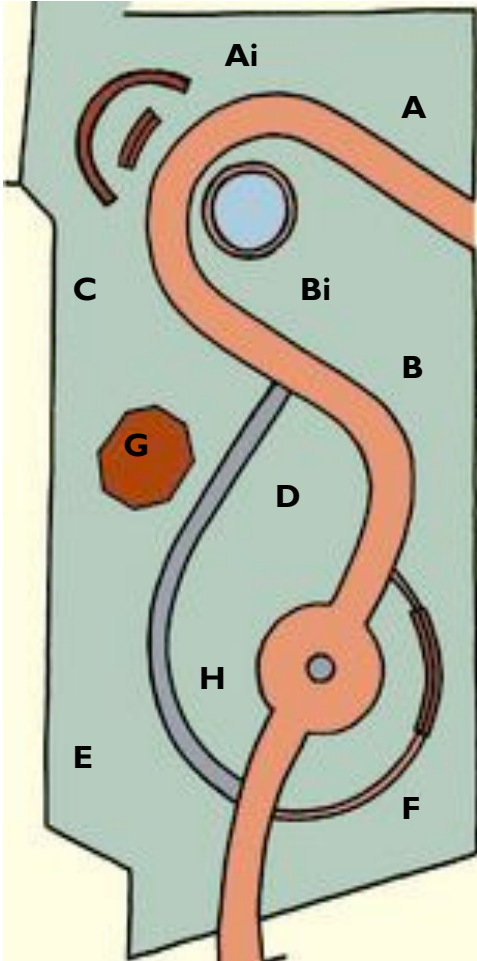
The garden is designed to be extremely attractive in its own right, but every plant, including the taller perennial and screening shrubs, are chosen for its contribution to the kitchen

A small Alton octagonal glasshouse shelters more tender crops, winter salads, peaches and chillis. Special design features include a mosaic made from a collection of glossy fragments of kitchen china found in the soil at Ryton Gardens over the years and a self-contained solar powered water feature.

This garden was originally sponsored by The Mail on Sunday's YOU Magazine.

Although the theme of the garden is unusual edibles, the plot is designed to be attractive and ornamental. As you walk along the winding brick path note the mosaic made by former Deputy Head Gardener and designer of the garden, Kathleen Askew.

Plants in the Cook's Garden and where to find them



- Ai** Grape Vine – *Vitis vinifera* 'Fragola'
Jasmine – *Jasmine officinale*
Rose – *Rosa* 'Madame Alfred Carriere'
- A** Apple Mint – *Mentha saueolens*
Bay Laurel – *Laurus nobilis*
Caraway – *Carum carvi*
Common juniper – *Juniperus communis*
Flowering quince - *Chaenomeles speciosa*
- B** Bistort - *Persicaria bistorta*
Chicory – *Cichorium intybus*
Clove pink – *Dianthus caryophyllus*
Crab apple – *Malus* 'John Downie'
Judas Tree – *Cercis siliquastrum*
- C** Angelica – *Angelica archangelica*
Babbington leek – *Allium porrum*
Creeping dogwood – *Cornus Canadensis*
Damson – *Prunus institia*
English Mace – *Achillea decolorans*
- D** Fennel flower – *Nigella hispanica*
- E** Bronze fennel - *Foeniculum vulgare*
Winter savoury – *Satureja Montana*
- F** Sage – *Salvia officnalis*
Quamash – *Camassia leichtlinii*
- G** Summer savoury – *Satureja hortensis*
- H** Wild majoram – *Origanum vulgare*

Further Information

Garden Organic Fact Sheets

GS1 – Growing from Seed

GS4 – Managing your Soil

GG23 – Resistant Varieties

GG48 – Edible Leaves

GG57 – Composts & Manures in the Organic Garden

GS3 – Green Manures

GG19 – Crop Rotation

GG45 – Edible Flowers

GG56 – Companion or Mixed Planting

Courses held by Garden Organic at Ryton Gardens – check our website

www.rytongardens.co.uk for further details

*Managing Your Soil

* Compost Magic

PLEASE RETURN THE SHEET TO THE HOLDER ONCE YOU HAVE FINISHED WITH IT FOR OTHERS TO USE – THANK YOU