

## SAVORY - SUMMER



Summer savory is a Mediterranean annual herb that is easy to grow. It prefers full sun and a poor, free-draining soil. The leaves are highly aromatic when crushed and have a strong peppery taste, especially when eaten straight from the bush. Summer savory goes particularly well with bean and pasta dishes, stews or sprinkled over salads.

## SAVORY - WINTER



Winter savory is a hardy perennial herb. Like its summer counterpart, it has a very strong peppery flavour, and is one of the oldest known flavouring herbs. It reaches 25cm tall and is best cut back in autumn, and replaced after 3 years. It likes rich, well-drained soils and its white / pink flowers are a big hit with bees and other beneficial insects.

## SORREL



Sorrel is a hardy perennial herb, and while the leaves may appear very plain, its strong lemony taste really packs a punch, particularly when added fresh to a salad. For eating uncooked, it may be better to grow sorrel as an annual as the leaves aren't as tender on more well established plants. If kept well watered, the plant will establish a good sized clump.

## RED-VEINED SORREL



Red-veined sorrel doesn't have as strong a taste as its plain cousin. It makes a colourful addition to any salad and is particularly widely used in French cuisine. It is perennial and likes either full sun or partial shade, and will tolerate most soils, so long as they are moist, as it is prone to running to seed if it isn't wet enough.