

## No.1 GHIVE

We choose our food partners well here at ALLOTINABOXTM and most of our chef friends agree that herbs are an essential part of any meal. What's really good is that maintenance of herbs is minimal especially if you grow them in containers or have them in a pot, to hand, or ready to snip on the kitchen window or on your balcony. Apart from a nice mulch of compost and water whenever they feel dry, that's about it, you see we told you Growing-Your-Own was easy.

If your lucky to have a veg patch in the garden, then our only advice is don't plant these seeds in acidic soils, a raised bed is the best solution, watch our video tutorial coming soon for more information on getting these spikey clumps up and running. Oh and if you've got a nice window box, then they will do well there also. Sow seeds indoors to start with in a seed tray or small container, and then transplant then into a window box or plant pot. Chives like sunshine, but we also find that they also like a shady spot, so think about where you put them and make them easy to move about if it gets a tad too hot. When they look good enough to eat, you can! But they do reach up to around 6" so make sure you give them a chance. They usually take between 2-3 months to be ready to go. Give them a snip and dig in. If you have a surplus of these then they can be chopped into butter and frozen to make a delicious garnish for fresh fish.

Chives left outside will disappear over winter but will normally show new shoots in the spring. It's a herb that keeps on giving.



