

# Snow is still on on the ground, but Lori's thoughts turn to summer gardens

What to plant this year? I have a brown thumb. But fortunately, I married a very clever man with a green one. Usually I don't have a great interest in what is growing in the garden. As long as there is a few flowering things, LOW maintenance stuff in the majority of the gardens and LOTS of tomatoes and fresh herbs, I'm very happy.

But here's the thing—which herbs to plant and how? I've picked up a couple of tricks from my smart hubby that may help with the spring planting job.

Herbs. Chives are essential. They are the multipurpose herb—they go with almost everything and look nice in the garden too. However, you have to dig them up and split the bunches every few years. Once the clump of chives gets large, the individual stems get really large and fibrous too - so you want to rip them into smaller bunches and replant. You can do this in the spring. Then you will end up with nice slender, tasty chives instead of great big, thick, tasteless stems.

Parsley— plant the flat-leaved kind. Don't bother with the curly stuff. The flat-leaved one works better in cooking and you can save the space in the garden for something else instead of the curly variety.

Basil— plant it in pots, not directly in the garden. Basil seems to attract a lot of snails and they like to eat holes in the basil. My basil was basically destroyed for several years until that hubby of mine came along and rescued the situation by transplanting the poor things into clay pots. That seemed to solve the problem now the basil thrives.

Thyme— there are a million varieties -

Lori Gysel & Gerry Kentner



so be sure to plant a couple. Then cook up your thyme with mushrooms. Thyme and mushrooms are best friends. Chicken is their next-best friend. I'm going to try some lemon thyme this year as well as the regular one.

Rosemary— if you want to have the most savoury, delicious potatoes you've ever eaten in your life, then plant yourself some rosemary. Toss some new potatoes in olive oil and coarse salt (make sure the

potatoes are clean and DRY before you toss them), then lay several stems of rosemary on top. Bake in the oven till soft. Delicious!

Cilantro (also known as coriander sometimes)— gotta have this if you want to make some really super guacamole, any Mexican, Indian or Thai dishes. It is my new favourite herb!

The rest is up to you. These are the only ones that I absolutely have to have. Sage is nice, but I don't use very much. I think I'll ask my hubby if we can try lemongrass this year. I'll let you know what he says. I know my mom's garden wouldn't be complete without dill because she makes a ton of pickles in the late summer.

Have fun and keep cooking!

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## Bean Salad

### Ingredients

- 1 cup diced Spanish onion
- 1 cup diced celery
- 1 can (19 oz) kidney beans, drained and rinsed
- 1 can (14oz) green beans, drained
- 1 can (14 oz) yellow beans, drained
- 1 can (14oz) lima beans, drained
- 1 can (19oz) chick peas, drained and rinsed
- 2 cups sugar
- 1 1/2 cups vinegar
- 1/2 cup water
- 2 tsp salt

### Method



1. Bring sugar, vinegar, water and salt to a boil. Stir until sugar dissolves. Remove from heat and set aside to cool.

2. Toss remaining ingredients in bowl.

3. Pour cooled brine over beans, toss to coat. Refrigerate until ready to serve.

*Cook's note: this serves quite a few people, but it will keep for at least a week in the fridge.*

## Upcoming community dinner

A ham dinner will be held on Thursday, April 10, 6:30 p.m. at Huttonville United Church, sponsored by the Huttonville Ladies Friendship Circle. Proceeds to fix the Sunday School roof. Adults \$15, children \$6. For tickets call 905-455-8258 or 905-455-8449.



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from  
**2:00 to 5:00 p.m.**

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- 2:00 pm** Come in for coffee and cookies
- 2:30** dermalogica skin care
- 3:00** WELLA hair care
- 3:30** Laser hair removal
- 4:00** Permanent Make-up
- 4:30** Massage and Relaxation Treatments
- 5:00** Door prizes will be drawn

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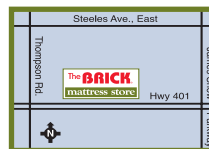
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