

ANGELICA



Angelica is a short-lived perennial plant, up to 6ft tall. It likes a moist, fertile soil in a sunny or semi-shade location. It will self-seed, providing you a good supply year after year. The young shoots go well in a salad, the stems can be candied, and the roots and stems smell strongly of gin, hence it is a flavouring used in gin and vermouth production.

EVENING PRIMROSE



Evening Primrose is a hardy perennial. It likes well drained soils, and grows best in full sun, reaching up to 5ft tall. Besides its well known medicinal uses, the young roots of evening primrose are actually edible, and have a peppery taste, and the shoots can be added to a salad like any other salad leaves.

COMFREY



Comfrey is a perennial that every gardener should grow. It grows 1m high and wide, with a deep root that brings nutrients and minerals up from beyond the reach of most plant roots. It makes a fantastic mulch, or it can be rotted in water to make a comfrey-tea fertilizer that is particularly good for chillies and tomatoes as it is high in potassium.

FRENCH TARRAGON



French tarragon is a tender perennial, and won't survive the winter outside. It regenerates from the roots each year and can be encouraged to bush out by pinching out the tips. It needs full sun (or partial shade), and a well-drained soil. The delicate aniseed flavour of home grown tarragon is vastly superior to shop brought tarragon, and the sadly all too common (and flavourless) Russian imposter.