



## THE YEAR-ROUND POTAGER

# GROWING A PIMM'S CONTAINER

Try growing your own delicious herbs and fruit to add to your summer tippie

**D**elicious, cooling summer cocktails are extremely popular over the warmer months – so what if you could grow elements of your own Pimm's container? If you will be looking to do this next year, you can start the plants from seed, but to create this for your 2017 garden, it will be better to start with established plants so you get harvests in time. This will be a surefire way to impress friends and family at summer gatherings, and a great reward at the end of a day of hard work on the plot!



**1** Find a large pot or container and fill it with good-quality compost. Water well. Place your cucumber plant at the back of the pot, as this will grow tallest, providing support for the stem if needed.



**2** Place your strawberry and mint plants towards what will be the front of your pot. The strawberries should cascade down, and the mint will grow to mid-height. Keep the plants well irrigated to avoid the roots drying out.



**3** The mint may need to be trimmed back to keep it in check, and you can feed the plants every 14 days with a liquid feed to make sure they are getting adequate nutrition from the growing medium.



**4** Your cucumbers will be ready to harvest while they are young and tender, with a crisp skin and flesh. Snip them carefully from the plant with a sharp pair of scissors to avoid damaging the stem.





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The strawberries should be picked when they are fully coloured and ripe. Pick as they are ready, so none go to waste, as once they ripen, they can go over very quickly, particularly in the warm, sunny weather.



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Mint leaves can be snipped from the plant as and when they are needed. As this herb has strong growing habits, ensure you do this regularly so it doesn't take over the container and smother the other edibles.



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To make up your Pimm's, collect your fresh ingredients, which will be best used straight after harvest, as they will still be packed full of flavour and nutrients. Ensure these are clean and there are no signs of pests present.



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Chop the cucumber carefully into rounds, and slice the juicy strawberries. You can put the mint leaves in whole, or tear them to release even more of the flavour. Do this just before you are about to serve the drinks.



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Put all of the ingredients into your jug and stir to combine the flavours. Then all that is left to do is pour out your Pimm's – and enjoy! The longer your home-grown produce sits in the drink, the more flavoursome it will become.



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This is a traditional Pimm's container, but you could always experiment with other flavour combinations and can create all different drinks and food one-stop pots. The possibilities are endless!

## GYO'S TOP TIPS



## ACHIEVE YOUR BEST RESULTS

**Strawberries** don't only look appetising to us, but will also be appealing to garden birds. If you find this to be a problem, placing the pot inside a fruit cage on under a net barrier can help, but if you do this, ensure the netting is pulled taut so birds don't become tangled in it.

**Mint** is best used fresh, but if you find yourself with plenty of leaves that you aren't able to use at once, they can be stored by being chopped up and placed in an ice-cube mould, which you should then top up with water and freeze. These can be quickly and simply added to sauces, stews and soups over the winter months.

