

## **June at Lot 101**

Frosts were a month late, but a few have now set in, so everything is changing quickly. The restaurant gardens are being tidied up, and the production crew is focused on utilising the Taj to extend the season.

### **Harvesting**

The last of the spring peas, potatoes, New Zealand yams, and horseradish are being used in the kitchen and sold at Lot 101's Saturday Farm Gate Market.

Radishes, turnips and non-winter lettuce are still growing in the Taj, which gains about 10 degrees of warmth during the day and allows for a longer harvest despite the rapidly dropping soil temperatures.

The brassicas are loving the warm days and cold nights, developing their sugars and sweetness. This is the best time of year for spigarello, too. Carrots are being harvested, while garlic is growing fast.

### **New crops**

June sees the development of the chicory family, with a plethora of radicchio, witlof, and puntarelle coming up.

Winter lettuces like quattro stagioni and cavolo nero are growing, and the black toscana kale is also coming up.

### **Garnishes aplenty**

The gardens are bountiful in flowers and herbs. Passion fruit marigolds, calendulas, paper daisies, flowering kales, and alysium are in full bloom.

Dill and bronze fennel are nearly done, but herbs like mint, bay leaf, rosemary, salt bush and various kinds of parsley including chervil, are thriving.

### **Clean up season**

In the gardens we're cutting back asparagus, applying compost and natural fertilisers, and mulching.

May's heavy rains increased fungal pressures on most plants, reducing the oxygen in the soils. But things are looking up with sunny bright days and renewed growth.

