




Wildlife Watch

Look out for robins. This is the time of year when they are singing for their territories and looking for food.




Start making your plant and veg labels for this year's veg plot.




Order seed potatoes .



Decorate some pots and trays ready for your lettuce leaves.



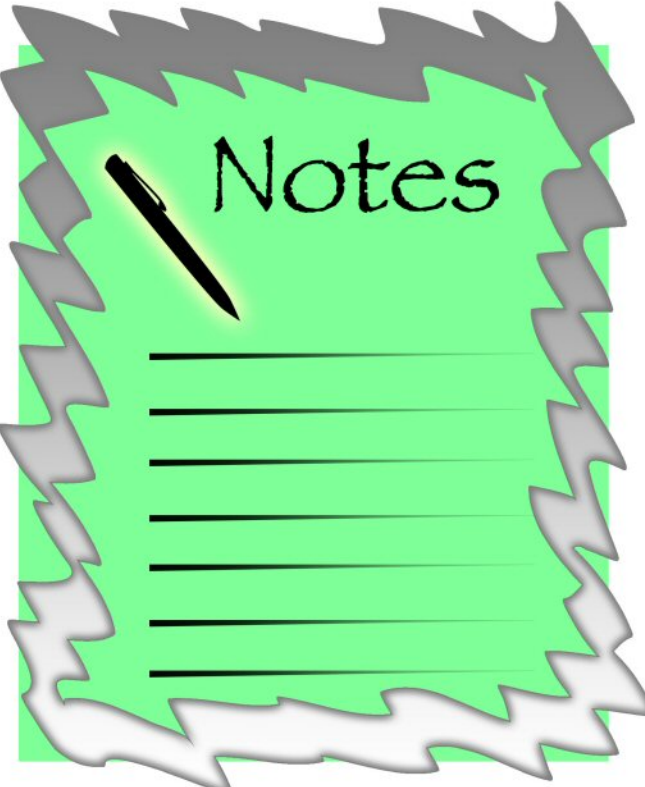
Start planning this year's allotment / growing areas. Plan and mark out.




Investigate crop rotation and why it is important in the growing area.



January



Notes




Learning Zone

How can I keep track of what is happening in my garden?
Keep a Garden Diary



Recipe

Carrot & Corriander Soup







Ingredients

- 2 tbsp olive oil
- 1/2 onion, chopped
- 1 garlic clove, finely chopped
- 2 small carrots, peeled and chopped
- 400ml/14fl oz vegetable stock
- 3 tbsp chopped fresh coriander leaves
- salt and freshly ground black pepper

Method

1. Heat the oil in a pan over a medium heat, add the onion and garlic and fry for 3-4 minutes, or until softened.
2. Add the carrots and continue to fry for 3-4 minutes, or until softened.
3. Add the stock and bring to the boil, then reduce the heat and simmer for 6-8 minutes, or until the carrots are tender.
4. Stir in the coriander and season, to taste, with salt and freshly ground black pepper.
5. Cool slightly, then transfer the mixture to a food processor and blend until smooth. Repeat if necessary and serve at once.

High Weald Activity

Look out for an oast house. These buildings were used for drying hops to make beer in the Victorian times, and still exist today.