

## **DISH - Monty Don, Daube de Boeuf with macaroni gratin and a pinot noir**

**NICK GRIMSHAW:** This podcast may contain some strong language and adult themes.

**NICK GRIMSHAW:** Oh, hello and welcome to Dish from Waitrose. I'm Nick Grimshaw.

**ANGELA HARTNETT:** And I'm Angela Hartnett.

**NICK GRIMSHAW:** And we are here together to bring you another episode of Dish. Last week was amazing with Kirsty Young.

**ANGELA HARTNETT:** I know, incredible.

**NICK GRIMSHAW:** Wasn't it. I was very nervous, but we needn't be. It was great, wasn't it?

**ANGELA HARTNETT:** No, she was so relaxed, she was just chatting away. She was brilliant.

**NICK GRIMSHAW:** I think the mince pie definitely twisted her arm.

**ANGELA HARTNETT:** Yeah, she loves a mince pie.

**NICK GRIMSHAW:** When I went home, I got mince pies, from Waitrose naturally, and I said to Mesh, I've got mince pies, and he got dead excited.

**ANGELA HARTNETT:** Aw.

**NICK GRIMSHAW:** And I thought- I didn't know he loved mince pies, and he was like, 'Oh, no way!' And I said, 'Yeah,' and he was like, 'Oh, amazing.' And I was like, 'Yeah,' getting really excited for Christmas, and then he opened the fridge, and he was like, 'Where are the pies?' I said, 'Well, not in the fridge.' He thought I meant pork pie.

**ANGELA HARTNETT:** Oh, bless him.

**NICK GRIMSHAW:** And he'd got very excited for a pork pie.

**ANGELA HARTNETT:** So he's not a mince pie...

**NICK GRIMSHAW:** I thought he was getting the brown sauce out. So he didn't like a...

**ANGELA HARTNETT:** He didn't.

**NICK GRIMSHAW:** No, he didn't like a mince pie. Hey, Monty Don today.

**ANGELA HARTNETT:** Yes. Amazing, I love him.

**NICK GRIMSHAW:** Have you ever met Monty Don?

**ANGELA HARTNETT:** Never met him, no.

**NICK GRIMSHAW:** Me neither.

**ANGELA HARTNETT:** Oh, exciting.

**NICK GRIMSHAW:** I feel like he's dead famous.

**ANGELA HARTNETT:** Are we going to get all our gardening questions?

**NICK GRIMSHAW:** Yeah. I feel like him and you must just have them questions every single time they go out, like, 'How do you make pasta?'

**ANGELA HARTNETT:** Yeah, yeah.

**NICK GRIMSHAW:** 'How do you plant a daffodil?' Like he's gonna have-

**ANGELA HARTNETT:** How do you make pasta and plant a daffodil?

**NICK GRIMSHAW:** Well, pasta I personally-

**ANGELA HARTNETT:** Don't make it.

**NICK GRIMSHAW:** Don't make, yeah. But I go dried-

**ANGELA HARTNETT:** Daffodils I buy.

**NICK GRIMSHAW:** Daffodils I don't like.

**ANGELA HARTNETT:** There you go.

**NICK GRIMSHAW:** I don't like yellow.

**ANGELA HARTNETT:** Oh, okay.

**NICK GRIMSHAW:** No, I don't really like yellow.

**ANGELA HARTNETT:** Fair enough.

**NICK GRIMSHAW:** So Monty Don is here, the only gardener in the UK, really.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** He's got a brand-new book out which is kind of like a, a gardening bible basically.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Beautiful.

**ANGELA HARTNETT:** It is.

**NICK GRIMSHAW:** Really lovely, I sat this morning and had a coffee and read Monty Don, and was like, oh.

**ANGELA HARTNETT:** All good in the world when you read Monty Don.

**NICK GRIMSHAW:** Yeah, it really is, yeah.

**ANGELA HARTNETT:** Calms you down.

**NICK GRIMSHAW:** Really, really does.

**ANGELA HARTNETT:** Yeah. I know, I'm going to follow it. I've got this, well, we got rid of our bit of- you know, those raised beds.

**NICK GRIMSHAW:** Oh, yeah.

**ANGELA HARTNETT:** We had one, but I'm going to try and do a small one.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** And up the top with the bees, and then plant summer bits that you can do it.

**NICK GRIMSHAW:** What will you grow do you think?

**ANGELA HARTNETT:** See, I tried radishes the other year and I had no patience and I just put all the seeds and it was disaster. Neil's pretty good at gardening. He's got the patience and cares more.

**NICK GRIMSHAW:** I love a radish.

**ANGELA HARTNETT:** Do you?

**NICK GRIMSHAW:** Maybe I might grow radishes, I tried to grow tomatoes.

**ANGELA HARTNETT:** And my basil plant does not look like that. Look wow.

**NICK GRIMSHAW:** No, wow.

**ANGELA HARTNETT:** Yeah. You see how he does it?

**NICK GRIMSHAW:** So delicate.

**ANGELA HARTNETT:** Yes, patience.

**NICK GRIMSHAW:** See I like gardening, I just don't really like mud. It's like gets everywhere.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** I'll let Monty just come and do it.

**ANGELA HARTNETT:** Yes, just be there.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yes, he's done. Finished.

**NICK GRIMSHAW:** We can ask him today. So lots to talk to Monty Don about. Before we get Monty in, we should talk about this thing that we're gonna be doing in a couple of weeks. We're gonna be at the Waitrose Winter Food & Drink Festival.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** They put this festival on, and there's like cocktail masterclasses and talks and you can like try delicious winter food. Is that right? Did I make that up?

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** You can, yes.

**ANGELA HARTNETT:** In London, Tobacco Dock.

**NICK GRIMSHAW:** Yep, and we're going, we're gonna do a demo.

**ANGELA HARTNETT:** Yes. A demo, it's a day out for us.

**NICK GRIMSHAW:** It's gonna be a day out together.

**ANGELA HARTNETT:** This is like a new adventure.

**NICK GRIMSHAW:** And it'll be like basically coming to watch Dish Live, like a mini Dish.

**ANGELA HARTNETT:** And how are you getting there, on the bus?

**NICK GRIMSHAW:** Yeah, I always get the bus.

**ANGELA HARTNETT:** Oh right, okay. I'll wait by the bus stop to watch you off.

**NICK GRIMSHAW:** Yeah, wait by the bus stop, yeah, yeah.

**ANGELA HARTNETT:** With my phone.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** The first thing I video this year, Nick getting off the bus.

**NICK GRIMSHAW:** Yeah, me getting off the bus at Tobacco Dock. Don't know where it is, I'll have to go on Citymapper.

**ANGELA HARTNETT:** It's near me actually.

**NICK GRIMSHAW:** Oh is it?

**ANGELA HARTNETT:** Down by the river, it's lovely.

**NICK GRIMSHAW:** Well we're gonna be there, you're gonna be cooking, and if you wanna come along, you can go and get tickets at [waitrosefestivals.com](https://www.waitrosefestivals.com) and it is on the 24<sup>th</sup> to the 26<sup>th</sup> of November, we are gonna be on the 25<sup>th</sup>, which is the Saturday, so if you want to come along, [waitrosefestivals.com](https://www.waitrosefestivals.com), come and join us, and we're gonna do Q&A.

**ANGELA HARTNETT:** Q&A.

**NICK GRIMSHAW:** So if you have any questions that you want to ask in real life, come along and do it with us. Right, should we get Monty in?

**ANGELA HARTNETT:** Yes. Let's get him in.

*[Dinner table sounds]*

**NICK GRIMSHAW:** Today on Dish, we have the Don of Gardening - definitely never heard that one before. The Full Monty of Flowers - I feel like the team have been writing these intros whilst on the wine again. Please welcome to Dish, Monty Don, everybody!

*[Applause]*

**NICK GRIMSHAW:** Hi Monty.

**ANGELA HARTNETT:** Hi.

**NICK GRIMSHAW:** Is that the first time you've heard that terrible pun?

**MONTY DON:** Well...

**ANGELA HARTNETT:** A few times.

**MONTY DON:** The millionth and first time.

**NICK GRIMSHAW:** Well, welcome and apologies.

**ANGELA HARTNETT:** Yes, yeah.

**NICK GRIMSHAW:** How are you? How is life?

**MONTY DON:** I'm fine. I'm quite weary. I've been doing a lot this year and I've, I've just come back, I was filming last couple of days of Gardeners' World, and the day before I came back from a couple of weeks in Spain filming, and I've been filming series all over Britain and Spain, and doing Gardeners' World, and I've written this book, and so I'm slightly getting that feeling of, it's the end of the year, you know, my whir is slightly winding down.

**NICK GRIMSHAW:** Yes.

**ANGELA HARTNETT:** Yeah. And it feels it as the nights get, closes in, colder.

**MONTY DON:** It does. And I'm very aware of light, you know, and winter, and all those terrible things.

**NICK GRIMSHAW:** Some days I'm like, 'Oh, lovely winter, cosy,' and some days I'm like, 'Hellish winter, I hate it.'

**MONTY DON:** No, no, I mean, I hate November and December.

**NICK GRIMSHAW:** Right.

**ANGELA HARTNETT:** Right, okay.

**MONTY DON:** I really can't wait for them to be gone. And every year I say to my wife, 'Why don't we go and spend November and December in the sun?'

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah.

**MONTY DON:** And we have- we've been married for forty years and we've never done it once.

**ANGELA HARTNETT:** Yeah, yeah.

**NICK GRIMSHAW:** Oh, really? Maybe, maybe this is the year. Yeah, I don't mind November and December because I fall for the, you know, the PR-d 'It's cosy,' and I'm like, 'Oh, it's Christmas time.' It's immediately on the 27th of December, to sort of March, I'm like, I hate that bit.

**MONTY DON:** See, if you're a gardener... The best day of winter for me is the 26th of December. Because we've got all that crap out the way, you know, it's all gone.

**ANGELA HARTNETT:** You know, all that sort of stuff.

**MONTY DON:** All that stuff.

**ANGELA HARTNETT:** All that jazz.

**MONTY DON:** So that- and then you can relax. And then you see, if you're a gardener, you start sowing things in January, and then snowdrops start appearing, and aconites, and then there are little irises coming in in February, and primroses, and- and so the world is just beginning to open up, slowly, slowly, it's coming to a- so, and the days are getting longer, so- and so you can get out in the garden a little bit. So, by February, I'm on a roll. I'm going, yeah, it's spring, spring is coming.

**NICK GRIMSHAW:** Okay, 2024, I'm doing the Monty Don outlook on the new year.

[Cooking sounds]

**MONTY DON:** I've always loved being outside. I was brought up in the country and I was, you know, incredibly lucky. It was a little village, half the village was my family, I have a big extended family.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** So I was always playing with cousins and people and in people's houses and that-

**ANGELA HARTNETT:** And did they garden, your parents? And grow stuff?

**MONTY DON:** Well my- they, yeah, I mean, that was the good bit. The gardening was, funnily enough, I didn't enjoy it, because my- we had a big garden and I was- big family, we were all given jobs. You absolutely had to do jobs. And if you were lucky, it was sort of chopping the wood or washing up or things, you know, and if you were unlucky, it was sort of turning the compost or weeding the strawberries or whatever, but you had to do this job. So I associated gardening with chores really. I'd garden so I could stop gardening and then I could go and play and do other things. And it wasn't until I was seventeen, by which time I knew how to garden.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** I didn't want to, but I did, you know, I mean, it was just like, you know, to chop an onion.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** I'd been expelled from a few schools and I was sort of fairly wayward, and I remember coming home from school, having a cup of tea, and going out into the garden, because that's what I did by then, to sort of- and I remember I was sowing carrots, and I had this incredible, ecstatic moment of feeling the sunshine, of smelling the earth, of holding the seed in my hand, and it was a kind of beatific experience of just knowing that this was everything I had ever wanted, this was the whole world in this moment. And then I was sort of thinking, 'Well that's a bit strange,' because up 'til then sex, drugs, and rock and roll were very high on my list, and gardening was not on there, yeah! And that night I had a- I went to bed, and I had a dream, and I dreamt that my fingers, my hands, grew like roots into the earth.

**ANGELA HARTNETT:** Wow.

**MONTY DON:** But I mean really, you know, ten feet.

**NICK GRIMSHAW:** Wow

**ANGELA HARTNETT:** Mm.



**MONTY DON:** And I woke up feeling completely calm and sort of satisfied. And ever since then, that connection with the earth - all the words we use - rooted me, grounded me, you know, got me back down to basics. And that's true.

*[Drink pouring sounds]*

**NICK GRIMSHAW:** Do you do the cooking, Monty?

**MONTY DON:** Some of the time. My wife is a very good cook. I do less and less is the truth.

**NICK GRIMSHAW:** Okay.

**MONTY DON:** And if she's listening to this she will be at very best pulling a face, if not, if not storming out. I cook for myself. I do a good breakfast.

**NICK GRIMSHAW:** Yeah. What do you do for breakfast.

**MONTY DON:** For myself a typical breakfast would be, I might have yogurt and fruit from the garden. So this morning, for example, before I left at quarter to six this morning, I had stewed quince with yogurt.

**NICK GRIMSHAW:** Delicious.

**MONTY DON:** And walnuts.

**NICK GRIMSHAW:** Oh, delicious.

**MONTY DON:** So, and then I will have eggs from our hens, very often an omelette. I'm very fond of a chilli omelette.

**NICK GRIMSHAW:** Oh yeah, yum. A fresh chilli?

**MONTY DON:** Yeah, either fresh or if I- if it's winter, I'll, I'll dry them and have that, and that's what I'll have for breakfast. But I- for her, I'm like- she likes scrambled eggs, so I make good scrambled eggs.

*[Dinner table sounds]*

**MONTY DON:** Gosh, look at this. Look at this. How wonderful.

**NICK GRIMSHAW:** Oh, wow, Ange. And so, Angela, what do we have for lunch?

**ANGELA HARTNETT:** So we have [Daube de Boeuf](#) with [macaroni gratin](#), which is from Diana Henry.

**NICK GRIMSHAW:** Oh, wow.

**ANGELA HARTNETT:** Who's a fantastic cookery writer.

**NICK GRIMSHAW:** Delicious.

**ANGELA HARTNETT:** And, yeah, it's a lovely beef stew, basically.

**NICK GRIMSHAW:** Okay, great.

**ANGELA HARTNETT:** Beautiful.

**NICK GRIMSHAW:** My mum always used to do a beef bourguignon.

**ANGELA HARTNETT:** Similar.

**NICK GRIMSHAW:** Similar vibe, yeah?

**ANGELA HARTNETT:** Red wine in here, bacon in here. What you're missing from a- what you have in a bourguignon is little baby onions, always.

**NICK GRIMSHAW:** Oh, yeah.

**ANGELA HARTNETT:** But you have the lardons, you've got the lovely red wine.

**NICK GRIMSHAW:** And this is seasonal? Yeah?

**ANGELA HARTNETT:** Very seasonal.

**NICK GRIMSHAW:** Very seasonal.

**ANGELA HARTNETT:** And the key is to, in line with not wasting anything, use the vegetables that you cooked it with. So the carrots, the celery, tomatoes, etcetera, you know, use all that stuff up.

**NICK GRIMSHAW:** That beef is so nice and tender, Ange. How do you get it like that, so it just falls apart?

**ANGELA HARTNETT:** Well, it's the cut of beef for a start, I think, you know, either use a, you know, something that's worked a lot, so, you know, it's full of fibres, full of fat, you know, shoulder of beef, shin of beef is brilliant. And then also, I always think a stew long and slow and overnight. Not overnight cook it, but do it the day before, you know, it just marinates the flavours, just gets much better.

**MONTY DON:** Well, fantastic. It's lovely.

**NICK GRIMSHAW:** So we're having daube de beouf.

**ANGELA HARTNETT:** Daube de beouf.

**NICK GRIMSHAW:** De beouf, yeah, with macaroni gratin. If you want to try this, [waitrose.com/dishrecipes](https://waitrose.com/dishrecipes), where you will find every single recipe we've ever had on this podcast.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** I actually- it's a good place to look for a recipe because then you're like, you've not got the entire world to search for.

**ANGELA HARTNETT:** Sure, yes.

**NICK GRIMSHAW:** It's curated by Angela.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Eaten by Monty.

**ANGELA HARTNETT:** Yeah. And Nicholas Grimshaw.

**NICK GRIMSHAW:** So we are having Pinot Noir with this. It is the [J Vineyard's Russian River](#), just a classic Pinot, perfect with this beautiful beef stew.

**MONTY DON:** It's very good.

**NICK GRIMSHAW:** And by the way, with a macaroni gratin that is, that is sensational.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** Please tell me that this delicious recipe is as simple as that looks.

**ANGELA HARTNETT:** The key is blanch your macaroni.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** The key is- normally macaroni and cheese, it's a white sauce with loads of cheese, but it's a gratin, so there's no white sauce. But what you've done to cook the last two minutes of the macaroni is use the sauce from the beef stew.

**MONTY DON:** Right.

**NICK GRIMSHAW:** Mm. That's why it's yummy.

**ANGELA HARTNETT:** So that, and then you've got cheese and parmesan. So that's the key.

**MONTY DON:** I think this is delicious. It is wonderful. Particularly if you've been working outside and you're hungry.

**ANGELA HARTNETT:** Yes, yes.

**NICK GRIMSHAW:** Yeah. Food must taste delicious to you when you've been in the garden all day. You must be like, you know when you're starving.

**MONTY DON:** Well, do you know the thing, the thing I find hardest, and I'm treading slightly lightly here in present company, is when I go to a really fancy restaurant with a great chef, and I'm starving.

**ANGELA HARTNETT:** Oh yeah.

**NICK GRIMSHAW:** Oh no.

**MONTY DON:** And I get offered a piece, you know, like that, I find that very difficult, because I want to respect their skill, but quite frankly, I just want some food. I want lots of lovely food and more, and I want seconds, and you know, it's... And that kind of exuberance and generosity is- I always associate with the best meals.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Yeah.

*[Drink pouring sounds]*

**NICK GRIMSHAW:** And now Monty, when we were doing our research, of course we knew you as a gardener and author, but I didn't really realise how many books you have written. You've got your own library going on there. Talk to us about The Gardening Book, your brand-new book, which is so beautiful.

**ANGELA HARTNETT:** It is incredible.

**NICK GRIMSHAW:** It's kind of like a bible of gardening.

**MONTY DON:** Well, it's called The Gardening Book because we didn't know what to call it, and I just wanted it to be, if anybody bought just one book, one gardening book, I wanted this to be the first one.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** So they talk about, 'I'll go and get the gardening book,' and that would do it.

**NICK GRIMSHAW:** Oh yeah.

**MONTY DON:** Now, the point about this book is, it's not aimed at gardeners.

**ANGELA HARTNETT:** Right.

**MONTY DON:** It's aimed at people who like gardens, like plants, like- are perfectly able to sort of think for themselves and maybe love good food, nice, nice clothes, go on holiday, cars, whatever it might be in their lives, but have never got around to learning about gardening.

**ANGELA HARTNETT:** Sounds like us two.

**NICK GRIMSHAW:** Us two.

**MONTY DON:** And so it's really aimed at that. So what I've done is come up with six categories that don't cover every base and some of them overlap, but fundamentally are likely to include most people. So it could be people who are really interested in nature, or people who've got kids, or people who want to grow food, or people who don't have a garden but love houseplants, anyway, there are those things. So I talk about how you go about it and how you just think through, because a lot of gardening is common sense.

**ANGELA HARTNETT:** Mm.

**MONTY DON:** You know, don't be frightened of it. There, there are, but there are ways of going around it. So, for example, when you- you do need, when you take on a new garden, you do need to plan it.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** You don't have to design it as such, you just need to plan it out, and that does mean measuring it.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Mm.

**MONTY DON:** And anyway, whatever garden you have, whether it's the size of this table or whether it's 400 acres, you need to know the lie of the land. So you do, you know, little things, the how to do that and go about it. But having done that, what I've got is a hundred- which some publishers call - recipes, which are sort of, I mean, again, I don't want to pretend to aspire or anything, but they're inspired by cookbooks. So you turn to the page, and there you have the ingredients, what you need, how to do it, and what the end result could or should be like. And, and so obviously it doesn't cover everything, because you'd need six books like that to do that, but it covers the things that my huge focus group told me was necessary, which consists of two of my children, who are in their thirties, and have little gardens, but don't- and of course, because Dad was a gardener, the last thing they wanted to do was be a gardener. I mean, funnily enough, you're saying- what my children did learn when they were little, I could go and say, could you just go and get me some flat leaf parsley?

**ANGELA HARTNETT:** So they know all the-

**MONTY DON:** Yeah, they know that. Or, you know, I- we need, I want some lettuce, but get some, get some oak leaf lettuce, don't get the cos, you know, they could do that at seven or eight.

**ANGELA HARTNETT:** That's brilliant.

**MONTY DON:** Because it was just part of the vernacular. But they didn't think they were gardening or cooking or anything, it was just what they did. So they are the target audience. People somewhere between twenty-five and forty-five, but anybody, who hasn't really got into gardening. They're not necessarily watching Gardeners' World every week. They haven't bought- they're not looking, sort of, the best way to take a cutting, they just want to make a plant. You know, they just want something nice, or they'd love to grow some herbs. They don't care necessarily- they don't want to know the seven best varieties of rosemary, they just want some rosemary.

**NICK GRIMSHAW:** They just want s- they just need it to-

**MONTY DON:** And once you get the bug, you're away. And after a certain point, this book won't be for you. What will be is the other twenty-five books I've written.

**NICK GRIMSHAW:** So don't worry guys.

**MONTY DON:** So that's what this book is all about. It's really trying to provide the material for a generation which I think hasn't really been catered for. They're too cool for school to watch Gardeners' World, but actually, secretly, they'd like to know. They'd like to do it.

**NICK GRIMSHAW:** Yeah.

**NICK GRIMSHAW:** Yeah, there's no one who I know, anyone who would be like, 'I don't really like gardens.' D'you know what I mean, it's not something you can dislike, nature, is it?

**MONTY DON:** Well I think a lot of people realise that for their well-being, for just pleasure, it's very nice to be outside in the garden, you know, and watching this thing grow that you didn't know its name, but you saw it had a bud and then it had a flower, and that was great, and, and, on that level I think most people can be engaged, you know. There are very few people who are just not interested in gardening at all, I have no, you know, they bore me, I don't want to know. And I don't know anybody who's got into gardening who then wakes up in the morning and says, I don't think I'll do this anymore.

**NICK GRIMSHAW:** Yeah.

**MONTY DON:** It stays with you.

**ANGELA HARTNETT:** You do get, I used to do this- I live in a house with a, yeah, a reasonable garden, probably the size of this room, but it's all paved and then it's, you know, the beds around the edge. So I have lots of pots, but have amazing, like, roses growing up. But because I was working so hard when I first moved into this house, I would have a party, and I would say to everyone, like my family and my uncle and everyone who was into gardening, say, you have to buy me a plant that takes nothing but water, I don't have to do anything to it, and I will cook you dinner, and they would come and do all the gardening. And that's what my uncle does. He will walk through the house, he'll go, 'Hello,' walk out to the back of the garden, and he will sweep up the leaves and do everything.

**NICK GRIMSHAW:** Oh, my auntie does that.

**ANGELA HARTNETT:** No, but it's nice to, you know, and Neil will get into the garden. But my problem is my patience, but I love it. I want to go in and see it all happening.

**MONTY DON:** Well interestingly, I was filming Gardeners' World yesterday, and we have these, we invite people to send in little clips, sort of, and we cut them down to about a minute and a half about their gardens, or their lives, or any garden related thing. And it started in lockdown because we couldn't get out and film, so we got people to send in material, and it's carried on. And yesterday we had somebody who said, 'I was watching telly with my partner, and I just thought, I just don't get this gardening lark. I just don't get it at all. What, you know, what is it that attracts you? And I thought well, 'How could I get into this?' Well, yeah, she, she focused slightly eccentrically on houseleeks, you know, the little plants that grow on roofs.

**ANGELA HARTNETT:** Yes, yeah.

**NICK GRIMSHAW:** Oh, yeah, yeah.

**MONTY DON:** Sempervivums, and she got obsessed by them, and now has about thirty different types.

**ANGELA HARTNETT:** Wow.

**MONTY DON:** That's her gardening.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** You know.

**NICK GRIMSHAW:** That's what she loves.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** And she said, okay, I get it now. You don't have to have lawns, you don't have to have a vegetable plot. There's always something- a lot of kids, and, again, I speak as someone who anybody under thirty-five is a kid. A lot of kids are really good at growing houseplants and have fantastic collections in, very often in shared houses, in rented rooms. They don't even, it's not even the whole flat or anything, it's just their room.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** And they're really good at it.

**NICK GRIMSHAW:** Yeah, there was a real, sort of, moment a few years ago where people were really happy to show off their houseplants, wasn't there?

**ANGELA HARTNETT:** You have houseplants.

**NICK GRIMSHAW:** I got houseplants, yeah.

**MONTY DON:** It's still going. It's still- it's by far and away the biggest growth in gardening.

**NICK GRIMSHAW:** Yeah.

**ANGELA HARTNETT:** Really?

**NICK GRIMSHAW:** I used to love a cactus when I was little.

**MONTY DON:** We have cactus here. Look, here you are, you see, I can get-

**NICK GRIMSHAW:** I was obsessed with that.



**MONTY DON:** You need to buy at least five copies of this book.

**ANGELA HARTNETT:** Yeah, we do.

**MONTY DON:** Just to make sure.

[Cutlery sounds]

**NICK GRIMSHAW:** Can we talk about bulb lasagne?

**MONTY DON:** Yes.

**NICK GRIMSHAW:** Please, because-

**MONTY DON:** It's quite appropriate.

**NICK GRIMSHAW:** Very appropriate, we love lasagne.

**MONTY DON:** Can I just say, I'm enjoying the aftertaste of that a lot.

**NICK GRIMSHAW:** Oh, yeah. It really lives on.

**MONTY DON:** It's beautiful, it's beautiful.

**NICK GRIMSHAW:** It really does.

**MONTY DON:** It's really good.

**ANGELA HARTNETT:** Thank you.

**NICK GRIMSHAW:** So talk to us, you do have recipes in the book?

**MONTY DON:** Yeah, there is, you might have to look it up to find the bit. But the thing about a bulb lasagne is that you can grow bulbs and it could be just, just tulips, it could be three different types of tulip. It could be daffodils, tulips, hyacinths, irises, muscari, scilla, lots of different types of bulbs, and in layers. And so you get a big pot or container and put some compost in the bottom, well drained, must- all bulbs except for snowdrops, for tree lilies, and camassias need good drainage. And then you put a layer of bulbs and you cram them in. As long as they're not touching, get as many as you can in, cover them up, so now the pot is half full, put another layer. And then on top of that- I mean it is lasagne, it's rightly called lasagne, then put more soil on top of that, and then put another layer, more soil on top of that, and what will happen is the earliest ones will grow, and they'll grow through each other.

**ANGELA HARTNETT:** Oh, wow.

**MONTY DON:** And so, you end up with- I mean a, a sort of good recipe is crocus first, and then you have daffodils. So crocus will flower in February-ish, early March, and then you have daffodils that will come in mid-March. Writing it down.

**NICK GRIMSHAW:** I'm just writing the recipe.

**ANGELA HARTNETT:** We have bees, we need flowers, you see, crocuses.

**MONTY DON:** You will have tulips that will come last in April. So you put the tulips at the bottom, daffodils on the bottom.

**ANGELA HARTNETT:** Are we doing this now?

**NICK GRIMSHAW:** Are we doing this now, in November?

**MONTY DON:** Yeah, now, yeah.

**ANGELA HARTNETT:** Not literally now.

**NICK GRIMSHAW:** Yeah, no, no, no.

**NICK GRIMSHAW:** Let's leave. Immediately. Immediately.

**MONTY DON:** Can I tell you that the one aspect of my life that is the same wherever I go in the world is people say, 'Could we, could you just come and help me do this? Can you tell me how to do that?'

**NICK GRIMSHAW:** It's killing me not to say, 'While you're in town...'

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** If you had produced a pot and some compost, I would not have been surprised.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** It happens all the time.

**NICK GRIMSHAW:** And then it- is this a stupid question-

**ANGELA HARTNETT:** I'll just invite you out for dinner one lunch one day.

**NICK GRIMSHAW:** -once the tulips come up, say.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** Yeah.

**NICK GRIMSHAW:** How long is a tulip gonna live in my, my garden for? Is it quite fleeting or do they-

**MONTY DON:** Well, tulips will flower for about three weeks to a month.

**NICK GRIMSHAW:** Okay.

**MONTY DON:** Depending on the weather and which tulip it is.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** The best thing to do, I treat them all as annuals.

**NICK GRIMSHAW:** Right.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** So what we do is we, the thing with all bulbs, you must let them die back, because the foliage, when it dies back through photosynthesis, it's feeding next year's bulb. So if you cut all the foliage off, you won't get flowers next year. So you let it die back. Tulip- daffodils are fine. Daffodils will go on year after year and so will crocus, but tulips tend not to. And so what we do is we let them die back and then we store them, we let them dry, and we store them, and then the following November we plant them in the grass. So we have an area in the orchard, which is full of purple and red and yellow tulips.

**ANGELA HARTNETT:** Wow.

**MONTY DON:** It's really dramatic. So those tulips, those that you're seeing there, we have a garden we call the jewel garden, which is full of rich colours. And those then go into long grass where they won't flower as well. But it's all bumps, it's all bonus.

**ANGELA HARTNETT:** Yeah, yeah, of course.

**MONTY DON:** And then we buy new bulbs, and new bulbs come in which we put into pots and then they're the real showpiece. But a tulip is, I mean, they're a special plants. They're quite expensive.

**NICK GRIMSHAW:** I love a tulip.

**MONTY DON:** Yeah, I love a tulip. Funny enough, I remember not loving a tulip.

**NICK GRIMSHAW:** Same!

**MONTY DON:** It came to me. We are so similar!

**NICK GRIMSHAW:** I always used to think, oh, bit naff a tulip. But now, I really like.

**MONTY DON:** Yeah.

**NICK GRIMSHAW:** Yeah, I like to put them in a very angular, industrial vase. And I like when they're floppy, and my mum always says, 'They're floppy,' but I quite like it like that.

**MONTY DON:** Well, showing off, I plant 3,000 new tulips every year.

**NICK GRIMSHAW:** Oh wow.

**ANGELA HARTNETT:** My lord.

**MONTY DON:** All in pots.

**NICK GRIMSHAW:** Oh wow.

**MONTY DON:** And it takes me about two weeks, and a pallet of grit, and a pallet of compost.

**NICK GRIMSHAW:** Wow.

**MONTY DON:** And I love it. And for about four or five weeks, in April and May, the garden just sings, you know.

**ANGELA HARTNETT:** Yeah. Amazing.

**NICK GRIMSHAW:** Wow.

**MONTY DON:** We have thousands of tulips, and they're the first real colour of the year. You get lots of yellow. What I do love are the little irises. Do you know, these?

**NICK GRIMSHAW:** Mm.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** The little early irises. They're an incredibly intense colour, but it's small. It's on a low key. Tulips are, can I say this on here? They are pure f\*\*\* off colour.

[Laughter]

**MONTY DON:** They are. It's, it's, and they're great, they're fantastic.

**NICK GRIMSHAW:** Yeah. I love a dark one, like a black or a purple one.

**MONTY DON:** Yeah, well there's, you know, something called Queen of Night for example.

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** That's what we call Ange.

[Laughter]

**NICK GRIMSHAW:** My friend Sam, avid gardener, massive gardener. When I think of gardens, I do think of him because his garden is fantastic on, on his Instagram. He's a hairdresser as well, I think he's done Gardeners' World or something, Sam McKnight, do you know Sam McKnight?

**MONTY DON:** Yes, yes, yes. he has. He did. I remember him well.

**NICK GRIMSHAW:** So Sam McKnight, was-

**MONTY DON:** He's a good gardener.

**NICK GRIMSHAW:** Great gardener.

**MONTY DON:** Yeah.

**NICK GRIMSHAW:** And very excited you are on, so he has some questions.

**MONTY DON:** Okay.

**NICK GRIMSHAW:** So he said, okay, 'How can I stop my new puppy from digging my lawn? And, is there a puppy friendly slug deterrent?' He said, 'I could ask questions all day,' and then there are a few more.

**MONTY DON:** Okay. Well, puppy digging the lawn, it's a difficult one, you can't really.

**NICK GRIMSHAW:** You can't, sorry Sam.

**MONTY DON:** Our dog, we had only- I mean I've had lots of dogs, and only one of them was ever really a bad digger.

**ANGELA HARTNETT:** Mm.

**NICK GRIMSHAW:** Right.

**MONTY DON:** And you shout at them, basically.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Yeah. Or distract with bacon?

**MONTY DON:** No, just shout.

**NICK GRIMSHAW:** No, just shout, okay.

**MONTY DON:** And threaten extreme violence, but don't enact it. The slug thing is more serious in the sense that I absolutely don't use slug deterrent and I would strongly say nobody should. They're a poison, you know, and what you have to realise with any pesticide or poison of any kind is the chain effect. It's not just killing slugs, then you kill the things that eat the slugs. And of course the things that eat the slugs you want to eat the slugs. And so you're killing the thing you want. Let alone the fact you don't want to kill hedgehogs, or songbirds, thrushes, for example, eat slugs. So you need to come at it from a different way. Instead of trying to kill slugs say, okay, how can I stop slugs destroying my garden.

**NICK GRIMSHAW:** What about a very small polite sign?

*[Laughs]*

**MONTY DON:** And also, the other thing about slugs and snails, there are so many more than you can imagine.

**ANGELA HARTNETT:** Yeah.

**NICK GRIMSHAW:** Oh my god. My garden's walled London terraced house garden.

**MONTY DON:** Yeah.

**NICK GRIMSHAW:** Where the f\*\*\* are they coming from? There's so many of them and they're all on the leaves eating my bloody plants.

**MONTY DON:** Snails or slugs?

**NICK GRIMSHAW:** Both. The snails seem to like the front more.

**MONTY DON:** Well, snails, the difference, there's one big difference. Snails like to live in dark, dry places.

**NICK GRIMSHAW:** Okay.

**MONTY DON:** And slugs like dark, wet places.

**NICK GRIMSHAW:** Oh, yeah.

**MONTY DON:** So in a town, if you've got an old brick wall, for example, it'll be full of snails.

**NICK GRIMSHAW:** Mm-hm.

**ANGELA HARTNETT:** Yeah.

**MONTY DON:** Or behind something.

**ANGELA HARTNETT:** Yeah, we have snails.

**MONTY DON:** Yeah, snails- so snails tend to be more common in an urban setting, and slugs more- slugs tend to live in the soil. But if, for instance, when you're raising lettuce, for example, which we raise hundreds and hundreds of plants a year doing that. Is what I do, is I always raise them in a slug free environment. So in a greenhouse, in a cold frame, we take real care to make sure there are no slugs around. Then when we plant them out into the garden, they're strong, healthy little plants that are growing away, and slugs and snails will always go for the weakest, because they have evolved to eat decaying tissue. And they have- serve a really important evolutionary purpose. Soft, young seedlings taste to them like decaying tissue. A plant that's growing strongly, doesn't.

**NICK GRIMSHAW:** Oh, interesting.

**MONTY DON:** So the stronger and healthier the plant, the less it will get eaten. So put your energy into that, not into killing them.

**NICK GRIMSHAW:** Not into killing them. Well, congratulations on the book, Monty.

**ANGELA HARTNETT:** Yes.

**MONTY DON:** Thank you.

**NICK GRIMSHAW:** Wonderful book. The Gardening Book. And I love that idea of saying, 'Go and get The gardening book.'

**ANGELA HARTNETT:** Yes.

**NICK GRIMSHAW:** Go and get *the* gardening book.

**ANGELA HARTNETT:** This is my first gardening book.

**MONTY DON:** Well-

**ANGELA HARTNETT:** I'm very excited by this, yeah.

**NICK GRIMSHAW:** Wow. Love that.

*[Drink pouring sounds]*

**NICK GRIMSHAW:** We come to the end of the show question. We have a question in here for you, Monty Don. Should you choose to answer it, the Waitrose goodie bag shall be yours.

**MONTY DON:** Okay, this is the end of show question. 'Which vegetable causes you the most trouble?' And the answer is, Jerusalem artichoke, because I can't digest them.

*[Laughs]*

**ANGELA HARTNETT:** That's what you said!

**NICK GRIMSHAW:** I said the same thing before! I was making a whip smart joke about, I've never grown them, but, my god!

**MONTY DON:** It's pretty amazing, isn't it?

**NICK GRIMSHAW:** It's incredible!

**MONTY DON:** Do you know, I'll tell you a story. I once went to a very smart house party with Sarah, this is in the 80s, and I've never had Jerusalem artichokes. And they served them at dinner, and I had seconds and thirds.

**NICK GRIMSHAW:** It was delicious.

**MONTY DON:** I spent the rest of the weekend looking for places to break wind.

**NICK GRIMSHAW:** It is a very powerful farter of a vegetable. And I don't know why.

**ANGELA HARTNETT:** Yeah, yeah.



**MONTY DON:** Well, the interesting thing is, and this does happen, is you can grow something successfully for years, and think you cracked it, you know everything about it, and suddenly it doesn't. And I don't know why that is. So, you know, at the moment, I'm having trouble with beetroot, but why, I haven't yet worked out, but, but, it's a lot to do with soil, so for example, if you have acidic soil, you're going to have trouble with brassicas, and you're going to find problems with cabbages, and, and all that family, because they just don't like it, it's not your fault. Um.. 'which vegetable causes you the most trouble?' Truth is, I'm quite good at growing vegetables.

**ANGELA HARTNETT:** That's fine then, that's your answer.

**NICK GRIMSHAW:** That is a really good answer.

**ANGELA HARTNETT:** None.

**NICK GRIMSHAW:** 'I'm Monty Don, so maybe this question is for someone else.' Monty, thank you for coming to see us. A round of applause for Monty Don, everybody.

*[Applause]*

**NICK GRIMSHAW:** Thank you.

**MONTY DON:** I loved it.

**NICK GRIMSHAW:** Thank you so much.

**NICK GRIMSHAW:** Coming up next week on Dish, we have Miriam Margolyes.

**ANGELA HARTNETT:** You need the texture, that's what you want.

**MIRIAM MARGOLYES:** Texture is everything, isn't it?

**ANGELA HARTNETT:** It certainly is.

**MIRIAM MARGOLYES:** It's the same - food, people, sex, religion, money, everything. Texture.

*[Laughs]*

**NICK GRIMSHAW:** Texture. We need it!

**NICK GRIMSHAW:** If you want to give our delicious dishes a try, head to our show notes and click the link. All recipes can be found at [waitrose.com/dishrecipes](https://www.waitrose.com/dishrecipes).

**ANGELA HARTNETT:** We love reading your reviews. Keep them coming, please, you know the bigger the better. Like what you hear, then share the love. Leave us a review on Apple Podcasts, Spotify, or whatever you are listening today.

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