

SEASONAL FOODS

JULY

FUNCTIONAL MEDICINE Ltd.

Your health today and tomorrow

Georges Mouton MD
& Glen Matten MSc

3rd February 2014

Vegetables:

- artichoke, aubergine, cassava, corn, courgette, tomato, beef tomato
- asparagus (green, white), celery, cucumber, fennel, gherkin, rhubarb
- beetroot, carrot, peppers, pumpkin, squash
- broccoli, cabbage, Chinese cabbage, cima di Rapa, kale, kohlrabi, pak choi, red cabbage, Romanesco cauliflower
- broad bean, chickpea, green bean, mangetout, pea, runner bean, snow pea
- potatoes, jersey royal new potatoes, radish, daikon radish, turnip
- chard, chicory (endive), lettuce, rocket, romaine lettuce, spinach, sorrel, watercress, wild nettles
- basil, bay leaf, chervil, chilli peppers, coriander, dill, marjoram, mint, oregano, parsley, rosemary, sage, tarragon, thyme
- chives, garlic, onion, shallot, spring onion
- elderflower, nasturtium, samphire, lemon verbena
- chanterelle mushrooms, porcini mushrooms

Indigenous Fruit:

- almond, apricot, damson plum, fig, greengage, melon, Mirabelle plum, nectarine, peach, plum, watermelon
- bilberry, blackberry, blackcurrant, blueberry, cherry, gooseberry, huckleberry, raspberry, redcurrant, sour cherry, strawberry, wild cherry, woodland strawberry

Exotic Fruit (imported):

- avocado, banana
- grapefruit, lemon, orange
- date, passion fruit, kiwi, lychee, mango, papaya

Meats, Game, and Poultry:

- goat, hare, lamb, rabbit, veal, venison, wild boar
- chicken, duck, wood pigeon

Fish & Seafood:

- cod, coley, Dover sole, haddock, hake, halibut, herring, mackerel, monkfish, mullet, perch, plaice, pollack, salmon, sardine, sea bass, sea bream, sea trout, skate, sole, tuna, whitebait, whiting
- eel
- crab, crayfish, cuttlefish, langoustine, lobster, prawns, scallops, shrimps, spiny lobster, squid, whelks

Miscellaneous

- eggs; honey