

Show Garden  
MA336  
#RHSChelsea

Stories from  
Northern  
Iraq



**Campanula rodula**  
GROWING WILD ON THE  
MESOPOTAMIAN PLAINS

## Inspired by the resilience, determination and ingenuity of refugees living in Domiz, Kurdistan Region of Iraq.

Lemon  
Tree Trust  
Garden

2018 RHS CHELSEA  
FLOWER SHOW



Designed with the input of refugees, this garden highlights the unexpected beauty hidden in the camp. It uses materials typically available in refugee camps, such as concrete and steel, with shade screens inspired by traditional Islamic designs. An 'innovation wall' is planted using everyday objects such as tin cans and plastic bottles, an idea sourced directly from gardens in Domiz. The drought-tolerant planting scheme features plants grown in the region including fig, lemon and pomegranate trees laden with fruit and other edibles and herbs used in Middle Eastern cooking. Channels of water radiating from the central fountain provide a peaceful and cooling atmosphere, while also representing the importance of grey water reuse in the camps.

Domiz, one of the largest camps in the region, is home to 26,000 predominantly Syrian refugees. Here the Lemon Tree Trust supports people to build gardens to grow food, create beauty and promote wellbeing, community and belonging.

Tom Massey, Domiz, March 2018



### About the designer

Tom Massey was awarded an RHS Gold Medal and 'Best Conceptual Garden' at the RHS Hampton Court Palace Flower Show for his inaugural show garden The UNHCR 'Border Control' Garden, designed in collaboration with John Ward, highlighting the refugee crisis. The Lemon Tree Trust Garden is his first show garden at the RHS Chelsea Flower Show. In March 2018 Tom visited Domiz to meet residents, see the Lemon Tree Trust work first hand and gain further inspiration for his Chelsea garden.

**The people I met were strong, resilient individuals, and their dedication to creating gardens in such a harsh environment was truly inspiring.**

Tom Massey

### Plant List

#### TREES

*Citrus x limon* 'Meyer' (lemon)  
*Citrus x sinensis* (orange)  
*Ficus carica* (fig)  
*Punica granatum* (pomegranate)

#### SHRUBS

*Jasminum* species  
*Rosa x damascena* (Damask rose cultivars)  
*Teucrium fruticans*

#### PERENNIALS

*Acanthus molis*  
*Acinosa arvensis*  
*Anchusa azurea* 'Dropmore'  
*Anethum graveolens*  
*Artemisia alba* 'Canescens'  
*Artemisia dracunculoides*  
*Asphodeline lutea*  
*Calamintha grandiflora*  
*Cerintho major* 'Purpurascens'  
*Crambe maritima*  
*Cynara scolymus*  
*Euphorbia myrsinites*  
*Euphorbia rigida*  
*Euphorbia pithyusa*  
*Foeniculum vulgare* 'Giant Bronze'  
*Iris* species

*Nepeta racemosa* 'Little Titch'  
*Onosma alborosa*  
*Origanum syriacum*  
*Salvia officinalis* 'Purpurascens'  
*Salvia x sylvestris* 'Mainacht'  
*Santolina rosmarinifolia*  
*Satureja montana*  
*Silybum marianum*  
*Stachys byzantina* 'Silver Carpet'  
*Verbascum olympicum*

#### GRASSES

*Festuca amethystina*  
*Hordeum jubatum*  
*Stipa gigantea*  
*Stipa tenuissima*

#### EDIBLES

(climbers & herbs for containers)  
*Allium schoenoprasum* (chives)  
*Capsicum annuum* (chilli pepper)  
*Cicer arietinum* (chickpea)  
*Coriandrum sativum* (coriander)  
*Cucumis sativus* (cucumber)  
*Endive* species  
*Eruca sativa* (rocket)  
*Lactuca sativa* (lettuce)  
*Malva neglecta* (common mallow)  
*Mentha spicata* (mint)  
*Ocimum basilicum* (basil)  
*Origanum majorana* (marjoram)  
*Origanum vulgare* (oregano)  
*Phaseolium crispum* (parsley)  
*Phaseolus coccineus* (runner bean)  
*Pimpinella anisum* (aniseed)  
*Salvia officinalis* (sage)

#### OTHERS

*Allium longisepalum*  
*Allium zebdanense*  
*Eremurus stenophyllus* (fenugreek)  
*Nigella damascena*  
*Papaver carmelli*  
*Papaver dubium* subsp. Leq.  
*Albiflora*  
*Papaver glaucum*  
*Papaver rupifragum*  
*Pelargonium* species  
*Sempervivum* species

"I arrived in Domiz in very difficult conditions, having crossed the Iraqi-Syrian border on foot, with my wife and two children, after a 10 hour journey. The camp was a semi-desert without any trees or green space."

#### SAMI YOUSSEF

A former refugee and resident of Domiz camp, Sami holds a PhD in Plant Ecology and Biodiversity conservation. He provided valuable insights into the local flora of the camp, and advised on the plant selection for the Lemon Tree Trust Garden.



*Allium longisepalum* growing wild on the Mesopotamian Plains.



Sami Youssef with *Prangos ferulacea*, a close relative of both *Ferula* and *Foeniculum* species in the hills around Domiz

The Lemon Tree Trust Garden at the RHS Chelsea Flower Show 2018 has been made possible with the help and support of the following: CONTRACTOR: Landscape Associates Ltd PLANTS: Hortus Loci SUPPLIERS: Vande Moortel, CED Stone, Loknan, Specialist Precast Products, Hot Metal Engineering, Stark & Greensmith, Multilateral Design

### THE LEMON TREE TRUST

We support gardening initiatives in refugee communities as a way to restore dignity, purpose, and cultural identity. We help bring people together through the provision of seeds and plants, garden competitions, and education centres.

WWW.LEMONTREETRUST.ORG  
INFO@LEMONTREETRUST.ORG  
#LEMONTREETRUSTGARDEN  
#RHSCHelsea #GROWINGHOME

*Paeonia mascula* (syn. *P. kurdistana*) growing wild in the Kurdistan Region of Iraq

Khalid in his garden, Domiz, Kurdistan Region of Iraq



Naema, Domiz, Kurdistan Region of Iraq

## In the Kitchen



### Nosheen's Kousa Mahshi

SERVES  
4 PEOPLE

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 200g MEDIUM-GRAIN RICE           | ½ TEASPOON ALLSPICE                |
| 6 SMALL COURGETTES               | SALT & FRESHLY GROUND BLACK PEPPER |
| 6 SMALL TOMATOES                 | 2 LEMONS, CUT INTO ROUNDS          |
| 150g FINELY CHOPPED GREEN ONION  | 240ml LEMON JUICE                  |
| 20g FINELY CHOPPED FRESH PARSLEY | 3 CLOVES MINCED GARLIC             |
| 225g MINCED BEEF                 | 3 TEASPOONS DRIED MINT             |

Preparation Time:  
40 minutes  
Total Time: 1.5 hours

"My mother would cook the traditional way, meaning she used a lot less ingredients than we do today, but she still managed to have more flavour. She taught me how to make Kuttelk, Maqluba and Kousa Mahshi: All the things I now love. I still can never make it quite like hers, but I keep trying. Your mother's cooking is always the best!"

Nosheen, Domiz, Kurdistan Region of Iraq

- Soak rice in a bowl for approximately 30 minutes, then rinse and drain until water runs clear
- Cut off tops of tomatoes and top ends of courgettes. Use a spoon to empty tomato contents into a bowl to dice for later, and a corer to core inside of courgettes. Be careful not to puncture sides or bottom. For added detail, use a vegetable peeler to remove thin vertical lines of skin of the courgettes.
- In a bowl, gently knead together drained rice, ground meat, green onion, diced tomato, parsley and allspice, plus generous amounts of salt and pepper.
- Fill each tomato and courgette about three-quarters full with the meat-rice mixture, leaving enough room for the rice to expand as it cooks.
- To cook, select a deep pot in which the tomatoes and courgettes can fit tightly in an upright position. Line bottom of pot with lemon slices.
- Arrange tomatoes and courgettes in the pot, upright with the opening on top. Add enough water to cover them, adding also the salt, lemon juice, garlic and mint to the water. Cover pot, bring to a boil over medium heat, then reduce heat to low and let simmer for 30 minutes.
- Simmer until rice is fully cooked and courgette is tender. Carefully transfer to a serving platter.