

# Tombreck Market Garden

Newsletter #9 November 2023

The cold has started to bite, with the first frosts and dustings of snow on the the mountaintops. We've sown the last plants of the season, overwintering broad beans and our first garlic, which we're very excited about, having basically not eaten any since being here! Already the cloves which were given to us by Tombreck resident Wendy are sprouting more strongly than any of the varieties we've bought in, showing the value of saved seed and selection over time to suit the local climatic conditions.



We have started harvesting the main winter crops in earnest now, with decent quantities of parsnips and leeks, some rather 'fun-size' celeriacs and the remainder of the beetroot, which suffer if left out in too many frosts. There are some large swedes, lots of cabbages still and hopefully some brussels sprouts to look forward to, though sadly it doesn't look like they will bulk up in time for Christmas.



We have planted our first hedge, in an L-shape on the western side of the polytunnel to eventually provide some wind protection as well materials, wildlife habitat and other benefits. We went with a mix of hazel, oak, rowan and wild cherry. The saplings were small so we decided to de-turf and rotovate the area to give them the best chance of getting established. However, our friend the hare soon came along and started nipping the tops off, so we had to buy some taller guards (my fault for trying to cut costs with the smaller vole guards...) The plan is to plant at least one more broadleaf hedge this winter on the side of the first growing area, again mainly to serve as a windbreak, and possibly some willow hedges. These have the advantage of being free - in theory! - because willow grows from twigs pushed into the soil, and there's a lot of it about. I don't know how badly it gets nibbled by hungry creatures over winter though, so it may still require some protection.

Veg boxes will be available for Christmas with optional add-ons including our very own spiced green tomato chutney (with or without chilli). We expect to continue into January for a few weeks until produce or variety runs out. After that we will be only be supplying individual items in the Tombreck farm shop until new produce becomes available in the Spring.



<https://www.tombreckmarketgarden.co.uk/>