



LINSCOMBE FARM NEWSLETTER

Thursday 3rd

And so another cold snap seems to be ending. We had hoped that the winter would have been satisfied with the super cold before Christmas but not so. Although this last bit was nothing like as cold as the one before it still managed to produce soil frozen to around 5 inches (12.7cm) deep around the carrot ridges. Which rather stopped us taking advantage of the dry soil to get the carrots up. Or the parsnips. But it has allowed us to sort out some drainage issues around the polytunnels that have given us a bit of grief last year and threatened some of the few crops that we have that are still doing well after the cold weather woes that were related to you in the January Newsletter. If you look carefully at the photograph you will also see what happens to a polytunnel (middle one) when it is driven over by a tractor. Nuff said!



In the last newsletter we also mentioned our Purple Cape heritage caulis - a superb and tasty variety that we normally rely on at this time of year. These seemed to have been completely destroyed before Christmas (frost & snow + pigeons) but they

are defying this prognosis and we may even be picking some of these within a week or two - assuming no more damaging frosts of course (see left). The fresh chard is also waiting for an adequately lengthy frost free period before re-appearing (see right).



Cabbages. Possibly one of the most misunderstood vegetables on the planet (along with sprouts of course - but these are really just very small

cabbages) and now is the time to really appreciate why cabbage is so fanatastic - a true survivor! Don't knock them. As well as their indisputable health giving properties, cabbages of all sorts are great as the base for stir fries - cook up finely chopped or grated roots of your choice, then add chopped or shredded cabbage for last 5 minutes. More varieties of flavour can be produced by adding dried fruit or nuts, diced or sliced meats or with a cheese sauce. Adding juniper berries to butter fried cabbage is a revelation.



Next week is Linda's last week in the office, after three years providing all the essential admin for the boxes and liaising with you to ensure your vegetables arrive when and where and how you want them. She has always been in the front line on the phone and email if we ever get it wrong and has been great at answering all the queries thrown at her. We are sure you all join us in wishing her well. We haven't got a replacement for Linda yet, so the week after next, you'll have either

Phil or Helen dealing direct with your enquiries - please make them simple and please don't be too harsh with our failures as neither of us are anything like as diplomatic as Linda. Regular office hours will also be a thing of the past!

On the right, the photo shows this year's compost being spread, watched by the remains of some of last year's crops. We have to say that the spring is a very alluring idea at the moment.



Don't forget Crediton Farmers' Market this Saturday (5-2-11)