



Growing Local is Going Local CIC

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Taste.. there is so much difference out there – here are a few of the different varieties coming into our veg bags over the next few weeks.

Tasting the variety in the Growing Local Bag!

Laxtons Fortune (Left); *A popular English Cox-style variety, with a sweeter*



Sunset (right); *Popular garden alternative to Cox, easier to grow, and has a similar flavour*



Lord Lambourne(left); *Popular garden variety, many uses, good balance of sweet and sharp*



Ellison's Orange(Left) *One of the best offspring of Cox's Orange Pippin, with a distinct aniseed flavour.*



Potatoes- Sagitta- a large potato, great baker, chipper, roaster and I think a good boiler/ masher

Orchestra- smaller, great all-rounder, excellent taste.

Events coming up- October

H-energy Week (now in its 7th year) will be running the weekend of 13th, 14th, 15th Oct. Join us again at Koffie Pot, Saturday and Sunday, 14th and 15th Oct.

Saturday 21st October- Leominster Apple Fair 10-5pm- in Leominster Priory Church. A glorious apple fair!

A Ledbury Farming Year

“Ledbury Food Group has produced a pictorial record of a farming year, illustrating the working life of two independent farmers just 2 miles from Ledbury in Little Marcle - sheep farmer Andrew Powers and organic ‘Growing Local’ vegetable grower John Davenport. (This record is captured in a 6 minute video/audio presentation which can now be viewed on Ledbury Food Group’s website –

www.ledburyfoodgroup.org/resources.

What’s cooking

Looking ahead to next week.. I so love leeks- and I already have started on leek, goats cheese and thyme tarts . See Spring and Summe Tarts galore;

<http://growinglocal.org.uk/spring-and-summer-tarts-galore/>; on the website.

Red Cabbage- means winter is coming- can be mixed with beetroot, carrot and apple to make a delicious slaw – take a look at <http://growinglocal.org.uk/our-basic-slaw-recipe/> on the website



Eggs – boy do we like eggs and HENS – our hens are having a ball at Lord Scudamore School. And here are Woody and Buzz in full camofluage in Lord Scudamore Nature Garden. Laying 2 eggs a day .. clever happy girls!

And Eggs makes me think of omelettes- using any combination of veg..**courgette, cauliflower, chard, herbs, onions and mushrooms.** A regular lunch in the Gordon household.

