

My last tom pulled out, it has excellent roots through using mycorrhzal fungi



Tom end of the greenhouse empty, cleaned with Jeyes fluid inside and out. The beds are then watered well (they were mucked last week)

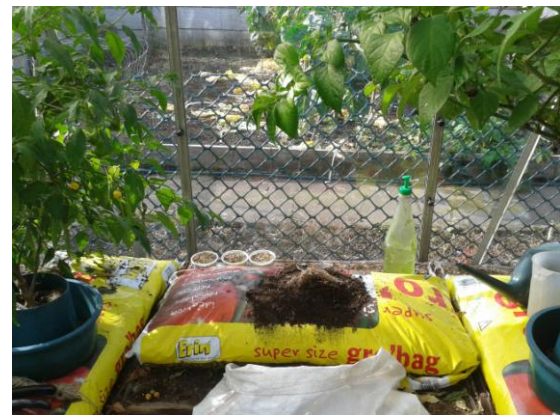


Weed suppressant put down to keep in the moisture



Staging put back, then pickling shallot, garlic and 8oz onions (pricking out over the weekend). The greenhouse is kept cold

Cue out empty grow bag



The roots are taken out of the grow bag, and the used peat kept as an ingredient for making my compost



Overwintering red onion sets are ready to go out





Good roots, grown in my compost!

Three rows put out on plot



Pickling shallots started off



No sun but solar powered fans still going round!



Sweet spuds now putting on weight!