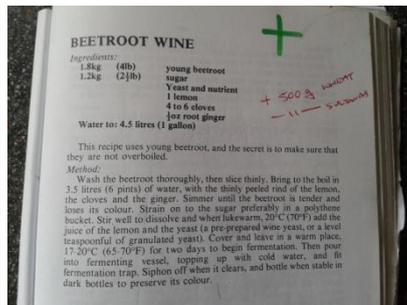


My mate gave me 2 pot leeks to put down for seed earlier on in the year - this is one head... I'm impressed! Hopefully, I can show a pair of these at the nationals next year!



Beetroot wine demi-johned last week, I add wheat and sultanas to give it an extra kick (I use demerara sugar as well)



Using my own compost as a growing medium (seed sowing)...it works



Pricking out my 8oz onions into 4 different growing mediums, one being my own compost



My garlic that was planted using my compost is doing excellently - I shall bung that on next week!



The frost took the top off my gherkin plant last night, so the last of them were picked today - they will then be pickled, our litt'un (well, bigg'un!) loves 'em!



Another contact for our trading sheds (cheers Gareth Cameron), vermicompost, or worm casts if you aren't posh! 20 litres = £4. It's good for top dressing, mixing



with your compost, and an additive when making compost tea

At the end of July, I judged Cheslyn Hay's allotments in Staffs. On Thursday night I went to their AGM

where I did the presentation of trophies. The chap in



the photo is Philip Dawson who won the best newcomer – he's the sort of person you want as a plot holder!



After the presentation was snacks, then I did my talk "A year on the plot". I'm there again in February giving a talk on "Veg for show". Their club is having their first show for quite a few years, so need to get as many interested as possible

The far end of my greenhouse is now also cleaned



with Jeyes fluid and everything is moved into that end. It is still a cold greenhouse. 8 oz onions pricked out, garlic going, and small shallots going



Caslon Primary School kids - last Tuesday they potted on red onion sets and garlic. The kids are acting normal in the photo!!!

Another 4 jars of beetroot pickled

