

**B Whiteley Farmshop &
Nursery's Newsletter February,
March 2010**

Delivery Disaster

We have now taken stock of our delivery of Humax compost however all did not run smoothly. As we are a small nursery we do not have our own forklift truck. When we order bulky deliveries we have to get them to come with a forklift truck (at an extra cost of course!). We were rather surprised when our load of compost arrived minus the FLT. The driver had travelled all the way from Gretna Green with the load and was not a happy bunny to say the least. In our younger days we would have handballed it off the back of the wagon however, health and safety as well as two dodgy backs and (older) age now says no, so the driver arranged to leave the shipment in Doncaster rather than take it all the way back to Gretna. This was then redelivered the following week

complete with FLT to unload the compost.

Mummy Meg

You may have noticed that Meg is looking a little plumper. She has not had her head in the food bag but has been to see Alfie for a little romance. After Meg's last romancing session with him she had eight puppies. Hopefully she will have her puppies by the end of March and that they will be just as beautiful as her last litter.



Will they really be as beautiful as this? At this point there should be a guess who for all their current owners and for nursery customers to spot Orion.

I Don't Care What the
Weatherman Says.....

Well I don't but I have had enough of the cold, snowy and icy weather. The propagators are

full and the plants are getting leggy but the nights are still too cold for them to be moved on to the coldframe (under fleece and in the tunnel). The temperatures are just too low on a night that it would kill or damage the young plants. This will undoubtedly put things back by a few weeks later in the season as the next sowings are having to be delayed.

Mischievous Mice

The plants in the coldframes have been visited by hungry field mice and we have lost 40% of our sweetpeas as they have dug up the fat juicy peas from the bottom of the plants. They also do not know what a door is, they could easily gain access through the cracks. Instead they have climbed up the snow bankings and eaten holes in the Polytunnels to get in! Just another bonus to the cold weather!

New Stocks

We now have our stocks of seed potatoes, onion sets and other vegetable seeds for you to grow your own. Instructions for growing your own spuds can be sent to you once you have your potatoes, just ask while you are in the shop. Details are also on the wall behind the potatoes.

The Wizard of OZ

I find myself at the moment feeling like Dorothy clicking my ruby slippers together (ok my big clumpy muckboots) chanting, spring will soon be here, spring will soon be here every time I pop a tiny seed into the compost, hoping that it won't be too cold on a night for them to make an appearance. Fortunately the magic seems to be working and the seeds turn into tiny little shoots with the promise of making it into bigger and better things.

Foodies Footnote

This Months recipe has been sent in by Bob Rand and I believe stolen from a newspaper! However it is delish (even with celery in) so give it a go....

TAGLIATELLE AL RAGU BOLOGNESE

500g fresh tagliatelle, 60g parmesan
For the ragu 55g butter, 55g minced prosciutto fat or pancetta, 1 large carrot , 1 celery stalk and 1 onion all finely chopped, 100g minced lean veal or beef, 100g minced lean pork, 1 glass of white wine (drinkable) beef or chicken stock, 3tbsp tomato paste, salt and pepper.

Method:

Heat the butter in a large pan add the prosciutto fat, carrot, celery and onion then fry gently for 10 mins. Add the mincemeats and stir to break up into small pieces. Cook for 15 mins to brown then add the wine and bubble to burn off the alcohol. Stir in a little stock to prevent the mixture sticking then add the tomato paste and stir in with a little more of the stock. Leave to simmer gently for 90min checking that the mixture does not get too dry if so add some more of the stock, season to taste with salt and pepper.

Cook the tagllatelle in boiling salted water until al dente then drain and combine with the sauce. Serve with shavings of parmesan cheese. This will easily serve 4 or can stretch a little further if served with crusty French bread!

Well that's all for now, take care and we hope to see you all soon.

Vicky, Bryn and the Team!

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