

This was in The Sun newspaper so it must be true!!!

No it isn't...I tried these 7 years ago, got them as plugs

Marshall's
For Kitchen Gardens
The Vegetable and Fruit Company

First Brand **NEW** Vegetable for nearly 10 years:

The Flower Sprout™

We are constantly striving to bring you the best in vegetable breeding and when we first saw the exciting new variety 'Flower Sprout' at trials 4 years ago, we knew then that we had to have it!

Flower Sprout has taken 10 years to develop and for enough seed to be available to offer to our customers.

It has been bred by crossing curly kale with brussels sprout to create a brand new vegetable.

It has a sprout-like plant habit, a tall stem with little purple and green rosettes (looking like miniature cabbages) forming all the way up to a frilly-leaved top. The purple colour intensifies as the weather turns colder.

Flower Sprout is extremely winter-hardy, with a similar cropping time to sprouts but with a flavour more like spring greens.

Seeds (30) £2.75
Plants (16) £5.95

Buy Now →

First Brand **NEW** vegetable

Alternative . . . kalette

New veg kicks out sprouts

By **CHLOE MAYER**

A **NEW** vegetable has been created as an alternative to Brussels sprouts this Christmas.

Kalettes are a cross between sprouts and kale and are said to be nutty and sweet-tasting.

The veg, which look like a leafier version of sprouts, can be steamed or stir fried in minutes.

They are now available in Lidl, Morrisons, Aldi and Marks & Spencer.

Nigel Clare of developers Staples Vegetables near Boston, Lincs, said: "Kalettes are milder tasting than sprouts, so are more family-friendly."

I grew 'em like I do my sprouts, each one staked and going 4ft up the cane. Normal sprout on left flower sprout (its old name!) on right. I had to put that much coarse ground black pepper on these to give them any flavour, meaning I didn't bother again. If they were any good, people would be growing them from the last time round!



Medwyn's seminar this weekend, first time I'd had an invite!

En route to Wales Friday dinner; half way down I stopped off at Eurwyn Jones's in Rhosllanerchrugog...had a cuppa with him after dropping off 7 bags of worm casts, 4 for Bill Jones and 3 for Eurwyn



Booked in at The Royal Victoria Hotel, photo is a view from my room. Evening meal was from 6.30pm, our first speaker at 8pm was Joseth Atkin he is an head gardener. From 9.30pm was time to chill



Sat morn; cooked breakfast 8am 'til 9am. I was speaking first at 9am on compost ready to use within 3 weeks. My audience before kick off

Every speaker talks for an hour and a quarter then has a Q&A session! After me we had a tea and coffee break then came on Adrian Baggley, he covered growing and showing apples



After a good lunch we had Paul Corfield on the commercial production of corn salad, radish and lettuce

Tea and coffee break before Ian Stocks covered growing celery at 4pm

Paul Henshaw being impressed with my talk gave me a bag of rabbit droppings he had picked after dinner!! He's a good egg

After the evening meal we had 50 years of learning with John Soulsby. From 9pm we had the entertainment "The coffin dodgers" with time to relax



Chilling with a few of the boys...Dale Toten, John Soulsby, myself and Joe Keeler. After Sunday breakfast we had It all goes to show by John Smiles

A group photo after the talk



The weekend's speakers. I enjoyed the weekend very much meeting new and seeing old friends again, a few that are on groups on Facepack make it even better to meet up with them as well. Have been asked by Ian Stocks to do the Scottish seminar next year, looking forward to that

