

GROWING WITH GRACE organics




July 11th 10:30-3pm it's OPEN DAY!

Come and join us on Saturday July 11th for our annual Open Day! There will be guided tours at 11:00am and 2pm, where you'll have chance to see the crops growing that come through your boxes, learn about natural pest control methods and companion planting, opportunities to talk to our growers and to buy plants and seeds for your own gardens. We will provide a light lunch and refreshments.

And, of course, our Farm Shop will be stocked with tempting things to buy!

News from the Growers

The glasshouses are brimming with fabulous fruit and vegetables, and our growing and volunteer teams are doing a great job in keeping down the weeds and thwarting the pests....well, nearly, the rabbits, once again are doing their best (worst?), despite all efforts!! The cherry tree in the Forest Garden has once again excelled in it's crop - look forward to them in your fruit boxes in the coming weeks.

Elephant garlic, red and white fresh onions, broad beans, mangetout and spring greens have all been harvested over the past few weeks. We have courgettes on the way, and spinach, chard and kale will be making a come back soon! We can look forward to harvesting a whole range of tasty tomatoes in just a few weeks.



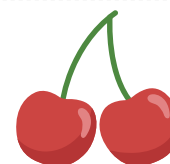
WARM WELCOME to our new Growers, Tommy and Kirsty, and to Rose - our new Fresh Produce Co-ordinator. This means we are sadly losing Penelope, but thank her for all she has given to GwG

On Site News

As you might expect, we're committed to the mantra of reduce, reuse, recycle. As such, every box that comes into our farm will either become a delivery box, find some other use or will be stored for recycling once every 6 months to a year. When that time comes, a team of staff and volunteers spend an afternoon helping us load up a container from floor to ceiling to be recycled and used again. It becomes a giant game of Tetris as we use every available bit of space, before it's whisked away to be used again.



Reducing food waste and giving back to the community are as important to GwG as providing organically grown, nutritious food. So, every week, our friend Rona pops in to put together **boxes for local food banks and shelters**, consisting of excess and slightly imperfect produce. As we approach the middle of the year, we have so far in 2026 given over £2,100 of produce (this amounts to 78 kilos of staples like potatoes, carrots and onions, as well as close to 500 individual items such as bags of mixed salad leaves, peppers and so on). We've also been able to hand over boxes kindly donated by some of our customers, who have asked us to give their order to someone in need when they go on holidays. We believe it's important that those in the most need have access to fresh fruit and vegetables.



If you would like to be part of this scheme, donating a box regularly or occasionally - please let us know!



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Farm Shop News

Our farm shop - run by Charlotte and Neil - continues to offer a wide range of organic food - we're an all-organic company, if a product's not certified by the Soil Association, we let our customers know! - and eco-friendly household goods.

We're committed to providing our customers with ethically sourced products. Our buying in policy prioritises organic, local and fair-trade produce - which covers our Delivery Scheme too! In February we held our Taster Event, where we welcomed a number of you to come along and taste new foods and give your opinion on them. As a result of your detailed feedback, we began stocking the favourites from the day. Recently we've also started stocking the Pimhill mueslis and new granola to add to our Pimhill porridge and jumbo oats - these have quickly become very popular!

Some of you will have noticed that availability of certain items (Tofu, yoghurts among many others) has been sporadic. We've been ordering them every week, but they do not always get delivered. Despite our best efforts, speaking with suppliers, switching to other brands and so on, we've still had to resort to suspending items on our website, to avoid you ordering and not receiving. Please bear with us - organic foods are not as easy to dependably supply every single week!

We've also begun offering "bespoke" buying to our shop customers. If there's something you would particularly like and we don't stock it, please ask us - we might be able to source it for you!



Bread from soil to Plate

We'll soon be celebrating 3 years of supplying our customers with Kendal based Lovingly Artisan bread. We've supplied you with about 7500 loaves and over 3000 ciabatta bread rolls - all made with organic flours but not certified by the Soil Association.

During those three years Lovingly Artisan have continued to build their reputation for being one of the foremost bakeries in the UK.

Lovingly Artisan have collaborated with local farmers and an ancient grain specialist to create a local supply chain for heritage grains. These are 'tall-straw' varieties of wheat, rye, spelt, Emmer and Einkorn that are beneficial to soil health and nutritionally superior to mass-produced cereals. These are being grown at several farms in Cumbria. Earlier this year Lovingly Artisan opened their own mill. This means they are fully involved with every aspect of their bread making, from soil to plate. To

give an indication of how successful Lovingly Artisan have become, their new mill in Burneside is milling over a tonne of grain a day.



Useful Info:

Delivery areas/days:
 South Lakes [Tue]
 Lune Valley [Wed]
 Morecambe Bay areas [Wed]
 Central Lakes [Thu]
 Craven [Fri]
 Wharfe Valley [Fri]

Visit the website to search for your area
growingwithgrace.oooby.org/

ORDERING Deadline FOR DELIVERIES
 Monday 8am

Follow us:

Instagram: @_growingwithgrace_
 Facebook: GrowingWithGrace

Shop opening hours
 Tue to Sat: 10am - 5pm

farm@growingwithgrace.org.uk
 Tel: 015242 51723



Skipton Gardeners Club

On Wednesday 17th June, Neil, accompanied by Tom (our Delivery Scheme Co-ordinator) and Rose (our new Fresh Produce Co-ordinator), were hosted by the Skipton Gardeners Club to give a talk on the 25 years of Growing with Grace. We want to extend a big thank you to all for inviting us. It's always nice to build connections, hear the experiences of others working with the soil and share our vision of how to work with nature whilst producing the best fruit, veg and salad.

If you would like to book a talk for a group you are involved with, please give us a call or send an email!

