



It's been a busy season at Close to the Veg, with the raising of a small second polytunnel (now full of French beans and basil), planting of a new asparagus bed and bag numbers creeping steadily upwards. It's nice to be able to slow down now and enjoy the fruits and vegetables of our labours, specially now the rain has come and there's no need to be watering everything.

Vegetable storage

Tomatoes – these taste better if you don't keep them in the fridge, just at room temperature
Carrots/beets/radish – will all keep better if you take off the leaves before putting them in the fridge – the leaves take out water and make them go wrinkly.

Sweetcorn – These taste best right after they're picked - don't store it, just eat it!
That's true for everything else at this time of year – the fresher the better.

Holidays

I hope you've all had a great summer - it's been very quiet round here with so many of you away. This is just a reminder to please let me know by the Wednesday of that week if you need to cancel a bag so I can plan for it. Unfortunately I can't accept cancellations after noon on Thursday any more as I have already started packing by then and the veg would be wasted. After that time I will have to charge for the bag.
I am sorry to have to do this, and I hope it won't affect most people, as you are generally great about remembering to let me know, but there have been a few hiccups this summer which have led me to change the rules.