MEREWORTH MARKET GARDEN

Grown for Flavour









We are delighted to introduce Paul and James, our market gardeners from Mereworth Market Garden in Kent.

We caught up with the team to find out what they are currently working on, what they have planned for the year ahead and highlights of their Mereworth journey so far.

Q. What is the team currently working on?

A. Propagation for the year ahead has now begun. The team have been busy propagating tomatoes, peppers and aubergines. Come July and August, we will see these delicious tomatoes making their way to our Hungry Guest Food Shops as well as, The Angel Inn and E.Street Bar & Grill, full of flavour and ready to be enjoyed in bright summer salads and other delicious seasonal dishes.



Mereworth Market Gardener Paul



Mereworth Market Garden Berries, fan training

As the winter draws to a close and we look forward to spring, the Market Gardeners have been busy pruning and fruit training. Mereworth boasts 8 varieties of hybrid berries position for fan training. In addition to the berries, the team are also busy fan training figs and apricots have also just been planted.



Mereworth's Nine Star Perennial Broccoli

Q. What have been highlights of the Mereworth story so far?

A. One of the biggest highlights of the past two years has been the site clearance of the walled garden and subsequent fertility building through green manures.

A highlight from the first year was most definitely the building of propagation facility, allowing all in-house propagation. No plugs will be bought in and all produce will be grown from seed (right).

A notable highlight in our second year, was the first plantings on the walled garden and the introduction of wildlife planting including our beautiful pond.



Q. How will things look at Mereworth in Spring?

A. Spring will see full on planting and planning of the pack house, here at Mereworth. The first produce will be spinach, which will be planted in first few weeks in March. Followed by Broccoli, Tri-Colour Mange Tout and new early potatoes in April to early May.



Mereworth Market Garden Pond

Q. What is your goal at Mereworth?

A. Our mission here at Mereworth is to grow the finest, most flavoursome varieties of fruit and vegetables.
Unrivalled in flavour and with traceability and provenance at the heart of all we do.

Pictured here (left) is Market Gardener James, who works alongside Paul producing all of Mereworths rich and flavoursome produce.



Mereworth Market Gardener James

Keep your eyes peeled for seasonal updates from Paul and James straight into your inbox.

For more regular updates and all things

<u>The Hungry Guest</u>, follow us on <u>Instagram</u>

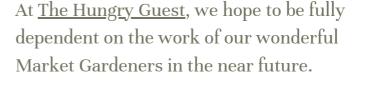
and <u>Facebook</u> - @thehungryguest

Experience Mereworth Market Garden, Grown for Flavour at The Hungry Guest Food Shop, Petworth and West Malling.

Petworth:

Middle Street, Petworth, GU28 OBE

West Malling: 65 High Street, West Malling, Kent, ME19 6NA.



Availability is of course dependent on the season, but so far we have been able to stock our very own home-grown: basil, blueberries, cherries, courgettes, cucumbers, garlic, mixed beans, mixed salad leaves, potatoes and strawberries and more.



The Hungry Guest, Petworth







