

a bean wheel

being in about 1920, when they were bought at auction by the then tenants of the local estate, with, it is said, the help of the marquis who was selling the 100-year-old estate. Theoretically, we each own our plots, but nobody can sell them. I wonder which are the oldest allotments in Britain?

People must have valued the growing potential of this area for a very long time, and they obviously had an intimate knowledge of the ground, considerably more than I have. So, I decided to do a pH (potential for Hydrogen) test on my soil in several places.

The reason for this is not to change the soil; I don't place such importance on pH. No, I just wanted to know if there are any great differences in the ground so I can choose the positioning of crops wisely and relate this to the results of the EM trial. Maybe PH affects EM...we will find out.

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soil spot totally different from any other part of my plot. Most of the area is about 6.8 to 7.0, but this spot is 5.0, and since the PH scale is logarithmic the difference of two points means that this spot is 100 times more acidic than any other part of the plot.

My chosen crops will be planted out as seedlings – some treated with EM and some without the treatment.

Carol, my better half, who is in charge of the greenhouse, has grown-on all my seedlings for the trial. The basis of the trial will be as follows:

- Seeds brought on in EM-treated growing medium, planted out in non-EM treated soil, and visa versa;
- Seeds directly sown into EM-treated ground and into untreated ground.
- Plus the bean wheel with hot beds, and the Bramley apple tree.

Next month I will show you the planting plan. Bye for now. – Andrew



The EM fermenter and mixing the liquid EM and molasses.

How you can get started

The domestic fermenter and the basic EM ingredients are available to KG readers at the special price of **£29.99** inc p&p to anywhere on the UK mainland, saving £4.95 (regular price with p&p £34.94). Send a cheque, payable to Pillerton Designs, and not forgetting your name and address, to:

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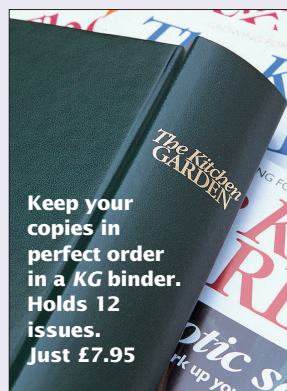
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