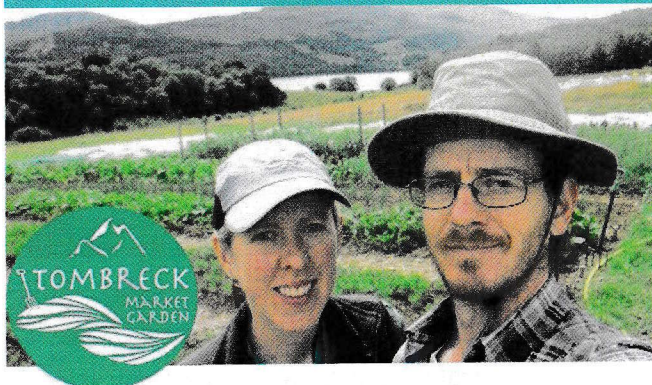


MEET THE MARKET GARDENERS...



Established in February 2023, Tombreck Market Garden produces fresh, seasonal vegetables, without the use of any harmful artificial chemicals. We grow intensively on a small scale — what we like to think of as human scale — with minimal machinery, using agro-ecological farming techniques to build healthy soil.

Our market garden field is approximately two acres. We have started with a small outdoor growing area of permanent beds and one polytunnel, and will gradually expand this area over the next few years. We are trying to grow as wide a range of crops for as much of the year as possible in our challenging climate.

We want to contribute to creating a more resilient local food system, so we only sell in the local area, mainly at Tombreck Farm Shop and through our veg box scheme. Visit our website www.tombreckmarketgarden.co.uk to order a veg box or sign up to our mailing list, or email us at marketgarden@tombreck.co.uk to find out more.



TOMBRECK-FAST BOXES

Build your own box of brunch treats from our shop produce

eggs ~ sausages ~ bacon ~ spinach/tomatoes/mushrooms
~ sourdough bread ~ pastries ~ yoghurt ~ apple juice

To order, email tombreckfarmshop@gmail.com

VOLUNTEERING

Tuesdays 9.15am to 1pm: learn veg growing skills
~ no experience necessary ~ enjoy outdoor activity in
Tombreck's stunning location. Details at
www.tombreckmarketgarden.co.uk

VEG BOX DELIVERIES

Boxes will resume early summer ~ a range of
box sizes ~ numerous collection points.

Join the email list to keep updated, via
www.tombreckmarketgarden.co.uk

THE BIG SHED

A versatile space in a
picturesque setting for
creative/eco/education-
al events & community
celebrations



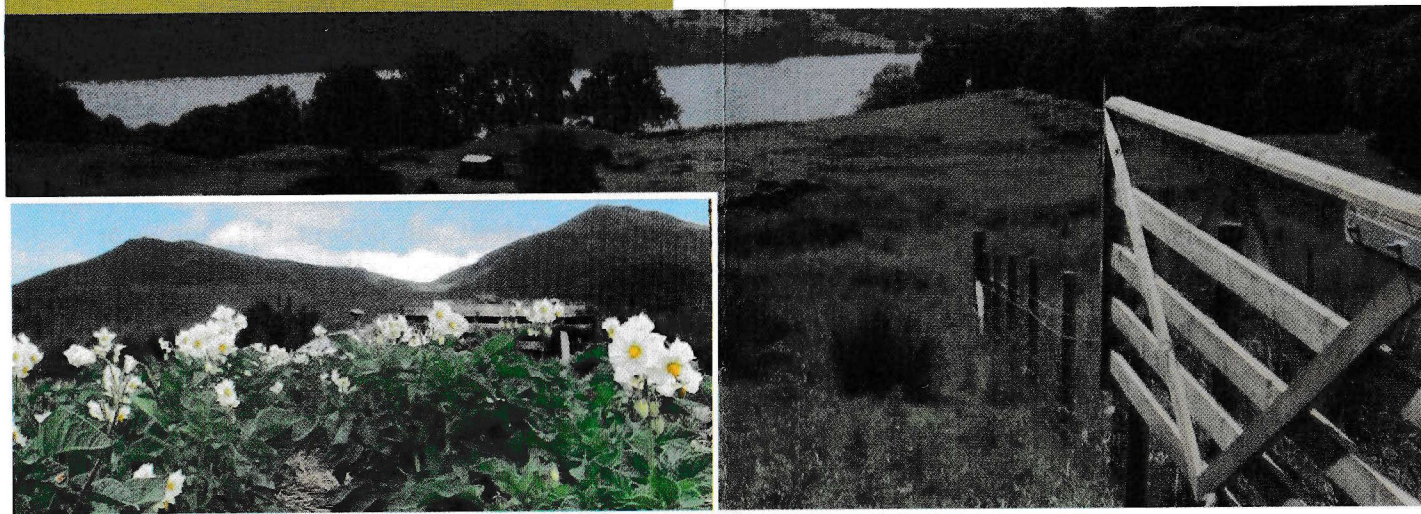
www.bigshed.org.uk



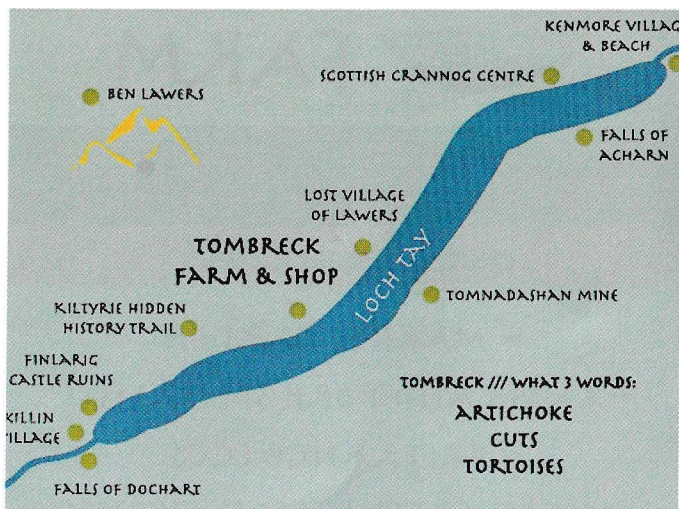
On the North Loch Tay Road (A827),
Lawers, Aberfeldy, Perthshire PH15 2PB

www.tombreck.co.uk

- ~ MARKET GARDEN
- ~ LAMB AND PORK SPECIALISTS
- ~ FREERANGE EGGS
- ~ MICRO GREENS/SPECIALIST VEG
- ~ ORCHARDS
- ~ FARM SHOP ON SITE
- ~ VEG BOX AND BREAKFAST BOX DELIVERIES
- ~ VOLUNTEERING OPPORTUNITIES



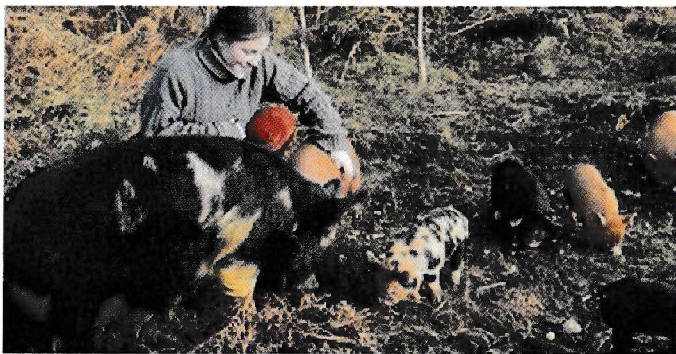
Tombreck Farm is on the A827 North Loch Tay Road between Kenmore and Killin, 15 miles west of Aberfeldy and located on the south-facing slopes of Ben Lawers.



There is a herd of Kunekune pigs, Castlemilk Moorit sheep, two Old English goats, new and old woodlands, orchards, hens and vegetable gardens.

Produce from these enterprises is sold at the Tombreck Farm Shop.

The farm has regenerative, agro-ecological and organic farming at its heart and aims to build a community of farmers, growers, individual businesses and projects that also work together collaboratively. Some of those are listed in this leaflet.



A LOOK AROUND THE FARM SHOP

The farm shop has recently been taken over by newbie Tombreck residents Rachel and Fig who have given it a wee refresh, with a lick of eco 'milk' paint and added some new product lines.

Still selling the quality Tombreck farm produce it is known for — lamb, pork, mutton, wild venison, sausages, bacon, haggis, freerange eggs, veggies, salads, orchard fruits and apple juice — we have added more snacks and drinks, fresh sourdough bread (pre-order available) and 'make a meal' ingredients, spice boxes, dressings, relishes, slaws, breakfast cereals, jams, longlife milks, etc.

We are aiming to stock as much as possible from the local areas of Perthshire and Stirlingshire. Coming soon will be cheese, yoghurt, fresh cakes and bakes, honey, fermented vegetables and more.

Fig has done a lot of research into the eco-credentials of packaging and the shop only uses plastic where there is no other viable option available — we reuse punnets, jars and egg boxes (they can be returned to the shop) and we encourage people to reuse the plastic bags used for the salads as freezer bags so they don't become single use.

The building was an eco development of the old cart shed and has solar panels installed.

There is parking at the top of the track just as you turn in — and you can see pigs, sheep, goats and the hens on the short walk down to the shop — or limited spaces in front of the shop in the main courtyard.

To pre-order bread or to contact the shop, including if you would like to stock your products or tell us about a local producer, please email tombreckfarmshop@gmail.com



MEET THE HENS...

Hens are an integral part of farming on a small scale. Here at Tombreck we maintain a flock of 50 hens. They are housed in two sheds, one at the farmhouse and one by the vegetable field. The youngsters are housed by the farmhouse and are able to roam around the top fields.

They can often be seen making their way down to the square looking for good forage. The older hens are down by the market garden field and so need a little more management — they are not culled when they produce fewer eggs, but live out a happy retirement to reward them for their years of service.

They get a daily ration of scratch and in the winter they contribute to clearing up by scratching up and eating pests. In spring fences go up and they have a small number of flight feathers clipped to reduce access to crops.

Both sets of girls are up and about from dawn until dusk, which can be quite late in the summer months! Automatic door openers make looking after them much easier.

'Mother hen' Paula is also the micro-green/ specialist veg grower with a reputation for the tastiest brassicas, delicious edible flower salads and powerfully nutritious greens.

