

Five Penny Farm (March 2013)

Jyoti had lived at Tinker's Bubble which she described as intense. She wanted less intensity but still cooperation which is what she feels they have. There are enough small producers around for cooperation to work. She works closely with Simon cows and dairy produce.

Been there about 10 years: now have permission for a temporary dwelling permanently. Bought land with another family operates as two separate holdings. 7 daughters between them!

Cattle

4 cows : set aside an acre per cow for hay 6 months for making hay. Not viable to buy in hay.

Before the barn they used tarps to cover hay- it was terrible!

Haylage and silage

Cooperative of several small woodland owners. Cooperative owns saw bench therefore they were able to build the hay barn themselves. They got a grant.

£1000 of timber
£1000 for the floor.

They aim to complete one major structural project a year.

Working Oxen.

Capture manure: cows secrete 75% of poo and wee when eating so they put in a concrete base and made the shelter there. Put feeding troughs there.

Processing Barn (cooperatively owned – 52 groups)

Local grant (I wrote Chalk and Cheese 200 vol 5??)

Huge apple press, juicing room, cutting room, commercial dairy, massive upstairs space for social/meeting/ teenage sleepovers!

Building barn volunteers : greenwood, traditional timber framing

Reskilling : apple juicing, cider, cordials, elderflower champagne, milk vodka.

Jyoti researched all building regs for barn herself

Therma building regs for fire regs

Boards under thatch- HASSAP procedure,

safe handling procedure eg temperature for apple juice.

Engaging with inspectors: Show you have done it is good practice

1 ton apples £100 1000 bottles of juice from 1.5 tons of apple.

£50 a day to use the press.

Communally owned catering van: suppers at operas, festivals using local food etc

Mobile shop kitted out for cooperative use.

Jyoti pragmatic about consensus- sounds like she simply won't let the process last longer than the action.

You have to have a licence for selling raw milk.

Pig £20 Sheep £5 Jyoti uses local grains Pigs eat the whey from the milk.
Wholesale price £350 - £1200 value added

Directly to consumers: sausages etc, dry salami, convi French way of preserving, bacon, parma ham. Smoker extends life 2-3 weeks

Regular market in Bridport EVERY week – very reliant on bought in organic stuff but v important for local growers coop (not always certified organic) doesn't do farmers market wants a broad consumer base.

Veg Growing: took the year off last year. Looks at income annually and livelihood – took as much form cider apples with little time as they did with veg that take a LOT of time

Poly tunnel

They use worm vinegar for constant feed instead of comfrey or nettle that you make and use. Peach espalier. Apricot tree

Ploughing

When setting up areas to plough

4ft bed system 2ft path inbetween

Set up big turning area VERY significant

Environmesh leeks, purple sprouting, in areas for harvesting at same time cluster stuff together in your cropping plan

electric fence to separate areas after harvesting – use pigs
grew wheat : the pigs harvested themselves!

Pigs eat slugs

Renew strawberry patch every 4 years

Use runners but put in fresh compost

Valkali/ claysoil raspberries don't like it

Soft fruits – 8- 15 kilos to River Cottage

Via Campesino

Energy (coop)

Wind Turbine £7000 – total system £20000 grant for coop and help from member of Tinkers Bubble who is very skilled with electrics.

Mobile Food Shop

Village SOS

Older people association

Social Element cups of tea, information, events, education, campaigning

Dorset Small Producers

City Farms Netowrk