

Hull Growers' Network

Growers' Handbook

2025 Edition

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Digital download from
linktr.ee/hullfoodpartnership

Supported by



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Introduction

This is a handbook for people living in Hull or East Yorkshire with an interest in locally-grown fruit, vegetables and herbs. It is updated every year and is available as a printed copy and is also downloadable as a PDF from web pages including linktr.ee/hullfoodpartnership



This booklet is aimed at new or amateur growers, possibly families with children interested in growing their own food. There are suggestions on which veg to try growing as a beginner and when to sow. It gives **advice** on buying gardening tools and is also a directory of community gardening sites in Hull that can be contacted. While it is not intended to be an exhaustive instruction manual on how to grow vegetables, it can point you towards gardens, allotments and people in and around Hull that can provide examples of how to do things successfully. Many people prefer to learn by doing, so here you will find local sites demonstrating different food growing techniques.

As a new gardener learning how to grow, the amount of information available can be overwhelming, especially on the Internet. Advice found online may not always be suitable to local climate and soil, so the information in this booklet has been selected with the growing conditions of Hull and East Yorkshire in mind.

Growing in Hull

Being next to the Humber Estuary means Hull **soil** tends to contain a large proportion of **clay** and therefore tends to drain poorly. This makes it susceptible to flooding and a haven for **slugs** which thrive in damp conditions, however clay soils are rich in available **nutrients**. Heavy soil can be made more workable by adding a layer compost at the end of the growing season. Spread organic matter such as **compost** on the surface and let the worms take it down into the soil for the following season. Spreading organic matter can help retain moisture below while having a rough dry surface on top which can provide extra protection against slugs and snails.

Hull soil composition: **clay**

Hull climate plant hardiness zone: **9a**— see **Map** (Local average lowest winter temp -4C to -7C)

Hull average last **frost** date: **21st - 30th April**— see **Map** (dates are later further inland and at higher altitude)

Community sites and networks

Hull has a fantastic variety of growing sites from orchards to **allotments** to roof top gardens. There is a vast amount of growing experience in the city and this booklet shows you where to look locally to find out what you need to know. Many community growing sites may be looking for volunteers or may run workshops where you can learn techniques. The **Hull Growers' Network** is an informal network of people and organisations involved in community growing across the city who have network meetings to coordinate community activities and plan events such as the annual seed swap. Visit their **website** to find out more. If you are involved with a project or know of one not listed in this booklet or the information is out of date, please get in touch.

If you are viewing this as a digital PDF document on your screen, you will see lots of **green coloured** words which are links to click on for further information in this booklet or online - tried and tested sources include the **Royal Horticultural Society**. If you have any information that you think would be worth adding in the next edition, please get in touch. We hope the information you find here will be useful. Happy Growing!

John Pickles
Editor

Fruit and vegetables in order of difficulty to grow

Take precautions against **slugs**. Netting reduces damage by birds and insects. Crops such as tomatoes, cucumbers and peppers grow better in a greenhouse. Do not plant frost **tender** crops outside until May at the earliest.

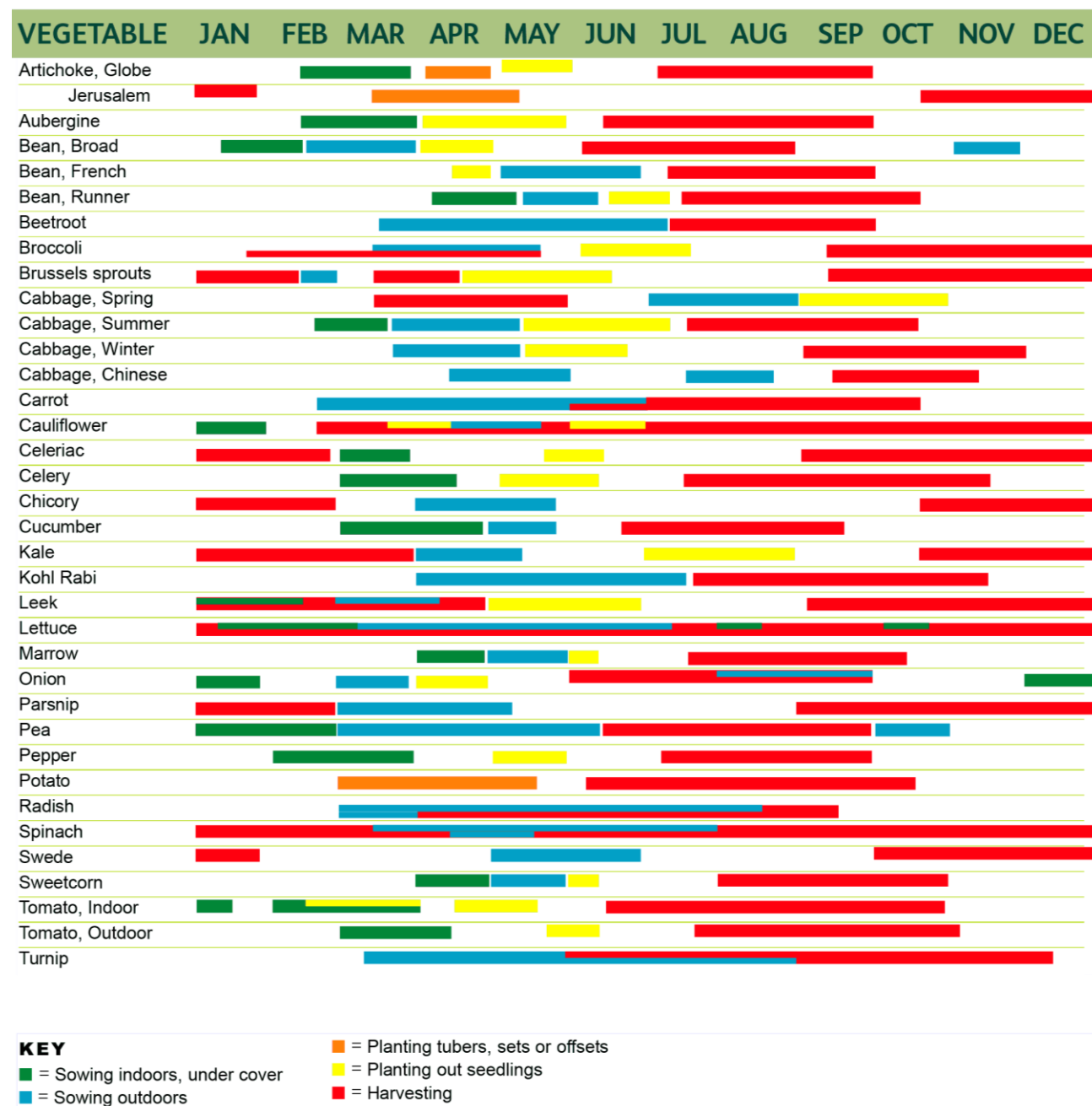
Name	Notes	Frost tender?
Easy to grow		
Apples	Choose tree varieties that can cross pollinate each other for better fruiting.	
Beetroot	Ideal for beginners to grow	
Blackcurrant	Keep them protected from birds with netting during fruiting for a better yield	
Chard	Good disease and pest resistance, long growing season	
Courgette	Sow in pots to plant out. Produces fast-growing fruit, check regularly once fruiting	Yes
Lettuce	Can bolt easily if roots get dry in hot weather. Grow 'cut and come again' or full heads	
Potatoes	Don't need much work, once planted. Can be grown in containers but keep moist.	
Pumpkin	A fun vegetable for growing with children	
Radishes	Fast growing, can produce a crop in 4-5 weeks	
Runner Bean	Growing tip is very susceptible to slug damage before they get tall	Yes
Salad mixes	Good return for little work and lots of lovely salad. Don't let roots get dry	
Turnips	Fast growing	
Raspberries	Summer and autumn fruiting varieties	
Strawberries	Plants can last 4 years before you need to move	
Fairly easy to grow		
Asparagus	Perennial requires min. 3 years to first crop. Weed area thoroughly before planting	
Broad beans	Can be sown in November and grown through winter or sown from mid-February	
Cucumbers	Greenhouse usually required, depending on variety	Yes
French bean	Very tender so easily damaged by low temperatures if planted too early	Yes
Herbs	Some annuals, some biennials, and some perennials. (See herb section)	Some
Leeks	Sow them in containers or a separate area before moving them to their final position	
Peas	Need structural support, need plenty of sun and don't let them get dry	
Plums	Can be heavy cropping. Damsons also recommended	
Tomatoes	Needs steady temperature & watering. Tumbling varieties grow in hanging baskets	Yes
Quite difficult to grow		
Broccoli	Romanesco and purple sprouting broccoli are worth trying	
Brussels	Slow growing. Sow in early May to be ready for Christmas	
Cabbage	Very vulnerable to pests in summer, essential to protect with netting	
Carrots	Requires sandy soil, can be grown in containers or raised beds to deter carrot fly	
Chilli pepper	Requires high temperature - 20C+ to germinate	Yes
Kale	More difficult in summer, due to pests and disease. Protect from birds with netting	
Onion	Can be grown from onion sets, but growing from seed is worthwhile	
Parsnip	Seed must not be kept more than one year, slow to germinate	
Peppers	Greenhouse required	Yes
Pears	Dessert or cooking varieties are available. Usually requires two trees for pollination.	
Spinach	Sow in August and grow it through winter. It bolts easily.	
Swede	Needs a long growing season.	
Sweetcorn	Requires minimum of 12 plants for wind pollination	Yes
Difficult to grow		
Aubergine	Greenhouse usually required, slow growing. Start in Jan or buy grafted plants	Yes
Cauliflower	Need perfect conditions at every stage, any set back reduces crop	
Celery	Self-blanching varieties are easier, otherwise blanching takes time	

RHS GROW YOUR OWN



Veg Planner

Our Veg Planner will help you decide what to do and when in the veg garden.
Why not print it out and keep it somewhere safe until you need it?



Following the suggested sowing dates on packets of seeds is recommended. Seeds sown later in springtime will often catch up with ones sown too early, but not in autumn. Tender fruit and veg such as tomatoes will need protection against cold and will not survive frosts. Last average frost date in Hull is the last week of April.

'Right to Grow'

In 2025 Hull is set to become the first UK city to give people the "right to grow" on unused council land. A procedure has been put in place by Hull City Council that will enable community and resident groups to apply to adopt available council land to grow on, within certain parameters. It is hoped the scheme can bring communities together, reduce antisocial behaviour, and encourage residents to take pride in looking after their neighbourhoods. Look out for announcements, applications will be via an online contact form.

Article: sustainablefoodplaces.org/news/oct23-right-to-grow-hull

Top 10 tips for successful growing

Here is some advice on growing fruit and veg from a local commercial grower Matt Turnbull.

1. Disturb soil structure as little as possible.
(Besides digging out roots: dandelions, docks, brambles, couch grass and thistles)
2. Exclude light from weeds in hard to tackle areas using mulch: cardboard, compost or membrane.
3. Watch out for the weeds flowering and address them before they set seed.
4. Grow in season to avoid natural **pest** cycles.
5. Sow seeds in succession for longer harvest periods.
6. Do not overwater young seedlings, let the roots get established first.
7. Plant out transplants at correct spacings to avoid gaps where weeds can grow.
8. Set up a compost system & recycle all organic matter to keep nutrients on-site.
9. Catch **slugs** late after dark using a torch.
10. Enjoy the process of learning and making mistakes!

Reducing gardening chores

Digging and **weeding** are two tasks often listed by gardeners as the two jobs they dislike the most. A growing method called '**No Dig**' is gaining popularity and advises against digging or rotovating because inverting the soil brings dormant weed seeds to the surface where they can germinate. There are a growing number of sites in Hull practising no-dig, see community growing site index. The no-dig method promotes disturbing the soil as little as possible in order to let soil microbiology develop and build networks into which plants roots tap into for nutrients.

Natural methods and mimicking nature

Many people like to grow their own food in order to eat fruit and vegetables without the synthetic chemicals. Growing methods sensitive to nature are becoming more popular. There are chemical-free and local certified organic growers some of which may welcome volunteers. People interested in intelligent methods of growing food that work with nature and mimic natural processes to improve soil fertility, reduce pests and disease should look into **Permaculture**. There are examples of permaculture design being practiced at gardens in Hull.

Beneficial insects and bugs

One way of reducing pests is to encourage and offer shelter to **beneficial** creatures that eat common pests.

Insect / bug	Benefit
Ladybird	Predator of aphids
Lacewing	Larvae eat other insects, especially aphids.
Common wasp	Hunts caterpillars and other insects to feed to their young.
Marmalade hoverfly	Pollinator. Many eat aphids.
Violet ground beetle	Predator of ground and soil-dwelling pests.
Bumblebee	Pollinator of flowers
Centipede	Hunts soil prey in soil and on the surface.
Parasitoid wasp	Larvae eat hosts (pests) from the inside leaving papering husks.

Add home-grown herbs to your dishes

If you don't have the time or space to grow your own vegetables, another way to add home-grown flavour to your food is with herbs. Herbs tend to be relatively low-maintenance compared to vegetables and some are frost-hardy and fairly pest resistant. With relatively little time and space, you can grow enough herbs to supply your needs and add flavour and colour to your meals. Flavours are usually stronger during the summer.

Many supermarkets sell herbs in small pots ready for picking. They last longer than cut herbs, and without much extra work, you can increase your crop further still. Supermarket potted herbs are often densely sown in poor soil, which is soon exhausted and the herbs die. By splitting and replanting in nutritious soil, they will grow well and live longer. Keep some in **containers** near the house for easy picking and keep fast-growing herbs such as mint and sage in containers to restrict aggressive growth.

Herbs listed in order of difficulty to grow (easy at top)

Name	Growing advice	Space/lifespan	Use and flavour
Mint	Take cuttings and leave in water to grow roots before planting in soil.	Aggressive perennial, so keep in a restricted space or container	Make hot drinks, cocktails, add to new potatoes, salads, desserts or with roast lamb.
Chives	Grow outdoors. Split clumps and replant in the ground.	Perennial. Produces a purple flower usable as a garnish	Onion-like flavour used with everything from eggs to bread.
Parsley	Grow flat leaf or curly. Replant supermarket bought pots in better soil.	Biennial. Can over-winter and be productive the following year	Bitter fresh herb with subtle hints of celery. Garnish or chopped into sauces, dressings.
Sage	Grow outdoors. Loves a warm, sunny, sheltered spot.	Perennial, can spread aggressively	Used in stuffing and of course Hull patties!
Oregano	Thrives in a warm, sunny position outdoors.	Perennial, can be started from seed.	Complements garlic, tomato, onion and olive dishes.
Thyme	Thrives in a warm, sunny position. Hates wet ground.	Small shrub, fairly drought tolerant.	Great for marinades and most meat dishes.
Rosemary	Grow from cuttings. Don't over-water once established.	Bushy perennial that can get grow into a dwarf hedge. Easy to grow from cuttings	Pine-like taste that goes well with both meat and bread.
Bay	Trees often put out suckers which can be re-planted.	Perennial, grows as a tree	Dry leaves and add to soups and stews, remove before eating.
Tarragon	French has more flavour than the Russian variety.	Perennial dies back each year. Grow in pot & protect in winter	A summery, piquant, mild aniseed-flavour.
Fennel	Herb fennel as opposed to bulb Florence fennel.	Perennial, grows to 2 metres Don't let it get too dry.	Delicate aniseed flavour.
Dill	Grows best under cover from seed. Will re-seed if allowed	Biennial, grows to 6ft tall.	In fish and egg dishes, pickles, can be chopped into soups, salads.
Basil	Very tender and aromatic. Protect from slugs and snails.	Annual, grow on a window sill or a sunny and sheltered spot	Wonderful ingredient in Mediterranean tomato dishes.
Coriander	Pick the leaves when young and use fresh. Regular picking encourages growth	Hardy annual. Makes a pretty clump of fresh leaves in a sunny or partially shaded spot	Unique, tangy lemon-like sweet taste, but pungent, so use it carefully.

Pot up herbs such as chives, mint, parsley, or tarragon grown outdoors and bring them in for the winter, standing them on a south-facing windowsill.

Other herbs not listed but worth trying: Caraway, chervil, marjoram.

www.rhs.org.uk/herbs/growing

How to store your fruit and vegetable harvest

1. Avoid cleaning or rinsing vegetables before storing them.

In general, moisture encourages bacteria growth. If you wash your vegetables before storing them, you're adding moisture. That moisture may cause bacteria to grow more quickly, which will make them rot faster. In order to store them for as long as possible, don't wash them until you're ready to use or eat them. If they are dirty and you want to clean them up before storing them, wipe them off with a dry towel or even a soft brush.

2. Cut the greens off vegetables like carrots and radishes.

When you get your carrots, turnips, radishes, and parsnips home, cut off any greens still attached before you store them. In some cases, you can keep the greens to use separately (in salads) or put them in the compost. Leave corn-on-the-cob inside their husks for storage. Don't remove the husks until you're ready to cook them. Keep Brussels sprouts on their stems if you're able to. The stems help keep the sprouts fresh for longer.

3. Store fruit and vegetables separately to prevent accelerated ripening.

One of the cardinal rules of vegetable storage is to never keep your vegetables and fruits together. A lot of fruits naturally give off **ethylene** gas and many vegetables are sensitive to it. Storing them together will ripen and then rot your vegetables faster than if they're stored separately.

- These fruits produce ethylene: apples, bananas, nectarines, peaches, pears, and plums.
- These vegetables are sensitive to ethylene: asparagus, broccoli, cabbage, cauliflower, celery, green beans, kale, lettuce, mushrooms, potatoes and spinach.

Carrots and other root vegetables can be kept at room temperature. As moisture speeds up spoiling, storing them without their leaves with some ventilation and will help keep them fresher for longer.

Tomatoes	Do NOT refrigerate, store in a cool spot (13°C) in the kitchen in paper bags. Tomatoes lose colour, firmness and flavour if stored below 4°C.
Potatoes	Harvest when the vine dies back. Potatoes are best stored in dark, cold, moist conditions. Expected shelf-life 6 months.
Onions	Harvest when the necks bend over. Cure at room temperature for two to four weeks before storage. Store in cold & dry conditions. Do not freeze. Expected shelf-life 4 months.
Carrots	Store in cold and moist conditions without their tops. Expected shelf-life 8 months.

A vegetable rack will keep all produce together and free-up precious fridge space. It'll also make it easier to see which fruit and vegetables you have to hand at first glance. Simply storing things effectively, so you can see easily what you have to hand, can help prevent wastage. Keep green leaves like lettuce and spinach in a container in the fridge and keep celery in a glass of water on the countertop to prevent it from going limp.

Multi-sowing vegetables

Some vegetables grow well and even benefit from being sown in clusters. Sow multiple seeds in each module and then thin seedlings before transplanting. They will push apart naturally as they grow. Each cluster should be transplanted at slightly more than the recommended spacing, but you will still get more in a specific area. The recommended numbers below are by Charles Dowding.

Plant	Seeds per module	Seedlings to transplant	Plant	Seeds per module	Seedlings to transplant
Basil	3 or 4	2 or 3	Onion	6 or 7	4 or 5
Beetroot	4	4	Peas	2 or 3	1 or 2
Sweetcorn	2	2	Radish	5 or 6	4 or 5
Chard	2 or 4	2 or 3	Spinach	4	3 or 4
Kale	4	3	Spring onion	8 to 10	6 to 8
Leek	5 or 6	2 to 4	Turnip	5	3 or 4

Recommended tools

You don't need many gardening tools to get started growing fruit and veg. If you don't have access to any tools and are looking purchasing some, second-hand forks, trowels, spades or rakes can be worth buying from car boot sales. Older tools are often more hard-wearing but be cautious of tools with old blades when buying used ones.

If you are looking to buy brand new tools, below is a list in approximate order of usefulness. You do not need many tools to get started and some tools can be homemade or substituted for. Generally, you get what you pay for, but this price range will give you a good guide.

As already mentioned, Hull soil tends to be heavy, so avoid buying tools with shafts or prongs that are weak or bendy as they may bend too much and soon snap. You may struggle with lightweight forks and spades in wet clay soils. Avoid plastic forks. Dry any blades after use and do not leave them out in the rain to go rusty.

Essential	Prices from	Notes
Hand trowel	£4.50	Weak versions may bend in the local heavy soil
Gloves	£2 - £10	Find a pair that fits tightly but have flexibility
Secateurs for pruning	From £6	Worth paying £12+ if used regularly. Clean & dry them after use
Trug	£5	Any container will do, handles help
Important		
Fork (full size)	£7 - £25	Weak versions may bend in the local heavy soil
Rake	£7 - £15	Often needed for raking a bed before sowing or planting
Spade	£8 - £30	Weak versions may bend in the local heavy soil
Plant labels	£1 - £2	Important for remembering what you've sown. Lollystick label+ pencil or plastic label with water resistant pen.
String / twine	£2 / 100m	Worth getting bio-degradable such as jute. Plastic versions can degrade leaving unpleasant non-degradable fibres.
Plant pots /seeds trays	From £1 (10pack)	For seed pots use yoghurt pots, tubs, any container with drainage holes. Module-type seed trays can be easier to transplant from.
Bamboo canes	£4 (10pack)	Price is for 5 ft long
Pocket knife	£10	Find them in camping shops
Watering can	From £5	Only use the rose for watering seedlings
Bucket	£2 - £10	Always worth having
Hand fork	£4 - £6	Weak versions will bend and break in heavy soil
Hoe or 'shim'	£10 - £30	Many versions. Double-action push/pull type recommended
Useful		
Gardening wire	£1.50/30m	Single strand wire
Wheelbarrow	£30 - £50	Puncture-proof tyres extend tyre the lifespan
Shears	£10 - £40	Dry them after use. Cheap ones are prone to bending.
Dibber	£1- £3	Alternatively, use a stick
Pocket tool sharpener	£5	Useful for sharpening knives
Hand hoe	£10	Various designs for nimble weeding

Recommended sources of information

Useful information about growing fruit, veg and herbs in the UK.

Books and authors

- **Vegetable Growing Month-by-month: The Down-to-earth Guide** by John Harrison
- **Allotment Month by Month: How to Grow Your Own Fruit and Veg** by Alan Buckingham
- **Veg Patch: River Cottage Handbook No.4** by Mark Diacono and Hugh Fearnley-Whittingstall
- **New Vegetable Garden Techniques: Essential skills and projects for tastier, healthier crops** by Joyce Russell
- **Food from Your Garden and Allotment** by Reader's Digest
- **No Dig Organic Home & Garden** by Charles Dowding & Stephanie Hafferty
- **Veg in One Bed: How to Grow an Abundance of Food in One Raised Bed, Month by Month** by Huw Richards
- **The Vegetable & Herb Expert: The world's best-selling book on vegetables & herbs** by Dr D G Hessayon
- **RHS Allotment Handbook & Planner** by The Royal Geographical Society Ltd and The RHS

Online, YouTube

- **Charles Dowding** - video series focussing on the No-Dig method
- **Garden Organic** - the UK's leading organic growing charity
- **GrowVeg.com** - an excellent series of videos for amateur veg growers based in the UK
- **Huw Richards** - growing food following organic and sustainable principles
- **Lovely Greens** - green living enthusiast on the Isle of Man.
- **Simplify Gardening** - everything garden related, beekeeping and poultry keeping

*Can you recommend books and videos, online channels? Email **the editor***

Local community food growing sites

Sites are listed in order of postcode starting with HU1 in the city centre.

Key in descriptions. *(If information is missing, enquire with the site.)*

V = volunteers required

T = toilet on site

D = disabled access.

Hull and surrounding postcodes



Postcode	Site	Key	Location	Description
HU1 2AG	The Wilson Bed		Outside the Wilson Centre, Hull City Centre	Originally a flower bed outside the Wilson Centre. Since 2014 it has been maintained by volunteers from Friends of the Earth, Food4Hull, Transition & Permaculture Hull - used to grow vegetables for public or harvested by a soup kitchen ' Ladeled with Love '
HU3 1YE	BUGS aka Brunswick Urban Garden Space	V-T-D	Behind Kingston Youth Centre, Beverley Road	Growing in raised beds behind Kingston Youth Centre. The site has polytunnels. Lots of active members and they also work with Solidarity Hull. They are open Mon to Sat, 10:30am till 1:30pm
HU3 2RA	Villa Community Gardens & Thornton Urban Gardeners	V-T-D	Behind the Octagon Centre, Thornton Estate	Created on an overflow parking area at the Octagon. It consists of individual allotments of various sizes plus community growing areas. Centre of the Thornton Estate linking the community allotments with housing in Firethorn Close. Overseen by Kieran Foster goodwintrust.org
HU3 3DF	Constable Community Allotment	V-T-D	Constable Street, Hessle Road	Community Allotment established in 2015 and led by Lausanne Tranter. Growing fruit and vegetables with locals. Developed using permaculture principles and the only Permaculture Land Learner in East Yorkshire. Site includes cob pizza oven, 'Iron age replica' round house structure, composting toilet, polytunnels. Inclusive site. See website constableallotment.org.uk
HU3 3ED	Western Library Garden	T-D	The Boulevard	Friends of Western Library (Fowl) is working with Hull City Council's library services and Streetwize to help look after the garden, as well as organise events and gardening groups for all ages. www.facebook.com/friendsofthewesternlibrary
HU3 5EG	The 'Therapy Allotment'	V-T-D	Edensand Road, Hawthorn Ave	3 plots at Edensand Road allotment site. The garden was developed by Youth in Nature and in 2020 was taken on by EMS. It is used for weekly therapy gardening sessions, school education and staff volunteering sessions. Access to community building with facilities. www.emsyorkshire.co.uk
HU4 7AQ	Pickering Road Community Orchard	V-T-D	Off Cranberry Way, Pickering Road	Opened in 2004. Apple harvest mid-August to October with volunteer days Monday & Thursday. For a donation of £1/kg of apples. Seasonal celebrations include Wassailing in January and May Day. Volunteers Mon & Thurs www.facebook.com/Pickeringroadorchard
HU5 2SX	Pearson Park Community Garden	V-T-D	Pearson Park, at East Lodge by Iron Archway	Raised beds maintained by a community group overseen by Stacie. Volunteer sessions on Tuesdays from 9-4pm www.facebook.com/groups/5239881606126141

HU5 2HW	Longthorns	V	'The Plot' Edgecumbe St. Newland Ave Allotments	Providing a physical space to grow a wide range of plants and encourage biodiversity. Educate about food production and the natural environment. Enhance well being through the enjoyment of gardening. Promote the sustainable value of gardening.
HU5 2LJ	Bakersville and Psypher Allotment	T-D	Off Tavistock Street, Newland Avenue	On the right as you come through the main gates on Tavistock Street. Set up to provide activity for those referred by the NHS. The project is built on the links between Occupational Therapy, Education, Horticulture and Biodiversity and the importance of working together.
HU5 2TD	Pearson Park Wildlife Garden	V	Princes Avenue, next to Pearson Park	Run by the Yorkshire Wildlife Trust, the site has herb beds, vegetables and fruit, bees and paths through uncultivated wild areas. Provides children's educational activities, volunteer sessions and a venue for events. ywt.org.uk/pearson-park-wildlife-garden
HU5 3RN	Thoresby Edible Forest & Community Garden	V	Off Thoresby Street	Small edible garden set up by 'At the Edge' community group on council owned land growing fruit and vegetables using forest garden principals. facebook.com/ThoresbyCommunityEdibleGardenATtheEdge
HU5 5QX	Friends of Garrowby Orchard	V-D	Garrowby Walk, Coronation Road North,	A community greenspace managed by local residents and Friends of Garrowby Orchard Community. The site was formerly a school playing field and has been transformed into a woodland, community orchard, and greenspace that is open to the public year-round. https://www.facebook.com/p/Friends-of-Garrowby-Orchard-Community-100071402726994/
HU6 7PE	No Dig community Allotment	V	Clough Road Allotments	A community project on plots within Clough Road Allotments practicing no-dig gardening . facebook.com/NDCAllotment
HU6 8AB	The Rainbow Garden	V-T	Off Levisham Close, Endike Lane	Established 1997 in a triangle of land surrounded by houses. It has won many awards. There are volunteer sessions and children's activities in the holidays. facebook.com/rainbowgardenhull
HU6 9ES	HOPE Allotment	V-T-D	Henry Cooper Park, Orchard Park	Land originally part of Henry Cooper School now used food growing and outdoor activities by Sirius Academy North, Thorpepark Primary and Life Skills Hub schools and Solidarity Hull. Activities are coordinated by Orchard Park Postcode Gardener. www.emsyorkshire.co.uk
HU7 4TT	Men In Sheds, Sutton	T-D	Church Street, Sutton	Group of men growing vegetables in raised beds behind Sutton Reading Rooms Snooker Club on church Street in Sutton. Supported by EMS Ltd in setting up. www.emsyorkshire.co.uk
HU7 4WD	Bespoke Centre Veg Garden	V-T-D	Zeals Garth, Bransholme,	Base for the Central Bransholme Postcode Gardener project with Jon Pearson https://linktr.ee/bransholmepostcodegardener
HU9 1AA	Rooted in Hull	V-T-D	St. Peter's Street, Hull	Innovative Urban Agriculture Project in the centre of Hull working in partnership with local businesses. Transforming a brownfield site into community space as a micro enterprise hub based around food, farming and environment. rootedinhull.org.uk
HU9 1UA	Thinker's Corner Garden	V	Citadel Way	Green space restored by volunteers with some seating, herb and plants growing around a statue. Linked to Rooted in Hull

HU9 4PX	TimeBank Garden	V-T-D	Marfleet Community Centre, 22-24 Swanfield Rd.	Bringing people together. Gardening, foraging walks, events and much more, there's something for everyone to get involved in. timebankhullandeastriding.co.uk
HU9 4DZ	Friends of Kneeshaw Park	V-T-D	Valiant Drive, Barham Road	The Friends of Alderman Kneeshaw Park are a group of dedicated volunteers with a vision to connect and engage the community. We aim to inspire local people to engage with this green space and reignite passion for our beloved park. www.facebook.com/FriendsofKneeshaw
HU9 2TA	St John's Church & Community Garden	D-T	Rosmead St, Marfleet Lane	Features raised beds, brick-built BBQ and pizza oven. Looked after by members of this busy and community focused church, engaging people in growing, cooking and sharing food together.
HU13	Men in Sheds Haltemprice		First Lane Anlaby	Men in Sheds Haltemprice (MISH) is a charitable organisation whose aim is to preserve, protect and promote good health among local men and women aged 18 years or older.
HU17 ORW	Millennium Orchard	V-D	Beverley Parks, Shepherd Ln	100 apple tree orchard, previously hosted annual apple days. Now maintained by volunteers and help is required. Public access as park of Beverley Parks.

Local veg box suppliers

Depending on the time of year, these veg box suppliers may welcome volunteers. Contact them for more information.

HU17 9FS	Frith Farm	V-T	Grange Road, Molescroft, Beverley	The farm provides fresh locally grown vegetables. Veg box scheme. They have taken on customers previously with Arthur's Organics. www.frithfarming.com
YO25 8NJ	Green Growers	V-T	Nafferton, Driffild	Local grower of organic vegetables. Veg box scheme run by grower and soil science expert Dr. Gwen Eggington, specialising in salads greengrowers.wordpress.com

Other locally produced food

HU7 5XA	Paradise Produce		Sutton Rd, Wawne	Produce from farm in East Yorkshire. Seasonal eggs, fruit and vegetables. Rare breed pork, grass fed lamb, native beef. paradiseproduce.co.uk
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Hull City Council Allotments

	Site	Post Code	Plots
1	Albert Cottage (Kenilworth Ave)	HU3 5RT	97
2	Bilton Grove	HU9 5YB	44
3	Bude Road	HU7 4QY	74
4	Calvert Road	HU5 5DF	67
5	Clough Road	HU6 7PE	94
6	County Road	HU5 5NB	111
7	Edgecumbe Street	HU5 2EU	35
8	Edensand Road (Hawthorn Ave)	HU3 5EG	36
9	Field Street (Holderness Road)	HU9 1HN	4
10	Gipsyville (Hessle Road)	HU4 6QF	73
11	Lamorna Avenue	HU8 8HT	80
12	Marfleet Lane	HU9 5TF	66
13	National Avenue	HU5 4BT	97
14	Newland Avenue	HU5 2LJ	245
15	Noddle Hill Way	HU7 4NQ	65
16	Oak Road	HU6 7LY	68
17	Perth Street (West)	HU5 3TZ	98
18	Pickering Road (Cranberry Way)	HU4 7AQ	109
19	Portobello Street	HU9 5XY	44
20	Richmond Street (Avenues)	HU5 3JY	36
21	Sutton / Leads Road	HU7 4WA	81
22	Wansbeck Road, Longhill	HU8 9SZ	37

Hull City Council has over 1,800 allotment plots across 22 allotment sites around the city. Although some sites still have very long waiting lists, they often have sites with vacancies or short waiting lists. Please enquire on a site-by-site basis for waiting list details.

For those sites with waiting lists - customers can request to go on the waiting list, however timescales cannot be given for when plots may become available.

All sites are fenced and most have access to water.

Charges

- A statutory plot of 250 square metres costs £73.25 per year payable in April of each year. Concessions are available at £57.75
- A refundable deposit of £20 is payable for a key to access the site.

Who can apply and how?

Any resident of Hull can apply for an allotment. The person signing the tenancy agreement must be over 18 and also be a resident of Hull.

Apply online

Use the Hull City Council 'Manage your allotment' online form to -

- join the waiting list to apply for an allotment
- transfer your allotment
- add a co-worker to your allotment
- terminate your allotment
- apply for a rent reduction. You will be asked to provide supporting evidence
- other - any other allotment queries

To use the online forms to manage your Allotment, visit:

<https://www.hull.gov.uk/leisure/allotments>

2025 Calendar of events

Here is a list of food growing and related events in the UK in 2025. Please get in touch with us if you would like to list your own event next year.

Event	Date	More information
Seed Week 2025	In January	seedsovereignty.info/
Hull Seed Celebration	Sat 22th Feb, 10:30 – 2:30	Jubilee Central, Hull, HU1 3SQ nurturehull.org.uk/event/hull-seed-celebration-2025
Eat Them To Defeat Them 2025	March	Events Nationwide and on television. eatthemtodefeatthem.com
Community Garden Week	<i>31st March – 6th April</i>	awarenessdays.com/awareness-days-calendar/community-garden-week-2025
Good To Grow week	22 st - 29 th April	Various locations across the UK goodtogrowuk.org/good_to_grow_day
No Mow May	Month of May	nomowmay.plantlife.org.uk
May Day at the Orchard	Mayday 2024	Pickering Road Community Orchard, HU4 7AQ
Compost Awareness Week	4 th – 10 th May	compostfoundation.org/ICAW/ICAW-Home
Hull Seeding 'Bring & Buy'	Saturday 24 th May	At HOPE Allotment, Thorpepark Road, Orchard Park, HU6 9ES. facebook.com/orchardaparkgardens Enquiries to hu6gardener@gmail.com
National Children's Gardening Week	25 th May – 2 nd June	awarenessdays.com/awareness-days-calendar/national-childrens-gardening-week-2025
National Allotment Week	12 th – 18 August	awarenessdays.com/awareness-days-calendar/national-allotments-week-2025
Hull Apple Harvest	Sundays in Aug to Oct	Pickering Road Community Orchard, HU4 7AQ
Organic September	September	soilassociation.org/certification/marketing-organic/organic-september
Seed Gathering Season	22 rd Sept – 22 rd Oct	treecouncil.org.uk/seasonal-campaigns/seed-gathering-season
No Dig Gardening Day	Date in November	charlesdowding.co.uk/no-dig-day

Contributions: Thanks to Matt Turnbull, Dr. Gwen Eggington

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