



Glasgow city's origins are unclear. Traditionally St. Kentigern (also known as Mungo c518-c603) supposedly founded a monastery beside the Molendinar burn. 1136 a cathedral was re-consecrated on the banks of the Molendinar.

1450 Glasgow Green becomes first public park.

Mews buildings (as has been reported as being on the site of The Back Garden) formally describing a row of stables usually with carriage houses below and living quarters above during the 17<sup>th</sup> & 18<sup>th</sup> centuries.

Anderston was originally a small village which was planned and laid out for development in 1725 on the lands of James Anderston of Stobcross House, It was named Anderson Town in his honour, later becoming Anderston. It began close to the Gushet Farm, which became Anderston Cross and today is site of the Kingston Bridge.

Ownership of the area changed in 1735 when it was taken over by John Orr. In those days Anderston had bleach fields down by the river and Main Street (now Argyle St. east of Houldsworth St.) consisted of weavers cottages along both sides. As business & trade increased so did the size of Anderston, Finnieston, a nearby village established in 1768, named for Reverend John Finnie.

From its origins as a weavers village, the area became an industrial centre with the growth of Glasgow's cotton industry. Other industries included engineering, Delftfield Pottery(established 1751) Anderston brewery(established

1762), and Verriville Glassworks(established 1776). By 1791, Anderston population was around 4,000.

1817-1842 The Royal Botanic Gardens laid out over 8 acres from Sandyford (part of which was The Back Garden site as seen on, 1832 Map Glasgow Great Reform Act, maps.nls.uk), Thomas Hopkirk founder and distinguished botanist purchased the new site in 1839 and in 1842 The Botanic Gardens in its present site was opened.

1845 the first omnibus runs from Bridgeton to Anderston.

Brechin Street was known as Alexander Street prior to 1940.



Enveloped by Argyle Street, Berkley Street and Kent Road, up a lane between residential buildings, expecting to find the usual city “back court”, dejected, empty washing lines and stowed bins, but behind Brechin Street you will find The Back Garden; an inner city community fruit and vegetable Garden for the city of Glasgow.

In 2011 The Back Garden was set up by Annexe Communities based in Partick, using a grant obtained from the Climate Challenge Fund. The Back Garden was officially transferred to the G3 Growers the following year.

The G3 Growers are the members, with a small committee who oversee the smooth running of The Back Garden.

The site nestled in the heart of tenements off Brechin St. owned by Glasgow West Housing Association who thankfully were receptive to the idea of a community garden and agreed to a 15 year lease.

As far as is known, the site was once occupied by a “muse house” which later became a motor mechanics, after that was demolished it became a local fly-tip.

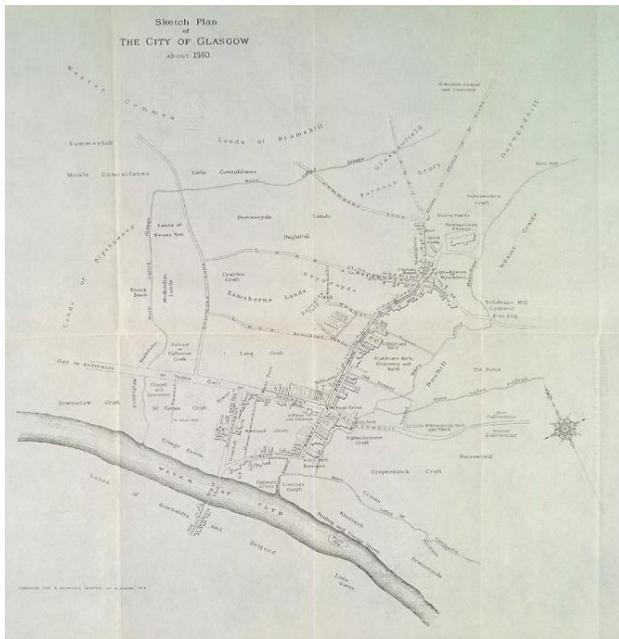
Surprisingly, hardly any of the tenants of the flats overlooking The Back Garden are involved though they have let it be known that “they love looking out and seeing the transformation, any noise in the night and there will be a few

faces at windows” it is nice to know they are protective of it too.

Step into The Back Garden and you step out of the city, the tenements make an effective sound barrier and screen the garden from the worst of the traffic fumes; one of the main routes into the city centre is just yards away, but you would never know.

The Back Garden is made up of: 5 high raised beds, partly to cater for The Back Garden's disabled members also because the site's history had left a legacy of toxins in the ground. 1 bed is dedicated to Herbs, the other 4 work on a planting rotation system. 9 dwarf fruit trees in large pots (3 eating apples, 2 cooking apple, 2 pear, 1 plum & 1 damson). 4/6 readymade plastic compost bins. A tool shed. A polytunnel. A self built greenhouse which has a wooden structure, poly-carbon roof and walls (originally made from columns of stacked 2Ltr. plastic bottles; generously collected by local nursery school pupils). There is no water access on site, The Back Garden relies on collecting rain water that runs from gutters along the roofs of the shed & greenhouse into 6 water butts. As back up the garden have 3 large water tanks. We actually ran The Back Garden dry in our second season, thankfully the local fire brigade were able to assist and re-filled our water tanks, as thanks we made them a large pot of soup with produce from the garden; learning that water transferral is extremely important.

The Back Garden is organised by the committee which meets once a month, tasks are communicated to the G3 growers via a white board in the shed and a diary which is updated every visit.



If you live in a warm climate, consider drying as a method of storage very seriously. Your produce will dry much more readily in a warm climate than in a cool one.

Almost all fruit can be dried successfully, but apples, apricots, peaches, grapes, currants, plums & figs dry most easily. To dry fruit, start by slicing if large like apples & de-seeding if necessary.

**Drying Devices and Methods:**

**Trays** – Any kind of tray that is perforated to let the air circulate can be used to dry fruit and vegetables. Put them either outdoors or in a warm place indoors.

**Cabinets** – A drying cabinet can simply be a homemade structure which has slots to hold trays. An electric or paraffin heater can be placed underneath, if required. Alternatively you can buy a drying cabinet, either metal or wood, some even have the heater built in.

**Ovens** – As long as you take great care you can use your kitchen oven to dry the majority of vegetables, fruit and herbs. As a rule use a low heat, especially for herbs 70-80°F(21-27°C). You may find it best to leave the oven door a-jar. Use solid metal trays, rather than wire racks to be sure nothing catches fire.

**Solar Driers** – These are catching on more and more, because they are an easy and effective way of using solar heat. Air is admitted through an adjustable flap and crosses over a blackened surface underneath glass panels heating up as it goes. The hot air rises through a bed of rocks and then through a series of perforated trays, which hold the produce to be dried. The rock bed heats up slowly through the day and retains some heat throughout the night, which prevents condensation forming on the glass.

Extracted from “John Seymour’s, The new self-sufficient gardener”



**The Back Garden G3  
Opening Times**

Contact Anny:  
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Day	Morning	Afternoon	Evening
MONDAY		2:30-4:30 2:00-4:00	
TUESDAY			
WEDNESDAY		12:00-2:00	
THURSDAY			6:30-8:00
FRIDAY	10:00-12:00 10:00-12:00		
SATURDAY			
SUNDAY			12:00-2:00

g3growers@gmail.com | Facebook: thebackgardeng3 | Instagram: g3growers/

**The Back Garden G3 7HF**  
just off Brechin Street.  
**Everyone Welcome**  
**No Experience Required**  
**Learn New Skills**  
**Share Skills with others**  
**Grow your own:**  
**Fruit & Vegetables**

Opening Times from October until March



**Herb Drying**

Drying is one of the simplest methods of storing fruit, vegetables and herbs. Nothing is added, instead just water is taken away. You could dry almost all your garden produce, but the process works best with all the herbs, many of the fruit and just a few vegetables.

