

THANK YOU



Wakelyns

Suffolk
Organic Agroforestry

Thank you for buying produce from Wakelyns, an organic rotation agroforestry farming hub in Suffolk - probably the longest-established and most diverse agroforestry site in the UK.

About Wakelyns

Wakelyns sits as an oasis within the Suffolk countryside - seen here on the front cover of October 2020's edition of German biodynamic magazine Lebendige Erde (living earth).

Our 56 acres are divided into cropping alleys in which we are growing squash, YQ and Q wheat, and lentils, all available from Hodmedods with whom we have a close collaboration. Our tree rows are home to over 50 varieties of apples as well as pears, quinces, cherries, plums, damsons, apricots, peaches, figs, walnuts, hazelnuts, along with trees for timber and coppiced willow and hazel for thatching, fencing, art and biomass fuel.



Wakelyns in the media

Wakelyns was featured in the Guardian, Countryfile Magazine, Permaculture Magazine and is due to be featured in a BBC World documentary by James Wong about farming across the world, and in the Landworkers' Alliance 2021 calendar.

Wakelyns history and the future

Ann and Martin Wolfe bought the farm in 1992 after Martin's earlier scientific career had showed how mixing just three varieties of a cereal crop together could restrict disease and stabilise crop yield. Their idea was further to experiment with forms of agriculture by using diversity and reversing the trend to crop monoculture through organic rotation agroforestry. The family planted the first agroforestry tree lines in 1994, and we have carried on adding more exciting things ever since.



After Ann and Martin's deaths, the next generation of the Wolfe family is working to keep Wakelyns as a pioneer of sustainability, growing and developing grains, pulses and other important foods. We hope to build on our collaborations across the organic, scientific, farming, food, baking, restaurant, environmental, ecological and political communities, locally and across the UK and beyond; and to welcome people who want to visit, stay, study or work at Wakelyns.

Coming up

Led by Ann and Martin's sons David and Toby, we are also developing other activities which support and celebrate the farming and food production at Wakelyns. Plans include returning vegetable growing to Wakelyns, housing a bakery, and creating accommodation to make Wakelyns a hub hosting courses and similar activities, as well as welcoming visitors and holiday makers.

We are working with **Suffolk Wildlife Trust** and the **RSPB** on enhancing the biodiversity at Wakelyns. Our biomass boiler and solar PV help tackle climate change.

From Spring 2021, Suffolk born chef and author, **Henrietta Inman** @henriettainman will be based at Wakelyns, baking, cooking and running courses using our YQ and Q wheat and other produce from our agroforestry system.

Covid restrictions permitting, we will be hosting **courses** including on agroforestry, permaculture, willow weaving, mead making and lots more. The 'tree walk' days we held this year - led by our arboriculturalist Paul Jackson - will definitely be regulars in our 2021 calendar.

Meanwhile, our **glamping pods** and farmhouse will be available for people attending events or just wanting to enjoy the delights of Wakelyns. We designed and built the pods for use in our agroforestry alleys, moveable within the 'ley' alleys so as not to compromise the farming in any way.

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