



LOCAL HERO



VEGETABLE FARMER Scott Samwell

Sprouting new ideas is the job of this hi-tech generation, but third-gen producer Scott Samwell is doing it the old-fashioned way.

He is plying family farm soils, investigating ways to grow hybrids, keeping us enthused about new-age vegetables, even the oft-maligned brussels sprout.

His kalettes, a cross between trendy red kale and cabbage-like sprouts that date back to the 13th century, are in their second season and due to hit Coles shelves on May 16.

But with about 400,000 tested and tried kalette plants now sturdy and occupying about 22ha of the Samwell & Sons property at Mt Barker, his attention has already turned to another newcomer.

“It’s still in its infancy,” he says of a red “actually deep maroon” sprout called the Red Darling. He is closely watching 60,000 plants on a 3ha patch and hoping all is well for a larger commercial crop next year.

“This is something for my generation,” says Scott, driven to bring something innovative to the business he operates alongside his father, uncle, brother and cousin.

“The colour is like the red cabbage, and it tastes nuttier than regular sprouts. It’s something we have developed.”

The nutty flavour is a desirable outcome in Scott’s eyes, along with versatility for cooking and salads. He also describes the kalette as having a sweet, nutty flavour.

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