Cavendish House Allotments newsletter

Issue No. 18 Autumn 2013



Cavendish Allotments Association AGM

2013 at St Stephen's School, Winchester Road, St Margarets 1400h for 1430h start – 1600h, Sunday 24 November.

AGENDA

Welcome & Introductions

Paul

Chairman and Secretary's Report Paul

Treasurer's

Report Rosemary

Election of Officers: The following are willing to continue: Paul Leonard (Chairman of Meetings) Rosemary Fulljames (Treasurer), Committee Members: Ann, Barbara, Barney, Yolanda, Christine & Harald.

Questions from the Floor. Anyone unable to attend the AGM can email or text their question. Web Site http://www.cavendish-allotments.org.uk/ Mobile for text: 07505 668268

Vote for your favourite plot. Bottle of wine for the plot with most votes.

Refreshments available



-Paul Leonard

On Site News

Uncultivated plots

A survey of the plots was carried out during late Spring and also in Summer. It was noted by the committee and also Pete Lewis, LBRUT Allotment Officer that there has been an overall improvement in the upkeep of most plots.

If however you have particular problems do please let us know by leaving a message on 07505 668268 or emailing

07505 668268 or emailing enquiries@cavendish-allotments.org.uk

For more information on what to do at this time of year, refer to:

http://www.allotment-garden.org/garden-month-help/garden-october.php

Delivered Compost

Bags of 100% organic composted horse manure.

£2.75 per bag.

Place your order now for delivery on site mid March. All monies go to the Communal Allotment fund.

Communal Composting area

The communal composting bays will be opened on specific days which will advertised on the allotment notice board (on these days you will also be able to take compost from the bays (which is free)

Horse Manure

Will be delivered in October. This will be 50p per barrow load to cover the delivery charge. Please help yourselves and give money to a committee member.

Communal Greenhouse

Use of the greenhouse has been reduced to £5 for three seasons

(Spring, Summer & Autumn). Each Bay includes an upper and lower staging space. All monies go to the Communal Allotment fund. To book a space just put your name down on the Greenhouse form which can be found on the communal notice boards or in the greenhouse itself

Miriam and Kathi....

Wildlife on the allotment

As allotments are havens for wildlife you may spot an uncommon insect, bird, animal or even reptile that would be great to hear about. Do let the committe know or email a picture if you are able.

Although not always wanted but are spectacular in colour and attractive to birds and foxes here some Chafer beetles found on Kathi's plot.







Recipes:



Catherine Berwick's Parsnip and Maple Syrup Cake

Ingredients

175g butter, plus extra for greasing 250g demerara sugar 100ml maple syrup 3 large eggs 250g self-raising flour 2 tsp baking powder 2 tsp mixed spice 250g parsnips, peeled and grated 1 medium eating apple, peeled, cored and grated 50g pecans, roughly chopped zest and juice 1 small orange icing sugar, to serve

For the filling

250g tub mascarpone 3-4 tbsp maple syrup

Heat oven to 180C/160C fan/gas 4. Grease 2 x 20cm sandwich tins and line the bases with baking parchment. Melt butter, sugar and maple syrup in a pan over gentle heat, then cool slightly. Whisk the eggs into this mixture, then stir in the flour, baking powder and mixed spice, followed by the grated parsnip, apple, chopped pecans, orange zest and juice. Divide between the tins, then bake for 25-30 mins until the tops spring back when pressed lightly.

Cool the cakes slightly in the tins before turning out onto wire racks to cool completely. Just before serving, mix together the mascarpone and maple syrup. Spread over one cake and sandwich with the other. Dust with icing sugar just before serving.

Contact us

- -Rosemary Fulljames (4a) Treasurer
- -Barbara Irvine (8a)
- -Barney King (20)
- -Paul Leonard (2) Chair
- -Harald Molgaard (24)
- -Christine Poppelwell (22) Newsletter
- -Yolanda Bloor (21)
- -Ann Warrington (28a)

Or visit our website on: (www.cavendishallotments.org.uk)

Essential texts and messages, 07505 668268

