

CAVENDISH HOUSE ALLOTMENTS

Newsletter

BEST ALLOTMENT IN THE BOROUGH 2016

AND THE AWARD GOES TO..... TED AND DIANA WARREN!

Ted and Diana Warren (Plot 29) have won first prize in LBRUTs annual competition. Well deserved for their immaculate, well-tended, delightful plot that is impossible to walk past without noticing. .

It is wonderful that a plot on Cavendish House Site has won this award. This is the first time since John Pick and Nichole Anderson won in the year 2000.



In case any of you are thinking of entering next year, the judges criteria are:

Quality of crops - 25 points
Variety of crops - 25 points
Cleanliness 20 - points

Pest and disease control - 10 points
Companion planting/originality - 10 points
Compost - 10 points



Cavendish Allotments Association AGM

Sunday 20 November, St Stephens School, Winchester Road, St Margarets

Please come at 2pm for 2.30pm start.

Agenda

- o AGM 2.30 – 3.30
- o Refreshments 3.30 – 4.00pm

Join us to hear what's been happening this year and share your ideas for future events.

Anyone unable to attend the AGM can e-mail or text a question to: enquiries@cavendish-allotments.org.uk or text: 07505668268, or give directly to a committee member.

ON SITE NEWS

Communal Composting Bays Open

If you have seen this area recently you will have seen that it needed a bit of tidying after the summer.

A group of 7 plot holders spent 2 hours recently removing bindweed, cutting up thick stems and brambles and consolidating the heap onto one bay.

This work, rewarded with hot drinks and biscuits, has transformed the look of the area. Cutting up the thicker bits will help them to rot down quicker.

The communal composting bays are for plant material you don't have space for or that will take a year or two to decompose. They continue to produce rich soil conditioner by slowly rotting down which will be available in the spring.

When using the bays:

DO

- look for the BAY OPEN sign
- add surplus or slow to rot plant material from your allotment
- cut up stems into 6 inch (10cm) lengths

- smash thick stems e.g. brassicas/sunflowers
- shake off any soil from roots/clumps of grass & keep it on your plot

DON'T

- add perennial weeds* e.g. bindweed, ground elder
- add plants affected by soil-borne diseases e.g. brassicas with clubroot, onions with white rot
- put material on bays marked BAY CLOSED

*these are rich in plant nutrient. Mix with grass cuttings and store in a plastic sac for a few months until they have rotted down, then add to your own compost heap.

Written by Rosemary



Seasonal Jobs for October and November

As crops are being cleared, remove any weeds and fork over the ground, incorporating **well-rotted farmyard manure or compost**. Cover with **landscape fabric** to let rain in but prevent weeds from germinating.

Plant out; *Garlic, *onion sets, and *spring cabbage [net against pigeons].

Sow; *Salad crops i.e. lettuce, corn salad, spring onions and radishes

*Broad beans like 'Aqua Claudia' to overwinter

*Peas such as the hardier 'Feltham First' and 'Douce Provence'

Harvest

*Lift the rest of the potatoes before frost and slug damage and to prevent eelworm infection. Store dry, healthy potatoes in hessian sacks in the dark.

*Apples that are ready for picking and only store undamaged ones.

*Pumpkins, squashes and marrows.

Grease bands; Put these around the trunks of apple and pear trees to stop the wingless winter moths climbing the trees to lay eggs. [Remove the bands in April].

Collect and dispose apple and pear leaves infected with scab or pear rust and any fallen fruit that has brown rot.

Dahlias; the tubers can be left in the ground in milder regions like London unless they need dividing. Cut the plants down after first frost has blackened foliage. Mulch the border with a 3-6 inch deep layer of well-rotted farmyard manure or garden compost, and cover the bed with landscape fabric.

Rhubarb; large clumps can be lifted, divided and replanted.

Review the performance of your crops over the past year and record this in a journal. Order fruit trees [on dwarfing

ON SITE NEWS

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rootstock] and bushes now, for planting until March. Plan your seed order for the following year.

Garden tools; Clean, disinfect, oil [or WD 40 spray] and store in a dry place. Sharpen blades.

Ted Warren

Allotments and Bee-keeping

In May Greg visited to talk about his experience with bee keeping at a nearby allotment. Starting as a novice, he has now developed a very productive hive.



Seed scheme

Toni Francis has offered once again to take your orders from the wide range of vegetable and flower seeds supplied by Kings Seeds. Quality seeds at unbeatable prices.

Toni Francis (plot 4) will be at the AGM on 20th November if you would like information and a catalogue.

Or email her
toni.francis@blueyonder.co.uk

Unusual Veg or varieties

Grown on various plots this year these varieties may or may not be familiar. Do send us info on interesting or unusual crops you have had success with.

Cucamelon

Resembling a mini melon, on the inside this looks and tastes like a tart cucumber. Can be eaten raw or pickled like gherkins. One vine alone can produce hundreds.



Sweet Potato

A member of the ipomoea family, Sweet potato Beauregard can produce well during a good summer.

Sow seed from July to harvest September into winter.



ARTICLES

Latest on Glyphosate

The debate continues over the use and risks of using glyphosate in farming, food production and local environment. The EU has now extended the license until the end of 2017. It is unclear whether the UK government will agree the recommendations of its use by the EU commission.

More information can be found at:

<http://www.gardenorganic.org.uk/glyphosate-debate>

If you use herbicides, please take care not to allow them to affect other plots. Prevent the spray drifting by spraying only on still days, using a handheld trigger spray or apply with a paint brush.

Note that the use of pressurised or knapsack cylinders to apply systemic herbicides containing glyphosate requires that the person be certified in the safe use of pesticides.

Implications of Brexit on the Food Industry

In July over 80 representatives of the food industry wrote to David Davis, MP, Secretary of State for Exiting the European Union and Theresa May, MP, Prime Minister, expressing a collective view on the implications of Brexit on farming and the food industry and suggestions for the way forward.

Summary and link to the letter can be found at:

www.gardenorganic.org.uk/news/letter-david-davis-mp-expressing-hopes-brexit-planning



Rolet Squash - Little Gem

Summer ready, space saving climbing or trailing cucurbit from Zimbabwe. It can be boiled whole [10-15min depending on size], pan fried [it has sugar content so caramelises well], steamed, roasted or barbecued.



Cimi di rapa

A quick growing broccoli-like crop

RECIPES

Courgette Fritters

If you are wondering what to do with the last of the seasons courgettes...

Makes: about 25 fritters

INGREDIENTS

4 courgettes (approx. 750g
1¾lb)
6 spring onions (finely chopped)
250 grams feta cheese
1 small bunch fresh parsley
(chopped)
1 small bunch fresh mint
(chopped plus extra to sprinkle
over at the end)
1 tablespoon dried mint
1 teaspoon paprika
140 grams plain flour
salt
pepper
3 large eggs (beaten)
olive oil (for frying)
4 limes

METHOD

1 Coarsely grate the courgettes with either the grating blade in the processor or by hand.

2 Spread the little shards out on a tea towel and leave for about 20 minutes to get rid of any excess wetness.

3 Put the chopped spring onions in a bowl and crumble in the feta. Stir in the chopped parsley and mint, along with the dried mint

and paprika. Add the flour and season well with salt and pepper. Gradually add the beaten egg and mix thoroughly before stirring in the drained, grated courgettes. Don't be alarmed by the unflowing straggly lumpiness of this batter; it's meant to be this way.

4 Heat a few tablespoons of oil in a large frying pan and drop heaped dessertspoons of the mixture into the hot oil, flattening the little cakes down with the back of the spoon as you go. Cook these little patties for about 2 minutes each side until golden, and then transfer to a couple of waiting plates. Chop up the limes and tumble them about the edges of the plates. Sprinkle over a little more chopped mint and eat them just as they are, spritzed with lime juice as you go..

Recipe by Nigella. Featured in **NIGELLA SUMMER**

Courgette
mint and feta
fritters



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