

ROEHAMPTON GARDEN SOCIETY

FOUNDED 1873

MONTHLY BULLETIN

September 2016

www.roehamptonallotments.co.uk



Gary's Giant Sunflower on a beautiful August day



Raj's Prize Azalea



Albert Tuin's aesthetic approach to health & safety!

AUTUMN SHOW

***Saturday 10 September
2016 at 3.00pm at St
Margaret's Church Hall***

***Show schedule's and entry
forms attached.***

***Please enter some fruit or
vegetables, flowers or
cakes.***

***We need volunteers to help
set up the show on Friday
evening from 5.00pm at the
Store (also to clear up after
the Show)***

***Donations of cakes for the
refreshment stall, produce,
seedlings, preserves and
bottles for the Tombola.***

***Please come along and
enjoy the afternoon.
See p.2***

CHAIR'S REPORT SEPTEMBER 2016

We had a very high standard of entries for the Wandsworth Best Plot Competition in July – congratulations to you all, especially Georgina and Raj. I think those plot holders who were able to come along on the day and discuss their plot with the judge found it most rewarding.

We have had a few problems over the summer months with reports of fruit and equipment going missing, especially on Site 3. It is very difficult to work out if these thieves are trespassers or fellow plot holders. Please let us know if you see anything suspicious. We have reported the matter to the council and to the police and leafleted the houses that back on to site 3. My sympathies go to those who have been victims of such behaviour – it must be so disheartening to put all that effort into growing crops only to have them stolen or damaged. I will be taking advice from the committee about blocking all the gates from the houses onto the sites where the resident is not a plot holder. We will also be looking at the Council's advice that we should erect tall fences around our sites.

Thank you to all those who were inconvenienced in late July by a leaking water tank on site 3 and especially those whose plots were flooded. I apologise for the delays, but in the end we had to involve Thames Water.

We are still working on a proposed long-term lease from the Council and have a meeting with the officers in October. We will then take it to the Charities Commission for approval. Please be patient, I

am confident that we will be able to come to you with a really good proposal that will have been worth waiting for and will secure the land for our precious allotments for many years to come.

I am looking forward to seeing you all at the Autumn Show on Saturday 10 September – entries, volunteers and donations welcome as well as visitors, friends and family!

Jackie Savage
07508 559134
Jackiesavage29@gmail.com

THE AUTUMN SHOW

We have finally had some summer weather to get things growing so no excuses for not entering something for the autumn show.

New for the show in the vegetable section is a category each for indoor and outdoor cucumbers as they can be very different in size and shape.

Under 'A Veg too far.....' I have added 'Small but perfectly formed' after seeing a butternut squash on Brenna and Andrew's plot last year which was perfect in every way – apart from it's size – it was 2 inches long! So if you have a specimen that stayed baby sized now is your chance.

In the cookery section we have divided up jam into soft fruit and stone fruit. It was becoming difficult for our judge to compare like for like when there were so many entries so hopefully this will make it easier for her – and if you make different jams you will be able to enter under both categories.

New in cookery is a cake made from a seasonal vegetable. There are some amazing recipes available for such things as chocolate and beetroot cake or parsnip and maple syrup cake. So why not enter your own favourite or hunt down one that takes your fancy. It is also a good way to use up some of those courgettes you are sick of the sight of.

The autumn show is an opportunity to show a bit of everything and if you are not too sure about entering individual classes, the harvest collection is a display of home grown vegetables, fruits and flowers (all have to be included) from your allotment and / or garden with no preconditions on size or numbers.

So come along to the show, enter something – even if only one thing.

Don't forget we always need volunteers to help the evening before and on the day, plus cakes for the refreshment stall and plants and your vegetable gluts for the produce stall.

Carol Martinez Show Chair

STORE REPORT

The Store is getting ready for autumn. We had a delivery of Country Natural and Clover compost recently and we have seeds in stock for September sowing. These include Lettuce (Valdore and Winter Density), Spinach (Giant Winter and Missouri) and Radish (Cherry Belle).

This is also the time of year to sow Green Manures and we have Crimson Clover, Mustard, Winter

Tares and Grazing Rye in stock. Green Manures are a good way to cover bare soil as they smother weeds and their roots prevent soil erosion. When dug into the ground while still green, they return valuable nutrients to the soil as well as improving the soil structure.

Grazing Rye and Winter Tares are hardy green manures that will carry on growing all winter before being incorporated back into the soil in spring.

Fast growing Mustard sown before mid-September can be incorporated in October, or left as a mulch over winter.

Crimson Clover can also be left as mulch if it suffers from frost. If it survives through winter, it produces bright crimson flowers that are attractive to bees.

Sow Green Manure seeds in rows, or broadcast them across the soil and rake into the surface. Once the land is needed for planting, chop the foliage down and leave to wilt. Then dig the plants and foliage into the top 25 cms of soil. The site should be left for at least 2 weeks before sowing or planting out as decaying green materials can hamper plant growth.

Onions and garlic will arrive in the Store at the beginning of September: -

1. Senshyu is a heaving yielding onion, golden with white flesh. It should be planted between 15th September and 15th October, or towards mid October if the weather is mild.

2. Electric produces shiny, red skinned bulbs and is good for salads. Both are for overwintering.

The garlic we have this year are:

1. Early Purple White (soft neck),
2. Mikulov Wight (hard neck) and,
3. Elephant Garlic.

Gill Tamsett, Store Manager

VISIT TO KINGS SEEDS 2 JULY 2016

In early July members of RGS Committee went to Kelvedon in Essex to visit Kings Seeds, a 300-acre farm founded in 1988, when it was the largest seed merchant in Britain and Europe, it is still offering great quality and value for money. Essex has been the centre of English seed production for centuries because its climate and rainfall are ideal for raising plants. Kings is the last surviving wholesale and horticultural seed merchant in the country, supplying commercial growers, wholesalers and home gardeners.



A man who has been with the company since 1963 showed us round the packing plant to demonstrate the different

processes involved in getting the seeds from their raw state into the seed packets. We were shown some 140 sieving meshes that remove different waste from different seeds and the 100-year old winnowing machine that blows out fine waste.



There is also Bobby's anti-gravity separator that removes slivers of debris from the seeds; a bean polisher with a sheepskin drum; an optical sorter sorts by colour, removing seeds with water stains (where pods have been on the ground) by a puff of air; a picking machine removes maggoty or damaged seeds and a gravity separator cleans up fine seeds e.g. parsnip. However, putting seeds into their foil packets and then the pictorial seed packets is done by a modern machine, that counts the seeds that go in the packets.

Most seeds they sell are grown abroad, due to consistency of climate. Although there is no country of origin on the seed packets, each consignment is

assigned a lot number to ensure full traceability. Sweet peas and a few other seeds, such as Green Bush Marrow, are still grown on site. Kings has introduced a new packet format, designed locally.



The seed store is kept at 10 degrees centigrade and 20% humidity 24/7. Samples of seed go to the laboratory for germination testing, to ensure that rates meet European legislation.

The expert advice for cultivating seeds is not to use multipurpose compost, as it contains feed that seeds do not need; to water seeds with tap water not water from the water butt as harmful pathogens might hinder germination. Peat-based compost is good, but best is wool compost although this does hold more water so care is needed not to overdo watering or mixed compost and vermiculite or perlite. Minimal watering, especially in the case of stringless beans as they have thin skins and are prone to rot.

There are different germination rates depending on the type of seed, ranging from 90% for F1 hybrid seeds and 60% for herb seeds (useful to know that one should lower ones expectations by 40% when sowing herbs!).

F1 hybrids are created from 2 parents, for example red and white geraniums will produce a pink geranium but seed will produce some red, white and pink plants.

Kings specialises in sweet peas. At the end of our tour we went to see the sweet peas being grown for seed and pretty impressive they were, even with such poor weather in the spring. The weather in 2016 had been nearly as bad as in 2012 when there was no seed at all from the 35 varieties of sweet peas sown on 3-4 acres!



There are some exciting new varieties this year (Hannah Magovern, Cream Eggs, Nimbus) and they will be available from the Store when summer is over and you start planning what you will grow in 2017.

Liz Chrominska

GRASS STRIMMER FOR HIRE

The Committee have purchased a lightweight electric grass trimmer to help plot holders maintain their paths. The cost of borrowing this will be £2.00 a session. The maximum cutting time (before the battery needs recharging) is 25 minutes. If you would like to borrow the trimmer please contact Georgina at georgoreilly@yahoo.co.uk and she will arrange a suitable time to demonstrate and lend it to you. Please remember plot holders share responsibility for maintaining all boundary paths jointly with their neighbours.

PAINTING CLASSES AUGUST 2016



Anna Loveday brought her watercolour class to the allotments to paint on a sunny day in June.

The group had had a year of once-a-month watercolour classes in techniques and colour theory in preparation and spent the last three sessions of the year painting on location.

The allotment was a lovely place to end the year: it provided the perfect combination of structure and creative chaos! A lovely mix of regular shapes and boundaried plots, together with the

effusiveness of summer blooms, fruit and rambling plants to choose to paint from. Everyone in the group paints differently and pursues their own agenda within the course and the allotments provided a wonderful palette of choices.

Practically, it was also easy on accessibility, water and garden chairs! Although Anna has seen it as her job to provide full instruction and input on the how, why and technical wherefores of watercolour (her philosophy is one of preparing students to run their own independent practice), the group also had a strong social value.

The allotments provided a congenial place for the group to meet and be together socially as well as to work. In many ways there were parallels between the painting process and gardening. Other plot holders walking by were very respectful but seemed amused to see the class in progress. It would be great to do it again.

You can find Anna @

[www.annalovedayminshall](http://www.annalovedayminshall.com) fine art, and

www.lovelyday.gallery greetings cards.

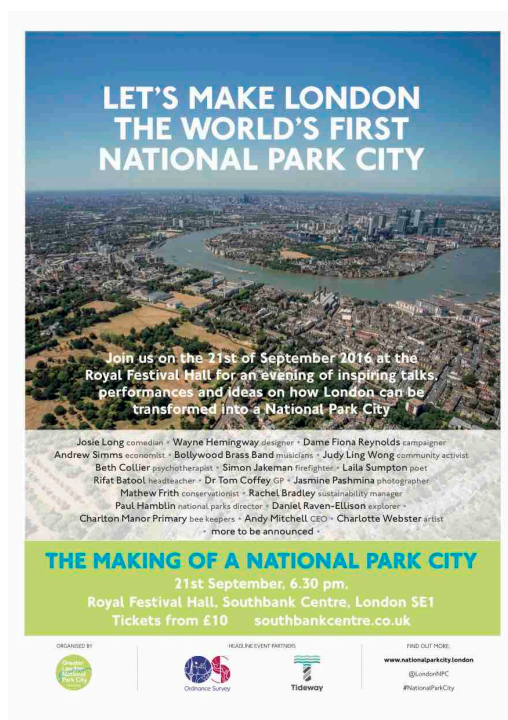
CITY PARK MEETING

In the May 2016 Bulletin, you may remember that Kristina Fitzsimmons wrote about a scheme that proposes to designate London as the world's first city park. Look at the website below to refresh your memory.

<http://www.nationalparkcity.london/>

There is a meeting to be held at 6.30 pm on Wednesday 21 September 2016 at 'The Festival Hall' to discuss this proposal further.

Below is a poster about the meeting. Also reproduced larger at the end of the Bulletin.

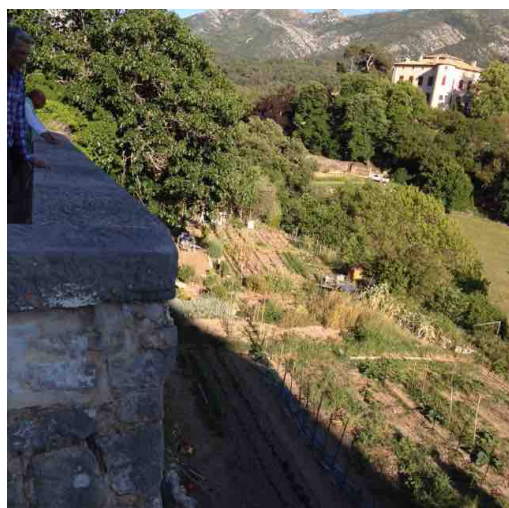


We visited Aix recently and we taken to walk, eat a delicious cous cous meal and see Picasso's Chateaux in the mountains. I noticed these allotments balancing precariously on the mountainside.

More photos from the King's trip



Allotments near Picasso's Chateaux in the mountains outside Aix-en-Provence



SEPTEMBER'S RECIPE



With thanks to Gill Tamsett, who found the recipe in the Daily Mail on-line.

SECRET PASSION CAKE

Makes a 20 cm cake

CAKE

unsalted butter for the tin
200ml • 7fl oz groundnut or vegetable oil
250g • 9oz golden caster sugar
3 medium eggs separated
3 tbsp whole milk
100g • 3½ oz finely grated raw carrot
2 ripe mashed bananas
300g • 11oz plain flour
1 tbsp baking powder
• ½ tsp ground ginger
• ½ tsp ground cinnamon
• 50g • 2oz finely chopped walnuts

FROSTING

- 180g • 6¼ oz unsalted butter softened
- 150g • 5oz icing sugar sifted
- 450g • 1lb low-fat cream cheese
- 1 tsp vanilla extract

METHOD

1. Preheat the oven to 190C/170C fan/gas 5. Butter two loose-bottom 20cm • 8in cake tins, at least 5cm • 2in deep. Line the bases with baking paper and butter this too.

2. Whisk the oil and caster sugar in a large bowl, then whisk in the egg yolks and milk. Fold in the carrot and banana. Sift the flour and baking powder together and stir into the mixture with the spices and nuts.

3. In a separate bowl, whisk the egg whites until stiff using an electric whisk. Fold them in two goes into the cake mixture and divide between the tins, weighing them for accuracy so you end up with two evenly deep sponges. Bake for 30-40 minutes until shrinking from the sides and a skewer inserted in the centre comes out clean. Run a knife around the edges of the cakes and leave them to cool.

4. To make the frosting, place the butter and icing sugar in the bowl of a food processor and cream together. Remove to a large bowl; add the cream cheese and blend until smooth with a wooden spoon. Finally, work in the vanilla extract.

5. Turn the cakes on to a board and remove the baking paper. Spread a quarter of the frosting over the top of one of the cakes, sandwich with the other and use the remaining icing to coat the top and sides. Place in the fridge for about an hour.

6. If not serving straight away, cover with cling film and store in the fridge. Remove from the fridge about 30 minutes before eating to bring to room temperature.

Tip from Raj: Slugs hate lavender, so strew cut lavender to deter them.

NOTICES

DATES FOR YOUR DIARY

2016 dates:

Autumn Show 2016: 10 September

RHS Wisley visit: 14 September

AGM 2016: 23 November

RGS ADDRESS AND POST BOX

Fixed to the gate at site 2, The Pleasance. The address is:
Roehampton Garden Society The Pleasance Allotments The Pleasance
London SW15 5HF

RHS CONTACTS

Committee Chair: Jackie Savage,

Site 2 Allotment Secretary:

Georgina O'Reilly;

Site 3 Allotment Secretary: Helen Finch.

Site Manager: Shirley Gillbe;

Comments, questions for Chair

and/or Committee via website:

root@roehamptonallotments.co.uk

BASIC RULES FOR THE PROMOTION OF SOCIAL COHESION ON OUR ALLOTMENT SITES

- Respect the rights and belongings of other plot holders.
- No dogs without leads.
- No unsupervised children.
- Lock the gate behind you.
- Dispose of your own rubbish.
- No structures to be erected or trees to be planted without permission of your Site Secretary.

If you think someone is breaking the rules contact a committee member or me, rather than confront another plot holder.

jackiesavage29@gmail.com or
07508 559134

THE CONSERVATION FOUNDATION TOOL SHED Mend and re-furbished old garden tools

for schools

www.conservationfoundation.co.uk

www.vegetableseeds.com

DISCOUNTS

Adrian Hall, East Sheen

On presentation of your RGS membership card you will receive 10% discount on horticultural goods that you take away with you, not on delivered items.

Neal's, Heathfield Road, SW18 3HR (opposite Wandsworth Prison)

Register for their loyalty card, as an RGS member by showing your membership card, giving your name, email address, post-code. A 7% retrospective discount on goods purchased, which can be redeemed at the time of the next purchase (like a Nectar card). The amount of discount is recorded as 'points' on the card and shown on each till receipt. £5.00 worth of points is put on your card as a thank you when you register.

If you are over 50, and a loyalty card member, you will receive 10% discount on Wednesdays.

THE CARTRIDGE PEOPLE,

Give 10% of the cost of your order back to the Society when you buy from:

www.cartridgepeople.com/RaisingMoneyFor/Roehampton-GS

YOUR LOCAL LOCKSMITH Professional & Reliable Service

Complete Security Specialists

Keys Cut

Lock & Safes Emergency

Locksmith Security Gates &

Grilles Alarms

391 Upper Richmond Road West,
East Sheen, SW14 7NX Tel: 0208
392 2233

SECURITY

If you see someone trespassing or causing damage on the Sites, or in an emergency phone 999 or text phone 18000.

NEW DAWN GARDENS

Artan Deliallisi, one of our plot holders, offers regular or casual maintenance for gardens. He will repair or build fences, gates, sheds, paving, walls and arches. 07411 288485
artandeliallisi@gmail.com

MANTRA LANDSCAPES

Grounds maintenance specialists
www.mantralandscapes.com
Alexander Barrington Thompson-Byer
Tel: +44 (0)7985 463 283

FREE HORSE MANURE

Ridgway Stables in Wimbledon (next to Swan Pub on the corner of Hillside and Ridgway) have a constant supply of free horse manure available.

The manure is bagged up and gardeners are welcome to collect between 8am -5pm, 7 days a week. They will also deliver manure in larger loads (approx 60 bags) to allotments in the area, on Saturdays.

Please call Julia on 020 8946 7400 if you are interested.

AUSTIN MOWERS

Repairs and sells reconditioned mowers and sharpen shears. 300 Garratt Lane, SW18 4EH 020 8874 4206 www.austinmowers.com
austinmowers@aol.com

CAPITAL GROWTH

Capital Growth is the largest food growing network in London. It was set up initially as a partnership initiative between London Food Link, the Mayor of London, and the Local Food Fund and helped create 2012 new community food-growing spaces across London by the end of 2012.

You may be interested in their courses and voluntary work opportunities. See what they are doing and sign up for their newsletter at
www.capitalgrowth.org

Volunteer gardeners needed

Volunteers are needed to help in the large and beautiful gardens at Mount Court which is a retirement home in Weimar Road, Putney SW15 1SJ. If you are interested please phone Maggie on 07549 279 215.

THE STORE

Open on Sunday mornings between 10 -12.00 noon, also the café serving tea, coffee and homemade cake.

New volunteers to help are always welcome. Please contact Carol Martinez at the Store or leave a message at:
root@roehamptonallotments.co.uk

NEXT BULLETIN:

The next Bulletin by
Sunday 2 October 2016
by email, in store and on both sites.

Copy for next edition to Pat Dark (020 8789 7568, 27 St Margaret's Crescent, Putney, London SW15 6HL or by email:
Patdark13@yahoo.co.uk by 21 September 2016

LET'S MAKE LONDON THE WORLD'S FIRST NATIONAL PARK CITY

Join us on the 21st of September 2016 at the
Royal Festival Hall for an evening of inspiring talks,
performances and ideas on how London can be
transformed into a National Park City

Josie Long comedian • Wayne Hemingway designer • Dame Fiona Reynolds campaigner
Andrew Simms economist • Bollywood Brass Band musicians • Judy Ling Wong community activist
Beth Collier psychotherapist • Simon Jakeman firefighter • Laila Sumpton poet
Rifat Batool headteacher • Dr Tom Coffey GP • Jasmine Pashmina photographer
Mathew Frith conservationist • Rachel Bradley sustainability manager
Paul Hamblin national parks director • Daniel Raven-Ellison explorer •
Charlton Manor Primary bee keepers • Andy Mitchell CEO • Charlotte Webster artist
• more to be announced •

THE MAKING OF A NATIONAL PARK CITY

21st September, 6.30 pm,

Royal Festival Hall, Southbank Centre, London SE1

Tickets from £10 southbankcentre.co.uk

ORGANISED BY



HEADLINE EVENT PARTNERS



FIND OUT MORE:

www.nationalparkcity.london

@LondonNPC

#NationalParkCity