ROEHAMPTON GARDEN SOCIETY FOUNDED 1873 MONTHLY BULLETIN

September 2015 www.roehamptonallotments.co.uk

Autumn Show Saturday 12 September 2015, 3.00 pm St Margaret's Church Hall,

Putney Park Lane. Show schedule and entry forms attached or at the Store

Bottles etc. for the tombola, cakes for refreshments and preserves, cuttings and spare produce for the produce stall are needed.

Also volunteers to help set up the Show-from 5.00 pm at the Store and to dismantle afterwards.

Do try and enter something in the Show, or come along and have a lovely afternoon looking at the entries and having a cup of tea and homemade cake. See Show report page 3

DELIVERIES TO THE STORE



Country Natural Van coming down the drive



Country Natural driver



Unloading into the Store





Lorry, from Loach delivering to the site.



Volunteers unloading a pallet off the lorry, at the end of the drive, as it is too big to get on site.



Unpacking the pallet and loading goods onto wheelbarrows and

trucks to take down the drive to the Store



Loading goods onto trolleys and wheelbarrows to take down the drive to the Store.



The Store could not be run without the help of volunteers.

Gill & Jackie put in a lot of time ordering goods, doing stock control and keeping the Store tidy. Many people help run the Sunday morning opening and other people help with delivery.

See page 3 for Gill Tamsett's Store report re the delivery process and a call for more volunteers. Can you help?

CHAIR'S REPORT SEPTEMBER 2015

I am sorry to report that we have had a couple of thefts on both sites this summer. If discovered the offenders will lose their plots. Never take anything without permission from another plot even if you think it is going to waste it is not yours to take.

There is no news on our Charity application; the Commission appears to take August off! I will keep you informed as soon as we hear anything, we have been promised a response in early September.

See you at the Show! Jackie Savage 07508 559134 Jackiesavage29@gmail.com

AUTUMN SHOW

The autumn show is a chance to show off our harvest, big blousy dahlias, huge pumpkins and funny shaped squash. There will be tomatoes of all colours from green to purple and size wise from cherry to beefsteak. After last years success we will once again have the category for the biggest, longest, heaviest and largest again – read the schedule to find out what for.

In flowers there is a new category for an arrangement of yellow and/or orange flowers to give the show table a real autumn feel. New in vegetables section is a pot of growing chillies, in the fruit section grapes are now a category after seeing them so often in 'any other fruit'. The cookery section also has some new categories; – a plate of canapés and a bottle of homemade fruit cordial. If you haven't got anything to show that you have grown (or are a novice who hasn't taken the plunge yet) please have a go at entering something for the cookery section.

Once again we will have a raffle with one of the prizes being edible Christmas goodies. Both the raffle and the tombola's for adults and children rely on your generous donations. There is a box in the store for you to leave these in the run up to the show, or bring them along to the church hall the night before (between 5.30 and 6.30 pm) or the morning of the show. Cakes for the refreshment stall can also be brought along at these times.

As an added attraction one of our plot holders will be having a table selling her home made crafts such as cushions and dolls accessories.

See you at the show

Carol Martinez, Show Chair

STORE REPORT -

WOULD YOU LIKE TO HELP WITH OUR DELIVERIES TO THE STORE?

All our volunteers are crucial to the successful running of the Roehampton Garden Society. We have around 100 of you who contribute in many ways, from baking a cake for our shows to being Secretary to one of the sites.

Of great importance are our volunteers who help with deliveries to the stores. We have on average 2 deliveries a month to ensure that the main Store is stocked to meet the needs of our members. There are 2 main suppliers of our stock, The Compost Centre and Loach.

The Compost Centre supplies us with the very popular Country Natural. We ordered 670 bags in 2014 and we have had 510 bags delivered so far in 2015. We are lucky that The Compost Centre has a small van that can come right up to the main Store on Site 2 and to the mini stores on Site 3. Sean, our usual driver, is always willing to help unload and support our helpers.

Loach is based in Cheshire and arranges deliveries across the UK to major garden centres as well as to small allotment societies, such as ourselves. These deliveries are more involved, made by a rather large lorry that just manages to drive into The Pleasance. The goods come on a wooden pallet all packed together and have to be lowered down onto the road and deposited at the gates to Site 2. Our helpers then unpack the goods and wheel them down in wheelbarrows and trolleys to the Store.

We are very fortunate to have such great helpers: Greg Wilcox, Artan Deliallisi, Eugene Power, and Joan Bolon are our regular helpers. However they have work commitments and so are not always free to help. If we have run out of stock at the Store it is most likely to be because no one is free to help with a delivery.

So we would love to have more volunteers. If you can be free to help between 9.30 and 11.30 am with about one week's notice and

can hump large bags of compost and packs of 250 6-foot canes, please do let us know. Please email

root@roehamptonallotments.co.uk or, alternatively, call me on 07887 895216. I would love to hear from you.

Gill Tamsett, Trading Secretary

WHAT TO SOW OR PLANT IN SEPTEMBER

If you didn't sow parsley in August, you may just be in time to make a sowing to take you through to spring.

Basil can be sown indoors for a sunny windowsill.

Sow green manures- on sale in the store- to add nitrogen to your beds for next year.

Sow pea shoots for harvesting over winter.

Sow spring cauliflowers and winter lettuce in the greenhouse or under protection outside.

Sow spring onions now for a crop next spring.

Look out for autumn planted onion sets and garlic in the store soon. (We will notify you be Bulletin or the notice boards.) These onion varieties can be planted from September till November to crop in mid-summer the next year. The advantage is that you are planting in soil that has been naturally warmed up over the summer, so they settle well and they are set up to tolerate cold winters. It also makes good use of your land over winter. Plant sets pointy side up straight into the soil outdoors at 710cm (3-4in) intervals in a row, and space rows at 30cm (12in) apart in an open, sunny site in fertile soil that is well drained, yet moisture retentive. Incorporating bulky compost into the soil in the spring before will achieve this by upping its fertility levels and creating a good soil texture, without it being too rich.

Georgina O'Reilly, Site 2 Secretary

ALLOTMENTS: A VERY ENGLISH PASSION.

Liz Chrominska, drew my attention to an article in '*The Telegraph*" about '*The National Trust*', promising to set up 1000 new allotments. The comment by Michael Leapman, talks about his experience as an allotmenteer but also makes the following comment!

"But while I welcome the National Trust plan, I have one reservation: I do hope their new plots are not too genteel. There is a distinctive allotment culture, far removed from the manicured lawns and borders that surround such stately homes as Hughenden Manor, Osterley Park and Blickling Hall. The idea of the potager, the decorative vegetable plot that looks like a flower bed, has not yet reached allotments: at least, it has not yet reached ours.

If you look out of the window of the train next time you go past a site, you will see the familiar and comforting tumbledown sheds, wonky beanpoles, strips of ragged carpet to stifle the weeds and chains of old DVDs flapping in the breeze in a vain attempt to deter pigeons.

Ours is a culture of inspired disorder, of make-do-and-mend, and we want to keep it that way".

Michael Leapman's latest book, 'The Biggest Beetroot in the World: Giant Vegetables and the People Who Grow Them' (Aurum Press), is available from **Telegraph Books** for £12.99 + £1.25 p&p..

http://www.telegraph.co.uk/gar dening/4699817/Allotments-avery-British-passion.html

OBITUARY: CHRIS HARDINGE

We have sadly heard of the death of Chris Hardinge, until recently the tenant of plot 41. Chris tended this large plot lovingly for many years. Plot holders will remember him as a very good gardener who was often seen sitting at his iron table, gazing thoughtfully at his plot. In the last 4 years of his life, as he managed his illness, his plot continued to give him much pleasure and contentment. The celebration of his life was a reminder that allotments can provide more than the growing of vegetables, but be a source of comfort for many in difficult times. We send our condolences to his wife Annie and their daughters Christina and Hannah in their loss.

Georgina O'Reilly, Secretary Site 2

SEPTEMBER RECIPES

Two recipes for dealing with the glut of courgettes!

My thanks to Gill Tamsett, who recommended the soup recipe. It is a Helen Graves recipe and serves 4-6.

CHILLED COURGETTE & YOGHURT SOUP

Approx. 1kg courgettes, halves, seeds removed, and diced 3 shallots, diced 3 cloves garlic, crushed 1 scant teaspoon chilli flakes 1/2 teaspoon cumin seeds 300ml good chicken stock 3-4 tablespoons whole fat natural yoghurt Olive oil and chives, to garnish

Sweat the shallots in a little oil until translucent, and then add crushed garlic and spices. Cook for a few minutes, stirring.

Add the courgettes, and then cook on a medium heat until softened.

Add the stock and cook briefly until it smells awesome. Season with salt and pepper.

Blitz in a food processor (you know the rules here, right? Don't put too much in at once).

Allow to cool, and then add the yoghurt. Blitz again, and then pass through a sieve.

When fully chilled, check the seasoning again, ladle into bowls, garnish with a dribble of olive oil and the chives, snipped.

Thanks to Carol Martinez for the pasta recipe.

COURGETTES WITH PASTA

2 medium sized courgettes per person Olive oil Garlic and / or chilli to taste Pasta Cheese – Cheddar or Parmesan Black pepper

Slice courgettes thinly and fry in olive oil with garlic and / or chilli according to taste.

Cook slowly until soft and caramelised.

Cook and drain pasta. Mix courgettes and pasta together with a little grated cheese and black pepper and a little more olive oil if it looks dry.

Serve.

NOTICES

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;

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

Comments, questions for Chair and/or Committee via website: <u>root@roehamptonallotments.co.</u> uk

www.vegetableseeds.com

SECURITY

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

Dates for Your Diary Autumn Show: 12 September AGM: 18 November 2015

2016 dates: Summer Show 2016: 11 June Autumn Show 2016: 10 September AGM 2016: 23 November

DISCOUNTS

10% discount when you show your RGS membership card at: Adrian Hall Garden Centre in Sheen; Capital Gardens, opposite Wandsworth Prison

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

<u>www.cartridgepeople.com/Raisin</u> <u>gMoneyFor/Roehampton-GS</u>

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 THE CONSERVATION FOUNDATION TOOL SHED Mend and re-furbished old garden tools for schools www.conservationfoundation.co. uk

AUSTIN MOWERS

Repairs and sells reconditioned mowers and sharpen shears. 300 Garratt Lane, SW18 4EH 020 8874 4206

<u>www.austinmowers.com</u> 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

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:*

<u>root@roehamptonallotment</u> <u>s.co.uk</u>

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 already bagged and gardeners are welcome to collect between 8am -5pm, 7 days a week.

They can also deliver manure in larger loads (approx 60 bags) to allotments in the area. This is done on Saturdays.

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

NEXT BULLETIN: 4 October 2015

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 24 September 2015