ROEHAMPTON GARDEN SOCIETY

FOUNDED 1873

MONTHLY BULLETIN

October 2017

www.roehamptonallotments.co.uk

The Autumn Show 2017



Beautiful vase of cut flowers, four or more varieties –Best in Show



Congratulations to Mariangela Renshaw



Congratulations to Vivian Fowler for her lovely Best in Show red cabbage.

Show report p3, photos p6/7, prizewinners p9/10/11.



Artan Dellalisi with his magnificent Autumn Collection



Vince Cottam with his stunning, biggest Dahlia

CHAIR'S REPORT

Thank you to the Chairs of the Show Committee, Carol Martinez and Mariangela Renshaw, for another lovely Autumn Show and to the judges, Charles Gillbe, Sheila Konig and local cookery writer, Helen Sabieri. Thank you too to all the entrants whose produce was so varied and interesting to see. We were most fortunate too that our President and local MP, Justine Greening, was able to attend.



Justine with Vivian Fowler, who won Best in Show for her red cabbage and RGS Chair Jackie Savage

Justine is a keen gardener and continues to help us with the work on becoming a Charity and agreeing a new Lease. Following a recent internal officer meeting at the Council, we are currently addressing a few remaining issues.

In the meantime we are looking ahead at various major improvements for our sites, including a new water system to replace the leaky one on site 3.

Please note in your diary that our Prize Giving and AGM will be held in the evening of Wednesday 15 November at St Margaret's Church Hall, a little earlier in November than usual. Please let me know if you would like to be proposed for the committee; it is very interesting and rewarding work.

Jackie Savage 07508 559134 Jackiesavage29@gmail.com

NEW MANURE & WOOD CHIP BINS ON SITE 3.

You may have noticed how lovely our 2 new "bins" with their bright and cheerful signs are on site 3!



Thanks to Greg for the build and to Gary for the signs.

Greg used mostly recycled materials: pallets from local landscapers and builders, pine logs (some with cones attached) from our wood chip supplier, recycled scaffold boards and spare timber donated from various plots and some spare chicken wire.

THE AUTUMN SHOW



It was a great show. The hall looked amazing with a splendid array of vegetables, fruits, flowers and cookery.

There were heaps of French beans, tomatoes and beetroot. Every gorgeous squash was a different variety and the courgettes were round and long, yellow, green or striped. Vivien's magnificent red cabbage was awarded the best vegetable in the show. The chilli and capsicum plants were stunning and someone who shall remain nameless tried to leave huge marrows in every conceivable place. We saw a record 5 harvest collections - displays of the broad range of produce currently growing on our plots.

The cooking apples were enormous and the raspberries mouth-watering. The Linton's quince in the 'any other fruit' category was a sight to behold.

It has been a good year for dahlias with every size shape and colour on show making a stunning display. It was a shame but roses were almost as sparse as they were in June.

The cookery category is popular

again, which is good to see. I've never seen so many jars of jam and the quality of the sweet and savoury exhibits was very high.

The imagination shown in the children's category always raises smiles and thanks to Georgina for the worksheets for children to colour and choose the best carrots.

Welcome to the novices who entered the show, I hope you will do so next time too.

Thanks once again to our judges Charles, Sheila and Helen.

We had a raffle to win a boozy
Christmas cake made by Laura.
There was also a very special
teddy bear knitted and donated by
Ruth Barnwell. His name was
Dusty that was guessed by
Thomas who is a regular visitor to
the shows. Justine Greening, MP
and President of the RGS had a
free afternoon to visit the show and
she presented Dusty to Thomas.
Justine had a go at bidding in the
auction and went home with a bag
of home grown salad vegetables.

Thank you to everyone who made a cake for the refreshment table. Thank you for all the plants and goods donated to the produce stall which was piled high with things to buy.

Thank you to everyone who moved the tables manned the stalls and did the washing up, and thank you to everyone who came along and enjoyed the show.

Carol Martinez, Show Chair

STORE REPORT

The spring bulbs sold well at the Show. All the alliums were sold but we have some mixed narcissus bulbs and Tete-a-Tete still available to buy in the Store. We will be looking to sell other types of bulbs in the coming months.

Now is the time to clear your plots and get the soil ready for next year. Country Natural has been flying out the door of the main Store and the small store on Site 3. Every effort is being made to keep up with demand but this is not always possible due to its general popularity this time of year when we have to give 2 weeks' notice for new orders. County Natural is not only a soil improver and feed, but also makes an excellent mulch this time of year. It is also ideal for breaking up clay soil.

Other soil improvers available from the Store are:

Rock Dust - this volcanic rock dust adds essential minerals and trace elements to boost soil fertility. It can invigorate composting and is an ideal tonic for wormeries.

Groworganic fertiliser - similar to 6x, this provides humus, nutrients and trace elements and is 6-8 times richer than manure. One application continues to work throughout the season and is an ideal feed for vegetables, flowers, trees and roses.

Calcified Seaweed - is produced from naturally occurring beds of calcified and coralline algae and can be used as an alternative to garden lime to regulate the pH of your soil. Unlike lime, it contains added trace elements and plant nutrients and can be applied at the same time as manure. It is most effective on heavy soils, at the time of soil preparation in autumn and early winter.

These are all sold loose and are good value. Do bring your own containers if you wish and we can fill these up for you.

We have had a couple of requests to stock weed suppressant fabric in the Store, so we are looking to source this in rolls from our suppliers.

Gill Tamsett, Trading Secretary

Small Ad.

I am an energetic, retired professional woman (Canadian) who would like to enjoy what the U.K., and London in particular has to offer this fall. My preference is to rent or housesit an apartment or house in the Fulham/Putney area for 2 months from mid September to mid November however, I would consider a shorter or longer stay and dates are somewhat flexible. I own

flexible. I own a 2 bedroom and den combo in the El Cid complex in Mazatian, Mexico and also would be open to an exchange. As I won't have a car it is important to be close to public transport. Liz Smart 020 8878 5083 or ejchrominska@gmail.com has kindly offered to be my contact.

RHUBARB

I heard a rumour that rhubarb harvested late in the season was toxic so I have investigated. It turns out that this is an old wives' tale and only the leaves are toxic as they have a very high oxalic acid content. During the First World War some people ate a lot of rhubarb leaves and died as a result. Oxalic acid combines with calcium in the blood forming an insoluble salt, calcium oxalate thus reducing calcium levels. Calcium oxalate may form stones in the urinary tract so it is important to ensure a good fluid intake to flush calcium oxalate from the system before it has a chance to form stones. Other foods that contain oxalic acid are chard, spinach beetroot leaves. Oxalic acid also combines with iron so although spinach has quite a high iron content it is not possible to absorb it into the body.

From the health point of view this information underlines the importance of a varied diet to reduce any effects from toxins that occur naturally in foods and ensure a good intake of all nutrients.

Going back to whether or not you should harvest rhubarb late in the season, the leaves are needed to form healthy strong rhizomes for next season's crop so it is your judgement whether, when and how much to harvest - all part of those magical green fingers.

If you are interested here are a couple of websites with more detail:

http://www.independent.co.uk/life-style/science-molecule-of-the-month-oxalic-acid-1592018.html https://hortnews.extension.iastate.edu/1997/5-2-1997/rhubarbsafe.html

Helen Finch

OCTOBER RECIPE

CHEESE AND POTATO PIE

500g potatoes, peeled and thickly sliced

2 onions, peeled and thinly sliced Knob butter and a little olive oil Large cooking apple, peeled and thinly sliced Salt and black pepper Fresh thyme, chopped 50g grated cheddar cheese

- 1. Cook the potatoes until just done, then drain.
- 2. Sauté the onions with the thyme, in the butter and oil until soft and transparent.
- 3. Butter an ovenproof dish approximately, 25cm x 18cm.
- 4. Put a layer of potatoes (about half) in the bottom of the dish, cover with the onions, then the sliced apple, seasoning between the layers, then sprinkle in half the cheese and then put the rest of the potatoes on top. Sprinkle the rest of the cheese on top.
- 5. Bake at 200°C or Gas 6 for 25 minutes or until bubbling and brown.
- 6. Serve with a green vegetable or a salad.

More photos from the Show – and more on the website









THE AUTUMN SHOW 2017

Section A - Flowers

- 1. Vase of 1 giant or large dahlia of any variety **Vince Cottam**
- 2. Vase of mixed dahlias, not more than 7 blooms **Mariangela Renshaw**
- 3 Vase of decorative dahlias, not more than 5 blooms Mariangela Renshaw
- 4. Vase of pompon dahlias, not more than 7 blooms, not to exceed 5 cm **Mariangela Renshaw**
- 5. Vase of cactus dahlias (approx. 10 cm), not more than 5 blooms **Mariangela Renshaw**
- 6. Vase of ball flowered dahlias (larger than 5cms), not more than 5 blooms **Vince Cottam**
- 7. A vase of mixed perennial flowers (foliage allowed) **Vivien Fowler**
- 8. * Vase of cut flowers, 4 or more varieties, any foliage, arranged for all-round effect **Mariangela**Renshaw. Best flower display in show.
- 9. Vase of 3 or more annuals (can be mixed) **Mariangela Renshaw**
- 10. Vase of orange &/or yellow flowers, foliage allowed, can include flowers from other classes
 - Vivien Fowler
- 11. Vase of flowering stems of fuchsia, not more than 5 stems –No first prize
- 12. Vase of HT roses, not more than 4 stems **No first prize**
- 13. Vase containing 1 HT rose **Derrick Ratcliffe**

- 14. Vase of multiflora roses, not more than 3 stems **No entries**
- 15. A table decoration, maximum length 25 cm **Mariangela Renshaw**
- Vase of 3 hydrangea stems No entries

Section B - Flowers and Vegetables mixed

- 17. Any exhibit of 3 different kinds of vegetables (garnishing allowed) and 3 containers of flowers, any 3 separate kinds, space not to exceed 60 cm x 60 cm **No** entries
- 18. Any 1 specimen each of 1 kind of vegetable and 1 kind of flower Vivien Fowler and Sue/David MacDonald (Joint first)

Special Entry

19. *Harvest Collection – a display of home grown vegetables, fruits and flowers in any combination in a basket or suitable container – Artan Dellalish

Section C - Vegetables

- 20. 2 aubergines **No first prize**
- 21. 9 French beans Helen Finch
- 22. 9 runner beans **No first prize**
- 23. 9 of any other bean **Emma Blackwell (Borlotti)**
- 24. 3 beetroot, round or oval, with 10 cm tops **Raj Patel**
- 25. 1 green cabbage, with at least 5 cm stalk **Carol Martinez**
- 26. 1 red cabbage, with at least 5 cm stalk **Vivien Fowler Best Vegetable in Show**

- 27. 3 carrots, any one variety, with 10 cm tops **Raj Patel**
- 28. 1 cauliflower **No entries**
- 29. a) 2 cucumbers grown under protection **No entries**
 - b) 2 cucumbers grown outdoorsNo first prize
- 30. 1 Celeriac Raj Patel
- 31. 3 garlic bulbs Ruth Tigne and Carol Martinez (Joint 1st prize)
- 32. 4 different herbs, in small bunches (not more than 25 cms)

 Helen Finch
- 33. A pot of one type of home- grown annual herb **Raj Patel**
- 34. 1 marrow, (less than 35cms in length) any variety, any colour **Brenna Lattimore**
- 35. 4 onions, dressed for presentationPenny Baker
- 36. a) 5 peppers, chilli **Elizabeth Smart**
 - b) A pot of growing chillies **Elizabeth Smart**
- 37. 3 peppers, sweet (capsicum) **Raj Patel**
- 38. 5 potatoes, white, any one variety **Vivien Fowler**
- 39. 5 potatoes, coloured, any one variety **Ruth Tigne**
- 40. 6 radishes, with tops and roots **Georgian O'Reilly**
- 41. a) 9 shallots, pickling, (under 30mm) **Raj Patel**
 - b) 9 shallots, exhibition Raj Patel
- 42. 1 pumpkin, any variety **Carol Martinez**
- 43. 1 squash (winter or summer), any one variety **Susan Clark**
- 44. 2 sweetcorn **No first prize**

- 45. 3 tomatoes, large- fruited ("Beefsteak"), with calyx, min. diam. 7.5 cm **Robert & Alison Linton**
- 46. 6 tomatoes, medium- fruited, with calyx **Robert & Alison Linton**
- 47. 9 tomatoes, any colour, small fruited (cherry-type), with calyx, not exceeding 3.5 cm diam. **Ruth Tigne**
- 48. 6 Tomatoes, plum-type with calyx **No first prize**
- 49. 1 truss tomatoes, ripe or unripe **Ruth Tigne**
- 50. 2 courgettes, any colour or variety **Robert & Alison Linton**
- 51. 6 stalks of leaf vegetables e.g. spinach, leaf beat, chard –No first prize
- 52. A display of 3 different seasonal vegetables that you like in a salad (see description in guidelines) **Penny Baker**
- 53. Any 1 vegetable not in Section C above **Vince Cottam (Thai Sweetcorn)**

Note: In classes 54 & 55, the no. of vegetables /fruits to be as in classes C20-51 & D60-66 where applicable (e.g. 3 carrots, 1 squash)

- 54.*Collection of vegetables and / or fruits of 5 different kinds, in a box or tray not to exceed 60cm x 45cm, garnish allowed **Carol Martinez**
- 55. Collection of vegetables of 3 different kinds, frontage space not to exceed 60 cm **No first prize**

A veg too far.....

- 56. The biggest marrow **Shan Karwatowski**
- 57. The longest runner bean **Robert & Alison Linton**
- 58. The heaviest pumpkin **No entries**
- 59. The largest diameter sunflower **Georgina O'Reilly**
- 59 (a) An ugly or funny shaped fruit or vegetable **Carol Martinez**

Section D - Fruit

- 60. 3 cooking apples, with stalks, any one variety **Pat Dark and Janet Ward** (Joint first prize)
- 61. 3 dessert apples, with stalks, any one variety **Vivien Fowler**
- 62. 12 blackberries, with calyx **No first prize**
- 63. 1 bunch of grapes **Janet Ward**
- 64. 3 pears, with stalks, any one variety **Vivien Fowler**
- 65. 12 raspberries, with calyx **Penny Baker**
- 66. 12 of any hybrid berry, with calyx (e.g. boysenberry, loganberry, tayberry) **No entries**
- 67. Exhibit of any other edible fruit excluding those above Robert & Alison Linton (Quince)

Section E - Novices

For members who have not previously won first prize for any horticultural exhibit

- 68. Vase of 3 dahlias any variety, can be mixed **Karen David and Chris Rouse**
- 69. Vase of mixed Flowers **No entries**
- 70. Display of fruit, one kind only (no. as given in classes D60 67) **No entries**
- Dish of vegetables, one kind only (no. as given in classes B20 51)
 Helen Speedy, Karen David and Chris Rouse (Joint first prize)
- 72. A display of 3 different vegetables that you like in a salad (see description in guidance notes) **Emma Blackwell**

Section F - Children (under14)

- 73. Funny animal or person made of anything grown
 - Sally Baker, Evy Hall, Eibhin Faith
- 74. Colour picture of a vegetable or fruit (Any medium i.e. paint, crayon)

Evy Hall, Carla Speedy, Jacob Speedy, Callum Lodge

Section G - Cookery

- 76. Plate of 6 canapés (of one kind) **No entries**
 - 77. 6 sausage rolls –**Vivien Fowler**
 - 78. Glass jar of chutney **No first prize**
 - 79. Glass jar of pickled vegetables or piccalilli **Sheila Konig**
- 80. A seasonal savoury item of cookerye.g. quiche, pie or flan – **Georgina O'Reilly**
- 81. Plain, wholemeal or speciality bread (any size/shape) made in a breadmaker or in traditional manner (to be specified). Present on a board or tray **Anthony Fitzsimmons**
- 82. Glass jar of jam (not jelly)
 a) Soft fruit e.g. strawberry
 Robert & Alison Linton
 b) Stone fruit e.g. plum, cherry
 Ruth Barnwell
- 83. Glass jar of jelly **No first prize**
- 84. A cake made from a seasonal vegetable, e.g. beetroot, pumpkin **Robert & Alison Linton**
- 85. A ginger cake **Ruth Barnwell**
- 86. An apple pie **No first prize**
- 87. 6 fruit scones **No first prize**
- 88. A seasonal sweet item of cookery
 E.g. tart, dessert or cake
 Robert & Alison Linton
- 90. Homemade fruit cordial **Jackie Savage**

Competition (to be judged by visitors to the show)

- An allotment, gardening or horticultural related photo – Georgina O'Reilly
- As Above, entrants under 16 No entries
- 3. A miniature garden in a tray No entries

NOTICES

DATES FOR YOUR DIARY

Summer Show: 24 June 2017 Autumn Show: 9 September 2017 AGM: Wednesday 15 November

2017

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
Website:
www.roehamptonallotments.co.uk

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/Raisin gMoneyFor/Roehampton-GS

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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.

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

Store open on Sunday mornings between 10 -12.00 noon. Café, serving teas, coffee and homemade cake.

NEXT BULLETIN:

The next Bulletin,
Sunday 5 November 2017
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 to:
patdark13@yahoo.co.uk by 17
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