

# ROEHAMPTON GARDEN SOCIETY

FOUNDED 1873

## MONTHLY BULLETIN

July 2018

[www.roehamptonallotments.co.uk](http://www.roehamptonallotments.co.uk)



Vivian's best cookery item



Natalya's best garlic



Carol's best rose



Jackie's 1<sup>st</sup> prize rhubarb

Photos by taken by Charles Gillbe, Jo Carroll & Pat Dark

There are more photos throughout Bulletin and alist of prize-winners.

## **CHAIR'S REPORT**

Thank you to Carol and Mariangela and all the other volunteers (a good mix of old and new faces this year) who made our Summer Show so successful. Several people commented that it would have been better if it had been held later in the month, however last year we held it a week later and most of the strawberries were over! I don't think we will ever get it right. Don't forget the Autumn Show will be held on Saturday 8 September, please make sure it is in your diary and start planning your entries now! In the meantime we have the Best/Better Plotting Event on Monday 16 July and our Annual Trip to Wisley on Monday 23 July.

I am delighted to say that committee member, Patrick Crawford, will be taking the lead from now on in our efforts to achieve a new long Lease with Wandsworth and, hopefully, become a Charity. Alan Strowger (a new plot holder) has also agreed to help and advise. Anthony Fitzsimmons and I will help out in any way we can, but we felt different personalities and a new approach would be worth trying. Although there will be no Bulletin in August, please feel free to contact me by phone or email if you have any concerns or questions.

**Jackie, 07508 559134**  
***rgs.sw15@gmail.com***

## **SHOW REPORT**

The Summer Show on 16<sup>th</sup> June proved to be another great success. It is very rewarding to witness the enthusiasm and genuine interest that the Show inspires and the large number of

visitors that it attracts. We were delighted that our President, The Rt Hon Justine Greening MP, found time in her busy schedule to visit the Show. The produce and flowers on display impressed her and she particularly admired the entries in the children's classes. Justine Greening is a valued supporter of the RGS, being a keen horticulturist herself, and in our conversation she acknowledged that our shows engender an extremely valuable community spirit, so important and perhaps even rare in the urban sprawl that is Greater London.



The standard of the produce and of the flowers was very high and a credit to all those entered exhibits despite the vagaries of the weather. Well done to all those who entered the Novice classes with their excellent produce. I am sure you will all agree that it is a huge thrill to win a prize. I have been exhibiting for many years but the thrill has never diminished!

The tea stall enjoyed its usual success, as did the plant stall, tombola's and other entertainments. Many thanks to all those who contributed to their success, particularly to the generous and talented people who



made so many delicious cakes and biscuits. The support of all the volunteers is greatly appreciated.



There is a lot of planning, coordination and hard work in the run-up to a show; but the true reward is to see the Church Hall bustling with people of all ages, to see the queue for the teas, to admire the wonderful display of produce and flowers and to witness the fun and enthusiasm engendered by the auction.

Our thanks in particular are extended to Helen Saberi for judging the cookery classes and for so kindly donating a copy of her new book. To Sheila Konig for her skill and knowledge in judging the

flowers and to Charles Gillbe for expertly judging the fruit and vegetables. To David Renshaw for skillfully running the auction and ably extracting so many generous bids from the audience. Last, but not least to Charles Held for lending us the means to transport everything from the Store to the Church Hall and back year after year.



Successful projects of all kinds depend upon a solid and well-established foundation and so I will end by acknowledging the huge debt that the Society owes to those who ran the shows and judged the produce in past years. It is thanks to their inspiration and dedication that our shows enjoy the status that they currently hold within our local community.

***Mariangela Renshaw, Co-Show Chair***

## ***THINGS TO DO IN JULY & AUGUST***

### **Plot Jobs for July**

Hoe off weeds on bare soil, water well then cover with mulches to prevent moisture loss, for instance, pile grass clippings onto layers of newspaper.

Add material to compost heaps, mix greens (nitrogen rich) with browns (carbon rich) at 50/50 ratio.

Water heaps if dry and turn to speed up decomposition.

In early July continue to sow beetroot, chard, perennial spinach, kohlrabi and turnips for autumn harvesting.

Sow dwarf French beans.

Sow kale for early spring harvesting and rocket for autumn harvesting.

Sow beetroots Choggia or Burpees Golden for autumn eating.

Plant specially prepared potato tubers for Christmas crop.

Finish planting out leeks.

Remove the main shoot on cordon tomatoes where they hit the greenhouse roof, or a leaf or two above the seventh flower truss.

Water soft fruit and fruit trees during dry spells to encourage good fruit development.

Water courgettes consistently so they continue to flower and crop.

Mulch brassicas after rain to lock in moisture and nutrients and lessen the effect of club root.  
Prune cherries and plums after fruiting. Remove weak, damaged and crossing branches.

Pinch out climbing beans once they reach the top of supports.

Once harvesting of summer fruited raspberries is finished, cut old fruited canes to ground level and tie in new, healthy canes to supports.

Summer-prune red and white currants and gooseberries. For gooseberries trim back all side shoots to 3 or 4 buds from their point of growth and cut out shoots that cross into the middle of the bush.

### **Plot Jobs for August**

Sow green manure crops such as mustard to dig in during autumn.

Sow oriental vegetables such as mizuna, pak choi and mustard greens for salad leaves- they bolt less at this time of year.

Sow parsley to last through till spring and basil on a sunny windowsill.

Sow Swiss chard and perpetual spinach at the beginning of the month.

Make a last sowing of beetroot at the beginning of the month.

Sow fast growing 'catch crops' for autumn use, such as radish, lettuce, rocket and turnips.

Plant out winter brassicas, broccoli, kale and cabbages in limed soil to reduce club root infestations.

Plant new strawberries now, either as detached runners or new plants.

In dry weather keep runner beans well-watered twice a week to aid setting.

To reduce risk of tomato blight, water directly onto the roots not the leaves.

Harvest sweet corn when a grain exudes milky juice when tested with a fingernail.

Harvest onions and shallots when the stems are dry and papery.

Start harvesting runner beans, parsnips and cucumbers as ready.

Complete harvesting of second early potatoes and begin to harvest main crop potatoes as they begin to flower.

Harvest early ripening apples and pears.

Summer prune trained fruit trees such as fans, espaliers and cordons.

Prune plum and damson trees after fruiting.

On grape vines shorten fruit bearing branches to two leaves beyond the fruit bunch.

Prune out fruited canes of summer raspberries.

Tie in new canes on raspberries and blackberries.

Keep protective insect mesh on carrots until autumn.

Cut back chives if showing signs of rust and new shoots will quickly appear. Remove mint plants showing signs of rust. The disease will persist over winter and re-infect new plants next year.

Pick off and destroy rosemary leaf beetle that are active at this time of year.

Divide clumps of chives.

In the greenhouse avoid splashing water onto leaves. Moisture triggers spore germination of fungal diseases.

**Check what produce you may have to enter in the Autumn Show on September 8<sup>th</sup> or donate to the produce stall.**

## **STORE REPORT**

We have 3 new products for sale in the Store.

Bayer Slug Killer is an organic slug treatment made from a mineral that occurs in nature, namely ferric phosphate. Not only does it effectively control slugs and snails but also breaks down naturally into iron and phosphate to enrich the soil around the plants. It also has a dosing cap to facilitate accurate application. It sells for £5.00



Epsom Salts contains hydrated magnesium sulphate that is important for healthy plant growth. It allows plants to better take in valuable nutrients, in particular nitrogen and phosphorous. Roses, tomatoes and peppers require lots of magnesium. Tomatoes and peppers benefit from being watered with a solution of 2 tablespoons of Epsom Salts per gallon of water once a month. For roses, a foliar spray of 1 tablespoon per gallon of water for each foot of the shrub's height should be applied in spring as the leaves appear and then after flowering. It sells for £3.50 for a 1.5 kilo packet.

We are trialling a new organic bug killer, Solabiol Bug Free spray. Its active ingredient is naturally occurring organic fatty acids. It should not be used on plants in flower as it harmful to bees. It is ideal for trees and shrubs. It costs £6.00.



We also have some lovely bags called Morsbags sourced by Raj Patel while he was visiting Devon. They are made from old bed sheets and curtains and are part of an initiative to keep discarded material out of landfill and plastic out of the environment. They are ideal for taking produce home picked from your allotments. We have a few available at the Store. Donations would be welcome.



You can also make your own Morsbag bag by downloading the pattern from [www.morsbags.com](http://www.morsbags.com).

**Gill Tamsett, Trading Secretary**

## **JULY PLOT INSPECTIONS: 2018**

The purpose of these inspections is to ensure plots are being cultivated to a reasonable standard. At this time of year the team would expect your plot to:

- have plenty of crops which are being harvested
- at least 60% of the plot under cultivation
- have weeds under control
- have the grass cut on the paths between plots.

If your plot has been badly neglected, we will contact you individually after the inspection. With many people on our waiting list we must ensure that allotment plots are not being wasted.

If there are any temporary circumstances which are preventing you being able to cultivate your plot, please email to [rqs.sw15@gmail.com](mailto:rqs.sw15@gmail.com) or contact your site secretary

Site 2:

Mariangela Renshaw  
07770 968895

Site 3 plots 50 to 100 inclusive:

Vivien Fowler  
07525 143265

Site 3 plot 101 to 127 inclusive

Helen Finch  
07737 422 373



## **BEST PLOT COMPETITION**

Wandsworth's BPC is open to all, novices and more experienced potholders alike, and this is your chance to find out how you can make your plot the best it can be.!!

### **IDEAS TO CONSIDER**

How to:

- make good use of your space to grow healthy crops;
- plan for a longer growing season;
- improve the quality and quantity of your compost;
- make your plot more environmentally friendly.

### **TO ENTER YOUR PLOT FOR AN ASSESSMENT**

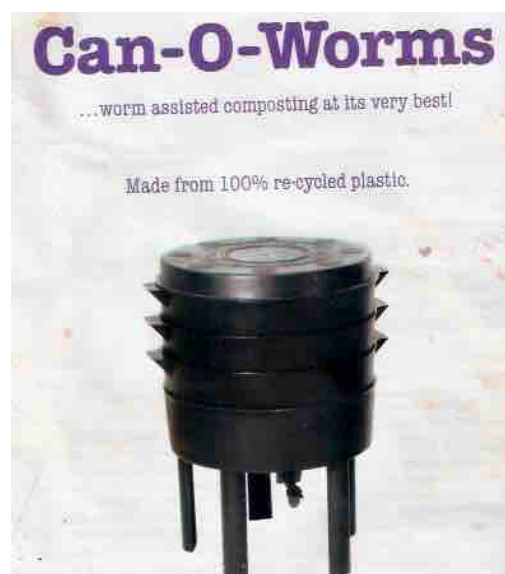
email Liz Chrominska Smart via [rgs.sw15@gmail.com](mailto:rgs.sw15@gmail.com) by **12 July at the latest** or speak to your Site Secretary.

Paul Ellis-Howe will be viewing plots on **Monday 16 July from 8 am, starting with Site 2. He will be on Site 3 by 9.30 am.** He would be happy to meet you, discuss your plot and answer any questions you may have.

### **EDITOR'S NOTE!**

I am always delighted to get articles and notes from members. So, you can imagine how pleased I was to get four this month! Many thanks to Patrick Heery for his delightful account of his journey with his new wormery; Frances Jones about her trip to Chiswick House Kitchen Garden; Jeanette Sweetland for reminding us about a very local resource Fulham Palace and to Raj Patel for talking to me about Green Sheild Beetles.

## **WORMS, WORMS, WORMS**



My daughter, Kate, and I (Plot 113b Site 3) are Vermi-composters. (I think the capital letter is appropriate). Kate is a keen environmentalist and went to a lecture in Putney last December on the disposal of kitchen waste. Worms apparently were the answer. By coincidence the January Bulletin from Pat Dark asked if anyone wanted a wormery; the owner was moving and no longer had the need nor the space. I put my hand up and within 24 hours we were the proud, if puzzled, owners of a Can-O-Worms. An impressive four storey plastic job with fully functioning worms gorging themselves on items saved from the landfill. (picture below)

In spite of a 160-page handbook and an instructional leaflet we did not seem able to get the worms to behave according to Hoyle's. Which of the four tiers served which purpose? All our worms seemed to congregate in the bottom tier - the five-legged sump with a spigot-type tap for draining

off the rich fertilizing liquid. This, in fact, has been one of our great successes. Litre after litre - which at this very moment is feeding my pot-plants and garden specimens. But the worm compost does not appear in the tray where we thought it should go and extracting the little we have got from the sump has involved separating out worms, fluid and compost – not an easy nor a pleasant job. Where am going wrong?

The exercise has nonetheless extended my vocabulary. I can now recognize – even if I cannot understand – terms like clitellum, predation, prostomium, excavatus, and setae. To my surprise there are dozens of different types of worms - not all suitable for composting work. Tiger worms, red-worms, red wigglers, earthworms and manure worms. Do I really need to know so much about the sex life of the worm?

But enough of me trying to claim some sort of superior knowledge.

To the rescue came Wiggly Wigglers – an outfit in Hampshire that deals in all things worm. A very helpful woman took me through the process – with infant-school tact. She sent me materials that I was missing and explained away some of my difficulties. However, I am still not absolutely clear on the exact procedures. If any of our allotmenters has better insider-knowledge, I would be only too pleased to have them visit me at 8 Earldom Road.

**Pat Heery**  
[heery3@gmail.com](mailto:heery3@gmail.com)

## **23RD MAY 2018 CHISWICK HOUSE KITCHEN GARDEN**

I read that the kitchen garden at Chiswick House was opening as part of the Chelsea Fringe, so I went to visit. I entered the grounds by Burlington Lane and turned right at the house, taking a path through the maze-like hedges that led to the conservatory. The beds here are laid out in beautiful blues and purples, with regal-looking alliums lining the central path to the main entrance.

The kitchen garden is directly behind the conservatory. Everything is labelled so I ambled at a very leisurely pace amongst the beds that had gravel pathways at irregular intervals to let you do just that. The colour purple dominated with a host of different flowers in bloom: alliums, irises and angelica with its beautiful purple stems and light lime-green heads that the flying insects were buzzing round in earnest. In the vegetable patch were broccoli (summer purple) and cauliflower, both covered by netting. Spying several 'cabbage' whites nearby, it seemed sensible. Purple sage looked splendid amongst the thyme and mint and I resolved to return when the lavender was in flower.

Growing along the garden walls were varieties of apple, plums, peaches and cherries, with a nectarine tree amongst them. I saw varieties such as Adam's pearmain and I imagined the crops would provide a feast to the taste buds come autumn.

With men busy at work restoring an outbuilding in one corner, insects buzzing industriously and the sense that I was enjoying the garden rather too much whilst



others were toiling, I retraced my steps back through the grounds and returned home to tend my own plants. An inspiration. It's next open on 24th June.

<http://chiswickhouseandgardens.org.uk/>

**Frances Jones**

### **FULHAM PALACE**

[www.fulhampalace.org](http://www.fulhampalace.org)

On the other side of Putney Bridge from Putney is Bishop's Park and Fulham Palace, just a 430 bus-ride away.

The gardens and tearoom are delightful as is the walled garden, conservatories and the historic rooms. In summer they have events such as jazz concerts (see the website) or you can join a tour of the gardens. **Jeanette Sweetland.**

### **GREEN SHIELD BEETLES**

Two species of green shield bug occur in Britain, the common green shield bug and the southern green shield bug.

The good news is that the green shield bug do not cause any damage as bugs suck and it is beetles that chew!

[www.rhs.org.uk](http://www.rhs.org.uk) **Raj Patel**

### **BOND CLASS VISITS TO THE ALLOTMENTS**

Bond Class, from Granard Primary School entered the Roehampton Garden Society's Summer Show competition last week. Rayan, Katelyn, Zi-Jah, Semir and myself all entered this competition taking first place with our pictures of flowers. I feel very happy but also shocked that I won. Every Monday

we visit the allotments with Jackie, a Governor, and we look at the gardens. We see a range of different flowers such as foxgloves, roses and poppies. My favourite day at the allotments was when we got to use our 5 senses to take in all the different things. We got to taste all the delicious raspberries, smell the mint, hear the birds, see the butterflies and feel the pond water. We enjoy our visits to the allotments and we are all proud of our drawings.

**Tyler – Bond Class**

### **WELCOME TO NEW MEMBERS**

Site 2:

Jenny Koch, Alan Strowger, Davina Ferrier, Greg Hodson.

Site 3

Jenny Seddon, Leanne Bull,

### **ANNUAL TRIP TO RHS WISLEY, Monday 23 July**

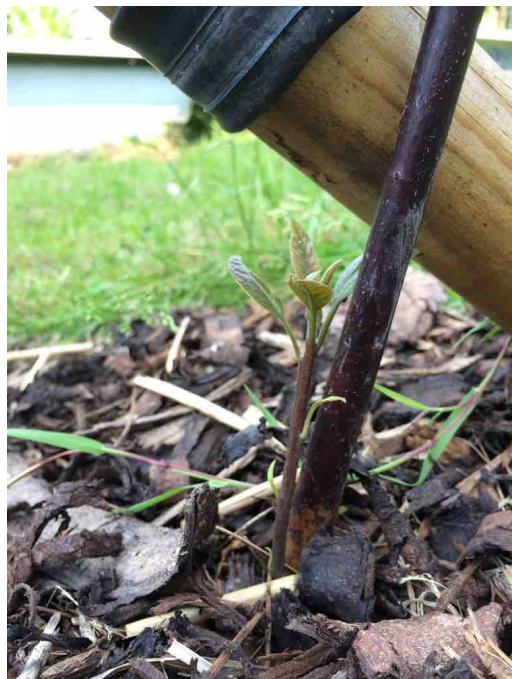
***Once a year the RGS, as an affiliated member of the RHS gets its members into Wisley free of charge. This year we are going on 23 July. You can join a tour of Wisley Gardens for £3. There are refreshment facilities, a shop and an excellent garden centre. It is a lovely day out!***

***Contact Pat Dark if you would like to go. It is free and lifts can be arranged.***

### **PUTNEY COMMUNITY GARDENS UPDATE**

**Our beloved Avocado tree:** has come back to life! Despite our best care and attention, our little Avocado tree lost all its leaves

during the snowy two weeks in March and when all the other orchard trees got their leaves, the avocado remained bare. We nearly dug it out and replaced it with a boring Bay until last week when a baby shoot shot up to say hello! Photo below.



It's aliiivveee!!!!

**The gardening course:** is back on - this Sunday from 10am – 12 at Boyd Court (SW15 3DD) with Martin Cobley. This week we'll be looking at the composition of soil and maintaining healthy compost. If we have time we'll be diagnosing our wormery and looking to nursing it back to health too! Hmm.. for a gardening group, it seems like there's a lot of nursing happening! Handout for on website below.  
[www.projectdirt.com/wandsworth](http://www.projectdirt.com/wandsworth)

**Watering:** is needed! It's getting hot and the beds could do with an extra watering every now and then. So if you'd like to help out, either at the beds or at the orchard or both, drop us a line and we can talk you and walk you through it. Some of the core gardeners will be away for

some time over the summer so any extra hands on deck would be swell!

**Youth workshops:** On the 25th and 26th of June, together with Regenerate Youth Club, we're running a couple of gardening sessions with young people from Putney Ark Academy in our community garden. If you'd like to volunteer to support these sessions, please do get in touch!

**Sunday Gardening:** sessions are still on weekly from 10am-12. Meet us at the orchard on the corner of Carlslake Road and Tildesley Road!

**Finally,** look out for us in this month's Homelife Magazine!  
***From Rowan, Floriane, Blae, Martel, Billy, George, Cian, Sapphire, Jenny, Charlotte and everyone at Putney Community Gardens!***

### ***DHERA – thanks to Elaine Barnwell***

**Do you know about DHERA, the Dover House estate Residents' Association?**

A volunteer-run group that aims to represent local residents from the Dover House estate, Vanneck Square and Newnes Path. It holds two residents meetings a year, distributes a paper newsletter twice a year, sends regular emails and has a Facebook page. If you live in one of the areas covered and would like to get on the email list, please send email to [dhera.london@gmail.com](mailto:dhera.london@gmail.com). Facebook page is [www.facebook.com/DoverHouseRA/](https://www.facebook.com/DoverHouseRA/)

## **JULY RECIPE**

This is a vegan recipe using vegetables in season.

### **AUBERGINE, BROCCOLI AND CAULIFLOWER SALAD**

1 red onion  
600g broccoli and cauliflower  
350g aubergines  
300g vine tomatoes, halved  
Olive oil  
1 tsp salt  
3 gloves garlic, unpeeled  
250g basmati and wild rice  
400g tin chickpeas  
15g fresh coriander

#### **Dressing**

1 tbsp tamarind paste  
1 1/2 tbsp date syrup  
1 tbsp olive oil  
1/4 tsp ground red chilli  
1/2 tsp ground cumin  
Salt

100ml non-dairy yoghurt  
Salt

Fresh coriander

1. Heat the oven to 180C/350F/gas 4 and line two metal oven trays with foil and brush with oil.
2. Chop the onion into wedges and put into one of the trays. Break the cauliflower and broccoli into bite sized florets and put into the other half of the tray.
3. Cut the aubergines into quarters lengthways and then into quarters and put them into the second tray and the tomatoes in the other half.
4. With your hands toss the vegetables on each tray in 2tbsp oil and season with salt and black pepper.
5. Crush the garlic and put in with the aubergines.
6. Roast the cauliflower, broccoli and onion for 20-25 minutes and the aubergine and tomatoes for 30 minutes.
7. While the vegetables are cooking rinse the rice in a sieve and then put it into a large saucepan with the drained chickpeas. Cover with cold water, bring to the boil then lower heat and simmer for 18 minutes. Drain in at sieve and cover with a clean tea towel till needed.
8. To make the dressing, mix the tamarind paste, date syrup and oil with a tbsp of water in a small bowl. Add the chilli, cumin and pinch of salt.
9. Squeeze the flesh from the cooked garlic and mix into the yoghurt. Season.
10. In a large bowl mix together the rice and chickpeas and the roasted vegetables with the tamarind dressing.
11. Serve topped with the yoghurt dressing and sprinkled with chopped coriander.



## MORE PHOTOS FROM THE VERY SUCCESSFUL SUMMER SHOW



Children's animal entries



Three prize lettuces



Sweet item by Helen Compson



Produce stall



Raj's broad beans



Vivian's salad vegetables



Raj's courgettes

**NEXT PAGE: FIRST PRIZE  
WINNERS**

## Section A - Flowers

1. Vase containing 1 HT rose, excluding red varieties  
**Mariangela Renshaw**
2. Vase containing 1 red HT rose  
**Derrick Ratcliffe**
3. The most fragrant rose in the garden – **Robert Linton**
4. \*Vase of multiflora roses, 3 stems of any variety - **Carol Martinez**
5. \*Bowl of any number of roses arranged for an all-round effect  
**Ruth Barnwell**
6. Vase of Iris, 3 stems  
**No entries**
7. Vase of any 1 kind of annual, excluding sweet peas – **Carol Martinez**
8. Vase of 6 stems of sweet peas, any 1 variety – **Sue & David McDonald**
9. Vase of 12 stems of sweet peas, can be mixed varieties – **Sue & David McDonald**
10. Vase or bowl of pansies or violas with own foliage, not more than 12 stems  
**Mariangela Renshaw**
11. Vase of perennial flowers of any 1 kind – **Carol Martinez**
12. A display of white, pink & blue flowers, any mix, can be 1 colour or all, no roses - **Raj Patel**
13. \*Vase of cut flowers, 3 or more kinds with any foliage, arranged for all round effect (Society vases to be used, available on day) – **Mariangela Renshaw**
14. Vase of flowering sprays of any 1 shrub  
**Ruth Barnwell**
15. A miniature arrangement in a vessel measuring no more than 5cm –  
**Mariangela Renshaw**
16. My favourite pot plant -  
**Georgina O'Reilly**

17. \*Arrangement in a goblet of flowers and/or leaves - **Mariangela Renshaw**

## Section B - Vegetables

18. 3 asparagus spears - **Helen Compson**
19. 6 pods of broad beans – **Raj Patel**
20. 1 cabbage with at least 5 cm stalk  
**No entries**
21. 1 lettuce, any variety, with roots  
**Joint 1<sup>st</sup> – Geoff Waterhouse, Raj Patel & Helen Compson**
22. 2 courgettes – any colour / shape  
**Raj Patel**
23. 3 different herbs, in small bunches, (not more than 25cms) – **Vivien Fowler**
24. 3 onions, autumn sown, as dug, unwashed & with tops and roots intact –  
**Carole Sewell**
25. 12 pods of peas – **Jean & Patrick Crawford**
26. 12 peas, mangetout or sugar snap -  
**Vivien Fowler**
27. 4 Potatoes of any one variety -  
**Vivien Fowler**
28. Bunch of 6 radishes, with tops and roots – **No first prize**
29. Bunch of 6 salad onions –  
**Sue & David McDonald**
31. a) 3 garlic bulbs – **Natalya Ribeaux – (also best vegetable in show)**  
b) 3 elephant garlic bulbs – **No first prize**
32. 3 sticks of rhubarb (natural) –  
**Jackie Savage**
33. Any other kind of vegetable not listed above – **Raj Patel, Shallots**
34. A display of 3 different seasonal vegetables that you like in a salad -  
**Joint 1<sup>st</sup> – Georgina O'Reilly & Vivien Fowler**

### Flower/vegetable/fruit – mixed

- B35. \* 1 specimen each of 1 flower, 1 fruit,  
1 vegetable – Jackie Savage

### Special Entry

- B36. Any ONE fruit/vegetable/plant you  
are proud to display  
Eva Knedlova – pot of basil

### Section C – Fruit

37. 15 gooseberries  
Jenny Gorle
38. 15 raspberries, with calyx  
Jean & Patrick Crawford
39. 12 strawberries, with calyx  
Raj Patel
40. Display of any other kind of fruit  
Robert Linton - Redcurrants

### Section D – Novices

For members who have never won first prize for an exhibit.

41. Vase of mixed Flowers- No entries
42. Vase of 3 stems of any variety of roses  
– No entries
43. Display of vegetables, numbers as  
classes B18-B33 – Joint 1<sup>st</sup>, Stephen  
O'Kelly (elephant garlic) & Natalya  
Ribeaux (onions)
44. Display of fruit, numbers as classes  
C37-C40 – Maureen Smith  
(strawberries)
45. My favourite pot plant – Natalya  
Ribeaux
46. A display of 3 different seasonal  
vegetables that you like in a salad  
(see description of salad vegetables  
in guidance notes) - No entries

### Section E- Children (under 14)

47. Colour picture of a flower – any  
medium (paint, crayon)  
Oonagh Kelly  
Nina Ribeaux  
5 entries from Granard School

48. Funny animal or person made of  
anything grown  
Robin Kelly  
Theo Kelly

49. A collage made from pictures from a  
seed catalogue – No entries

### Section F - Cookery

50. Glass jar of marmalade  
Robert Linton
51. Glass jar of lemon curd  
Ruth Barnwell
52. 6 scones (savoury)  
Laura Davis
53. A fruit flan – using fresh seasonal  
fruit – Ruth Barnwell
54. A rhubarb dish – Ruth Tighe
55. My favourite teatime treat – Vivien  
Fowler (also best cookery item in  
show)
56. A seasonal sweet item of cookery –  
i.e. tart, dessert, cake – Joint 1<sup>st</sup> –  
Ruth Barnwell & Helen Compson
57. Plate of 6 biscuits (any 1 type)  
Ali Linton
58. A seasonal savoury item of cookery  
– i.e. quiche, pie, flan - Vivien  
Fowler
59. Plain, wholemeal or speciality bread  
(any size/shape) made in either  
traditional way or in bread maker.  
Present on board/tray  
No first prize
60. A summer pudding – Ali Linton

### Competitions

Photograph – Natalya Ribeaux

Photograph (child) – Poppy Jestico

Flower arrangement in a teapot - Ali Linton



## **NOTICES**

### **DATES FOR YOUR DIARY**

Wisley Trip: 23 July 2018  
Autumn Show: 8 September 2018  
AGM: 18 October 2018,  
Roehampton Cricket Club Pavilion,  
Telegraph Road.

### **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](http://www.roehamptonallotments.co.uk)

### **RHS CONTACTS**

Committee Chair: Jackie Savage  
(07508 559134);  
Site 2 Allotment Secretary  
Mariangela Renshaw  
(07770 968895)  
Site 3 Allotment Secretaries: Helen  
Finch (07736 422373) and Vivian  
Fowler (07525 143265).  
Site Manager: Shirley Gillbe;  
Comments, questions for Chair  
and/or Committee via website:  
[rgs.sw15@gmail.com](mailto:rgs.sw15@gmail.com)

### **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](mailto:jackiesavage29@gmail.com) or  
07508 559134

### **PLOT NUMBERING**

Please ensure your plot is  
clearly numbered and the label  
is not hidden under some plants!  
You can make your own; have a  
look round and you will see  
some lovely creative designs or  
you could buy one in slate or  
metal from a garden centre.  
Make sure it is large enough for  
the number to be seen clearly  
from the side path and it doesn't  
fade. You could also paint the  
number onto your shed.

Failing that, we have large white  
plastic ones with stick on  
numbers and letters that you can  
collect free in the Store. These  
will last you for several years.

### **THE CONSERVATION FOUNDATION TOOL SHED**

**Mend** and re-furbished old garden  
tools

For schools

[www.conservationfoundation.co.uk](http://www.conservationfoundation.co.uk)  
[www.vegetableseeds.com](http://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,**  
10% of the cost of your order back to the Society when you buy from:  
**[www.cartridgepeople.com/RaisingMoneyFor/Roehampton-GS](http://www.cartridgepeople.com/RaisingMoneyFor/Roehampton-GS)**

**AUSTIN MOWERS**  
Repairs and sells reconditioned mowers and sharpen shears. 300 Garrett Lane, SW18 4EH 020 8874 4206 [www.austinmowers.com](http://www.austinmowers.com)  
[austinmowers@aol.com](mailto:austinmowers@aol.com)

**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](mailto:artandeliallisi@gmail.com)

**MANTRA LANDSCAPES**  
Grounds maintenance specialists'  
[www.mantralandscapes.com](http://www.mantralandscapes.com)  
Alexander Barrington Thompson-Byer  
Tel: +44 (0)7985 463 283

**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](http://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 26 August 2018  
by email, in store and on both sites.  
Copy for next edition to Pat Dark  
email to: [patdark13@yahoo.co.uk](mailto:patdark13@yahoo.co.uk)  
by 9 August 2018.