

Monday, August 21st, 2006
Issue 13

The Plot Thickens...



This month's articles...

- Introduction
- Allotment News
- Chairman's Chatter
- Recipes
- Top Tips
- New Marquee
- ...and finally

Don't forget if you have any articles to contribute for the next Newsletter, please leave them in the shop.

Editor: Carol Bannister
Design: Andrew Leonard

Introduction to issue 13

Well, I can't believe it is nearly time for the Autumn Show again! This year has gone so quickly, the seed catalogues will be in

the shop this week and it is time to start planning what you are going to grow next year! The Japanese onions will be in soon

for over-wintering and also Broad Beans, shallots etc. Where does the time go!

Allotment News

We all had a good time on the trip to West Dean Gardens, thanks to Val who organized it. The gardens were looking lovely and the kitchen garden was amazing with all the tomatoes grown in cordons and not a weed in sight. The peaches were all grown in greenhouses against the walls and were all looking good and it gave us all some 'food' for thought! The weather was beautiful and we all enjoyed the walks round the lovely grounds. A very good day out!

Of course the main event on the horizon is the forthcoming Autumn Show which takes place on the Show Ground which is located just past the toilets! It is a wonderful day for exhibitors and visitors alike and if you have never been do put

it in your diary. The show opens at 1.30 pm on Sunday 3rd September and costs just 50p for entrance. Children are free! You can enjoy sandwiches, home made cakes and tea etc. in the Tea Tent. There will be face painting and a free bouncy castle for the children. Tombola, a raffle, bric a brac stalls and you can purchase cakes, fresh produce, jam and pickles and also pick up the latest copy of the recipe book for just £1.

For me the main attraction is the exhibition tent where you can see some of the best produce grown by us allotment holders. It is really well worth a visit as you can see who has won the cups for best potatoes, onions, tomatoes and many more categories, including the heaviest pumpkin, largest

marrow etc., etc., and the best little cup, in my opinion, for the best bucket of compost. Also not forgetting the junior section which includes the funniest vegetable sculpture.

Of course we need you allotment holders to enter your produce, it is really fun and exciting and you can win a trophy or cup. So if you have some good potatoes, or onions or anything you wish to enter please do so. There's nothing worse than to hear at the show "I have grown better than that on my allotment" so please do enter, you may be surprised. If you have any queries come into the shop and we will be happy to give any advice. It is all judged seriously and this year we have back our favourite judge, Mr Allebone who couldn't attend last year due to

Allotment News continued

illness, and also his two lady assistants. If you obtain a schedule from the shop you will see there are loads of categories in which you can enter and it is really satisfying to receive your rosette and trophy or cup if you do win!

The Show is all put on by volunteers and as you can imagine is quite a big event to organize. We need volunteers to help put up the tents the day before (Saturday). It is a fun day, getting the tents up and a free lunch will be served, tea and coffee and Gina's delectable muffins in the morning. So do come along, we need you to help, it is your show and the more

people that turn up makes it easier for us all! The erecting of the tents starts at 9.00 and all being well if plenty of people turn up it should all be done by mid afternoon!

Also as last year we need donations of cakes and jam and pickles. The response last year was very good and it all helps towards the costs of running the show. Also if you have spare produce and any good bric a brac please bring it along on the day or the Saturday. (Bric a brac can be taken into the shop beforehand.)

We also need, **v e r y** importantly, a **FIRST AIDER** on the day of the show so if you know of anyone please let us know.

The Harvest Supper will take place on Thursday 14th September at the Radical Club in Fratton Road. It costs just £3.00 for which you get a really good 2 course meal and of course there will be a bar. This is when all the cups and rosettes get presented and is a really fun evening. Even if you didn't win a trophy do come along! The tickets can be purchased at the Autumn Show or from the shop.

We need a FIRST AIDER on the day of the show so if you know of anyone, please let us know

Chairman's Chatter

The saga of the skip carries on! What has been decided is that it will be delivered, if possible, on the first Tuesday of the month and taken away after two days.

Persons who have new plots, if full of rubbish, which they often are, can ring Roger Young at the Council and they can arrange to take it away.

We are also going to try and recycle, metal of any sort will go into

one of the redundant Anderson shelters, we will put a notice up. Wood will go into the top car park (near the shore) and will be burnt on Guy Fawkes night.

We hope this will mean less in the skip. Elsewhere you will see what is needed for the Autumn Show and we will need your help. Talking of which we could do with some new faces on the Committee, it takes up very little time and can be male or female. We would like to see someone from Hope Cottage as at present they are not represented. Contact any Committee member or the shop.



The saga of the skip carries on! What has been decided is that it will be delivered, if possible, on the first Tuesday of the month and taken away after two days

Recipe for Courgette Cake

“I made it the other day and it so easy and delicious that here it is again for the newcomers”

I know that those of your who have the recipe books (Recipe Book 3) will have already made this cake, but I made it the other day and it so easy and delicious that here it is again for the newcomers. When I make it I leave out the cinnamon and walnuts and put in 1½ tsp ginger instead, but it is delicious both ways.

1lb Grated Courgette
1 tsp bicarbonate of soda
8 fl oz Vegetable Oil
1½ tsp cinnamon
12 oz Sugar
1 tsp grated nutmeg
3 Eggs beaten
6 oz Chopped Walnuts

(Optional)
10 oz flour
1 tsp Salt
1½ tsp Baking Powder

Mix together the courgette, oil, sugar and eggs.

Sieve together the flour, baking powder, bicarbonate of soda, spices and salt.

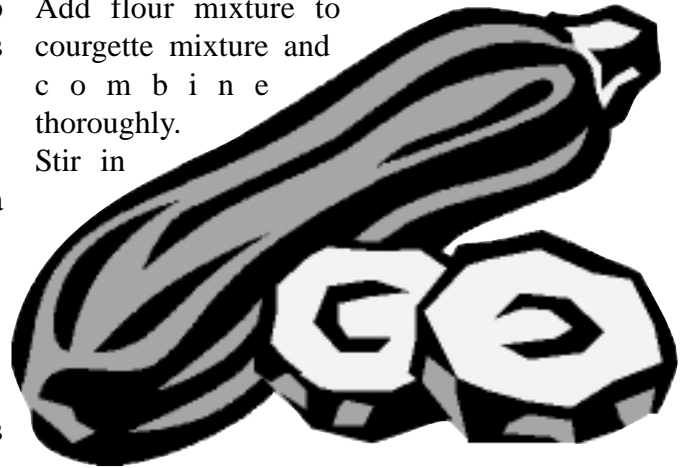
Add flour mixture to courgette mixture and c o m b i n e thoroughly.

Stir in

walnuts if using and put mixture into a lined 2 lb loaf tin.

Bake in a pre-heated oven gas mark 4, 180C, 350F for 1¼ hours or until skewer test comes out clean.

Cool for 15 minutes before turning out onto wire rack to cool further.



Recipe for Roast Asparagus

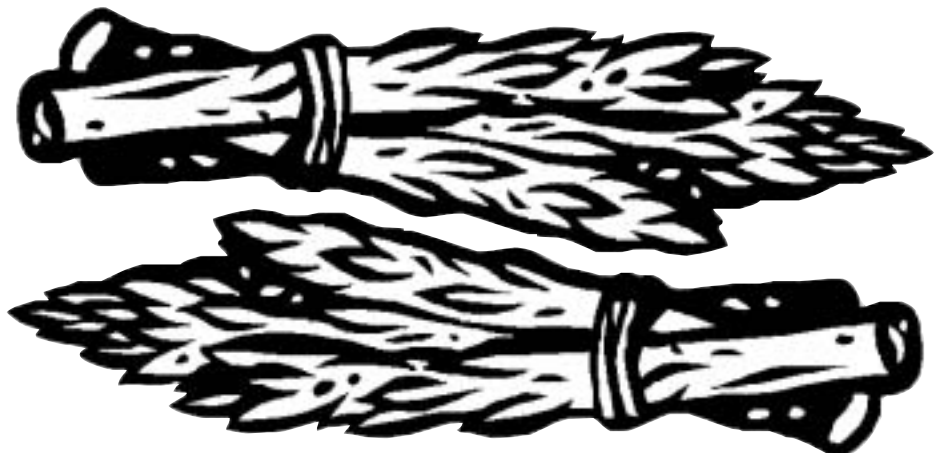
If you roast the spears, some of the water in the stems evaporates and the flavour becomes more concentrated.

When you boil asparagus the water tastes of the vegetable which means some of the flavour has been lost, but if you roast the spears, some of the water in the stems evaporates and the

flavour becomes more concentrated.

Heat the oven to 180C. Bend each spear until it snaps and use the bottoms for making stock etc. Line up the green tops in a roasting

tray which has been greased with olive oil then dribble more oil on top. Sprinkle with salt then roast for 15-20 minutes. They should be a bit wrinkled but cooked through.



Top Tips

Remove the leaves of tomato plants from below the lowest fruiting truss and also remove some of the other leaves to assist them to ripen.

Remove the leaves of tomato plants from below the lowest fruiting truss and also remove some of the other leaves to assist them to ripen. If you have maggots eating the leaves of your newly planted leeks,

cut them off at ground level and they will soon sprout up again.

I also read in a magazine that to prevent blight, blossom end rot and other tomato diseases use NON FAT POWDERED

MILK which also adds calcium to your tomatoes but it did not say in what quantity. If anyone knows of this please let me know!

New Marquee for Autumn Show



Several volunteers arrived on Saturday to help to learn how to put up the new Marquee

This is part of the new marquee on the day we had a trial run. It was decided that due to the length of it to buy two more ends and make two tents out of it. This

should allow about the same amount of space as the old one. Andrew will decide how to arrange the exhibits when it is put up for the show on the Saturday.

On the day about 12 people turned up which was good for the dummy run but we need more of you good strong men for the actual show.

...and finally

Don't forget to put the 3rd September in your diaries.

Don't forget to put the 3rd September in your diaries and go into the shop and collect a schedule, which must be returned to the shop by August 29th at the latest so that your entry can be processed. Any produce entered has to

be in the tent by 10.00 am which will then be shut to allow the Judges to do their job. The tent will not be open to anyone until they have finished! Isn't it exciting!

If anyone is interested

in purchasing the Allotment Chronicles which was advertised in the last Newsletter please ring me, Carole, on 02392 817080. If there are five or more people interested we can get it for £7.99 or if not it is £9.99 per copy.