

Monday, November 26th, 2007
Issue 20

The Plot Thickens...



This month's articles...

- Introduction
- Allotment News
- AGM 2008
- Chairman's Chatter
- Poem
- Recipes
- ...and finally

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

Introduction to issue 20

First of all as this is the last Newsletter this year, a Happy Christmas and New Year and may we continue to be able to grow an abundance of lovely fruit and vegetables. We are all so lucky, first of all to have the ground at our disposal and secondly

to be surrounded by like minded people who help us with their knowledge and tips.

The next item on the agenda is the Christmas Raffle which takes place in the shop on Sunday 9th December at 11.00 am. The tickets are 50p a strip and you

can win a bottle of whisky, Shirley's lovely Christmas cakes and lots of other prizes. There will be free mince pies and mulled wine in the shop from 9.30 until 11.30. Come along and have a warm up, everyone welcome!

Allotment News

The shop will close after the 9th December until 20th January when all the new seeds will be on sale in the shop. The potatoes will be in towards the end of January. Brian gets in a good selection and they are very good value! For all the new plot holders, the subs are due in January, which allow you to purchase items from the shop and also enter the Autumn Show. The subs are £2.50 per year, part of which goes to the National Allotments Society, who can be instrumental in helping Allotments which are being shut down and

also with legal matters. The shop opening times are 9.30 – 11.30 am every Sunday and Tuesday. The shop is manned by volunteers and more helpers are always welcome. It usually works out one Sunday and one Tuesday a month for two hours. It is enjoyable and gives you the chance to meet other like minded plot holders, so if you would like to give a hand come into the shop or come to the AGM.

The Annual General Meeting will be held at Bransbury Park Community Centre on

Wednesday 30th January at 7.30 pm and gives you all a chance to air your views and raise any matter that is causing concern! There will be refreshments served so try and come along. There is always a copy of the minutes of the meetings put in the shop and new committee members are always welcome. It is nice to have fresh people on the Committee with new ideas!

The Council have been along with their machine and made a lovely new pile of compost. It is good stuff and will soon

Allotment News continued

be used up I am sure. There are wood chips and stones in it but it can be sieved and the leftovers makes good filling for paths!

watch and it was thought that this would be a good idea. Janet is looking on the internet and if anyone has any information let us know.

collected from the shop! These are in the names of Julia Glanville and Jo Benfield. We do not have addresses for them so if anyone can help please let us know!

Someone has enquired whether the allotments are involved in a nature

There are still two certificates and rosettes to be

AGM 2008

The Annual General Meeting of the Eastney & Milton Allotment Society will be held on Wednesday 30th January at 7.30 am at Bransbury Park Community Centre in Bransbury Road.

Please come along and give your point of view! Everybody welcome.

Refreshments will be served!

Chairman's Chatter

This is the last letter before Christmas so have a good one and a Happy New Year and let us all look forward to a good year on the plot. I'm sure it will be better than 2007!

Well not much has happened of late. While on holiday the Guy Fawkes weekend saw the heap of wood on the top car park burnt leaving lots of ash which I am sure will soon go. The volume of wood would have filled several skips which I am sure the Council would be pleased with. What we don't want is wood being brought in from outside. I caught a man in a pickup tipping

wood who had been told it was OK to dispose of his rubbish on the heap. This we do not want! When the metal heap gets big enough it can go to the scrap yard, the prices at the moment are very good. There are lots of new people about so hopefully many of the plots that are overgrown will be brought back into use, lets hope so!

Brian in the shop has had the seed orders back and in the New Year will restock may items. Brian, together with his helpers puts in many hours to make sure things go well.

Last letter before Christmas so have a good one and Happy New Year and let us all look forward to a good year on the plot. I'm sure it will be better than 2007!

The Cure for Depression

The cure for this ill is not to sit still
Or browse with a book by the fire
But to take a large hoe and a shovel also,
And dig till you gently perspire.

A poem by Rudyard Kipling

Butternut squash and wild apple soup

*another tasty
variation of squash
soup*

1 Onion
2 Sticks Celery,
chopped roughly
½ Fennel bulb chopped
finely
1 Carrot peeled and
chopped
3 Cloves of Garlic
peeled
2 Bay leaves
70g Butter
2 Apples peeled and
chopped roughly

1 Butternut Squash
peeled, deseeded and
chopped roughly
Put the onion, celery,
fennel, carrot, garlic,
bay leaves in a
saucepan with the
butter and sauté until
soft and the flavours are
released.
Add the apples and
squash and enough
water to cover the

vegetables. Bring to the
boil, then turn down to
a rolling boil and cook
until the squash is soft.
Take off the heat and let
the pan stand for at least
10 minutes, then blitz
the contents in a food
processor until you
have a smooth
consistency.
Serve with some
chunky seeded bread.

Welsh Rarebit

*And courtesy of
Nigel Slater his
version of Welsh
Rarebit - a tasty
cheese lunch.*

4 Thick Slices of
wholemeal bread
4 tbsp fruit chutney

for the rarebit mixture:
30g butter
50 ml ale or cider
1 tsp mustard
175g coarsely grated
tasty cheddar

small, heavy based
saucepan. Pour in the
ale or cider then stir in
the mustard. Grate the
cheese into the pan and
let it soften without
letting the mixture boil.
Let the sauce cool very
slightly (it will thicken
enough to spoon) then
spoon over the toasts
and grill till the cheese
has caught and browned
in patches. A little crust
blackening is fine.

Toast the bread lightly
on both sides. Spread
with the apple chutney.
Melt the butter in a

Nigel states that he ate
this two different ways
in a week. Firstly with
some crisp, rough
skinned Russet Apples
and secondly on a bed
of lightly cooked Savoy
cabbage – the latter
being a delicious
contrast to the soft
melted cheese and its
underbelly of apply
chutney.

...and finally

*Don't forget if you
are stuck for ideas
for a present for
someone, the recipe
books are only £1.00
each or you can buy
a set of 10 for £8.00,
in the shop now!*

If you remember last
year Bob and Nesta
harvested a good supply
of Butternut Squash.
This year Bob tells me
he grew over 300, but
he did add that he was
getting a bit sick of it! If
anyone has any
different recipes for
them please let us
know! I still like them
roasted and have
steamed it too, and also
made soup, any other
ideas?

I picked runner beans
on bonfire night – is
this a record, they were
lovely and tender too!
These were from the
ones I planted in the
spring but they
flowered again, it must
have been the Comfrey
and nettle juice I
sprayed them with to
kill the black fly!

For those of you with a
computer we had a
message from someone
who had seen our web
site and has a garden
centre just outside Bude
on the Devon/Cornwall
border. He said he has a
large range of plants,
old and new varieties
and can send them by
mail order.

The web site is:
www.vegetableplantsdirect.co.uk.