

Monday, December 19, 2005
Issue 9

The Plot Thickens...



Xmas edition

This month's articles...

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

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Introduction to issue 9

Christmas will soon be upon us and I expect you are all busy with Christmas shopping and not much time for going down to the allotment! The weather

has been very cold at night but if you time it right at midday it has been really warm and nice to be out in the fresh air. Time for doing all those clearing

up jobs and wheelbarrowing some of that free compost and leaves the Corporation keep leaving.

Allotment News

The Christmas Raffle went very well on Sunday morning with the mulled wine and mince pies going down very well. It was a lovely bright morning with no wind and a slight mist lying over the allotments. There was quite a turnout, although even after much publicizing of the event a lot of people forgot, understandable at this time of the year!

A big thank you to Shirley Gunn who again provided Christmas cakes, a lovely fruit cake and shortbread! What would we do without her! Also thanks to Gina and Barbara for the mince pies, they were delicious. Brian deservedly won the bottle of Whisky and it was lovely that Margaret, who had set her heart on the

patchwork quilt and was away on holiday, had her number picked out (or it may have been Arthur's number). Anyway when she returns from holiday she will have a nice surprise. There are a few unclaimed prizes still in the shop but nothing that won't keep until after Christmas. It was a nice morning and lovely to see some newcomers!



Allotment News continued

*Enjoying the
Christmas festivities*



*Membership fees are
due by the end of
January*

We have had orders for the Allotment Cookery Books which are selling well, so if you need a last minute Christmas gift don't forget we are selling the whole set of 8 for just £6.00. The shop is now shut until after Christmas but you can ask Lindsay or phone me on 92817080 and I will get you some copies.

Membership fees are due by the end of January. This is still only £2.50 and allows entry to the Autumn Show and the use of the shop. Part of this money goes towards membership of the National Society of

Allotment and Leisure Gardeners (NASLG). They have representatives for all regions of England, Scotland and Wales and will help in all legal matters regarding regeneration of allotments and keeping allotments threatened with closure from being shut down. Their magazines can be borrowed from the shop.

Brian has received in all the seed orders from Kings and still has a couple left in the shop to be collected. He had a letter from Warwicks stating that the seed potatoes would be 5%

dearer next year due to bad weather and that because of crop failure there would be no Concorde or Condor. He thought a different early, Maris Bard would be a good potato to try and said that the potatoes on sale in the shop would still be at a very reasonable price!

Don't forget when you are having a clear out after Christmas that any unwanted gifts or bric a brac will be welcome for the next Autumn Show. We have storage next to the shop so just bring anything unwanted into the shop.

Chairman's Chatter

Don't forget the AGM on Wednesday February 1st at Bransbury Park Community Centre at 7.30 pm.

Well the Council have a change of person in charge of the allotments. Laura Reidman has gone, and a new man, who at present is employed in the Parks Department, named Ashley, will be taking over. Before she left she informed me the Council has done a U-turn with regards to the repairs to the fences, so it looks like it's down to us! My

friend at "Green Fingers" at St James suggests we all take cuttings, if we can, of Pyracantha or brambles which we can then transplant at the trouble areas, to try and stop the kids getting in.

Last Sunday was the Christmas raffle. Well done to Carole and her helpers, the wine and mince pies were enjoyed by a good

crowd in bright sunshine.

Don't forget the AGM on Wednesday February 1st at Bransbury Park Community Centre at 7.30 pm. Come along and have a say and vote!

Happy Christmas and New Year and lets hope for a good growing year.

Top Tips

Kale is an easy grown winter vegetable that tastes delicious and is really good for you.

Kale is an easy grown winter vegetable that tastes delicious and is really good for you. It is also really good for your soil and makes a

great "green manure" for the spring garden. I would have had a plentiful supply of greens all winter if I had remembered to

cover mine before the frost! Luckily my neighbour did and hopefully will have some to spare!

Recipe 1

Roly Poly Mince Pies

For those of you lucky enough to have sampled one of Gina's Roly Poly Mince Pies on Sunday here is the recipe. A lovely slant on the traditional mince pies and with the flaked almonds on top they look very professional!

2 oz Castor Sugar, 375g pack of ready rolled puff pastry, jar of mincemeat, 1 tbsp milk, flaked almonds.

Heat oven to gas mk 6. Scatter sugar over worktop. Place pastry on it and roll until ¼

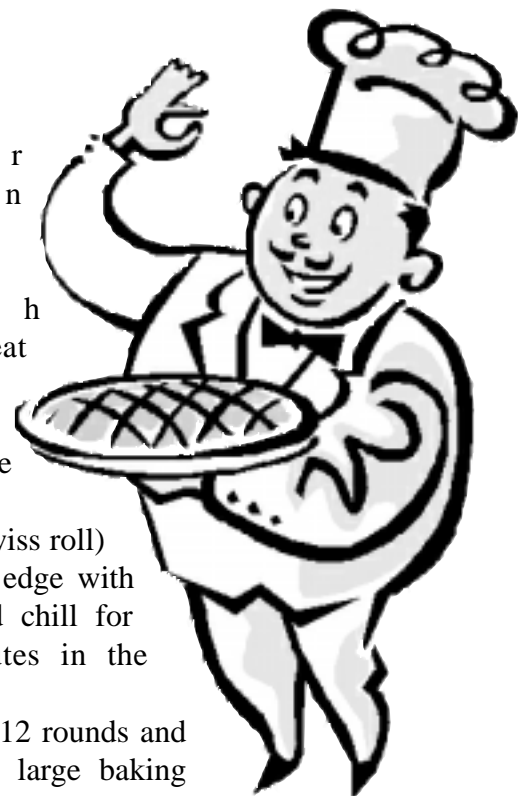
bigger than original. Spread with mincemeat and roll up into sausage shape (like a swiss roll)

Seal the edge with milk and chill for 30 minutes in the fridge.

Cut into 12 rounds and place on large baking sheet. Flatten slightly with the hand.

Scatter almonds on the top and bake for 20

30 minutes.



For those of you lucky enough to have sampled one of Gina's Roly Poly Mince Pies on Sunday here is the recipe.

Recipe 2

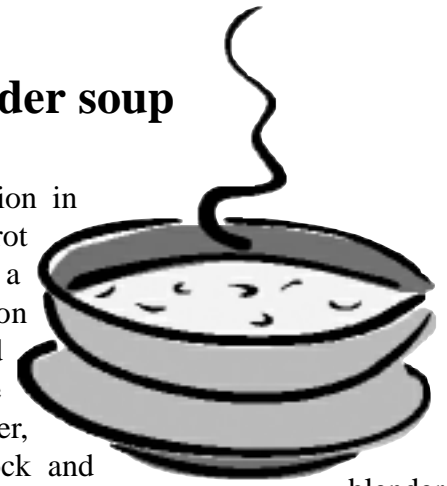
Turkey, carrot and coriander soup

A smooth and satisfying soup. Makes two generous portions.

1 onion peeled and sliced, 1 tbsp sunflower oil, 3 carrots, peeled or scrubbed and cut into chunks, 1½ pints turkey stock or water and chicken stock cube, pepper and salt to taste, 1 tsp ground coriander, 6 oz leftover turkey cut into chunks, 1 dessertspoon fresh coriander chopped.

Lightly fry onion in oil and add carrot and stir for a minute, season with salt and pepper, add the ground coriander, turkey and stock and simmer until the carrot is cooked. Alternatively use leftover cold carrot and cook for best time.

Blitz with a food processor or in a



blender until smooth, reheat gently if necessary. Add the fresh coriander just before serving. Serve with chunks of fresh bread.

A smooth and satisfying soup. Makes two generous portions.

Have a look at our website

We wish you all a Happy and Peaceful Christmas and Prosperous New Year!



The web site is coming along nicely, thanks to Andrew and we have a new name: www.eastneyandmiltonallotments.co.uk. So if you have use of a computer do have a look and see the allotments from the air, it looks really good.

...and finally

The Annual General Meeting will be held at Bransbury Park Community Centre on Wednesday 1st February 2006 at 7.30 pm. This will take place later than previous years to give everyone a chance to get over the Christmas and New Year Festivities! So if you have any questions or

comments to raise please come along and tea and biscuits will be served!

A quote from one of Bob Flowerdew's book explains that "the aim of the organic gardener is to create an environment in which healthy plants can be grown successfully and pests and diseases

discouraged without damaging or polluting the soil or destroying wildlife" A good philosophy for us all to follow.

It just remains for myself and the Committee to wish you all a Happy and Peaceful Christmas and Prosperous New Year!