

# Hempland Lane-Heworth Allotment Association



Autumn/Winter Newsletter 2012



## Hot from the Hut!

### Introducing the Committee

Name		Plot
Ellen Bradbury	Committee Member	9
David Brinklow	Site Secretary and Treasurer	14
Phil Copley	Secretary	89
Gayle Enion-Farrington	Chair and Publicity Officer	34,35
Ulrike Manara	Minutes Secretary	40
Lisa Tindale	Committee Member	59b
Lorraine Wood	Shop Manager	64
Dave Wood	Shop Manager	65
Available !	Easy Access Plots Rep	?
Nigel Collinson	Committee Member	65
Mark Farrington	Website Administrator (not part of the committee)	35

### News from the Chairperson

**September** is the month for harvesting marrows, courgettes, sweetcorn, beans, rocket, lettuce, spring onions, Chinese leaves, cabbages, maincrop potatoes, onions, shallots and garlic. If storing potatoes first clean off the soil then place undamaged ones into hessian or paper sacks, ensuring that no light can get in. Should this happen the potatoes will turn green and are actually poisonous so cannot be eaten. Store the sacks in a cool but definitely frost-free place. Late crops of salads, courgettes and carr/\*ots will need to be covered with cloches or fleece and brassicas netted over. It is also time to plant spring cabbage plants and sow overwintering onions. Such herbs as chives, mint, basil, coriander and parsley can be potted up.

Time now to enjoy the fruits of our labours - blackberries, raspberries, apples as they ripen, then conference pears towards the end of the month. Lastly, prune back to soil level only the canes that have fruited, as this year's new growth will bear next year's fruit.

- Harvest soft fruit / apples and pears and gather in the remaining vegetables.
- Prepare the ground for planting any trees / shrubs next month.
- Sow over wintering onions and such quick crops as baby spinach.
- Plant spring cabbage.
- Get your KINGS SEED catalogue from the allotment shop - save lots of money!

## October

- Prune blackberry bushes.
- Finish harvesting greenhouse crops such as tomatoes, peppers and cucumbers.
- Prepare the soil for next years fruit and vegetable crops.
- Remove annual bedding plants, possibly replanting with wallflowers.
- Bring less hardy plants under cover.
- Split hardy perennials. These start declining after 3 to 4 years so lift and divide them, discarding old central portions and replanting the younger outer parts of the clumps, into freshly conditioned soil. Do this early in the month so the plants get established before Winter. If conditions are too wet or the soil is heavy and prone to water logging, delay division until next Spring.

## November

Tidy and clear away all crops except for pea and bean roots which contain beneficial bacteria and nutrients. Completely dig out all perennial weeds especially couch grass and bindweed, then sow a green manure e.g. field beans or winter forage rye to improve the soil overall. Hardy varieties of shallot can be planted until early December and garlic may be planted now. For best results be sure to use garlic which is specially sold for planting. Lastly, dig up and divide old rhubarb clumps that produced weak growth this year. Replant the outer pieces into deeply dug soil enriched with well rotted manure or compost.

- Sprinkling potash - rich fertiliser over the soil at the base of fruit trees and bushes for good flowering and fruiting.
- Setting out early seed potatoes in trays in a light frost free place to form three or four shoots.

In the meantime, continue to collect fallen leaves and store until next autumn in old compost sacks or black bin bags, punching a few holes in the bags before sealing the top. And make good use of tidying up for plots and bringing your garden tools in from the cold!

A big **THANKYOU TO ALL THAT HELPED** with our **Strimming Weekend of the Wildlife area on 22<sup>nd</sup> & 23<sup>rd</sup> September 2012**. I'd also like to thank David and Daphne Brinklow and Lisa Tinsdale for helpful contributions to help create this information packed newsletter. If anyone else would like to put an article in the newsletter or have pictures etc please email them to me, via the website

*Finally, I'd like to promote our **Pre Christmas Social Event**. Fun, Laughter & Food to celebrate another year on the allotments. **Friday 30<sup>th</sup> November 2012 @ 7pm, Heworth Golf Club. £5 per person** - Tickets available from the Allotment Shop from September 23<sup>rd</sup> onwards or any of the committee members. Please keep this date free, more details to follow nearer the time! All Allotment Association Members Welcome and Happy allotmenting.*

**Gayle Enion-Farrington, Chairperson**

## Gates



We have been losing padlocks and chains during the summer months. "Visitors" seem to think that it is funny to remove the chains and take them away or just throw them where they cannot be found. This is wasting our subscriptions since these items have to be replaced. Could all allotment holders please make sure that the chain and padlock are securely fastened when the gate is open or closed and **please** lock the gate when you leave the site.



## Bonfires



Autumn is traditionally the time for bonfires. However, bonfires on the Allotment site can be a real nuisance to nearby residents and other plot holders. All plot holders agree to restrict their bonfires to times when others will not be inconvenienced when they take on their plots. Evenings are best for bonfires since this is the time when nearby residents are less likely to have washing hanging outside or their windows wide open. Please do your best to keep our neighbours happy!

## Vandalism and theft



We know that there is an ongoing problem with vandalism and theft on the allotment site. The Neighbourhood Policing team are patrolling the site but it is very difficult for them to catch the culprits actually thieving. Please report any incident to the Police and also visit the Allotment Shop on a Sunday morning to record it in the Incident Book. If you can't do this, please let me know so that I can report back to the local PCSO team.  
David Brinklow Site Secretary Tel: 421979

## Community Payback Team

Unfortunately the Community Payback Team has given up their plot on Hempland Lane Allotments. This means that the strimming of path edges which they carried out in 2011 and before will not be done any more. Plot holders are reminded that according to their agreement with City of York Council, they are responsible for keeping the front of their own plots tidy. The Council will continue to mow the paths on a fairly regular basis but the mowers are unable to cut right up to plot boundaries without damaging fences.

## Car Parking

Parking is at a premium on our allotment site so please park your cars carefully and be considerate to others. DO NOT park any cars in front of the Chippings, Manure Bay and Skips.

## Brian Pallister

We are very sad to report the death in York District Hospital on 9<sup>th</sup> September 2012 of Brian Pallister. Brian was a founder member of Hempland Lane - Heworth Allotment Association and was extremely active as a member of the committee in its early days and in clearing overgrown plots. He was instrumental in the restoration of the railway wagon into the allotment shop and was a key player in the creation of the wetland wildlife area with help from his many contacts. Without his and his wife Beryl's hard work our easy access plots would not have been constructed. Our thoughts are with Beryl and the rest of the family at this sad time. His funeral was on Friday 21<sup>st</sup> September 2012 at Holy Trinity Church, Heworth as was well attended.



## Flying Fish in Seattle By Lisa Tinsdale

There's a famous market in Seattle called Pike Place Market. You may recognise the large red iconic sign used in the film *Sleepless in Seattle*. If you take a boat trip you can see the actual house on the water they used for filming.

At Pike Place Market the stalls are piled high with local produce, meat, local arts and crafts. There are beautiful flowers in vibrant colours in buckets as far as the eye can see. Buy a bouquet ready-made or choose your own. The skilful hands of the flower sellers will make light work of this task. Street entertainers play to busy crowds; the aroma of coffee fills the air.

They sell fish too, and that's where the fun really begins. They do things a little differently over here.

The Pike Place Fish Market is best known for their habit of hurling a customer's fish order from the front to the back of the counter for wrapping, all the time chanting in unison - "Hey...hey... (throws fish) Ya !". It's quite a spectacle, started as a way of up drumming up business when times were hard and there was no money left in the pot for advertising. There's plenty to sing and dance about here. Tourists love it - a great photo opportunity if ever there was one!

Just down the street there's the handmade cheese company and a rare chance to see cheese being made on the shop floor in huge containers. Starbucks started life close by in the 1970's and you can still see the original Starbucks sign, no longer used - it's a bit too saucy actually ! A chance discovery of the Rocky Mountain Chocolate Factory provided the perfect present buying opportunity ...gourmet caramel Granny Smith apples but what topping to choose? Pecan Supreme, Cookies and Cream or Rocky Road... Or how about a pretzel dipped in caramel and rolled in peanuts? That's the thing about America, how is a girl to choose?



## From Seattle to Oregon By Lisa Tinsdale

An invitation to a wedding was a perfect reason to head over to the Pacific Northwest. First to Seattle then we head South four hours by car to our base, Hood River County in Oregon. Located at the crossroads of the spectacular Columbia River Gorge and the magnificent Cascade Range, we know we have arrived in an area of outstanding natural beauty.

And looming over all this scenery stands the brooding white peak of Mount Hood, a simmering but currently quiet giant strato-volcano which last blew its top in 1750. They tell us it shook the ground in 2001 and 2002, but seems peaceful right now. Fingers crossed...

We also soon discover that we are right in the middle of the Fruit Loop, 35 miles of orchards and vineyards, forests and farms. We stop by the roadside at the Aubert Fruit Company, a fourth generation family run farm, and buy ready picked juicy sun-ripened peaches, plump blueberries, the crispiest red apples and purple pears (delicious!). You can pick your own fruit, tour vineyards, wineries, nut and berry farms, lavender fields and even alpaca farms. Mother Nature at her best.

There's a big emphasis on supporting local seasonal growers here. In the supermarkets you can buy Blue Cheese produced by the Amish Community, rich and creamy with a deep smoky flavour. We see cactus leaves for sale next to the salad, avocados piled ten high. White corn is also a favourite, served hot with butter and salt, textbook perfect.

Our hosts set the scene for a perfect wedding. On a cloud free summers' day we wine and dine among the breathtaking landscape of Hood River county. The feast is a delight from beginning to end. With emphasis on locally sourced and organic, we know we are in for a treat. Beautiful colourful salads, poached wild salmon, polenta, locally reared beef, all served with locally grown wine. To finish, individual chocolate desserts, each one a beautiful work of art. Of course, we've been to great weddings in England as well, but when it comes to pulling out all the stops it's hard to beat those Americans !



## Allotment Word Search – Just For Fun ☺

X	O	P	M	F	Y	S	L	T	P	A	R	P	L	E
B	H	H	B	E	E	T	R	O	O	T	T	X	O	N
A	K	Q	N	N	X	R	F	M	M	U	W	I	F	D
D	B	A	O	N	H	O	O	A	E	R	R	N	F	E
Y	Z	S	R	K	A	N	L	T	G	N	E	T	E	X
F	C	P	Y	T	N	L	X	O	H	I	L	E	T	U
H	A	A	X	O	I	F	N	E	L	P	P	R	U	T
J	L	R	B	L	E	C	I	T	A	O	P	E	L	N
P	K	A	S	E	O	I	H	L	S	L	U	G	H	E
A	L	G	N	T	L	P	C	O	T	Z	T	S	O	M
H	E	U	L	A	N	A	F	H	K	R	W	T	K	T
I	T	S	U	G	T	R	O	S	H	E	D	U	C	O
U	F	K	A	Z	Q	S	N	E	M	M	V	L	T	L
O	T	E	C	T	U	N	Q	L	I	A	A	X	W	L
A	X	C	A	U	L	I	F	L	O	W	E	R	N	A
M	D	A	R	D	C	P	B	X	U	I	P	O	A	B
R	N	B	R	M	N	G	I	O	S	N	L	B	L	Q
O	E	G	O	L	O	X	T	N	L	D	O	I	P	Z
W	I	S	T	I	Y	R	R	E	B	K	C	A	L	B
A	Z	E	G	H	E	T	A	W	N	A	L	P	S	O

### Words to find

Asparagus

Worm

Turnip

Blackberry

Artichoke

Pea

Allotment

Carrot

Beetroot

Cauliflower

Shed

Slug

Tomato

Parsnip

Gate

# York Get Growing!

## Autumn and Winter 2012- 2013 Courses and Sessions

### **Grow Your Own- An Introduction to Growing Your Own Food**

For those new to food growing or with some experience but wanting to learn more. A five session course, 7-9pm every Monday 5th November- 3rd December, Central York

### **Planting Fruit trees- A Guide to Varieties, Rootstocks and Pollination Groups**

For those planning to plant fruit trees over the winter. A half day course 10-12.30 Sat 29<sup>th</sup> September, Brunswick Organic Nursery, Bishopthorpe

### **Cooking Winter Vegetables- A Practical Workshop on How to Use Squash and Pumpkin in Your Cooking**

Learn how to turn pumpkin and squash into delicious winter meals, looking at a variety of simple and easy recipes. A half day course, 10-12.30, 20th October, Brunswick Organic Nursery, Bishopthorpe

### **Winter Crops Inside and Outside- A Look at What to Grow for Fresh Harvest in Winter**

For anyone wanting to know more about having fresh produce through the winter months. A half day course 10-12.30, Saturday 10th November, Acomb

### **Pruning Fruit Trees- Learn How to Manage Fruit Trees**

The course includes an opportunity to try some hands-on pruning. Two separate half day courses, 10-12.30 Wednesday 5th December and Saturday 16th February, Brunswick Organic Nursery, Bishopthorpe

### **Pruning Soft Fruit- Learn How to Get the Best From Soft Fruit**

The course includes an opportunity to try some hands-on pruning. Two separate half day courses 10-12.30, Saturday January 12th, Acomb and Friday 15th February Brunswick Organic Nursery, Bishopthorpe

### **Growing Winter Salads- How to Grow Fresh Salads in the Winter Months**

For anyone wanting to learn more about growing their own nutritious salads during the winter months. A half day course 10-12.30, Saturday 24th November, Brunswick Organic Nursery, Bishopthorpe

For further information or to book a place, phone 01904 644300 Or see website:

[www.edibleyork.org.uk/project-partners/get-growing/training-courses](http://www.edibleyork.org.uk/project-partners/get-growing/training-courses) or

[www2.tcv.org.uk/display/yorkgetgrowing](http://www2.tcv.org.uk/display/yorkgetgrowing)