

Hempland Lane-Heworth Allotment Association



Newsletter
July to September 2010

Hot from the Hut!



Your Committee

Name		Plot
Gerry Agar	Site Manager	39
Ellen Bradbury		9
David Brinklow	Site Secretary and Treasurer	14
Phil Copley	Secretary	89
Gayle Enion-Farrington	Chair and Publicity Officer	34,35
Elaine Kenyon		33
Ulrike Manara	Minutes Secretary	40
Lisa Tindale		59b
Lorraine Wood	Shop Manager	64
Dave Wood		64
Mark Farrington	Website Administrator	35
Trevor Day	Easy Access Plots Rep	68D+E, 67K
Nigel Collinson		65
Chris Lee		88A

Summer Fete SUNDAY 18th July 2010,
12noon - 2pm with shop open from
10am



As always we had a tombola, and sales of produce, jams and pickles, houseplants and a plant swap and made £136 profit towards our allotment funds ☺

Dates for your Diary

Organic Gardening Show Saturday 4th September 2010 @ Deans Garden Centre - Can enter your fruit and vegetables! More details to follow.

Hempland Primary School Summer Fete

We raised a grand total of £100 at the summer fete which was split between the school and the association. A massive thanks to all those that contributed towards this achievement.



Strimming Weekend of the Wildlife area will take place on 18th & 19th September 2010. Bring along your strimmers, rakes and wheelbarrows and we'll all enjoy a barbecue on the Sunday at 12noon.



Along with our annual GIANT VEGETABLE competition.



Aiming to get **SKIPS - General and Green for 15th - 25th October 2010** - just awaiting confirmation from the council on delivery dates.

Membership Cards

If you haven't done so already, you can renew your association membership with a payment of £3. This can be purchased from the allotment shop every Sunday. You must be an associate member in order to buy items from the shop, collect Manure and chippings (with a donation) and get a 10% discount from all gardening purchases at Deans & Vertigrow (please show your card before you pay at the till).

Car Parking

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

Greener Communication

Please let us have your e-mail address if you have one: this provides an easy and cost-effective way to contact members. Don't forget to collect your membership card, which entitles you to 10% off gardening purchases at Dean's Garden Centre and Vertigrow.

Gates

Are locked by our Site Manager Gerry Agar at 10pm or dusk whichever is earliest. If you need to have your car in the car park after this, you will have to get a key to the gate padlock from the Allotment Office of City of York Council.

Show consideration to our hedgehogs

We would like to get involved in a hedgehog release scheme in our wildlife area and across our allotment site. In order for this to happen we respectfully ask you **ALL** to stop using **SLUG PELLETS**. Please be vigilant for our new friends.

Allotment Website!!

We have had over 1265 visits to our website. If you haven't had a look - please log on and enjoy surfing!

www.hemland-lane-allotments.co.uk

We would like to keep it up to date and detailing fresh news, so if you have any information, pictures etc please email them to Gayle Enion-Farrington, Chair Person and Publicity Officer via the website.

Anti-social behaviour, vandalism and theft

- Please report any incidents to the police on 0845 60 60 247 and get an incident number. This helps with police monitoring of events on site and could help if we need any action to be taken, such as extra patrols, meetings with police officers, etc.

Dog fouling

If you see this occurring on site, please inform the Dog Warden office on 551513 or 551530.



Rats

If you know where rats are nesting on or near your plot, you can have them removed free of charge by contacting the Allotments Officer on 553399.



Broad Bean, Potato & Feta Salad with Mint Dressing

Ingredients

500g/1lb 2oz broad beans - shelled weight
500g/1lb 2oz salad potatoes, washed & sliced
200g/7oz feta cheese, diced
2tbsp each of chopped fresh mint & marjoram
15ml/1 tbsp white wine vinegar
45ml/3tbsp olive oil
1 clove garlic, peeled & crushed
Salt & pepper

Method

1. Steam the potatoes and the beans separately until tender
2. Whizz together the herbs, vinegar, garlic & oil with a hand blender & season
3. Pour over the hot beans & potatoes and when cool, fold in the feta



Gooseberry and Elderflower Jam Makes 12lbs

Ingredients

6lbs (2.7kg) Gooseberries, topped and tailed (prepared weight)
1 ½ pints of Water
12 large heads of Elderflowers
8lbs (3.6kg) Sugar

Method

Day Before Preparation – Top and Tail the Gooseberries.

Put the Gooseberries into a large Jam Pan with the water. Tie the Elderflower heads in a piece of muslin and add to the pan. Bring to the boil, cover and simmer until the fruit is soft. Mash with a potato masher to break down any fruit still whole. Remove the elderflower bag, squeezing out all the liquid. Add the sugar and stir over a low heat until completely dissolved. Increase the heat and bring to the boil for 10 minutes and then it has reach setting point.

Add a knob of butter to dissolve the jam scum

Spoon into warm, sterilised jars, seal, label.