

Hempland Lane-Heworth Allotment Association



Winter Newsletter 2022/3

Hot from the Hut!

Committee Members

Name		Plot
Julian Ayres	Committee Member (Hempland Haven Rep)	67A & 67B
Ellen Bradbury	Committee Member	9
David Brinklow	Site Secretary and Treasurer	14
Nigel Collinson	Secretary	66
Alison England	Committee Member	49
Gayle Enion-Farrington	Chair and Publicity Officer	34, 35
Moirra Grainger	Committee Member	93a
George Hughes	Committee Member	108
Vacancy	Committee Member (Hempland Haven Rep)	
Lisa Tindale	Committee Member	59b
Vacancy	Committee Member	
Lorraine Wood	Shop Manager	64
Dave Wood	Shop Manager	64
Mark Farrington	Website Administrator (not part of the committee)	35

Our next Association Annual General Meeting

We are pleased to announce that the next AGM is booked for Monday 6th February 2023. 7.30pm start at Burnholme Club. We hope you can be there. Everybody is welcome & we try & make the evening as enjoyable and informal as possible. If you have any items you would like to be discussed on the evening please let either myself or Nigel know and we can add them to the agenda.

A free bring and share cold Buffet with a cash bar and hot drinks available from the Club, will commence at 7.30pm, whilst you renew your association membership. Meeting will commence at 8pm. Please let a member of the committee know, if you wish to bring anything for the cold buffet (not obligatory), more to avoid duplication. Agenda items to Nigel plot 66 or nigelthegardener@hotmail.com by 31st January 2023.

If you would like to be really well organised you can pay your 2023 Hempland Lane Allotment Association membership fee from the 1st of November 2022. Nigel our membership secretary will have the forms available from then. The fee is £5 per person and the membership will run through until the 29th of February 2024.

Join our committee - We need you!

As most of you are aware we have a thriving & active Hempland Allotments Association backed up by your own elected committee. Due to various circumstances we now find ourselves with three vacancies on our committee. So the question is would you like to join us? We are a friendly bunch so you need have no worries on that front. What will it involve I hear you asking?

Well, we have roughly five or six committee meetings a year along with our AGM. Our meetings are currently held in the Burnholme Club so it is very local & sociable. Meetings are generally held on a

Monday evening & last for a couple of hours with possibly a "social hour" after the meeting. They commence at 19:30, through to about 21:30.

We produce a newsletter four times a year, all the committee are encouraged to have input to this. General help on site, possible assistance with the shop, with the wildlife area, with Sunday morning refreshments & other bits as and when required. You can get involved in all these activities even if you are not on our committee.

If you would like to join us or just get more information please contact me Gayle Enion-Farrington on Mob 07568 051387 or email gayle.farrington@btinternet.com. Your input, ideas & suggestions are always gratefully appreciated! You can also offer to do a project, like tidying up an area without actually join the committee if this is more of an interest to you.

Gayle Enion-Farrington, Plot 34

"SNIPPETS"

"When you increase the number of gardens or allotments, you increase the number of heavens too".
Mehmet Muratildan: - Turkish Author

This could be one to put on your Christmas list, it's on mine (Nigel plot66), **The Vegetable Growers Handbook by Huw Richards**.

Starting from the soil up, Huw shares his techniques for maintaining his soil health; where to place compost bins and why keeping chickens can be a great help. Also why sustainable growing using the system of permaculture underpins how he grows his own food.

Worrying ... Wildlife charity Butterfly Conservation is warning that time is running out to save some of Britons best loved insects. In the latest "red list" assessment of butterflies published in May it reveals a 26% increase in the number of species threatened with extinction!

Feedback?

Have any of our plot holders or associate members had any experience of using Strulch, the straw mulch for organic gardening? If so could you prepare us a little resume on your thoughts of this product for our next newsletter please?

Did you know, there are over 7,500 varieties of apples grown around the world! That's a lot of apple crumbles or cider.

A question often asked in various gardening articles & gardening magazines "What does your garden or allotment mean to you?" Let us know & we will put your thoughts on our website.

Climate Change? Following our incredibly dry & hot summer do you want to take the pledge to see how much water you can save in 2023? Visit mainstorains.uk

70% of adults interviewed in a recent survey said that being close to **nature in the UK improves their mood**. Is that one of the reasons we have so many happy "plotters" on our Hempland site?

Did you know cucumbers were found in India approximately 4,000 years ago? Whilst on our recent holiday in Turkey we were able to buy seven small cucumbers (1Kg) for 10 Turkish Lira, about 50p, good value or what!

Courtesy of the Allotment & Leisure Gardeners magazine - there are several definitions of a weed; here is another one to contemplate. **What is a weed**, "a plant whose virtues have yet to be discovered?" Ralph Waldo Emerson

If you have any snippets, interesting facts or survey results, tell us about them.

Playing Favourites

One of the things we all know about our new King is that he talks to his plants. What I want to know is whether he talks to them all in the same way, without fear or favour, or whether he has some that he talks to for longer, in a fond way - in other words, does he have favourites?

I am convinced that how well plants do in our gardens and perhaps especially on our plots is linked to how much we like certain species, or perhaps more importantly, how much we don't. I have a particular indifference to sprouts, and a positive aversion to cauliflower plants. I like eating them, but I'm just not that enthusiastic about growing them. Is this why they pine and decline on my allotment, living in a permanent sulk in retaliation for my antipathy? They grow into such weedy specimens that I am positively ashamed of them, and quite naturally dislike them even more. Neighbouring allotments have absolutely magnificent cauliflowers, of which their owners can be justifiably proud, flourishing only a few yards from mine. It can't be due to the weather or any other convenient and impersonal excuse. It must be that those plot holders nurture and care for their caulies, to the great benefit of grower and plant. And I don't.

I won't try to claim that our emotions directly affect the plants, and that scowling at them makes them wilt - I've tried. But I do think that I - perhaps unconsciously - neglect the plants I don't like as much and cosset the ones I do. Who gets the last half can of comfrey tea? The spoilt and plump fennels (which I'm quietly rather proud of) or the sickly-looking parsnips, which are probably in fact in far greater need... Which flowers get carefully staked, and, with only so much time to spare, which brassicas are left to stand (or not) on their own stalks? The autumn planted onions practically had breakfast, dinner and tea. The raspberries got a lovely nutritious mulch and careful netting, but the gooseberries, I seem to remember, were left to get on with it. No surprise, then, that I had a rather good crop of onions and raspberries and that the gooseberries, left to sink or swim, decided to sink for spite.

Writing this, I begin to feel quite ashamed of what is clearly my blatant favouritism. I resolve that next year I will do better, that I will in fact do what my granddad always did in relation to his grandchildren and take care to "treat them all alike".

Alison England Plot 49

The Potato Piler

If you happen to have grown a few wonky potatoes you can play the potato piler game. The rules are simple;

Pile up as many potatoes as possible without them falling down. The winner doesn't have to scrub them clean!.

The picture has 7 piled up.

George Hughes Plot 108



PUMPKIN COCONUT CURRY with SPLIT PEAS, CHICKPEAS & LEEK

This light, sunshine-hued curry promises a bowlful of deliciousness to keep you warm. Don't skimp on the condiments: serve with yogurt, coconut, chutneys & poppadom's.

Serves 4-6

2 tbsp olive oil
1 clove garlic
1 medium onion, roughly chopped
1 leek, roughly chopped
500ml vegetable stock
1 can coconut milk
230g kabocha squash/pumpkin
65g yellow split peas
1 can chickpeas, rinsed and drained
2.5 tsp curry powder
1 tsp cumin seeds
salt
one eighth tsp each of allspice, freshly grated nutmeg & red pepper flakes
65g kale, chopped small



1. Add onion, garlic, leek and olive oil to a frying pan over medium heat. Cook for 5-10 minutes & when it starts to brown, add vegetable stock, kabocha or pumpkin, split peas and salt. Bring mixture to a boil, then simmer and cover for 20-25 mins.

2. Once pumpkin and split peas are tender, add chickpeas, coconut milk, all spices and kale. Stew for 10-15 mins until well combined and tasty.

Top with shredded coconut or natural yogurt.

Lisa Tindale Plot 59b

Put your green tomatoes to great use with this spiced green tomato cake recipe.

While they're often reserved for savoury dishes like fried green tomatoes or relish, adding them to a sweeter dessert is a fun twist. It's surprisingly delicious and a pleasant change of pace before the first frost gets your tomatoes.

As easy as any made-from-scratch cake, this recipe comes together quickly and uses many pantry staples. You'll start by creaming a few ingredients and sifting the dry ingredients, then blending the two mixes together. It's flavoured with cinnamon and nutmeg for a warming spiciness, while pecans and raisins complement the green tomatoes. Enjoy it as is, or bake it with a flaked coconut topping.

There are a few ways you can change up the base recipe, too. For instance, walnuts, chocolate chips, or dried cranberries are delicious additions to this cake. To sweeten the cake, top it with cream cheese frosting or a simple dusting of confectioners' sugar.

Ingredients

- 1 cup vegetable oil, or melted vegetable shortening, plus more for greasing tin
- 3 cups all-purpose flour, plus more for the tin

- 2 1/4 cups sugar
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 cup pecans
- 1 cup raisins
- 2 1/2 cups finely diced green tomatoes
- 1/2 cup flaked coconut, or to taste, optional



How to make it:-

1. Preheat oven to 350 F. Grease and flour a 9 x 13 x 2-inch baking tin.
2. In a large mixing bowl, combine sugar, vegetable oil or shortening, eggs, and vanilla extract; beat until smooth and creamy.
3. Sift together flour, salt, baking powder, cinnamon, and nutmeg; slowly beat into egg mixture. Blend well.
4. Stir in pecans, raisins, and tomatoes.
5. Pour into prepared baking tin. Top with coconut, if desired.
6. Bake for 55 to 65 minutes, or until a wooden pick or cake tester inserted in the centre comes out clean.

Nigel Collinson plot66

Our own Hempland Lane Allotments Survey

Please see the series of questions below, would you please be kind enough to answer as many as possible. If you wish to be entered into a little free prize draw could you please enter your name & plot number on your returned survey. If you wish to do the survey online please send an email to nigelthegardener@hotmail.com with your answers. i e Q1/ Yes & Q/2 6months and so on thanks. Please return to Nigel on plot66 by **31st January 2023**, thank you.

Q1/ How long have you had your plot on our Hempland site?

Q2/ How long were you on the waiting list before you were allocated a plot?

Q3/ Do you use our Allotment Shop?

Q4/ Do you use our other facilities, if so which? Toilet, Car Park, "The Haven", the supply manure or chippings, the supply of pallets or our plant stall?

Q5/ Have you stopped using peat, if so what alternatives do you use?

Q6/ Do you make your own compost & if so how many bins or heaps do you have?

Q7/ Do you make your own leaf mould?

Q8/ Are you a traditional digger or a "No-Dig" plotter or a mixture of both?

Q9/ Do you utilise a cold frame on your plot?

Q10/ Do you grow all your vegetable plants or do you "buy some in"?

Q11/ What are your three favourite vegetables to grow?

Q12/ Do you grow flowers on your plot, any favourites?

Q13 / What's your favourite fruit that you grow?

Q14/ Do you tend your plot all year round?

Q15/ Would you like to contribute to our quarterly newsletter?

Q16/ Do you save rainwater on your plot?

Q17/ Do you have a pond, bog area or wildlife area on your plot?

Q18/ This could be the most difficult question on here! What percentage of the land on your plot do you productively use?

Q19/ Name the main benefits of having an allotment for you?

Q20/ If you could have a one to one chat with a gardener who would it be, they don't have to be off the TV or Radio.

This is a comprehensive list of questions that I hope you will find interesting. If we get enough replies we will give the most interesting answers in our next newsletter. And don't forget the draw for a good "plotters" prize. As the nights pull in it will fill a bit of time one evening & hopefully make you think a bit & look forward to future crops, conversations & challenges on your plot.

National Allotments Week 2023 will run from 7th to the 13th of August.