

THE ALLOTMENT

HAMPTON COURT WAY ALLOTMENT ASSOCIATION

THE AUTUMN UPDATE FROM JILL, SITE MANAGER

WELL DONEAGAIN!!

It seems like a long time ago now but well done and thank you to all who exhibited at EMGS flower show in August.

Sadly we didn't have enough points to win the inter-allotment challenge but we did pretty well; 1st prizes for our basket of vegetables and the floral display. The Cauliflower in our basket, donated by Mick Mullard (Plot 6), was awarded "Best Vegetable in Show" and the Peace Rose taken from Plot 27b won "Best Rose in Show".

Special thanks to Rupert Goddard (Plot 13) who stepped in at very short notice to create the Winning Floral Display.

There have been a few cases of produce going missing; apples and pears seem to be the fruit of choice at the moment. If you see anything suspicious please record details, photograph if possible and report it. Unfortunately as an open site we are always going to be vulnerable to theft, vandalism and fly-tipping.

By the time you read this bonfires will be permitted on site (1st October) but please be considerate and avoid lighting up on sunny days or burning wet green waste - thick acrid smoke is extremely unpleasant! Please check wind direction is blowing towards Tiffin's playing field. Smoke drifting onto Hampton Court Way or neighbouring properties must be avoided where possible. Please also look out for wildlife taking refuge in piles of vegetation and relocate stacks before setting them alight.

While on the subject of wildlife, sadly there have been a few dead **hedgehogs** found on site recently. I suspect that slug pellet poisoning is the most likely cause and I urge people to use these sparingly - and on netted crops only. On the other hand the rat population is quite high at the moment, due in part to the weather but also the amount of debris lying around and overgrown plots. Please turn compost heaps, cut back vegetation and dispose of rubbish on a regular basis.

The use of rat poison and rat traps is not permitted on site!

THE WORK PARTY WEEKEND

Site maintenance week-end is

7th & 8th October

9.30 am - 1.00pm each day.

Refreshments provided.

There are the usual jobs to be done; pothole filling, corner raking, hedge trimming, rubbish clearing to name but a few. Please come along and help even if you only have an hour to spare, the more people we have the easier it is for everyone.

It is not appropriate to be working on your plot during these times.

REMINDERS:

Do not dump your rubbish, green or otherwise, in the utility areas!

Stop speeding – once again there was a near miss. Do we need to have a major incident before those of you who speed take any notice?

Dogs must be kept on a lead at all times on site.

Car washing on site is not permitted. Our water supply is metered and very expensive!

Loud music is not appreciated, if you must have it playing please keep it low.

Shared pathways should be maintained equally; don't expect your neighbour to do it all!

Working Party - on the mornings of the 7th and 8th October - See top right for details.

AGM - 15th January 2018 - Thames Ditton Lawn Tennis Club., Weston Green Road.



NOT THE USUAL VEGGIES

Literary Compost

*Don't judge each day
by the harvest you reap but
by the seeds that you sow.*

Robert Louis Stevenson
1850 - 1894 (Scottish novelist and poet)

*If you tickle the earth
with a hoe she will laugh
with a harvest.*

Douglas William Jerrold
1803 - 1857 (English dramatist)

SITE REMINDERS:

Site speed limit is 5mph
Please be considerate and
respect the limit!



**Bonfires are now permitted until
30th April next year.**

**Please don't wash your veg or
tools in the water tanks.**

*Make sure your
plot number can
be clearly seen*



DIARY REMINDERS

7 - 8 October - Site work morning
from 9.30 to 1.00pm each day

15 January 2018- AGM
Thames Ditton Lawn Tennis Club

Who's Who

CHAIR - Julie Smith
smirkysmith1@hotmail.com

TREASURER - Tom Appleton
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SECRETARY - Sheena Clarke
sheenaclarke0@gmail.com

SITE MANAGER - Jill McDermott
macanjill@ntlworld.com

TRUSTEES - Sheena Clarke,
Marie Mullard & Tom Appleton

MEMBERSHIP / LETTINGS
Piotr Hennig - piotr@admojo.co.uk

COMMITTEE - Marie Mullard
mariemullard@gmail.com

COMMITTEE - Ian Billett

WEBSITE - Rupert (Plot 13)
epichouse@yahoo.com

NEWSLETTER - Anne Cox
poppycox@f2s.com

ALLOTMENT POSTCODE - KT8 OBW

Mangel-wurzel

Related to Swiss Chard/Beetroot

Mangel-wurzel grows in an array of colours: white, pink, red, orange, golden, and purple or black and comes in many shapes.

Cultivated as fodder in the 18th Century, farmers in England grew

Mangel-wurzel because corn was difficult to grow for livestock feed. Some beet varieties grow up to 3 feet long and 20lbs in weight.

With the association as fodder there has been a limited appearance on the dining table. However this beet is vitamin-packed and well suited for human consumption. Both the leaves and roots are edible. The roots are tender, juicy, and flavourful when harvested young.

Sow: March/April. Cover while germinating. Add a high potassium fertiliser (liquid Kelp/Seaweed) to the soil when roots swell - avoid getting directly on the plant. The variety, Mangel Yellow Eckendorf has large golden orange roots that are high quality and store well in frost-free conditions.

www.kingsseeds.com

Oca

Related to the Potato

Oca, also known as New Zealand Yam, produces attractive, reddish tubers. Native to the Andes it is the second most commonly grown crop in the southern hemisphere, and is **highly resistant to blight** and pests.

Raw Oca has a tangy, citrus taste. Cooked - great roasted, mashed, boiled.

Pot: Chitted tubers in greenhouse in April. Free of frost, plant outside, 90cm apart and cover until established. Water regularly, especially in autumn once tubers start to swell.

Harvest when foliage has died off, [late November]. Eat raw in salad or cook as a potato. Store in slatted trays or hessian sack in a cool, dark place and for next year's crop leave some tubers to chit.

www.realseeds.co.uk
www.marshalls-seeds.co.uk

Strawberry Spinach

A native of North America this plant and has grown



in the wild for centuries. It was brought to Britain in the 1600's by Benedictine monks.

The leaves are perpetual and used as other spinach varieties. Young leaves are good raw in salads. Larger leaves are good steamed, sautéed, or added to soups. Pick before the plant bolts and goes to flower, as leaves lose sugar content and develop a bitter flavour.

The edible red berry-like flowers are quite tart and were used by Native Americans to dye skin, clothes and basket weaving fibers.

Like other varieties, this spinach contains oxalic acid (interferes with calcium absorption and may affect people prone to kidney stones).

Sow: Outside in April in a sunny spot. Can grow year-round in areas with mild winters, but can become invasive when left to self-seed year after year. At the end of the season unpicked fruit may self-seed. Pull plants out and discard them if you don't want any the following year.

www.suttons.co.uk



WANT TO SHARE ANY TIPS or STORIES? EMAIL EDITOR AND BE PUBLISHED

