

BHAS EAST SHEEN ALLOTMENTS NEWSLETTER

News and Information for BHAS Allotment Plot holders...



Annual Show 2017...

The weather this year has been unusual and in many ways challenging for fruit and vegetable growers on the allotments: one of the driest springs on record, record hot temperatures during the summer months followed by a cooler, humid August, perfect conditions for mass slug production and fungal disease.

Despite the difficulties there was a handsome display of vegetables and flowers especially Dahlias though less fruit especially "Top-fruit" (apples, pears etc) after last year's

bumper crops. Some crops especially garlic were poor this year, they need a hard winter to build up resistance and I know some of my garlic collapsed with fungal disease and as usual "Blight" struck the tomatoes though I found I could save some by picking fruits least affected and leaving to ripen in the greenhouse and sunny window sills.

Memorable entries:

A magnificent cabbage. A giant aubergine and other "black" and unusual vegetables from Mark. An impressive display of many varieties of tomatoes despite the "Blight strike". Some good Sweet-corn, for once the foxes struck late this summer. Some very beautiful peppers and chillis from Alex and John and Monica.

As always the younger person's entries were wonderfully creative (from the two families who always enter) but it would be so good to see a bit more competition from other younger people.....

WINNERS with most points

1ST ALEX CLARKE

2ND MONICA AND JOHN HYND

3RD TALLY FOSTER

BEST ALLOTMENTS 2017:

How the allotments are judged:

The Site Reps give me their nominations for Best Novice, Best Veteran and Best Plot.

I go round all the sites and judge plots with a score sheet out of 100%:

40% for quantity/quality of crops, 30% for overall appearance, 15% for pest and disease prevention and 15% environment protection and awareness.

I take into account particularly difficult locations.

Going around the allotments was a real pleasure to see the efforts many people have made in difficult conditions to create a beautiful and productive space for themselves and their families.

The Novice plot winners were particularly impressive, in most cases having taken over very overgrown areas and transformed them in less than a year.

There has been some controversy about the term "Senior/Veteran" with older gardeners feeling it was patronising and implied that age is some kind of disadvantage that has to be taken into account when judging when in most cases some of the best plots belong to older plot-holders who have the most experience. Next year there will be just Novice and Best plots.

WINNERS: PRIORY

Best "Veterans"

Runners-up: Emily Coats, Isobel and Percy Kimber. Winner: Eileen Colpus (plot 4)

Best Novices:

Runner-up Saskia Hayes Winner: James Duncan (Plot 64)

Best Plot: Runner-up Kim and Stephen O'Neill, Winner: Keith Norton (Plot 64)

WINNERS: HERTFORD

Best "Veterans"

Runner-up John Edgar, Winner: Hans Weisskopf (Plot20)

Best Novices:

Runners-up: Nicola Dawson, Richard Jones. Winner: Michael French(Plot30)

Best Plot:

Runners-up: Michael French, Tim Douglas. Winner: Jenny Jeffries (Plot 19)

WINNERS: TRIANGLE

This is one of the most difficult sites with bad drainage, shade, poor soil and a very bad perennial weed problem.

Best "Veteran": Stephen Rhys (Plot 7)

Best Novice: Moira Delgeish (Plot 13)

Best Plots:

Runner-up Tania Mooring, Winner: Sheena Clarke (Plot 12a)

WINNERS: PAVILION

Best "Veteran" Peter Lowe

Best Plot: The Hintons (Plot 7)

(some other very good plots but please number your plots clearly!)

WINNERS: PALEWELL PARK

Best "Veterans" Tally and David Foster (Plot 8)

Best Novices: Robert and Amani Ore-Ewing (Plot 4)

Best Plots: Runner-up: Bob and Anne Marie Prattle, winner: Alex Clarke (Plot 7)

OVERALL WINNERS:

BEST "VETERAN": EILEEN COLPUS

BEST NOVICE: MICHAEL FRENCH

BEST PLOTS: SHEENA CLARKE AND JENNY JEFFRIES

The Committee worked very hard in the background to provide a cake stall with some excellent cakes, a sale of plants, an excellent barbecue and ensured that the day ran smoothly. The entries from the children were again very inventive and one of the scarecrows caused a great deal of interest!!

(Mary Thorp)

**An unexpected visitor appeared on plot 64
Priory....**



Some images of the show...



See BHAS allotment website for more photographs of the Annual Show... [East Sheen Allotments Website](#)

Hints and tips for allotment holders:

Recipes to use your produce...provided by *Diane McClellan*

Applefoutis Cake

Ingredients:

Butter for greasing cake tin
Lots of apples
3 eggs
200g caster sugar
1 tsp Vanilla extract
125g Plain Flour
ground cinnamon - to dust
Icing sugar - to dust



Method:

Preheat oven to 180 degrees. Line the bottom of a 9 inch springform pan with greaseproof paper. Butter the paper and sides of the pan.

Peel, halve and core the apples, then chop into medium sized chunks. Pile apples into prepared tin.

In a large bowl beat eggs with sugar until thick and ribbons form on the surface of the beaten egg. Add the vanilla, then stir in the flour with a spoon until just combined. The batter will be very thick.

Pour over the apples using a spoon or spatula to cover all the exposed apples and press it down into the apple pile. Bake in a preheated oven for 55-60 minutes or until skewer comes out free of batter.

Cool in the pan for 10 minutes, then remove from the tin. Dust lightly with ground cinnamon and icing sugar.

Blackberry, apple and hazelnut olive cake:

Ingredients:

175g blanched hazelnuts
125ml olive oil, plus extra for greasing
2 red apples (sliced)
Handful of blackberries
2 tbsp maple syrup
1 lemon, zest of all and juice of half
130g polenta
1 tsp backing powder
3 eggs
200g golden caster sugar



Method:

Preheat oven to 170 degrees centigrade, gas mark 3. Put the nuts on a baking sheet and bake for 5 minutes until light golden. Set aside to cool.

Grease the base and sides of a 23cm springform cake tin with a little olive oil and line the base with baking parchment. Arrange the apple slices and blackberries on the base of the tin. Stir together syrup and lemon juice and pour over the fruit. Set aside.

Once the hazelnuts are cool pulse in a food processor until finely ground. Put in a large bowl and mix the polenta, baking powder, lemon zest and a pinch of salt.

In another large bowl whisk the eggs and sugar together until light and fluffy. Slowly trickle in the oil, whisking as you go, until fully incorporated. Use a metal spoon to fold in the nut mixture.

Spoon the batter over the fruit and bake for 50 minutes - 1 hour, or until skewer inserted into the centre comes out clean. Leave to cool in the tin before turning out.

Blight:

If like most most people your tomatoes have suffered with blight read this article provided by Janet Bostock - BHAS Membership Secretary.

What is tomato and potato blight?

This is a disease caused by a fungus-like organism that spreads rapidly in the foliage and tubers or fruit of potatoes and tomatoes in wet weather, causing collapse and decay.

It is a serious disease for **potatoes** and outdoor **tomatoes**, but not as common on tomatoes grown in greenhouses. You may see the following symptoms:

Potatoes

- The initial symptom of blight on potatoes is a rapidly spreading, watery rot of leaves which soon collapse, shrivel and turn brown. During humid conditions, a fine white fungal growth may be seen around the edge of the lesions on the underside of the leaves
- Brown lesions may develop on the stems
- If allowed to spread unchecked, the disease will reach the tubers. Affected tubers have a reddish-brown decay below the skin, firm at first but soon developing into a soft rot as the tissues are invaded by bacteria. Early attacks of blight may not be visible on tubers, but any infected tubers will rot in store

Tomatoes

- The symptoms on tomato leaves and stems are similar to those on potatoes
- Brown patches may appear on green fruit, while more mature fruits will decay rapidly

Control of blight on tomatoes:

- Infected material should be deeply buried (more than 45cm deep), consigned to the green waste collection or, ideally, burned rather than composted. Collect blighted stems, leaves and tomatoes in bin bags – do not leave diseased material lying around.
- Picking off leaves or leaflets when just a few are affected may slow down the progress of the disease very slightly, but will not eradicate the problem
- When infection levels reach about 25 percent of leaves affected or brown marks appear on stems remove the plants
- Operate a rotation to reduce the risk of infection, ideally of at least four years

[Link to : Blight Resistant tomato seeds](#)

Small dark spots on runner and climbing french beans - RHS advice:

The small black spots on the leaves are pustules of the fungal disease rust.

Further information about this disease can be found in our advice profile on this link: <https://www.rhs.org.uk/advice/profile?PID=559> . Levels of the disease tend to build up as the summer progresses.

Whilst severe rust infection can kill leaves I would not expect the disease to kill a whole plant. If you have grown your runner beans in the same place for a number of years the most likely culprit is a soil-borne pathogen (e.g. *Fusarium*, *Pythium*) causing decay of the roots and stem bases of the plants. If one of these soil-borne pathogens is involved there are not really any control measures available other than to move the site for your bean crops to another area that hasn't grown them in the past.

Trading Shed and produce information: New Stock coming soon....

Organic garlic sourced from France (Sprint Garlic)



Sprint is a very fast-growing, short dormancy garlic variety for planting before the end of January.

Sprint produces large, good quality bulbs with white skin and a violet flame. Typically ready to harvest from June onwards

Potatoes - popular ones such as Charlotte and Desiree and some new varieties. The potatoes plus onion sets and shallots will arrive mid-January.

REMINDER: SAVE 50% ON KINGS SEEDS (Check with your site rep for more information)..

Kings Seeds 2018 catalogues are now available.

You can order by post or online and your order will be delivered to your home. For full details you will need to pick up your own Kings catalogue and an order form from the Trading Shed.

There is no deadline for orders, so you can wait until Spring 2018 if you prefer.

Kings Seeds supply a very wide range of high quality vegetable and flower seeds and other things for your allotment, so pick up a catalogue and order form and save yourself some money.

Simon Silvester

Everyone loves their allotment...

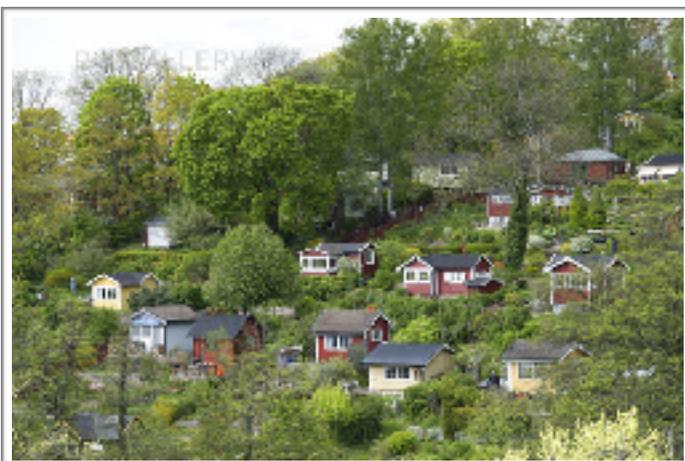
Sophie Kennedy (BHAS Committee Treasurer) recently visited Stockholm and discovered Tanto Gardens Allotments, one hundred and eleven individual allotment plots on a high hill in a public park. Each plot is stamped with its owners personality with a miniature cottage surrounded by vegetables beds often combined with a display of ornamental flowers. The sites are open for all to visit. Tanto Gardens is within a popular public park called Tantolunden, on the island of Södermalm.

People of all ages meet here for swimming and picnics in the summer and for sledding in the winter. There's a playground, beach volleyball court, mini golf, a frisbee golf course and an open-air theatre. Stroll up the hill in the park and enjoy the more than 100 allotment gardens and garden sheds. Creative carpentry and gardening have been blooming behind the fences since 1915.

The allotments were originally for the poor of Stockholm but Tanto is no longer an allotment for the poor potato grower. Tanto (and other similar city allotment spaces) have become an alternative to the country Swedish summer house. There is a waiting list of over 350 city dwellers for Tanto with a wait time up to 20 years to obtain a plot and cottage!!

If you would like to read more about these allotments follow this link:

[Tanto Allotments](#)



Update Grenfell

Donation:

At the AGM in June 2017 members voted to donate £500 to the Grenfell Tower Appeal. **Aileen Izett** organised this through the “Big Give”. Members may be interested to read this update:

We wanted to get in touch to thank you once again for your extremely generous support of our [Grenfell Tower Appeal](#).

Big Give chose to work with The K&C Foundation to set up an online match funding campaign to raise funds for those affected by the fire. The appeal closed after raising over £2.6m.

The Big Give appeal contributed to a total of £5.75m raised by The K&C Foundation. Over 50% of all of the funds raised have now been committed:

- £120k within days of the tragedy to six local organisations working on the frontline. This money was given out to meet the immediate needs of people who had lost their homes or been displaced.
- £1.2 million to a joint charity initiative (with the British Red Cross and The London Community Foundation/Evening Standard, coordinated by the Charity Commission) to pay grants of £40,000 to the next of kin of people who have lost their lives or are missing and up to £20,000 to support each seriously injured person.
- £1.6 million for ‘Fresh Start’ grants of £10,000 for each household from Grenfell Tower and Grenfell Walk to help them rebuild their lives.

The remaining £2.9m will focus on the medium to long term response. The K&C Foundation is committed to talking to the relevant groups to identify the evolving needs of the people at the centre of this tragedy and acting on them. They are using their local knowledge, networks and expertise to ensure the funds are used for the best possible effect to help the people who lived in Grenfell Tower and the shattered local community. You can follow the latest updates of how funds will be used at thekandcfoundation.com.

Chair’s Report:

Who said summer was a washout? Britain enjoyed a warmer than average summer despite soggy weather dampening holiday plans. The UK saw the 9th wettest summer on record with 320mm of rain, 32.8% more than the average of 241mm. But temperatures between 1 June and 30 August were 0.41C above the long-term average.

This weather meant that few of us needed to spend time watering, although, as ever, the weeds loved the rain and responded accordingly!

All of the above though must have provided ideal growing conditions as there was a bumper display of produce and flowers at this year’s Annual Show on Sunday 3rd Sept. Tables were over-flowing with exhibits and we have made a note to increase the space

for next year. We had a very good turn out of plot holders, their families and friends and the BBQ and Salads were first class as always.

Three BHAS members (Susan Moore, Derek Lawrence-Brown and myself) attended the Borough of Richmond Allotment Group (BRAG) on 24th July. The Council's new Allotment Strategy is still being worked on, although we are told a draft is imminent. The amended Council bonfire rules are causing problems as they concentrate bonfires into just a few hours on the first Saturday of each month during the Summer (April - September).

A reminder to all that the Winter bonfire rules come into effect in October, when bonfires are only permitted Monday to Friday.

Finally I would like to thank the Committee members, Site Reps and Trading Shed volunteers for all their hard work throughout the year. Most of what we do goes on in the background but helps ensure the smooth running of our precious Allotment sites.

John Padgett - Chair

Contacts:

Chair: John Padgett

Allotment Secretaries: Joint Secretaries: Susan Moore and Aileen Izett

Membership Secretary: Janet Bostock

Treasurers: Sophie & Alistair Kennedy

Minutes: Sheena Clark

Events Organiser: Nicolette King

Newsletter Editor: Brenda Lattimer

Trading Shed Manager: Mark Gourlay

Site Reps:

Hertford - Derek Lawrence-Brown Plot 26

Hertford (Beverley Brook) - Janet Bostock

Palewell Park - Paul Edelin (plot 15)

Palewell Fields/Pavilion - David Abel

Priory - Donal Douglas

(Donal Douglas has withdrawn his decision to stand down as Priory site rep from Autumn 2017)

Priory - Mark Gourlay

Triangle - John Bentham

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Editor: Brenda Lattimer

If you have any comments, suggestions or contributions for the newsletter, please email the Editor.

For Contact details please see the Newsletter emailed to BHAS members.