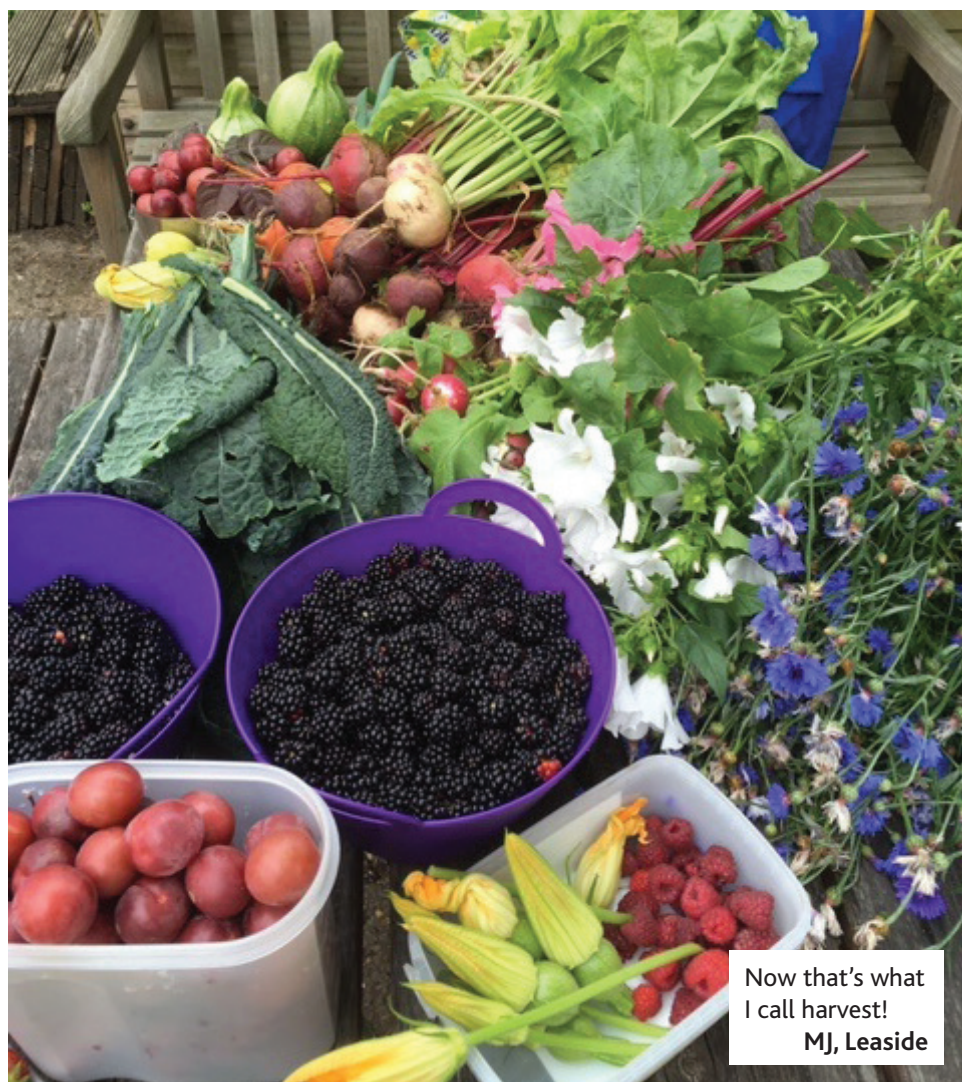


AUTUMN NEWSLETTER 2017



Now that's what
I call harvest!
MJ, Leaside

30% OFF ORGANIC SEED ORDER

Sarah Kissack is doing another group order from the Organic Gardening Catalogue, which will give discounts of up to 30%. You can access the Catalogue at www.organiccatalogue.com or phone 01932 253666 for a paper copy. If you want to participate, email the details of your order to *sarah.kissack@uwclub.net* or give her a paper copy at the AGM, or post to 25 Listria Park, Stoke Newington, London N16 5SW by the end of October. You pay for your order with relevant discount on collection from her at address above, usually in January. Should the total not be enough to qualify for the discount she'll let you know. Please email or call Sarah on 07754 095062 if you have any queries.

Seed and Produce Swap at the October AGM

We are having a seed and produce swap at this year's AGM, so please start saving seeds, any surplus produce, jars of chutneys or jam etc now and make it a success!

2017 AGM

Wednesday, 18 October, is the date for this year's AGM at St Mary Stoke Newington Community Hall, as usual, just opposite Clissold Park on Stoke Newington Church Road. Doors open at 7.00pm for the important task of paying subs and plot rental for the coming year. Please note the new fees on p5 of this newsletter. The business meeting will start at 7.30 with a review of the past year, election of officers, receiving the accounts. This year, there are two proposed amendments to the Bylaws, and a recommendation

from the Managing Committee to the membership that the waiting list be re-opened. So there are important issues for discussion. Hope to see loads of people at the meeting!

TIME TO SWAP

After the business part of the meeting, we have the Seed Swap organised by Annie Wilson - bring your seeds or produce to the seed saving desk at the start of the AGM and at the end of the meeting you will be able to swap them for new ones.

WHERE & WHEN

WED 18TH OCTOBER

DOORS OPEN 7PM (PAYMENTS
7-7.30PM, NO CASH PLS)

ST MARY'S CHURCH ROOMS, STOKE
NEWINGTON CHURCH ST, N16

(JUST PAST THE TOWN HALL
TOWARDS GREEN LANES,
OPPOSITE CLISSOLD
PARK)



Shed with chicory flowers,
Aden Terrace site



HOVERFLY IN DISGUISE

I was rather alarmed when I thought I saw a giant Hornet on my allotment. Research revealed it to be *Volucella Zonaria*, a hoverfly that mimics a hornet, and it visits flowers in gardens in the South of England between May to November.

Other species of hoverflies mimic bees or wasps in appearance. However, the hoverflies are easily identified from bees or wasps by their wings: hoverflies have two wings and wasps and bees have four.

Hoverflies are totally harmless and are definitely a gardener's friend, as the larvae of hoverflies are important predators of pests, such as aphids, scale insects and caterpillars.

Annie, Springdale

Allotment Wildlife

as spotted by plot holders

SOUTHERN SHIELD BUGS

Last year I was thrilled to see a shield bug on my runner beans. I thought how lovely, a bit of nature! All too soon my beans were absolutely covered with shield bugs of all ages. A keen amateur entomologist friend was delighted to be able to admire and photograph samples at all stages of development, and identified them as southern shield bugs; an alien invader, but supposedly not harmful to crops. I am however unconvinced as I had a very poor crop of runner beans and I see that the RHS are now saying that they can cause damage. This year I have spotted a couple of shield bugs so far and dispatched them and my runners are looking OK, so I am keeping my fingers crossed. I would be interested to hear if anyone else has found them to be a problem..

Pat Cavanagh,
St Kilda's allotments.



This toad was rescued from a bucket and rehoused on a plot with a pond where he should be very happy.

Kelly O'Neill, Spring Lane

Reading -
recommended by
allotment holders

RHAPSODY IN GREEN

by Charlotte Mendelson

I am not in the habit of reading gardening books (perhaps I should be).

I tend my allotment on a trial and error basis and taking advice from fellow gardeners. But of course writers are fellow gardeners, and no one more so than the novelist Charlotte Mendelson who has written a book on her obsession with vegetable growing in her tiny North London garden.

Her book is a witty homage to that obsession and it is peppered with good advice and very accurate observations. She is, I suspect, a little jealous of allotment holders and views them as potential eccentrics (which I think we sometimes are).

The book is a chronological journey through the year, starting with late Winter. Her passion for the shape and colour and extraordinary variety of fruit and vegetables which she can grow in her Lilliputian back yard, is very enthralling. On a practical level, Charlotte is clearly a very wide reader of gardening books and has a useful list of what she considers essentials. So, as well as a companion (and much of what she writes about rings true for me) I found her advice genuinely useful. Potential note to self – read more gardening books...

Ruth Gladwin
(Aden Terrace)

RECIPES

Some of our members' best.

Grown a bumper crop of cucumbers and your neighbours have had enough? Here is a great recipe. Keeps for ages (we recently finished some of 2008 vintage), goes with anything, hot cold meat, fish, humus, cheese or on its own in a sandwich. (sorry about the lbs and ozs, it's an old recipe!)

SWEET CUCUMBER PICKLE

- 3 large cucumbers
- 2oz cooking salt
- 2 large onions

for the syrup:

- 1 pint distilled malt vinegar
- 1lb soft brown sugar
- 1/2 level teaspoon ground turmeric
- 1/2 level teaspoon ground cloves
- 1 tablespoon whole mustard seed

Wash cucumbers but do not peel. Slice thinly and place in a bowl in layers with salt and sliced onion between layers. Weigh down with a plate for 3 hours. Pour away any liquid and rinse with cold water. Put vinegar, sugar and spices into saucepan and stir over low heat. When sugar dissolved add cucumbers and onions and bring to boil. Cook for 1 minute then take off the heat. Scoop out veg and mustard seeds with a perforated spoon and pack into suitable sterilised containers. Simmer syrup for 15 mins to reduce and concentrate flavour. Pour over veg to cover. Cool and store.

Jonathan Fuller

* * *



Great jam recipe from www.bbcgoodfood.com

RHUBARB AND GINGER JAM

- 1kg pink rhubarb trimmed weight
- 1kg jam sugar (it has added pectin)
- zest and juice 1 lemon
- 50g stem or crystallised ginger finely chopped
- 4cm piece ginger peeled

Wash the rhubarb and slice into 2cm pieces. Tip into a large bowl and add the sugar, lemon zest and juice, and chopped stem ginger. Finely grate the peeled ginger over the rhubarb.

Stir the mixture thoroughly, cover loosely and leave to one side for about 2 hrs to allow the sugar to dissolve into the rhubarb juices. You may need to stir the mixture occasionally to encourage this process along.

Scoop the fruit and all the sugary juices into a preserving pan and set over a medium heat. Stir until the sugar has completely dissolved, and bring to the boil. Continue to cook at a fairly swift pace until the rhubarb is really tender and the conserve has reached setting point – this should take about 10-15 mins.

Remove the pan from the heat and leave to one side for 2-3 mins before pouring into sterilised jars. Seal immediately and label with the date once completely cold.

Jo

* * *

STUFFED COURGETTE FLOWERS

- Pick flowers with stalks
- Make sure they're clean and bug free
- Inside the flower remove the nobbly bit inside
- Stuff with a mixture of either ricotta or mozzarella and grated nutmeg
- Twist the petals back up. It doesn't matter if it doesn't quite close it seems



to make no difference.

- Dip in flour, then in whisked egg and a little ice water, then lightly dip in flour again. Shallow fry in vegetable oil for 2 mins each side. (can be baked in a very hot oven instead)

MJ

* * *

BEETROOT PICKLE

- 1 beetroot, peeled and cut into long, thin matchsticks,
- 1 tsp caster sugar, pinch allspice, salt and freshly ground black pepper,
- 2 tbsp cider vinegar

Combine ingredients, then add cider vinegar (& teaspoon. pomegranate syrup for a sweet touch).

Keeps well in fridge for weeks!

* * *

WILD GARLIC PESTO

- Good 2 handfuls of wild garlic leaves,
- 3oz parmesan cheese,
- 2 fl oz. olive oil

Whizz together & put into small jars. Seal with extra oil to cover. Keeps in fridge for months!

Use one eucalyptus leaf instead of a bay leaf to add an intense & interesting flavour to sauces, gravies etc

I've tried growing angelica this year & pre-cooking it to combine with rhubarb jam with some success

Sue, Aden Terrace



Stepladder
trellis

TOP TIPS

COMPANION PLANTS

Phacelia has pretty mauve flowers which attract bees & is a good green manure crop, as are lupin & clover.

Morning Glory attracts hoverfly. French marigold helps repel soil nematodes & whitefly from tomatoes. Nasturtium deters whitefly & aphids, intermingle these with your vegetables.

Sue, Aden Terrace

SLUGS, SNAILS AND SEEDLINGS

Slugs and snails have been a real problem to me. I can remember last year being thrilled when a row of nice little seedlings appeared, only to go back a couple of days later and find they had all completely disappeared. This year I have started off most things in trays or plugs on my windowsills so the seedlings are a bit more robust when they go out, and I also protect them with tubes made by cutting the tops and bottoms off 1 litre water bottles (making two tubes per bottle) and pushing the tubes down into the soil round the seedling.

Planting out seedlings

I am never sure when is the right time to plant the seedlings out, so at the same time as I sow the tray, I sow a couple of the same seeds in a transparent pot of similar depth (eg, a cut-down 500ml water bottle) so that I can see when the roots are almost filling the pot.

Parsley

I tried unsuccessfully to grow parsley from seed last summer. In the autumn I bought a pot from the Supermarket, broke it up into about 4 pieces and planted them. The divided plants grew very well (protected by plastic tubes) and provided me with all I needed until early summer this year.

Pat Cavanagh
St Kildas allotments

*Thanks to
everyone
who has
contributed to
this newsletter.
If you have a
contribution
for the Spring
Newsletter
please send to
butterfieldgreen
@gmail.com*

PLOT INSPECTIONS

Touring & judging this year's allotments was as interesting as ever. Each of seven sites I saw has a different 'setting', so had developed their own personality.

The weather wasn't kind to us on the second of three evenings of viewing – intermittent torrential rain impeded progress – nonetheless, we charged on undaunted.

Sites we visited were: Leaside, Overbury, Spring Lane, St Kilda's, Aden Terrace, Springdale Road & Church Walk.

All, apart from Aden Terrace, are hidden or not on full view to the public. The most inspiring of all visited was Spring Lane.

There were impressive shows of combination crops. Alliums or Cavallo nero with marigolds or nasturtiums to help ward off pests & look good too. Several people were growing chicory this year, a lovely blue flower to mingle with Echiums, say, or cornflowers to attract bees.

Commonly grown this year were courgettes, broad beans, various beans, cabbages, sweet corn, tomatoes, carrots, beetroot, onions, garlic, alliums, artichokes, chard, cucumber, purple sprouting broccoli, spinach and of course, potatoes.

On the fruit front, rhubarb ago-go, strawberries, raspberries, red & black currants - some white! - and loganberries, apples, pears, plums. A delicious apricot tree was in full fruit at Spring Lane, but the parakeets were going for them!

Herbs: rocket, lemon balm, borage, chives, rosemary, mint, fennel leaf, lavender and many more.

On the downside, neglected plots were evident at some sites. Happily, far fewer than last year! We need to see 70% of a plot in good working order, well weeded & planted up with main crops by May.

One or two were badly neglected & thoroughly weeded up so had to be warned to improve or else!

An ongoing problem, which is easily overlooked, is keeping shared paths clear of prickly plants, & rambling shrubs such as bramble & jasmine and pulling out sycamore or ash seedlings.

Prizes will be awarded for those who present a well stocked & tidy plot.

Newcomers will also be awarded if their efforts to improve their plot are exceptional.

PAYING MEMBERSHIP FEES AND PLOT RENT FOR 2017/18

All fees are due to be paid before or at the AGM on the 18th October. If you do not meet this deadline there is now a £1 late payment fee that will be due in addition to membership and plot rental. Please note the new fees below.

HOW TO PAY ELECTRONICALLY

This is the process used to pay from a Smile account; different banks may have slightly different processes:

Select 'Pay Bills' option

Bill type 'Other'

Recipient organization 'HAS'

Reference from your bill '[your name]'

Recipient account number 65555383

Recipient sort code 089299

PLEASE ENSURE THAT YOU USE YOUR NAME AS THE REFERENCE ON THE PAYMENT, not any reference number given to you. We need to know whose rent/membership is being paid, otherwise we will chase you for non-payment. If you bank with The Co-op your name will not appear as the reference, so please email Nancy Korman with the date and amount of your payment. If you pay electronically, no receipt will be posted to you as you will already have a record of the payment. There is also no need to complete

and post the form below, but please email nancylkorman@hotmail.co.uk with any changes in contact details or AGM business you would like discussed, including if you would wish to stand for any office.

If you use **telephone banking**, you can pay that way using the HAS account details above.

HOW TO PAY BY CHEQUE

If you do not use electronic banking then please complete the slip below and return it to Nancy Korman, 21 Northchurch Terrace, London N1 4EB with your cheque made payable to HACKNEY ALLOTMENT SOCIETY by 1/10/16 or bring it in person to the AGM.

NAME AND ADDRESS ON THE BACK OF THE CHEQUE PLEASE.

You will receive confirmation of payment by email if possible, or by post if requested. Paper receipts will also be available on request at the AGM.

✂ - - - - -

HAS ANNUAL MEMBERSHIP & PLOT FEES 2017/18

Name: _____

Address: _____

Tel: _____

email: _____

I ENCLOSE:

£4 membership (waiting list) ☐

£35 m'ship and rent (full plot) ☐

£19.50 m'ship and rent concs ☐

£19.50 m'ship and rent (half plot) ☐

£11.75 m'ship and rent concs (half plot) ☐

please provide proof of status for concessions

☐ To keep costs down, all communication from HAS will be by email unless you tick this box to receive paper copies by post

I would like to stand for election to the following post:

I would like the following to be discussed at the AGM:

HAS COMMITTEE MEMBERS

CHAIR

Penny Miller -
pmshrink@yahoo.com

VICE CHAIR

Ruth Gladwin

SECRETARY

Nancy Korman -
secretary@hackneyallotments.org.uk

TREASURER

Hugh Naylor

SITE REPRESENTATIVES

ADEN TERRACE

Sue Sharples

CHURCH WALK

Maggie Wilkinson
and Sarah Madge

LEASIDE ROAD

MJ and Helene Gulleksan

OVERBURY STREET

Julia Clarke, Andrew
Lindsey and Kerry Morgan

QUEENSBRIDGE ROAD

Phillip Turner

SPRING HILL

Phillip Pearson, Jon
Fuller, Beth Webber and
Frederica Brook

SPRING LANE

Helen Bishop and Elsa
Hamaz

SPRINGDALE ROAD

Annie Wilson

ST KILDA'S ROAD

Henrietta Soames