



WELLINGTON FIELDS ALLOTMENTS NEWSLETTER August 2021



Forward from the Chairman

We are now in our 11th growing season at the Wellington Fields Allotments site and myself and my fellow committee members take great pride in seeing the continued developments at the facility and the enjoyment that the simple pleasure of growing a bit of fruit and veg brings. Over the past couple of years we have tried to de-clutter and re-order the site a little so we can create more space for parking and for the safe movements of vehicles. The compost, woodchip and manure storage area is now complete and we have also levelled off the stoned area surrounding it. We have also been able to create more car parking spaces as a result and the overall look and feel of the area at the bottom is so much better.

The provision of water troughs is now also complete and what a difference this has made to the watering process. Although water consumption has significantly gone up as a result, then no doubt so have vegetable yields and if this allows us to spend more time planting and weeding, then I think this is a small price to pay.

It has also been noticeable that plot holders are spending more time at the site, which could still be as a result of Covid restrictions on travelling etc, but also because we now have a hard-core of keen gardeners.

One thing we would like to facilitate now is the opportunity for plot holders to get to know each other better and socialise a little. Hence our inaugural plot-holders barbeque which will take place at the allotments on Saturday 18th September, weather permitting. We will be providing the food and some drinks through our fund raising activities, but any donations of produce etc on the day will be welcomed. We will let you have more details very shortly. Please also note that we will be scheduling an AGM in the autumn, which will be your chance to provide feedback to enable us to make further improvements. In the meantime, I hope you have all enjoyed your summers and I look forward to enjoying many more with you at our fabulous facility.

Committee Notices / Key Dates

1. A date for your diary - Saturday 18th September BBQ/Social.
2. Please ensure that plots are kept tidy, ensuring that weeds do not spread to neighbouring areas.
3. Please ensure that all trees are not exceeding 6ft in height.
4. For safety reasons please continue the reverse parking. This is going particularly well thank you.
5. Please ensure that all water troughs are turned off after use.
6. The car park has now had new hard-core added to improve the parking for all. Thank you to Pete Appleton for organising and supervising an excellent job.



Jobs on the Allotment

10 Minute Jobs!

- Do 10 minutes of weeding every day to avoid that depressing sight of the weeds taking over. Weed with a hoe in dry weather or by hand whenever you want to. Little and often is a better technique than facing an overgrown plot or garden.
- Remove excess foliage from tomatoes to ensure the energy goes into the fruit.

General Jobs

You may wish to harvest:-

- French beans, beetroot, potatoes, onions, lettuce, salad leaves, carrots and tomatoes.

You can still sow:-

- Winter cauliflower, spring cabbage, swiss chard, salad leaves, lettuce and Kale.

Recipe for crops in season (More recipes are on our website)**Courgette Pasta with herbs, tomatoes and chilli**

Serves: 4 people

Ingredients

1 big courgette any colour and type or ½ kilo of small courgettes
 1 medium onion
 3-4 garlic cloves
 2-3 medium tomatoes or a handful of small ones, or a tin of chopped tomatoes
 A pinch of salt
 Some black pepper
 A herb of your choice – dried oregano / thyme/ or marjoram/ Mixed
 3 tablespoons of olive oil
 150 grams of Penne pasta – hollow ringlets (but you can use any pasta)
 Grated Parmesan cheese

**Method**

Chop the onion. Peel and chop the garlic. Cut the courgette into small pieces. Warm the oil in a pan, add the chopped onion, fry until golden brown, and then add the garlic and courgette. Stir for 5 minutes, add the chopped tomatoes (you can use tomato paste as well), add the salt, pepper and herbs, cover the pan and let it simmer on a low heat for about 20 minutes.

Boil water in another small pan, add the pasta, and cook for about 10 minutes then drain and add a bit of olive oil. Serve the pasta on a plate, topped with the courgette sauce, and sprinkled with the cheese, and chopped green or red chilli.

Enjoy!

Raspberry & White Chocolate Cheesecake**Ingredients**

For the base;

80g biscuits

40g butter

For the filling

100g white chocolate

1 tbsp. butter

100ml double cream

2 tbsp. icing sugar

drop of vanilla extract

150g soft cream cheese

100g raspberries + handful for decorating

Special equipment

4 Individual food rings 8cm diameter

Greaseproof paper

If making a large one I use a loose based cake tin which I line with greaseproof paper.

Method

1. 1st prepare the biscuit base. Break up the biscuits & place in a freezer bag, using a rolling pin bash them until they turn to crumbs, then put them in a bowl. Melt the butter & add them to the biscuits; mix thoroughly. Place the food rings on onto a baking tray, each with grease proof paper underneath. Divide the crumb mixture between the rings. (At this point I often realize I want more biscuit base & make up more) Press the biscuit base down then put in the fridge whilst you get on with the filling.
2. Break the white chocolate up & place in a heatproof bowl with the butter, over a pan of simmering water. Stir occasionally until melted. Remove & allow to cool slightly.
3. Pour the cream into a mixing bowl & the vanilla extract & icing sugar. Whip them together to form soft peaks; stir in the soft cream cheese followed by the chocolate. Fold in ½ the raspberries, breaking them up to form pink tinge, then add the rest, trying to keep them relatively whole.
4. Spoon this mixture evenly between the bases from the fridge. Fill to the top & smooth off with a palate knife. Return to the fridge for at least 4 hours, preferably overnight. (I freeze them at this stage, having removed them from the rings.)
5. To serve, remove them from the rings pushing up from the bottom carefully. Decorate with the spare raspberries & serve with the coulis. Enjoy!

A Featured Garden to visit

Hill Close Gardens Warwick

<https://hillclosegardens.com/>

These rare surviving Victorian gardens were once used by townfolk who lived above their business to escape from the crowded town to relax and grow produce. They are now lovingly restored and nationally recognised.

I recently visited the gardens and was very impressed. You can combine the visit with a trip to historic Warwick going to the High street or explore the Medieval Castle.

You can follow a walk through the restored plots, explore the Summer Houses and ask the volunteers questions about the site. You may also wish to purchase produce or some of the excellent plants that they grow.





Useful Links

<https://www.allaboutallotments.co.uk/general-interest>

<https://www.allotment-garden.org/https://www.nsalg.org.uk/news/covid19-information/>

If you wish to make any contributions to the newsletter or if you want any topics covered then please contact me. christopher.hilton2@btinternet.com

Committee Members

Chairperson - Simon Ellin.
Treasurer - Karen Appleton.
Secretary - Jane Garner.

Committee Members: -
Barry Williams;
Mark Connell;
Chris Hilton;
Alan Hartley;
Nick Brookes;
Suzanne O'Farrell.

Don't Forget!

If you fancy taking on another Plot to grow a few more vegetables please see Jane Garner. There is only a short waiting list.

Contact Details for Jane Garner,
Secretary - fjanegarner@hotmail.com

Don't forget we have our own Facebook page and group that we would like to see more people using! You can post anything you want within reason about the allotments.

.....*Happy Gardening*

