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# WSAA Newsletter

  
June 2024



## June in the garden - preparing for a prosperous Summer

As we move into what is sure to be a vibrant summer season, we're thrilled to bring you the latest news and updates from our allotment community.

First we're pleased to announce that the May allotment inspections are complete. We appreciate your efforts to keep up cultivation standards, and we'll be sharing the results with you soon.

This season has been a bit challenging due to the wet weather, (testing our gardening skills and patience). However, we see you out there putting in your best efforts and persevering through the rain. Keep up the good work!

Our heartfelt thanks are extended to all the wonderful volunteers who have chipped in with work around the plots. Your efforts to shore up boundaries during the recent work party and your readiness to answer the call for help running the trading hut are truly appreciated.

That said, we still need hands on deck as we prepare for the return of our Annual Show. We're calling on all our members to lend a hand in organising what we hope to be a fantastic community celebration. Just reach out and let us know if you're able to help us make it a real WSAA success.

We hope you enjoy this newsletter filled with updates, tips, and community highlights. Let's make this summer a season to remember and as always, happy gardening!

*The Committee*

### Dates to remember:

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Next Work Party  
Sat, 29 June

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July Work Party  
Sun, 21 July

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Annual Show  
Sat, 14 September

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### In this edition:

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Plat Sale Success

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Slug Solutions

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Calling All  
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And more!

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## Plant Sale Success

The sun arrived just in time for our Community Plot's Annual Plant Sale. A big thanks to Brigid and Les for organising and to all who were able to come out and support. Hope you found some lovely additions for your gardens! (By the way, don't forget to return your pots to the Community Plot.)

## Slug Solutions



Slugs have been particularly troublesome on the plots this year, wreaking havoc on our plants. Fortunately, there are many effective organic methods to keep them at bay. Here are some tried-and-true slug deterrents that will help protect your plants without harming the environment - Let us know what's working for you!

1. **Copper tape** gives slugs a mild electric shock when they come into contact with it.
2. **Coffee grounds** contain caffeine, which is toxic to slugs and acts as a repellent.
3. **Nematodes** are microscopic worms who are natural predators of slugs.
4. **Garlic spray**, made from a mixture of garlic and water, can be sprayed on plants to repel slugs.
5. **Sand or grit** can be used to create a barrier around plants that slugs find difficult to cross.
6. **Companion planting** with slug-repellent plants like rosemary, fennel, or mint can help deter slugs.



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## Maintenance Updates



### Work Party

Our next work party is coming up on Saturday, the 29th of June. . We'll meet at 10am at the Trading Hut and your party leader will direct you to the jobs for the day. Keep bringing that can-do spirit!



### Field 3 Toilets

The toilet on Field 3 has been cleaned up and the code has been changed as it seems there might have been some misunderstanding on how to use it. If you'd like to have access, send us an email so we can give you the code and instructions on proper usage.

## Calling All Volunteers!

WSAA needs your help! As a volunteer run allotments association, we need you, our members, to help make our site a success. Our work parties are important, but opportunities to get involved aren't limited to physical labour. There are plenty of ways you can volunteer!

We have a couple of special calls to volunteer action:

- **The WSAA Annual Show** - help make the return of our Annual Show a success!
- **Orchard Maintenance** - we're in need of helpers for ongoing upkeep of our orchard.

Here are some other things to help out with:

- Trading Hut - Help us cover our Trading Hut hours.
- Admin - Help us get through the paperwork.
- Technical - If you have a bit of technical savvy, let us know! We could use your know how.

Can you lend us a hand? Get in touch: [info@whetstonestrayallotments.co.uk](mailto:info@whetstonestrayallotments.co.uk)



### Say hello!

A warm welcome to Suman on Field 2!

We hope you're settling in well, getting stuck into cultivating your plot, as well as getting to know your neighbours. All the best in your gardening endeavours!

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## Compliance Reminders

As we move into warmer weather, we all are excited to enjoy more time on the plots, so this is another reminder to please be mindful of any nuisance you might cause to neighbours with the activity on your plot (e.g. guest behaviour, loud music).

Don't forget the path at the front of your plot when you're working on taking your grass down and maintaining your paths. Each of us should include it in our grass and weed control.

Kindly refrain from taking **ANY** items off of plots that are not yours. They belong to the allotment they are on whether it is let or not - they are not abandoned items and not up for grabs.

## Recipe of the Month



### Elderflower Cordial

Indulge in the refreshing taste of summer with Brenda's Elderflower Cordial recipe!

This delightful concoction celebrates the abundance of elderflowers still blooming this time of year. With its subtle fragrance and sweet flavour, elderflower cordial promises to be the perfect addition to your summer beverage repertoire.

Whether enjoyed over ice on a hot afternoon or mixed into your favourite cocktail for an evening soiree, this homemade cordial is sure to elevate any occasion with its delicate bouquet and irresistible taste

#### Ingredients

- 30 Elderflower heads
- 3 Organic Lemons
- 1.5 lbs Sugar
- 2 tbsp Citric acid (certified for food use)
- 6 cups Boiling water

#### Method

1. Pick the elderflower where the flowers are all white and blossoming. Leave any with brown flowers to mature into elderberries.
2. Shake the elderflower heads, to remove small insects and leaves. (Don't wash them as all the flavour is in the pollen from the flower heads.)
3. Cut the flowers off the stem leaving as little of the stem as possible. Alternatively, you can use dried flowers.
4. Cut the lemons into slices and place in a bowl.
5. Add elderflower heads to the bowl, cover with sugar, and add the citric acid to the mix.
6. Pour the boiling water in and stir it to make sure that all of the elderflowers are covered - careful as the water is hot!
7. Cover the mix with an airtight lid, and leave it in a cool place for about 2 day's (or leave in a cold room).
8. After 2 day's- sieve the mixture through a cheese cloth or very fine strainer. You can now store the cordial in rinsed sanitised bottles.

Do you have a recipe you'd like to share?

Email it to us! We might use it for our Recipe of the Month. We'd like to see a focus on seasonal produce that can be grown or foraged on the allotments.

For a refreshing summer drink, add about 3-4 parts of water to 1 part cordial. Serve over ice and enjoy!

*Thank you for reading!*

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