
WSAA Newsletter



September 2024



September Splendor: Bounty, Wildlife, and the Big Show

As the days grow shorter and we stand on the cusp of autumn, our plots continue to reward us with an impressive bounty. The rich harvest rolling in is a testament to the hard work and dedication we've all put into our gardens throughout the year. There's a certain sense of anticipation in the air as the leaves start to turn, signaling that the growing season is drawing to a close.

But before we fully embrace the cozy season ahead, we have one more exciting event to celebrate—our much-anticipated annual show is finally here! **Saturday, the 14th of September**, we'll gather to showcase the best of what our allotment has to offer. It's the perfect opportunity to come together, share our successes, and take pride in our gardening achievements. In this newsletter, we'll be recapping all the essential details to ensure you're ready for the big day.

Alongside our show preparations, we're also shining a spotlight on the wildlife that shares our gardens with some fascinating reading recommendations that explore the creatures we often see but may not fully appreciate. And for those who've battled with slugs and snails this season, a reading to debunk some common myths about these misunderstood mollusks, offering a fresh perspective on their role in our garden ecosystems.

As usual, you can look forward to our regular features, including maintenance updates, the recipe of the month to make the most of your harvest, and much more. Let's savour this bountiful time and gear up for a fantastic show!

The Committee

Dates to
remember:

Annual Show
Sat, 14 September

Sept. Work Party
Sun, 22 September

Oct. Work Party
Sat, 26 September

In this edition:

The Annual Show

Plea for Seeds

Wildlife Reading
Recs

And more!

It's Finally Here! Our 75th Annual Show!

We hope you're as excited as we are to come together as a community for the big day! You should have your information pack with details on registering, delivering your entries, competition classes and more but here are a few highlights:

- Date of the show: Saturday, the 14th of September
- Entry delivery: 8:00 AM - 10:00 AM on Saturday, the 14th of September
- Other activities starting from 11:00 AM on Saturday, the 14th of September

We can still use your help! Get in touch if you can help with food donations, set-up, facilitating activities or clean-up (or all of the above!)

And here is a little reminder of our event schedule:

8:00 AM - 10:00 AM: Entry delivery and set up

- Location: Trading Hut
- Note: All entries must be delivered and displayed by the end of this period

11:00 AM - 1:00 PM: Judging of Entries

11:00 AM - 4:00 PM: Children's Activities

Bug Hotels:

- Time: 11:00 AM - 4:00 PM
- Location: In front of the Community Plot
- Description: Kids create their own habitat to attract bees and other pollinators

Rock painting

- Time: 11:00 AM - 4:00 PM
- Location: In front of the Community Plot
- Description: Paint pictures of our garden friends on a rock kids can take home

12:00 PM - 4:00 PM: Food available for sale

- Note: Food stalls and refreshments for sale under the tent at the top of Field 1 and **BRING CASH FOR FOOD PURCHASES (£1 coins will be most useful)**

1:00 PM: Entries open to public viewing

- Location: Trading Hut
- Description: Open for all visitors to view the entries and displays.

3:00 PM - 4:00 PM: Awards Ceremony

- Location: Trading Hut
- Description: Winners in each category will be announced and awarded prizes. Special recognition for Best Allotment Plot.

4:00 PM - 5:00 PM: Collection of Entries

- Location: Trading Hut
- Note: Participants are requested to collect their entries and any prizes during this time.

Additional Information

- Parking: No parking on site but street parking is available.
- Restrooms: Compost toilets will be available with guidance on how to use

Contact Information: For any enquiries, email: info@whetstoneallotments.co.uk with the "Annual Show Enquiry" as the subject.





Seeds Wanted

Got spare seeds? We'll have them! Pop them into an envelope labelled with the seed type and date. You can drop them into the Trading Hut during Sunday trading hours (10am -12pm)

What are they for? To help support our newer members on their plots and for Seedy Sunday trading next year (date tbc).

A great way to keep seeds from going to waste and to support and engage with our allotment community.

Maintenance Updates



Work Party

Our next work party is coming up on Sunday, the 22nd of September . We'll meet at 10am at the Trading Hut and your party leader will direct you to the jobs for the day.



TFL Fence Work Still In Progress

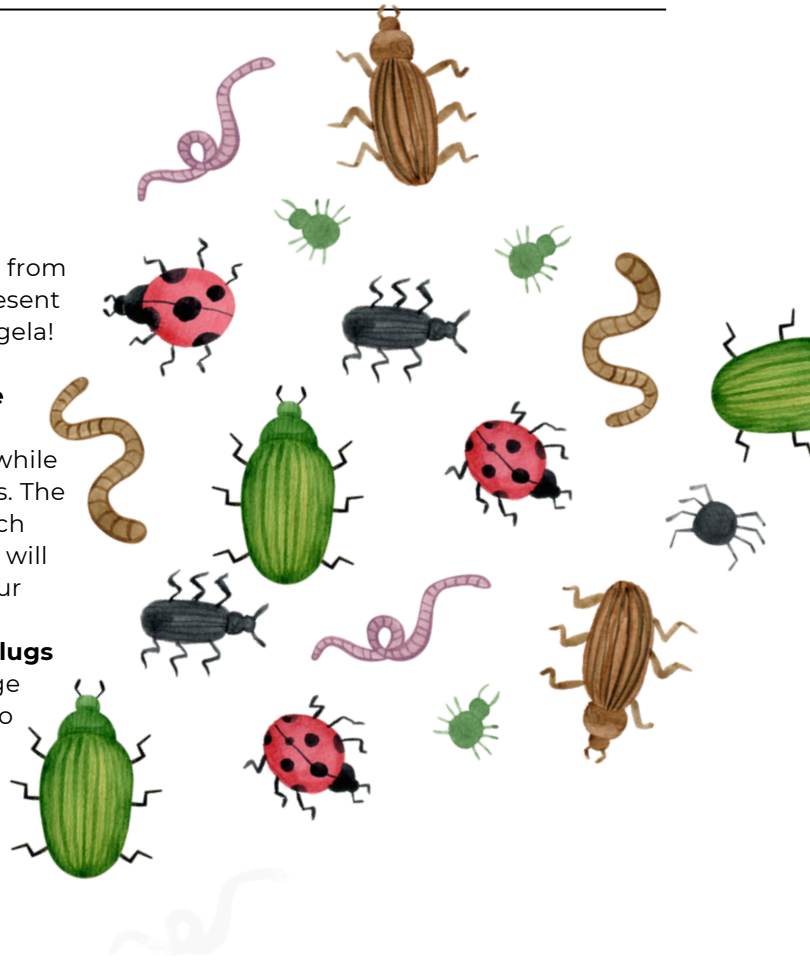
The TFL work that started last month is still under way and has reached the far end of Field 3. Be aware there is fencing down and they are also cutting down vegetation which means there will be some bare areas until Spring

Good Reads

We've had some great reading recommendations from Angela. Get to know a bit more about the ever-present wildlife in our gardens and in our lives. Thanks Angela!

- **The Garden Jungle: or Gardening to Save the Planet** - Goulson's enlightening book offers a fascinating look into the world of mini-beasts while critiquing the use of harmful garden chemicals. The Garden Jungle is a powerful reminder of the rich possibilities in our connection with nature and will make you reconsider the creatures living in your lawn.
- **Making friends with molluscs: Garden with slugs and snails** - A free download that might change your perception of those garden pals we love to hate.

Find links for these reads at the end of this email.



Compliance Reminders

Fire restrictions are still in place for September. No fires allowed for the rest of the month.

Don't take things from other plots! At this time of year, it seems tempting to help yourself when there's so much produce, especially fruit trees, but if it's not on your plot, it doesn't belong to you - if you don't have permission from the plot holder, then please keep your hand to your own plot and produce.



Still Trading

The Trading Hut is open Sundays (10am -12pm) with an array of products to meet your gardening needs.

- Compost and manure
- Assorted fertilisers
- Bamboo poles (varied lengths)
- Crop cover
- Weed barrier

And more!

Recipe of the Month

Roasted Courgette Soup with Peas and Basil

Let's face it - Courgettes are coming out of our ears this time of year. But Kim has shared a her favourite recipe to keep you loving this prolific plant and its fantastic fruit.

Ingredients

For the soup:

- 950 g courgettes (zucchini) about 3 large courgettes
- 1 leek
- 4 garlic cloves
- 2 tablespoon olive or rapeseed oil
- 750 ml vegetable stock check it is vegan
- 200 g frozen peas
- 75 g dairy-free parmesan optional
- 20 g fresh basil
- 4 tablespoon dairy-free cream or milk
- For the croutons:
- 1 ciabatta roll
- 1 tablespoon olive oil
- 2 tablespoon pine nuts



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Method

1. Preheat the oven to 180°C (fan) / 350°F / Gas Mark 4.
2. Trim the ends off the courgettes and slice them into chunks about 1cm thick. Place on a baking tray / roasting tin.
3. Trim the ends off the leek and slice into rounds of a similar size. Place on the baking tray along with the garlic cloves (still in their skin), then drizzle everything in the olive or rapeseed oil, season with salt and black pepper, and toss everything together until fully coated in the oil.
4. Roast the veg for 40-45 minutes, turning occasionally, until soft and golden brown (but not too charred).
5. Meanwhile, make up the vegetable stock with boiling water in a heatproof jug, then tip in the frozen peas and set aside to let them thaw.
6. When cool enough to handle, squeeze the flesh out of the roasted garlic cloves and discard the skins.
7. Tip the roasted vegetables into a saucepan, along with the stock and peas, and bring to the boil. Simmer for 2-3 minutes until the peas are just cooked through.
8. Add most of the dairy-free parmesan and basil (keep a little of both back for garnish), and the dairy-free cream. Use a hand blender to blitz to a smooth purée (or tip into a blender or food processor) then taste and add salt and black pepper as required.
9. To make the croutons, cut the ciabatta into cubes, toss in the olive oil and bake in the oven for 5 minutes until crispy. Add the pine nuts and cook for a further minute until just starting to brown.
10. Serve the soup with a sprinkle of basil and dairy-free parmesan, topped with the croutons and pine nuts, and with a swirl of dairy-free cream.

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.

Thank you for reading!