
WSAA Newsletter


October 2024



October on the Allotments: Autumn Adventures Begin!

Welcome to our October edition! As the days grow shorter and the air crisper, we're entering that wonderful time of year when the garden takes on a new character. This month, we've got plenty of news, tips, and inspiration to keep you connected with your allotment as autumn settles in.

We have a recap of our fantastic Annual Show. Whether you were there to see it or missed out, we've got all the highlights, from the stunning produce entries to the creative floral displays. It was a great event, and we're already looking forward to next year!

With October also comes the reminder that allotment rents are due. Don't worry, we've included all the details you need to make sure your payments are sorted, so there's one less thing to think about as you get your plot ready for winter.

Speaking of which, there's still plenty of work to be done in the garden! This month, we've outlined the key jobs for October, from tidying up the beds to planting overwintering crops and preparing your plot for the colder months ahead. There's no rest for the gardener just yet!

And for a little Autumnal treat after a day outdoors, our recipe of the month makes the most of our gorgeous gourds. It's a perfect way to enjoy the fruits of your labour as the temperatures drop.

There's a lot to cover in this issue, so we hope you'll enjoy reading it as much as we enjoyed putting it together. Here's to making the most of this beautiful season on our plots!

The Committee

Dates to remember:

Rent Collection
October

Next Work Party
Sat, 26 October

In this edition:

Rent Payment
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Rent is Due!

Yes, it's that time of year already!

You should have received your rent invoice by now, via email. It details your plot rent and other associated costs for the coming year. **We are using a new system to deliver invoices, so please bear with us. Your invoice will have come from noreply@clubtreasurer.com - be sure to check your SPAM or Junk folders if you don't find it in your inbox.** Contact us **via email** (info@whetstoneallotments.co.uk) to let us know if you haven't received your invoice or are experiencing ANY issues.

We strongly encourage you to pay your rent via bank transfer as this makes it simpler for our record keeping (payment details are noted on your invoice), but if necessary, you can also pay by debit or credit card on Sundays, during October (the 6th, 13th, 20th and 27th), in the Trading Hut between 10am and 12pm. Cash will only be accepted by special arrangements - please contact us via info@whetstoneallotments.co.uk ahead of time if you wish to do so.

Please take note, your rent was due on the 1st of October, and it is your obligation to ensure it is paid. If you have not paid within 40 days, your membership may be cancelled and your tenancy terminated.



Compliance Reminders



Noise We've noticed an increase in the use of motion-detecting noise makers across the allotments. We understand their purpose is to deter wildlife from eating or damaging your gardens and produce, but they are disrupting the quiet enjoyment of the site. To prevent further disturbance to your fellow plot holders, please remove or turn off these devices.

Please also be reminded that the use of power tools and lawn equipment like mowers and strimmers is prohibited on Sundays after 12pm.

Generally, stay aware of the noise you and your guests cause and the impact it might have on your neighbours.



Fires Fires are now allowed *after 4pm* any day. Keep your burning to these hours and to only burn dry, organic materials to reduce smoke and toxic fumes.

Maintenance Updates



Work Party

Our next work party is coming up on Saturday, the 26th of Oct We'll meet at 10am at the Trading Hut.

October Garden Jobs: Prepping for Winter

As the temperatures drop and the leaves begin to fall, October is the perfect time to prepare your allotment for the colder months ahead. Though the growing season is winding down, there's still plenty to do to ensure your plot stays healthy and productive for next year. Here are some key tasks to keep you busy in the garden this month and don't forget, **the Trading Hut is still open** with the supplies you need to complete them!

1. **Clear Away Spent Crops** Remove any dead or dying plants that have finished for the season. This helps to tidy up your plot and reduces the chance of pests and diseases overwintering in the soil. You can compost healthy plant material to enrich your soil for next year.
2. **Plant Overwintering Crops** Now is a great time to plant crops that can withstand the colder weather. Garlic, onions, and broad beans can all be sown this month to give you a head start in the spring. You can also plant winter salads like lamb's lettuce and mizuna under cover for fresh greens through the winter.
3. **Mulch Beds Protect** your soil from winter erosion by adding a thick layer of organic mulch, such as compost, leaf mold, or well-rotted manure. Mulching helps retain moisture, suppresses weeds, and will break down to improve soil structure over the winter.
4. **Cover Beds** If you're not planting overwintering crops, consider covering your beds to protect the soil. Use black plastic, weed fabric, or even cardboard to cover empty plots, which will suppress weeds, protect soil from erosion, and keep it in good condition for planting in the spring.
5. **Harvest Autumn Produce** Make sure to harvest any remaining crops such as pumpkins, squash, root vegetables, and late-season greens. As frost approaches, keep an eye on tender crops and bring them in or cover them with fleece to protect them.
6. **Start Composting Leaves** As trees shed their leaves, take advantage of the abundance of fallen foliage by gathering them up to make leaf mold. Pile leaves in a corner of your plot or in bags, and let them break down into a valuable soil conditioner over time.
7. **Protect Perennial Plants** Tender perennials, such as artichokes, should be given extra protection against the cold. Cover them with straw or fleece to keep them safe from frost damage.
8. **Tidy Paths and Structures** Give your paths, sheds, and greenhouses some attention. Sweep paths to prevent slipping hazards, clean the glass on greenhouses to maximize light over winter, and check sheds and fences for any repairs needed before winter weather sets in.
9. **Plan for Next Year** While you're tidying up, start thinking about your planting plan for next year. Review what worked well this season and what didn't. Consider crop rotation and think about ordering seeds to get ahead.

With these jobs in mind, you can wrap up your plot for the season and set it up for success in the spring. Happy gardening!



A Wonderful Day in September

The sun was shining, the sky was clear, and the atmosphere was filled with excitement as allotment members and visitors gathered to celebrate the season's hard work at the return of our Annual Show last month. The beautiful day set the perfect backdrop for a fun-filled event that showcased an impressive array of produce, flowers, and creative displays.

Participation was fantastic, with members entering a wide range of stunning vegetables, fruits, and flowers that really highlighted the talent and dedication within our community. The children also had a wonderful time getting involved, from building bug hotels to painting rocks, adding their own colorful touch to the day.

We were especially thrilled to welcome our Barnet MP, Dan Tomlinson, who joined us to present the awards and trophies to our well-deserving winners. His presence was a real highlight and added a special touch to the event.

Of course, none of this would have been possible without the tireless efforts of our organisers and volunteers. From planning and setting up to ensuring everything ran smoothly, your hard work truly made the day a success. We also want to extend our gratitude to everyone who generously contributed food donations, which added a lovely communal spirit to the occasion.

Thank you to everyone who participated, supported, and helped make this year's show such a memorable one. It was a day filled with community, creativity, and sunshine, and we're already looking forward to next year's celebration!

And the winners are...

There was a commendable showing for our first show since 2019, and we extend our appreciation to all of the participants and judges. Congratulations to the prize winners and a well deserved round of applause!



- Highest points in Flower classes - John Lee
 - Highest combined points in Flower Arrangement classes - Mick Owens, Aliona Brearly, Joanna Palus
 - Highest combined points in Novice classes - Aliona Brearly, John Lee
 - Highest combined points in classes 2-31 and 44-78 - Mick Owens
 - Highest combined highest points in Vegetable classes - Helen Evans
 - Highest points in Fruit classes - Julie Cecen
 - Highest points in Domestic classes - Farah Faroughi
 - Highest points in Novelty classes - Mick Owens, Joanna Palus
 - Best in Show - Joanna Palus
 - Best New Plot - David Barnes
 - Best Kept Plot - Rosa Couto
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Recipe of the Month

Easy Pumpkin Bread

Looking for a delicious way to use up your autumn pumpkin harvest? This pumpkin bread recipe is the perfect seasonal treat! It's moist, full of warm spices, and ideal for enjoying with a cup of tea on a chilly day. Whether you use fresh pumpkin from your allotment or canned puree, this recipe is a great way to celebrate the flavours of the season.

Ingredients

- 1 cup pumpkin puree (make sure not to use pumpkin pie FILLING)
- 1 cup brown sugar, light or dark, firmly packed
- 1/2 cup oil canola or vegetable oil work well
- 3 tbsp maple syrup (agave syrup can also be used)
- 3 tbsp apple juice (water or apple cider can also be used)
- 1 3/4 cups all-purpose flour (white whole wheat flour can also be used)
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 2 tsp pumpkin pie spice*



Method

1. Preheat oven to 400 degrees F. Generously spray a loaf pan with non-stick cooking spray.
2. In a large bowl, combine pumpkin, brown sugar, syrup, oil and apple juice. Mix well to combine.
3. Add flour, baking powder, baking soda, salt and pumpkin pie spice to wet ingredients, and mix until just combined. Do not over mix.
4. Pour batter into prepared loaf pan and bake for approximately 45-55 minutes, or until a toothpick inserted into the center comes out clean.
- 5.
6. Remove from oven and allow to cool on a wire rack, in loaf pan, for approximately 15 minutes. Then carefully invert the pan to release the bread. Return loaf of bread to wire rack and allow to continue to cool, or gently slice and serve. Bread can be somewhat fragile while still hot, so just be gentle when slicing.
7. Store any remaining bread tightly covered.

**Link to pumpkin spice recipe below*

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!
