
WSAA Newsletter



December 2024



December at the Allotments: Wrapping Up the Year

As the year draws to a close, it's a natural time for reflection, and here at the allotments, there's much to consider and appreciate. Over the past twelve months, we've seen our community come together in so many ways—from helping each other during planting and harvest seasons to sharing laughs at the annual show and pitching in at work parties to keep our shared spaces thriving. It's this spirit of teamwork and mutual support that makes our allotments more than just a place to grow food—it's a place to grow friendships, too.

This quieter season provides a chance for us all to take a step back and recharge. The plots may be less active, but the foundations we lay now will set the tone for next year's growing season. Winter is the perfect time to dream about new varieties to try, make plans for improving our plots, and ensure our tools and equipment are in good order for the busy months ahead.

This month, we also take a moment to honour the memory of David Wilson, a cherished part of our community who recently passed away. His contribution

and camaraderie will not be forgotten, and our thoughts are with his loved ones during this time.

As part of our winter preparations, we'd like to remind everyone about the next rubbish collection. This is a good opportunity to dispose of non-compostable waste responsibly, keeping our allotments tidy and ready for the new year.

Winter is also a great time for maintenance and tidying. If you're wondering where to start, we've included a list of suggested winter jobs in this month's newsletter to help you stay on top of your plot's upkeep. A well-maintained plot not only looks great but also makes it easier to hit the ground running when spring arrives.

Let's take pride in how far we've come this year and look forward to an exciting 2025 growing season. Thank you all for your hard work, enthusiasm, and support throughout the year. Let's keep nurturing this special community for years to come.

The Committee

Dates to remember:

Rubbish Collection
Sun, 15 December

AGM
Sat, 22 March

In this edition:

Remembering
David Wilson

Winter
Maintenance

Rubbish Collection
Guidance

Bring Back Our
Stuff

Recipe of the
Month

Rubbish Collection Guidance

As part of our ongoing efforts to maintain a clean and tidy allotment site, we encourage all members to use the upcoming rubbish collection as an opportunity to clear unused equipment, plastic, broken glass, metal rubbish, and debris from your plot. However, rubbish removal is costly, so please consider the following options before putting items out for collection:

- **Black Bin** Can you take your rubbish home and dispose of it in your household black bin?
- **Blue Bin** Can it be recycled in your household blue bin?
- **Recycling Centre** Can it be taken to the Summers Lane Recycling Centre?

Rubbish Collection Details

From now until **Sunday, the 15th of December, 12:00 GMT**, you can bring your rubbish to the collection point at the side of the Tin Hut. If it is too difficult to bring items to the Tin Hut, place them neatly at the top of your field path (where it meets the main site path). **Please do not leave items in the Holden Road car parking area** (to the right of the gates when entering the site).

If you need assistance getting items off your plot, please email us as soon as possible at info@whetstoneallotments.co.uk, and we will do our best to arrange help.



Restrictions on Items

- **No Toxic Materials** Do not put out materials such as asbestos, chemicals, or any other toxic waste for collection.
- **No Green Waste** Organic materials such as weeds, cuttings, unpainted wood, paper, or cardboard should not be left for rubbish collection. Instead, take these items to the new compost plot (Plot 14), located at the end of the Holden Road field on the left). Leave materials neatly to the right of the constructed compost bin.

Reusable Items

If you have unwanted gardening items that are still usable (e.g., plant pots or tools), bring them to the front of the Trading Hut. This area is explicitly for items from your plot only—please do not bring items from home. Feel free to take any items you can use on your own plot. Any leftover items will be included in the rubbish collection on the 15th.

Thank You for Your Cooperation

Your help in keeping our allotment site clean and organised is greatly appreciated. By following these guidelines, we can ensure the process runs smoothly and responsibly.

Do you have our stuff?

If you have borrowed any tools, wheelbarrows, or other items from the hut, please let us know as soon as possible and arrange to return them. These shared resources are vital for the smooth running of our allotment, and we'd appreciate your help in ensuring they're available for everyone to use. Thanks in advance!



Remembering David Wilson

It is with great sadness that we share the passing of David Wilson on November 7th.

David was a valued member of WSAA since 2017 and served as our treasurer on the committee in recent years. Known for his kindness, dedication, and tireless work, he made a lasting impact on our community. He will be greatly missed.

In his final days, David was cared for by Rowan's Hospice. If you would like to add to his tribute or make a donation to the hospice in his memory, please follow the link at the bottom of this email.



Winter Maintenance Tips

Winter is a quieter time on the allotments, but it's the perfect season for some essential maintenance that will make a big difference come spring. Here are some key tasks to tackle this winter:

Path Maintenance

Well-maintained paths not only look tidy but also ensure safety during wet and frosty weather.

Here's what you can do:

- **Clear debris:** Remove fallen leaves, weeds, and mud from pathways to prevent them from becoming slippery.
- **Reinforce edges:** Fix or replace wooden or stone edging to keep paths well-defined and prevent encroachment from adjoining plots.
- **Top up materials:** Add gravel, bark chippings, or other path coverings to maintain a firm and even surface.

Always remember not to let path upkeep and maintenance encroach on your neighbors' plots.

Fruit Tree Pruning

Winter is the ideal time for pruning fruit trees and bushes, as most are dormant now.

- **Keep paths clear:** Prune back overhanging branches to maintain clear access along pathways and avoid obstructions.
- **Encourage healthy growth:** Remove dead, damaged, or diseased branches to promote a strong structure and better fruiting in the next season.
- **Shape and manage size:** Thin out dense areas and shape trees to allow light and air to circulate, reducing the risk of disease.

General Plot Tidying

- **Check supports:** Inspect and repair supports for climbing plants and replace any that are damaged.
- **Tidy borders:** Cut back perennial plants and remove dead foliage to keep beds neat.
- **Mulch and cover:** Add a layer of mulch to exposed soil or cover empty beds with tarpaulin or cloches to protect them from erosion and weeds.

Winter maintenance is all about preparation and care, ensuring that your allotment is in prime condition for the growing season ahead.

Recipe of the Month

Cosy Apple Crumble



Apple crumble is a timeless seasonal classic, perfect for the colder months and a delightful treat during the holiday season. With its comforting mix of tender, spiced apples and golden, crumbly topping, this dessert is as easy to make as it is delicious. Serve it warm with custard, cream, or a scoop of ice cream for a cozy indulgence everyone will love.

**Link to recipe at the bottom of the email*

- Prep Time: 20 minutes
- Cook Time: 45 minutes

Ingredients

Apple filling

- 6-7 cups peeled, cored and diced apples about 2 1/2 pounds whole apples
- 1/2 cup brown sugar, packed
- 2 tablespoons lemon juice
- 2 tablespoons all purpose flour
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt

Crumble topping

- 1 cup all purpose flour
- 3/4 cup brown sugar, packed
- 1 teaspoon ground cinnamon
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup vegan butter, melted

Method

1. Preheat the oven to 350 degrees F and lightly spray a 9×13 inch casserole dish.
2. In a large bowl, combine the apples, brown sugar, lemon juice, flour, cinnamon and salt for the apple filling. Stir well until the apples are coated.
3. Transfer the apple mixture to the prepared dish and set aside.
4. In a medium sized bowl, whisk together the flour, brown sugar, cinnamon, baking powder and salt. Add the melted butter and stir until well combined. The mixture will be crumbly, and you may need to use your fingers to get it all combined.
5. Sprinkle the topping with your fingers over the apples. I like to leave some larger chunks and turn into delicious clusters when baked.
6. Bake for about 45 minutes, until the top is golden brown and the apples are tender. The sides will be bubbling.
7. Serve warm with vanilla ice cream and salted caramel, if desired. Enjoy!

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!
