

# HUNTLEY & PALMER'S ALLOTMENT ASSOCIATION

## newsletter



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### Chairman's Chatter

#### National Allotment Week

During the middle of August you might have missed the fact that it was National Allotment Week

<https://www.nsalg.org.uk/news-events-campaigns/national-allotments-week/>

The theme of National Allotment Week was soil health. This focused on the release of the state of the environment report for soil which identified that in England and Wales:

- Over 2 million hectares of soil are at risk of erosion (about the size of Wales)
- Almost 4 million hectares of soil are at risk of compaction (twice the size of Wales)
- Some 300,000 hectares are contaminated in the UK (about the size of Dorset)

Intensive agriculture has caused arable soils to lose about 40 to 60% of their organic carbon which is a massive loss as UK soils currently store about 10 billion tonnes of carbon. This is roughly equal to 80 years of annual UK greenhouse gas emissions.

Over half of the soil carbon in England is contained within the top 30cm of the soil. Soil degradation was calculated in 2010 to cost £1.2 billion every year, which is a lot of money in anyone's books.

Richard Tredgett

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### **Annual H&P picnic - Saturday 9th September**

All members are invited to the annual H&PAA picnic and friendly competitions to be held on Saturday 9th September 2022 between 12:30 and 15:00, just along from the Trading Shed.

There will be a range of competitions where the judging is done by everyone present, no external judges peering down their nose at my slightly wonky parsnips (phew).

The categories will be:

- Best fruit or vegetable
- Best box of six vegetables
- Best container of flowers
- Best produce using a home or allotment grown ingredient

You can enter any, or all, of the categories you wish. Please bring your entry to the marquee between 11:30 and 13:00 to register it and receive a number (all entries are anonymous). Paper plates will be provided to display fruit or vegetables, if required.

Judging will take place between 13:00 and 14:00 and will be by everyone present. The winners will then be announced. As well as the fun of taking part prizes will be awarded.

## Keeping Everyone Safe



The Culver Lane site has a long straight track up the middle allowing access to the further plots. Understandably it is tempting to get a move on along the track, despite the potholes and stones.

There have been several near misses, especially with people “appearing” from behind blocks of sunflowers or sweetcorn in front of vehicles on the track.

Please therefore allow a little more time to drive up the track and be aware that people, including children, might “suddenly” appear in front of you.

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### Fruit bushes and trees - best value

If you want to add fruit trees or bushes to your allotment or garden Teresa Buley is offering plants at great value prices. Details are attached to the email with this newsletter but please note the 10th September deadline for orders to Teresa (not the Trading shed).

## Cookery Corner

### Oven-roasted spiced squash and cauliflower risotto

It has been a good season for squash so you might be wondering what to do with them all. Try this recipe for a hearty autumn warming recipe:

#### *Ingredients*

- 750g prepared butternut squash (or 1 large squash, peeled, de-seeded and cut into chunks)
- 1 large cauliflower, cut into florets (leaves reserved)
- 1½ tbsp light olive oil
- 8 fresh thyme sprigs
- 1 tsp chilli flakes (optional)
- 2 tsp fennel seeds
- 1 large onion, finely chopped
- 5 garlic cloves, crushed
- 200g risotto rice
- 700ml vegetable stock, hot
- 75g parmesan (or vegetarian alternative), finely grated

#### *Method*

Heat the oven to 200°C/180°C fan/gas 6.

1. Put the squash in one side of a large roasting tin and the cauliflower florets in the other. Drizzle with 1 tbsp oil, then add the thyme, chilli flakes, fennel seeds and some salt and pepper.
2. Roast for 40 minutes, tossing halfway through. Add the cauliflower leaves for the final 5 minutes of the cooking time, tossing them in the oil to coat. Cook until the vegetables are just tender and lightly charred.
3. Meanwhile, heat the remaining ½ tbsp oil in an ovenproof saucepan or flameproof casserole over a medium heat. Cook the onion for 5 minutes until lightly golden, add the garlic, mix well for 1 minute, then stir in the rice.
4. Add the hot stock and transfer to the oven for 20-30 minutes until the liquid has been absorbed and the rice is tender.
5. Stir the roast vegetables into the rice along with the cheese. Taste and season, then serve.

With thanks to [deliciousmagazine.co.uk](http://deliciousmagazine.co.uk)

## From the Trading Shed - available in the autumn

### Autumn Planting Vegetables

<i>Onions</i>	Champion formerly Shakespeare	This onion matures from late July and stores well until the end of the year. It has a mild flavour. Bred in Britain to withstand the climate, it has been used commercially for years.
	Yellow Winter formerly Radar	An improved Japanese variety. Good for early planting and harvest from late May to early June. Resistant to bolting, mild tasting, store well until spring.
	Senshyu	An improved Japanese variety. Good for early planting and can give a harvesting date 4 - 6 weeks earlier than Sturon. Mild flavour and can be used as a spring onion for salads.
<i>Shallots</i>	Jermor	Long bulbs with copper coloured skin and rosy flesh. Superb flavour, excellent yield and good keeper.
<i>Garlic</i>	Germidour	Mild Flavour. Violet cloves. Soft Neck
	Topadrome	Early harvesting. White skin and cloves. Soft neck
	Thermidrome	Medium flavour. Early and high yielding, pure white. Soft neck

### Autumn Planting Flowering Bulbs

Type	Variety	Characteristics
<i>Narcissi</i>	Tete A Tete	Multiheaded. Flowering Height 15cm. Flowers in March/April
	Sweetness	Deep golden yellow, fragrant and taller than most with slightly pointed petals and one flower to the stem.
	Pueblo	Lovely scented, long flowering narcissi. Creamy white petals surrounded by subtle, lemon-yellow cup. Multi headed. Flowering height 30 cm. Mar/April
	Quail	Strong growing and a good naturaliser. Yellow multi headed Flowering height 25cm Mar/April
	Verdin	Bright lemon yellow star shaped flowers with a paler cup and a pleasant fragrance.
<i>Tulip</i>	Cottage Garden Mixed	A mixture of the most popular Cottage Garden Tulips. Excellent landscape tulip. Strong stems stand up even under windy conditions. Great for indoor forcing. Packs of 5
<i>Crocus</i>	Ruby Giant	Deep violet blue.
	Snow Bunting	White
	Whitewell Purple	Purple
<i>Hyacinths</i>	Blue	Garden Prepared Packs of 3
	White	Garden Prepared Packs of 3

These are the Potatoes, Beans and Peas we will be stocking in **January 2024** including two organic varieties and also Jazzy, a Salad, and Kestrel, a 2<sup>nd</sup> Early, both member requests.

1kg - £1.10    3kg - £3.10		
Type	Variety	Characteristics
<i>1<sup>st</sup> Earlies</i>	Red Duke of York	Deep red and more vigorous than Duke of York. Wonderful flavour. Good for chipping, baking, roasting and mashing.
	Foremost	Russet skin colour. Good scab resistance. Boils and bakes well.
	Arran Pilot	White Skin Colour. Very early with good flavour.
	Organic Colleen	High disease & pest resistance. White tuber. Bountiful early harvest.
<i>2<sup>nd</sup> Earlies</i>	Kestrel	Blue Eyes, Good disease resistance. Roasts and fries well.
<i>Main Crop</i>	Desiree	Red skin colour. Fairly waxy. High Yield. Drought resistant. Boil well. Bake well. Roast well. Chips well. Mash well.
	King Edward	Part red skin colouration. Good flavour. Boils and bakes well. Roasts well. Chips well. Mash well.
	Maris Piper	Uniform in shape and size. Good yield and flavour. Boils well. Good chipper. Roasts and bakes well. Mash well.
	Picasso	Stunning red eyes. Massive yields. Mild taste. Stores well. Some resistance to blight. Boils, bakes and roasts well.
	Organic Setanta	Good resistance to blight and common scab. Good taste.
<i>Salad</i>	Charlotte	Reliable, high yielding. Waxy long light-yellow tubers. Good flavour. Boils well.
	Jazzy	Small waxy new potatoes. Nutty flavour. High yielding.
<b>Beans and Peas - 125g - Price TBA - NB. these items will available in the autumn.</b>		
<i>Bean</i>	Aqua Dulce Broad Bean	A long podded, white-seeded tasty broad bean that's early to mature. Recommended for autumn and winter sowings throughout the UK for the earliest crops the following spring and summer.
<i>Pea</i>	Meteor	A very hardy, dwarf variety which will crop well even in exposed locations, also ideal for containers. One of the first to crop in the season with a superb flavour. Very versatile for spring and autumn sowings.