

West Byfleet Allotments Newsletter

Issue 5, Jan 2012

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Note from Chairman

First of all, may I wish you all a very Happy New Year. I am taking this opportunity to let you know about key issues arising from the Annual General Meeting (AGM) on 14th November last year, which some of you will not have attended, along with other items of interest.

Rents for 2012

Following a lively debate at the AGM, the members agreed with the Committee's recommendation **to increase the rents in 2012 by £2.00 to £19.50 with the subscription charge remaining unchanged at £0.50.** The increase is to cover the anticipated increases in the fee we pay to Woking Council and our Water rates.

It was noted that our member rents will remain the lowest amongst Woking Allotments and some at the AGM believed a larger increase in rents would be more prudent.

Rents will be collected from middle of February 2012 on Sunday mornings once the Trading Hut opens for the season Sunday 12th February.

Trading Hut Secretary

We have a vacancy within the Allotment Committee for the position of Trading Hut Secretary. The role will principally involve dealing with our suppliers to arrange and deliver fresh supplies, and monitoring the stock during the Spring/Summer trading months. In this you will be supported by the Chairman/Committee members. The task of manning the hut and selling stock is generally shared between all the Committee members by a rota set out by the Chairman. If you are interested in this role and in generally becoming more involved in the operation of our allotments please contact our Chairman Mike Booker (Tel 01932 340885) or Secretary Bill Goodman (01932 400177)

Summer Barbecue

In the past we have had summer barbecues as a social occasion for plot-holders And the general consensus is that they were fun and a good way to get together and share the highs and lows of the growing season. This year, Sue Booker is proposing to organise one again. More on this in a future newsletter/email...

Bottom Road Closures

From time to time during the winter it is necessary to close the bottom road when the weather has been particularly wet. Vehicles using the road force the brick tacks into the soggy soil and thus push up the central grass strip. Last year with the help of a work party, we successfully repaired a couple of stretches, and these have survived well. However, recent downpours have exposed some more areas that need repairing and so until the weather dries up, the road will remain closed. Watch out for a work part request later in the Spring.

Leaves and Garden Waste

As you all know we get deliveries of leaves in the area next to the Trading Hut, which are used to good effect for compost and mulch. So far this winter, the leaf collection seems to be at a manageable level. However, it seems that some people assume this is a general garden waste point, and shrubs, branches and other non-compostable waste, including a bath tub, a lawn-mover engine, shrubbery and tree trunks, have also been dumped there. Please help by reporting anyone you see dumping such waste to the Chairman, and if possible noting their vehicle registration number. Leaves we can cope with, but fly-tipping we will need to battle against.

Green Tomato Chutney

In the last Newsletter we started a trend of including a seasonal recipe. This recipe is one of mine which I made this last summer to use up my blighted tomatoes. You basically cut out the black blighted bit of the still green tomato and use the rest in this excellent kind of chutneys. If you have no blighted green tomatoes ordinary unripe tomatoes will do just as well...

4 small pieces of root ginger, bruised
450g (1lb) cooking apples peeled, cored and minced
2 medium onions, skinned and minced
1.4kg (3lbs) green tomatoes, thinly sliced
225g (8oz) sultanas
225g (8oz) Demerara sugar
10ml (2 level tsp) salt
450ml (¾ pint) malt vinegar
2.5ml (level tsp) cayenne pepper
5ml (1 level tsp) mustard powder

Tie root ginger in a piece of muslin and place in a preserving pan with all the remaining ingredients. Bring to the boil, then reduce the heat and simmer gently, uncovered, for about 2 hours stirring occasionally, until the ingredients are tender, reduced to a thick consistency and not excess liquid remains. Remove muslin bag, spoon chutney into prepared jars and cover with airtight and vinegar proof tops. It improves if kept for a couple of months...

*Don't forget that the latest contact information can be found on our web-site:
www.wballotments.org.uk*