

# Hotwells and District Allotments Association (HwDAA)

## NEWSLETTER

HwDAA website [www.hwdaa.co.uk](http://www.hwdaa.co.uk)

*Issue 11 – Summer 2017*



### WELCOME TO YOUR NEWSLETTER!

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### MESSAGE FROM THE CHAIR

Welcome to the summer edition of our Newsletter. What a wonderful summer we are having and the long spells of warm sun, plus some timely rainfall, have really brought the crops on well this year. On my trips around our sites, I have spotted many beautifully cared for and inspiring plots and all six sites are the best I have ever seen them. Thank you for doing your bit by keeping your plot in good order. My thanks also go to the six Site Reps and their Assistants who do so much to keep the sites in such great shape.



### Our centenary publication

We are over halfway through our centenary year and to mark this event, a small group of our tenants has been researching the history of the Association and its sites and have included photos that have been sent to us by some of our tenants. The outcome of all this work is the publication of a very special leaflet, a free copy of which will be posted to every tenant in a few weeks' time. We are very proud of this achievement and hope you will enjoy it. Once every tenant has been sent a copy, details of how to obtain more copies will be announced in due course. The costs of production are covered by profits from our Shop.



### The Alderman Moore housing development

If you have a plot on Alderman Moore's, please don't panic when you hear of, or read about, Bristol City Council's plans to develop what is being referred to as the 'Alderman Moore site'. This misnomer refers to the chunk of land which used to be allotments many years ago and was given back to the Council when it fell into disuse, at which point it was ear-marked for future housing. In spite of our protestations at the continuing use of the name 'Alderman Moore', the Council and development company (Willmott Dixon) are sticking to it for the time being. In spite of this, I am assured by both parties that the allotment site is not threatened by these plans.



The consultation process regarding the development will be underway soon, so please take part if you live nearby or have a plot on Alderman Moore's.

## **AGM**

Please note that the next Annual General Meeting of the Association will be held on **Saturday 6 January 2018**, 2pm at the Shop (Alderman Moore's site).

### **AGENDA**

1. Welcome and 'In memoriam'
2. To approve the minutes of the AGM held on 7 January 2017
3. To consider any matters arising from those minutes unless on this agenda.
4. Presentation of awards by the President:
5. The Harry Green Shield for the best kept plot in 2017
6. The Eric Grimes Cup for the best newcomer allotmentee 2017
7. Chair's report
8. Treasurer's report and presentation of HwDAA accounts for the year ending 30 September 2017
9. To vote on the audit of the 2016/17 accounts
10. To approve the 2016/17 accounts
11. Notice of plot rents with effect from 1 October 2018
12. Election of President
13. Election of Committee Officers to an agreed maximum
14. Any other business

**Potato Day 2018** – will be on Sunday 14 January 10.30am – 1.30pm. OK – it's a long way off, but it's an important event to add to your diary. More details in due course...

### **Farewell**

This is my final message to you all as Chair of the HwDAA. Having been on the Committee for ten years, I have reached the decision to stand down and so I will be handing over to Roger Coffin at the end of August. I'm certainly not giving up my plot on White City! Thanks to the hard work of the members of the Committee, as well as all the other helpers and Shop Volunteers, the Association is in fine shape and I wish everyone all the best and happy times on your plots.

John Holland – Chair WC53 [chair.hwdaa@outlook.com](mailto:chair.hwdaa@outlook.com)

### **MESSAGE FROM THE VICE CHAIR**

I am due to take over the Chair from John in September and he will be a hard act to follow! John has given tremendous service to the Association as Chairman for 5 years and before that as Site Rep at White City for 5 years. He has been responsible for guiding the operation with robust systems and processes borne out of straightforward common sense.

I hope all tenants will join me in thanking John for his unstinting commitment whilst keeping his allotment in tiptop nick!! The Association is running very smoothly, much of it down to John supported by a great team, of course.

My allotment experience is limited though I have been gardening (or learning to garden) much of my life. Many of you will have seen me whilst doing my stint in the shop at Alderman Moore's on Saturdays. I look forward to my role as Chair and welcome your constructive feedback on everything we do as an Association.

Roger Coffin AM192

## MESSAGE FROM THE TREASURER

### Plot Rent Invoices 2017

This year, as always, I will be sending out invoices during the last week in September and they will all come via Royal Mail this year. I won't be using email as we have other material to send to you in the same despatch. If you've changed your home address in the last year and not informed us, please make sure you do so before Monday 11th September. You can do this via the website at:

<http://www.hwdaa.co.uk/contact.htm>

Bob Corfield

## EDITORS PICKS

When I walk through White City where I have my allotment, I always enjoy looking at what my fellow tenants are growing. Everybody grows some type of herb – rosemary, sage, lavender etc. and, of course the bees and other insects love them.

Have you tried making herb butter? – use herbs with a strong flavour like thyme, rosemary and sage – one chopped tablespoon to 125g of softened butter. Beat well and put in the fridge then cut into cubes and add to cooked meat, fish or egg dishes. Also try bouquet garni, herb tea and herb vinegar.

Stephanie Beaven, Newsletter Editor WC65 [newsletter.hwdaa@outlook.com](mailto:newsletter.hwdaa@outlook.com)

## FOCUS ON OUR ALLOTMENT HOLDERS

### How to make best use of free water!

The Association spends a considerable sum every year on the water that is used by allotment holders on all of our sites. Just think how much we would save if we all collected rainwater to supplement what we have in the communal water tanks. Craig Dunsford tells us how he has cracked it:



A recent big storm increased the water in the **nine** barrels on my plot by 300 litres. All the barrels are connected to disperse rain water to all of them.

I store about 1000 litres at present in a dry summer, therefore rarely using the mains supply.

**Craig is happy to run a workshop on water collection for new members so do contact Craig if you are interested in attending (he can also tell you all about his corn – see below)**

**Craig Dunsford KL1 52 - 07887 987270**



Craig also grows his corn on top of his compost heap which works well - he reckons that badgers suffer from vertigo...hope he's right!

## **UPCOMING EVENTS**

### **The Grand Centenary Cream Tea**

By popular request we will be holding a third annual Cream Tea on **Sunday, 3 September from 2pm to 4pm at Alderman Moore's, Ashton Drive.**

The last two Cream Teas were a great success and very well attended. As this year marks our centenary, it would be really fantastic if 100+ people turn up on the afternoon and celebrate our birthday with scones, jam, clotted cream and a 'cuppa'!

***To give us a helping hand, we are very lucky to have secured sponsorship from the National Cream Tea Society, in the form of 100 portions each of Roddas clotted cream and Tiptree strawberry jam!***

The Cream Tea will cost £2 per adult (children – free) and all the profit, as well as any donations on the day, will go to 'Seeds for Africa', a charity with the aim of reducing poverty and hunger.

As in previous years, the event is a great opportunity to showcase the wonderful jams and jellies that so many of you make from fruit grown on your little piece of heaven – so please bring a jar or two along for others to enjoy.

We will need the help of some volunteers on the day, so please contact Angie Tonge via the shop volunteers if you are able to help and we'll be in touch.

**Please put this date in your diary – then come on the day, have fun and celebrate 100 glorious years of allotment gardening in our corner of Bristol.**

## **SEASONAL RECIPE IDEA**

### **Spinach frittata (serves four)**

You will need

- A carrier bag full of freshly-picked spinach (I grow 'Perpetual' leaf beet)

- 8 large free range eggs
- A splash of milk
- An onion, finely chopped
- Pecorino cheese, finely grated
- Oil for cooking (British rape seed works really well)

#### What to do

- Wash the spinach/beet leaves and remove the stalks by tearing from the leaves. Pack into a large saucepan and put on a medium heat. No need to add extra water as the wet leaves will generate enough steam in which to cook.
- Allow the leaves to wilt, but don't overcook. Refresh under running water and drain well – then squeeze as much water as possible out and chop.
- Use a medium, non-stick frying pan to fry the onion in a little oil until pale. Season.
- Beat the eggs and add the milk. Season with a little salt, a good grind of pepper and a generous amount of freshly grated nutmeg.
- Add the chopped spinach and onion to the egg mixture and stir well with a large spoon.
- Gently heat some more oil in the same frying pan and then pour in the mix and settle with a wooden spatula. Cover with a baking tray and cook on a very low heat for 15 minutes – perhaps a bit more. Be patient...
- When the frittata begins to firm, stick the frying pan under a hot grill for a few minutes to help set and cook the top.
- When you are sure that the whole thing is set, take a plate big enough to cover the frying pan and turn out the frittata. Be brave – it's easier than it sounds!
- Top with the pecorino cheese, cut into generous wedges and serve. The frittata is great with a crisp summer salad and new potatoes, all harvested straight from your plot. Impress your friends! Chilled white wine goes well.

Happy eating!  
rocketveg

#### COMMITTEE MEMBERS – who we are

|                           |                  |               |
|---------------------------|------------------|---------------|
| President                 | David Thornley   | 0117 330 0246 |
| Chair (until 31/08/17)    | John Holland     | 07843 734 742 |
| Vice Chair (from 1/09/17) | Roger Coffin     | 07864 734 861 |
| Secretary                 | Jenny Hendy      | -             |
| Treasurer and Webmaster   | Bob Corfield     | 0117 907 8420 |
| Assistant Treasurer       | Graham Rowden    | -             |
| Plots Secretary           | Peter Tucker     | 0771 2848 431 |
| Newsletter Editor         | Stephanie Beaven | 0117 966 9748 |
| Shop Manager              | Steve Fay        | 0117 921 4280 |
| Seeds Manager             | Lesley Woodward  | -             |
| Maintenance Manager       | Phil Cass        | 07811 623 136 |
| <b>SITE REPS</b>          |                  |               |
| Alderman Moore's          | Phil Cass        | As above      |
| Bower Ashton              | Roy Davis        | 0117 963 2102 |
| Kennel Lodge 1            | Jenny Hendy      | -             |
| Kennel Lodge 2            | Terry Hoskins    | 0117 923 1309 |
| Meadows                   | Chris Crook      | 07505 900421  |
| White City                | John Lansdall    | 0748 1474722  |