



## NEWPORT PARISH COUNCIL

### Allotment Newsletter - Spring 2016

The Riverside Centre, The Quay, Newport, Isle of Wight, PO30 2QR  
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We would like to wish a warm welcome to all the new plot holders who have joined us in the last few months.

This is our quarterly newsletter that we produce to keep you up to date with what is going on behind the scenes and to keep you updated with any upcoming events or news.

The newsletter can be found in the wooden boxes by the notice boards on all the allotment sites as well as on Newport Parish Council's Facebook page and website.

#### Website

[www.newportwight.org.uk](http://www.newportwight.org.uk)

#### Facebook

[www.facebook.com/newportwight](http://www.facebook.com/newportwight)

There is an excellent Facebook page for all allotment holders to share hints and tips as well as ask for any seeds or plants you would like to swap. You can access the page by searching for 'Allotments Isle of Wight' via Facebook and ask to join the group

(please note this group is not affiliated to Newport Parish Council).

## Competition...

**There have been a few discussions recently about the possibility of holding an informal competition for all the allotment tenants later on this year.**

**There have been a few different competition ideas proposed. One idea was to hold an individual 'hamper' competition, where each plot holder would be asked to produce a small basket showing off your best produce, and a winner will be picked from each site as well as a bigger prize for the best of the winners!**

**We want your ideas! Do you have any competition ideas? What would YOU like to see? Please contact us and let us know by using the contact information above...**

## Exciting New Allotment Site

We are delighted to announce that the Parish Council has secured an exciting new allotment site near Pan, which will be called Pan Country Park Allotments.

There is potential for 30 half plots (5 rods) at this site.

The allotment year runs from September to August and the cost for 2015/2016 is £50 per 10 rod plot, 5 rods would be charged at £25 per annum.

Although some allotment sites have access to water, unfortunately we would not be able to offer a water supply within this new site.

The site is currently under construction and it is our intention to have it ready for use by allotment holders around late spring.

We are seeking allotment holders for the new site, so if you are interested in putting your name down on our allotment list, please contact us either by dropping in to our office at The Riverside Centre, telephone us on (01983) 559119 or email the Clerk at [clerk@newportwight.org.uk](mailto:clerk@newportwight.org.uk), supplying your name, full address and contact telephone.

Please be aware that priority for allotments is given to residents who live within the Newport parish area.



## COOKING RECIPES

### Sweet and Sour Green/Red Tomato Chutney

This recipe was sent in by Mr Peter Wood.

- 2lb Green/Red Tomatoes (skinned and roughly chopped)
- 1/2lb Cooking apple (after peeling, coring, chopping)
- 1 Large Garlic Clove (crushed)
- 1/2 tbsp Salt
- 1/2 Pint of Cider or Wine Vinegar
- 1/2lb golden sugar (white will do if you don't have any)
- 8oz chopped soft dried apricots
- 6oz raisins
- 1tbsp grated fresh ginger OR 1tsp ground ginger.

#### Method

Place apples, tomatoes, onions & garlic in a large pan. Add salt and half the vinegar. Bring to boil gently. Reduce heat and simmer for one hour or until ingredients are very soft. Add the apricots, raisins, ginger and finally the sugar and remaining vinegar. Stir until sugar has dissolved and then simmer until thick enough to bottle. Makes approx 2lb.

Note: recommend skinning tomatoes by placing in boiling water first. Hold tomatoes over pan as you skin to retain juice.

#### Variation

Try adding half a teaspoon of cumin powder and some chilli powder (or fresh chillies) to make a superb chutney to go with curry.

### Alys Fowler's Jerusalem Artichoke Chutney

This recipe was sent in by Liz Attrill.

- 2.5lbs (1133g) pounds of jerusalem artichoke tubers peeled and diced into 1cm chunks
- 1/2lb (226g) pound of apple, peeled and diced
- 6 cloves of garlic, sliced
- 1 onion, diced
- 1 pint (568ml) of cider vinegar
- 5 small chillies
- 25g of salt
- Just under 1lb of sugar (around 400-450g)
- 4 large heaped tablespoons of mustard seed
- 1 tablespoon of turmeric
- 1 tablespoon of mixed pickling spice (coriander, allspice, peppercorns, cloves, ginger mustard seed)

#### Method

Cook the jerusalem artichoke tubers, spices, apples, onion and garlic in a little water until the apples and onions have softened, but the chokes are still crisp. For me, the joy of this chutney is that the chokes still have a bite at the end. If however you think that this is a strange idea, then keep cooking until it's all mush. Add the vinegar and sugar and bring to the boil, then cook until the mixture thickens. This may take longer than expected, so simmer rather than boil. Bottle up in sterilised jars. If you are reusing jars that have metallic lids with non-reactive covers (the white bit) then use a wax disc, otherwise the mixture may corrode the metal. Wait at least four weeks before eating so that it can mellow.

### Bonfires

Just a quick reminder that bonfires are not permitted between 1st April and 30th September.

Please remember if you do decide to have a bonfire before the 1st April that Bonfires must not be started before 12pm and must be extinguished, if not burnt out, by dusk.



### Allotment Forum

Newport Parish Councils Allotment Forum is held twice a year. The next forum will be held on Wednesday 13th April 2016 at 7:00pm at the Riverside Centre, Newport, Isle of Wight, PO30 2QR.

We look forward to seeing you there...