



# Newport Parish Council

## Allotment Newsletter - Autumn 2017

Newport Parish Council, The Riverside Centre, The Quay, Newport, Isle of Wight, PO30 2QR

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### *Welcome New Tenants!*

We have had quite a few new plot holders join us in the last few months, so we'd like to start by saying a warm welcome to all the new allotment site tenants!

We're also delighted to announce that another site, Pan Country Park, has joined the suite of Newport allotment locations and will be open soon. This new site lays off Pan Lane and will have approx. 30 plots. Although there is no piped water on site, water butts will be provided to assist with sustainability. If anyone is interested in a plot please contact us. Priority will be given to Newport residents.



### *Bonfires*

As of 1st October bonfires are permitted again on the allotment sites until 31st March.

#### Bonfire guidelines

- Bonfires must not be started before 12pm and must be extinguished, if not burnt out, by dusk.
- Prior to lighting your bonfire, please move materials stored in autumn and winter to a new location, in order to ensure that any animals within may escape.
- No material other than that produced on your plot is to be burnt on site.
- Only burn when suitable weather conditions permit to avoid causing a nuisance to local residents (wind drift etc.)
- Only organic matter such as wood, prunings and dry vegetable matter to be burnt.
- Do not set fire to massive piles of material, it is better to start your bonfire with a medium stack and then add more material when it is very hot.
- Non-vegetable matter such as plastic, rubber, roofing felt or bitumen, carpet, etc. shall not be burnt. Flammable liquids such as old sump oil shall not be burnt or used to light fires.
- Extinguish the bonfire before leaving the site – do not let the fire smoulder after you have gone.
- Only burn on your own plot, do not light fires for others. In the event of a reasonable complaint to the plot holder from another tenant, or a member of the public, with regard to a nuisance being caused the bonfire must be extinguished immediately.

### *We'd love to hear from You!*

Twice a year we hold an informal Allotment Forum meeting here at the Riverside Centre. This is an opportunity for plot-holders to meet each other, raise any concerns, swap tips, etc.

*However this summer only one person showed up!*

We would be grateful if you could let us know if this is still something you wish to see take place. But please also feel free to provide feedback to us at any time.

We'd love to hear how we can support you all, new or old, in your allotment life - for example, would you like us to organise a seed swap? Or in 2016 we held a Best Allotment Plot competition - would you like to see this happen again? Recipes, stories about innovative uses of plots, photos or tips for future newsletters are always appreciated too.

### *Quirky carrots!*

Something to aim for next year?



According to the Guinness Book of Records the record for the *largest* carrot now stands at a whopping 22 pounds 7 ounces (10.17 kilos) grown by Chris Qualley from Minnesota, USA in 2017.

Joe Atherton created the World Record for the *longest* carrot in 2016 with a gigantic 20 feet 5.9 inches (6.245 metres).

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If you have now reached the stage of being a more 'senior' plot holder and find it all a little harder to maintain, don't despair! There are many useful tips (just a few given here) which can help you to keep enjoying your plot without overtaxing yourself ....in fact, whatever age you are these tips can help!

- ☀️ Talk to us if you wish to reduce the size of your plot or look at options to plot-share.
- ☀️ Plant up half the plot with fruit trees and bushes planted through plastic sheeting.
- ☀️ Plant through black plastic (helps keep the weeds down and the earth retains moisture therefore less watering!)
- ☀️ Make raised beds and ease your back!

And at the other end of the generation scale, it's to everyone's advantage to encourage budding young gardeners.

- ☀️ Buy 'real' (not toy) tools cheaply at car boot sales so each child has their own proper set to use and care for.
- ☀️ Allow them a small section to cultivate and encourage planting of visual and edible produce such as radishes.
- ☀️ Create a mini-wildlife haven by leaving a small corner with logs and leaves. It will keep youngsters interested plus it has the added benefit of encouraging useful visitors/natural pest-controllers such as slow worms, toads, hedgehogs, etc.

## *Autumn recipes – savoury and sweet!*



On a chill autumn evening what better to sit down to than a hearty bowl of **Butternut Squash Soup** with a chunk of crusty bread? So for those of you who have ended up with an abundance of squashes (or a handy supply from a fellow plot holder) why not try the following recipe?

### Ingredients

Serves: 4  
25g butter  
1 small onion, chopped  
1 stalk celery, chopped  
1 medium carrot, chopped  
2 medium potatoes, cubed  
1 medium butternut squash - peeled, seeded and cubed  
500ml chicken stock  
salt and freshly ground black pepper to taste

### Method

Prep: 15min > Cook: 45min > Ready in: 1hr  
Melt the butter in a large pot, and cook the onion, celery, carrot, potatoes and squash for 5 minutes, or until lightly browned. Pour in enough of the chicken stock to cover vegetables. Bring to the boil. Reduce heat to low, cover pot and simmer 40 minutes, or until all vegetables are tender. Transfer the soup to a blender, and blend until smooth (alternatively, use a hand held stick blender). Return to pot, and mix in any remaining stock to attain desired consistency. Season with salt and pepper.



..... and who could resist a moist slice of **Spiced Pumpkin Cake**? Sat in your shed with welly-booted feet up, accompanied by a mug of tea ..... bliss!

### Ingredients

110g margarine  
220g dark brown soft sugar  
135g bread flour  
1/2 teaspoon bicarbonate of soda  
1/2 teaspoon baking powder  
1 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
1 teaspoon vanilla extract  
175g pumpkin puree  
2 eggs, beaten

### Method

Butter one 23x33cm or similar sized baking dish. Preheat oven to 180 C / Gas 4.  
In a large bowl combine margarine, dark brown soft sugar, flour, bicarbonate of soda, baking powder, cinnamon, ginger, nutmeg, vanilla, pumpkin puree and eggs. Mix until smooth. Spread evenly in dish and bake for 25 minutes. Frost with cream cheese frosting once cooled, if desired.

