



# Newport Parish Council

## Allotment Newsletter - Winter 2018

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

clerk@newportwight.org.uk (01983) 559119

### What's new at the Parish Council?

We are pleased to announce we have a new Parish Clerk, Daniel Faulkner. We give our heartfelt thanks to Maxine Yule for her hard work with the Newport Parish Council over the years.

Work starts shortly on our new allotment site at Pan Country Park and we are compiling a waiting list so that new allotment owners will be able to 'hit the soil running' once the site is finished. As there is no mains water on site these plots will be available at the reduced rates of £50 for a full plot and £25 for a half plot.

If you would like to provide features/photos/recipes/handy tips for future newsletters please either email [clerk@newportwight.org.uk](mailto:clerk@newportwight.org.uk), telephone 559119 or pop in and see us at the Riverside Centre on the Quay.



### Allotment plot numbers

We would be very grateful if every plot-holder could ensure the number of their plot is clearly marked. If anyone is unsure of their number please just give us a call and we can confirm it.



### Bee-Friendly this year!



Bees continue to have a hard time of it worldwide. As pollinators they are an essential part of the food chain, pollinating our food crops and worth millions to the economy. Yet their numbers continue to decline rapidly due to a combination of natural causes (e.g. the varroa mite) and man-made causes (including pesticides and new farming practices).

As plot-holders you can help increase their chances of survival by adopting the following measures and encouraging your neighbours to follow your good example!

*Reduce the use of pesticides or ideally replace altogether with natural products*



*Create wildlife habitats - by encouraging natural predators such as hedgehogs, toads, slow worms and birds you will have your own loyal Pest Disposal Units!*



*Plant a variety of bee-friendly flowers/shrubs/fruit plants/herbs which produce nectar at consecutive times to ensure a long season of food for bees. There's a long list including: daffodils, lavender, foxgloves, clover, mint, raspberries, blackberries, cucumbers & courgettes.*



*Take part in the Great British Bee Count 17 May to 30 June 2018. For details visit [act.friendsoftheearth.uk/act/join-great-british-bee-count-2018](http://act.friendsoftheearth.uk/act/join-great-british-bee-count-2018)*

# Allotment Newsletter - Winter 2018

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

clerk@newportwight.org.uk (01983) 559119

## To Do List

Compost potato beds and check for left-over small potatoes

Wash seed trays and pots

Buy or swap seeds – see to the right for 'Seedy Sunday' in Ryde

Check greenhouse windows are secure

Wash greenhouse

Cover soil with black plastic sheeting to warm it up for a few weeks

## Seedy Sunday!

A community seed swap is taking place at Aspire in Dover Street, Ryde on Sunday 11th February 2018, 10.30am - 4.00pm.

Alongside seed-swapping will be spinners and weavers, talks on bee-keeping and garlic-growing, activities for children.

Further details from Alice at Aspire: [alice@aspireryde.org.uk](mailto:alice@aspireryde.org.uk) or 716020



## Winter warmer recipe

There's a great website for those of you looking for a variety of recipes to make use of your produce. Visit [www.allotment-garden.org](http://www.allotment-garden.org). A tasty winter soup recipe from this site is shown below.

### Creamy Onion Allotment Soup

#### Ingredients

*3 medium (fist size) onions (thinly sliced)*

*1 medium (fist size) potato (thinly sliced)*

*Olive, vegetable or rapeseed oil*

*About 1oz butter or margarine*

*½ pint veg stock (approx)*

*½ pint sweetened soya milk (approx) (soya milk gives the soup a lovely creamy taste)*

*3 or 4 cloves garlic crushed or chopped*



#### Method

Use a wok or deepish fry pan/saucepan.

In frying pan/wok and on lowest heat gently sauté onions in sufficient oil until soft but not brown adding a little stock rather than more oil to keep onions moist.

Add about ½ of the stock and potatoes and continue cooking on low heat for a few minutes.

Transfer all to a saucepan, add garlic, butter/margarine and milk.

Gently bring to the boil then simmer for 10/15 minutes (with lid on) or until everything is soft, checking and stirring occasionally.

Blend in batches in blender, return to pan and add extra stock or milk if soup is too thick.

Makes about three to four bowls. Serve with crusty bread.