THE URBAN JUNGLE THE JOURNAL OF THE NORTHWOOD HILLS ALLOTMENT AND SMALLHOLDING SOCIETY

Spring 2022

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CHAIRPERSON AND SECRETARY'S ADDRESS

Hello lovely people!

It's been a little while since we last sent you a newsletter and we hope you are all doing well.

Firstly, please welcome our new starters if you bump into them -Shelley and Clancy, Beverly, Craig and Erica, Christina and Ismail. They are doing really well as you've probably noticed.

As some of you may be aware we have established a swap area off the car park, behind the toilet. This is for unwanted pots, pallets etc and must be in good condition and can be left there for others to take. No glass please!

Dave and Mike (or the dynamic duo as they will now be known), have been forming a mini working party to clear the debris and infill of brambles that have blocked the drainage system down the cross path. This will be an ongoing project over the summer, to ensure that the plots at the lower end of the site do not have the waterlogged issues they have had in the past. A big thank you to Dave, Mike and Joan for helping with this last weekend, especially Joan who was wondering past and decided to cut up some brambles and take them away.

In other news, the committee have been discussing having a BBQ later in the year with a plant sale in the car park, hopefully sometime in August. There will also be a vegetable growing competition coming up so look out for the posters! We hope to bring you news on this in our next newsletter.

Mandy Shaw and Sian Flynn **Chair and Secretary**

ANNUAL PLANT SALE - DESPERATELY SEEKING PLANTS - SATURDAY 4TH JUNE

We will be holding our usual plant sale to raise money for the Society at Eastcote House on 4th June. This year we have also been given permission to sell cakes and biscuits as well... so if anyone has any extra plants (or is planning to grow any!), or home-baked cakes that they would like to donate... Please let a member of the Committee know and we'll agree a drop off point and time.

We are also looking for volunteers to help manage our stall on the day – so if anyone can spare an hour or two... Again, please email or speak to one of the committee members.

PLOT INSPECTION - RESULTS

We have completed another plot inspection and it's great to see how well everything is looking. You guys are amazing! Inspection reports will be out shortly, and if you have been struggling, please get in touch with one of the Committee to talk about the results. We want to work with you – that is what our society is all about.

WORKING PARTY – SATURDAY 11TH JUNE

We are planning on a full working party on Saturday 11th June at 10am. The goals include helping clear the main ditches, some painting and a few other jobs. We will post details of the jobs we hope to accomplish on the noticeboards soon.

We hope our working parties will be a good way to meet up with other members and help contribute to our Society. (There might be some coffee and cake for helpers afterwards!)

JOBS FOR THE MONTH

By Peter Lavender

The following is a list of jobs to get done during June to help maximize your produce and enjoyment of your plot!

- 1. Get the weeding done.
- 2. Water twice a day (if it hasn't rained).
- 3. Cut the grass (if you have some) every 7-10 days and compost it. Feed the lawn after every cut and scarify (make air holes using fork)
- 4. Put in the last of your seeds and seedlings (like your Brussel Sprouts once they are three inches high. Make sure they are caned if required and tie up as they grow.)
- 5. Tomatoes once they start flowering, feed them with tomato feed twice a week. Also remember to snip off any side shoots.
- 6. Roses Cut the roses at an angle down to the second leaf to promote a fuller bloom.



RECIPE FEATURE

Rhubarb, Apple and Granola Pudding (sugar free)

Tried and tested with rhubarb grown in our allotments, this recipe is a family favourite. Despite being sugar free, the end result is a hot, tasty dessert as dates and pineapple juice add a perfectly balanced sweetness.

Ingredients:

- 450g of rhubarb
- 350g of Bramley or Granny Smith apples
- Granola (optionally, coconut flakes, pine nuts, chopped pecan nuts and chopped, roasted hazelnuts)
- Chopped sweet dates
- Half a liter of pineapple juice
- 75g of salted butter

Method:

- 1. Rinse and chop 450g of rhubarb stems into 1-inch pieces and put in pan with enough pineapple juice to cover rhubarb. Simmer in juice until softened.
- 2. Pre-heat oven to gas mark 6 or 200°C
- 3. Place softened rhubarb and remaining pineapple juice to oven dish. Toss in the peeled apples, roughly chopped into small pieces. Mix evenly with rhubarb.
- 4. Evenly sprinkle the granola and dates over the top and cover dish with foil. Roast for 35 minutes.
- Take dish out the oven, remove the foil.Melt butter and pour evenly over the top.
- 6. Return to the oven on low shelf for 10 minutes or until golden brown.
- 7. Enjoy on its own or with custard or a scoop of vanilla ice cream!



POETRY CORNER

Regret

Anthony Knight

Planting potatoes

into the rain sodden

A grey sky

above, darkening,

threatening

to water the sad

soil again

once shivering,

sweating and cold

I plough on,

Planting

I could have lived

Abroad from my

Youth

Somewhere warm,

Tropical heath, blue

Skies

Glistening water on

Outdoor swimming

Pools

blistering

shimmering sunshine

a large happy rusty

coloured dog

wonders by, sniffing

the air, hesitant

finding an

interesting smell

below some newly

born grass

hurries away

The sparkling sun

Finds it's way past the

Inky grey clouds

Lighting up the

Brown blessed,

Heaving,

Pulsating earth

Below

Could have lived

Abroad, would only

Get bored

What an exciting

City we have

I forget, staying

Here

In the ever

Changing weather

An umbrella and no

Regret.



GENERAL SITE PHOTOS











Edited by Rabinder & Pramila

