

WAHGA NEWSLETTER AUTUMN 2007



Editor: David Hickman

Welcome to our Autumn Newsletter: as we finish harvesting and tidying up our allotments and gardens it's time to catch up with what's going on in your Association.

SHOW ME THE WAY: *SATURDAY 16 AUGUST 2008*

The annual Show and Fete is the biggest event in the WAHGA calendar, so reserve the above date in your diary now.

In addition to the splendid displays of flowers and vegetables in the Gardeners' Hall, some fun childrens' activities and stalls will be run. Fingers crossed for some good weather next year!

SUPPER DANCES

Lesley (01753 831863) and Doreen (01753 861714) have organised more of these popular evenings at the Gardeners' Hall. The next ones are on 9 February, 12 April and 14 June.

NEW YEAR CHEER

See in the New Year at the Gardeners' Hall: we'll be holding our annual New Year's Party. Contact Lesley or Doreen (see above) for details.

OUTINGS:



Outings are organised by Karin Lohr (01753 840651). We'll give you a full list of these in the New Year's Edition. As a "taster" Karin will again be organising a summer trip to Wisley (home of the RHS) and subject to demand some other visits. What suggestions do you have for interesting venues? Please let Karin know.



I love beetroot!

David Hickman waxes lyrical about the reds in the beds!

Can there be an easier and tastier vegetable to grow than the beetroot? I reckon it's up there with the best and I speak as someone who, as a child, hated beetroot. Well that's all changed since my wife (always a big fan of them) persuaded me to buy some Boltardy seeds: a very popular variety. For the last three years we've grown loads of them. Here are some of the best features of the beetroot:

- * Easy to germinate
- * Delicious if picked when young (in late summer) but equally tasty if left to grow in the Autumn and very hardy too
- * It pushes itself up in the soil when it's ready to be picked as if to say "eat me now"!
- * Lovely sweet taste- in my view best when roasted with a little garlic and olive oil but also makes fantastic soup (borscht etc) can be boiled, steamed or pickled
- * The leaves are tasty too-steam them like spinach or eat raw with salad

Enjoy your beetroot - but be careful when cutting them up!

A plug for Chrysanthus!

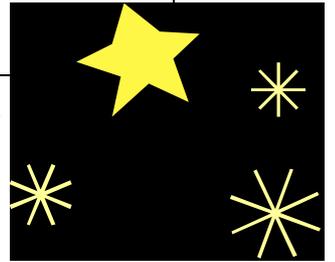
Windsor & Slough Chrysanthemum, Fuchsia and Pelargonium Society tell us they are looking for new members. They meet on the first Thursday of every month at The Gardeners' Hall at 8pm.

Meetings are informal; experienced growers help others to "grow on" fuchsias and pelargoniums from cuttings, with advice on pinching out, feeding and eventually producing well-shaped flowering plants. The club also supplies cuttings and bulbs for members to grow on for future shows.

The December meeting (4th) is a social evening with refreshments and Fun Quiz and time to chat!

Annual membership is only £4 - £6 (depending on status); visitors 50p. Why not go along and pick up some tips on staging your entries for next year's WAHGA show! For further details ring Bruce Varley on 01753 643990.

REPORTS FROM THE STARS OF YOUR COMMITTEE



John Filmer, our Purchasing Officer reports on the Trading Sheds:

The Potato Order forms for next year are now ready for collection from the Trading Sheds; alternatively you can download it from the WAHGA website (www.WAHGA.org.uk); or if you want a copy sent by post send a stamped addressed envelope to WAHGA Potato Order Form Request, 32 Queens Acre, Windsor SL4 2BE. Please get your orders in early to avoid disappointment. Return the completed form to one of our trading sheds with payment. If you need advice on particular varieties of potato our volunteers at the trading sheds will be pleased to help you.

You will notice that there is an increase in the price for seed potatoes this year brought about by the bad growing conditions during the summer. Additionally a substantial increase in the price of bags which was absorbed last year (the first purchase for nearly 10 years) has added to the price, still a bargain compared with our competitors.

We still have some daffodil bulbs in the sheds.

Wishing you a successful season.

John

Meanwhile, **Don Hartridge, our Allotment Secretary**, reports on lettings and the annual best allotment prizes.

Last “Summer” was a tough one for all gardeners. After a year of drought we had a season of seemingly non stop rain. Unfortunately the warm moist conditions had a detrimental effect on some crops. There have been many reports of tomato and potato blight and some onion crops have rotted in the ground. However some other crops have thrived and it was very pleasing to see the efforts of many allotment holders when we were judging the best allotment competition.

I am pleased to report that there were many excellent plots which clearly demonstrated an increased level of activity together with the higher levels of occupancy which we have achieved. The competition was close but finally the winners were as follows:-

Best Allotment	Richard Feng	Clewer Park
2 nd	Ron Jacobs	Maidenhead Road
3 rd	Joe Da Cunha	Bolton Road

Best Small Plot	Sandra Gammon	The Glebe
Best Newcomer	Ron Lemon	Spital

Congratulations to all.

As is the case every year, we have had some complaints regarding bonfires. It is important that consideration is given to our neighbours. Will you please ensure therefore that bonfires are of short duration, that the material is dry, that no rubber, plastic or other noxious items are burned and that the prevailing wind is favourable.

Finally I'd like to thank everyone who entered the show competitions in August. We hope you'll do it again next August and we encourage newcomers to get involved as well.

Don

Recipe Corner



Pumpkin and Banana Bread - by Barbara Hovell

450g cooked pumpkin	2 ripe bananas
2 eggs	340g caster sugar
290ml sunflower oil	
550g plain flour	1 tsp baking powder
½ tsp ground ginger	2 tsp ground cinnamon
225 walnuts chopped	

1. Heat oven to Gas mark 4, 180°C, 350°F. Line 2 2lb loaf tins with bakewell paper
2. Mash together the pumpkin and banana
3. Beat in the eggs, sugar and oil. Sift together the flour, baking powder and spices and fold into the pumpkin mixture. Stir in the walnuts.
4. Divide between the 2 loaf tins and bake in the oven for 50-60 minutes until an inserted skewer comes out clean.
5. Cool on a wire rack

Icing

120g cream cheese; 50g unsalted butter; 300g icing sugar; Zest and juice of 1 small orange

1. Beat the cream cheese with the butter until light and fluffy
2. Add the orange zest and juice and beat together until really well mixed
3. Spread thickly on the top of the cooled loaves and decorate with walnut halves and blanched strips or orange zest.