

# WAHGA NEWSLETTER AUTUMN 2008

*Editor: David Hickman*

**For other information about  
the Association and events  
check the website:  
[www.wahga.org.uk](http://www.wahga.org.uk)**



**Welcome to our Autumn Newsletter: as we reflect on a challenging year on our allotments and in our gardens it's time to catch up with what's going on in your Association.**

## **AGM FRIDAY 16 JANUARY @ 7.30PM**

This will be held at the Gardeners Hall. Please come along!

## **OUR NEXT SHOW & FETE SATURDAY 22 AUGUST 2009**

This is the biggest event in the WAHGA calendar, so reserve the above date in your diary now. As always some fun children's activities and stalls will be run. We need more exhibitors in the produce Show - don't be shy especially you newer members!

## **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  
14 February, 16 May and 10 October  
2009

## **SHOW SECRETARY VACANCY**

We need a volunteer to run next year's Show. Harold, who did a great job this year, will be happy to explain what the job involves.

## **NEW YEAR CHEER (FULL)**

Tickets for the New Year's Eve Dance have sold out. If you want to put your name on the "reserve list" in case of cancellations, contact Lesley (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. 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 which are also good value? Please let Karin know.

**THE PIGEON ARRIVING AT WINDSOR..** Congratulations to Mr & Mrs K Joiner and their daughter, members of the Windsor Pigeon Club, who in a recent event had the first pigeon to return from Thurso (Scotland) back to Windsor -namely the Fairground allotments. The pigeon flew the 506 mile journey in an amazing 14 hours 15 minutes. Mr Joiner hasn't told the editor what he feeds those birds on!

*Editorial View by David Hickman*

### **A DIFFERENT SORT OF CRUNCH - A GREAT TIME FOR ALLOTMENTS**

We now have a long waiting list for plots on many of our sites in Windsor. See more details in Don's report below. We've done a good job in promoting allotments here but the level of demand also reflects wider economic and social factors. For some years now concerns about farming methods and the behaviour of the big supermarkets have prompted a lot of us to start growing our own veg and fruit. Many choose to do this in an organic, chemical-free way so we know exactly what we're eating.

Now the credit crunch has added to the momentum with more pressure on people to save on food bills. Maybe that's the incentive we all need to get out on our allotments early in the New Year. As it says on the website we're the cheapest health club in Windsor! Just one final thought: as I walked around some of our sites earlier this Autumn I was sorry to see the amount of good veg and fruit being left to rot. What a criminal waste! If we can't eat it all ourselves why not offer it to other people including old peoples' homes and charities?

### **IS FRANK OUR OLDEST MEMBER?**

Frank Oram is 92 in January next year – he still gardens in his plot behind his bungalow and is a very keen cutting taker and propagator of flowers and vegetables. Over the past few years I have known him he has continuously encroached on his lawns to turn them into flower and vegetable beds and has bought cold frames and a huge composter to go 'green' – his fingers are already 'green' as can be proven by the number of flower and vegetable plants he passes on to others for them to grow on.

He became a WAHGA Member 2 years ago and regularly buys from the Fairground Shop – he is a great believer in putting 'bags' of compost on his plot. He has partaken in the WAHGA Sunday lunch on a number of occasions and will be with us at the Christmas Lunch with his wife who has also turned 90. In his spare time he is a sports masseur and healer and has treated several WAHGA Members for various ailments – all successfully.

If anyone can challenge Frank's claim to be the oldest Member, please contact the Editor so that we can include you in the next edition.

*Ralph Green*

### **NOTICE TO ALL MEMBERS- CCTV**

Following recent discussions with the Insurance Risk Assessor, the Local Police Licensing Officer and the Crime Prevention Officer, the Gardeners Hall Committee decided that the Hall will be fitted internally and externally with CCTV surveillance devices.

Notices have been prominently displayed so that all who use the Hall are aware and the images lodged will be managed in accordance with the Information Commissioner's Office recommendations covering security of images and rights of access and we will comply with the conditions in the Data Protection Act.

The use of the cameras is designed to reduce the risks of injury to our people and to reduce the risk of damage occurring on and around the premises. This will also help meet our Licensing commitments and to comply with the terms of our insurance cover.

*The WAHGA Committee*



### **Trading Sheds Report by John Filmer, Purchasing Officer**

Once again the potato ordering time is upon us. The order forms are available both in the sheds and on the website.

If you are to get the cultivars you prefer then please **GET YOUR ORDER IN NOW**. Maidenhead Road is showing brisk business but what about you folk who normally trade at Fairground, where are you? You will have noticed that the new season's seeds are in the sheds, with a few more cultivars to come. At 50 pence a packet they are a real bargain. If there are cultivars not on show which you'd like please let us know. We can't guarantee we will meet all your demands but we will do our best.

Please bear in mind that a good deal of work is involved and the more time you give us to do the job the better. We are pleased to be able to tell you that we have done rather better with the bulbs this year and have sold out.

Stock taking, another job involving a lot of work, is reaching a final stage.

*John*

### **Don Hartridge: Allotment Secretary's report**

It has been a busy but successful year. We have continued to recover ground which has not been cultivated for many years which has enabled us to increase our lettings for the third successive year. The demand for allotments has increased dramatically, so that we are struggling to provide plots for all of our applicants. Consequently there are waiting lists on most sites. This places a greater responsibility on allotment holders to maintain their plots in good order.

The winners in the best allotment competition for 2008 are to be congratulated on their efforts. The details are:-

Best Allotment	1 <sup>st</sup> .	Denzil Jones	Municipal
	2 <sup>nd</sup> .	Colin Coombs	Clewer Park
	3 <sup>rd</sup> .	Ken Sharp	Vansittart Road

Best Small Plot                      David Duncanson    Clewer Park

Best Newcomers                      Jim Hillis                      Fairground  
   Norman Stock                      Fairground

The Annual Show was a success but could be so much better if more members would submit entries. Make a resolution now for next year's show. I would also like to thank those allotment holders who provided surplus crops for the produce stall.

Finally I would ask allotment holders to consider how they might help to improve their site. Most sites have improved and it is generally due to a small number of members together with a site supervisor providing a lead. Additional help will be welcomed.

I wish you a successful season in 2009.

Don

### ***Recipe Corner***



*By Tony Baldwin*

#### **MARROW OR MIXED VEGETABLE CURRY**

One Marrow; One large onion chopped  
Green chillies chopped ( 5 for very hot, 2 for mild, vary to taste)  
Garlic 3 cloves, crushed; Ginger one sq inch crushed  
Turmeric 1 tsp; Paprika 1 tsp  
Optional tandoori powder 1 tsp; Cumin seeds 2 tsps  
Salt to taste. Tomatoes, tinned or fresh, if fresh skin and chop  
Potatoes, chopped to about sq inch. Garam masala, to taste  
Coriander, chopped to go on top when served.

#### **METHOD**

Fry chopped onion, garlic, cumin seeds and ginger until golden brown in olive oil. Just before onions go brown put in chillies. Then add tomatoes, turmeric, paprika, tandoori powder and salt. Simmer on low heat for 5/10 mins, stirring occasionally. Add potatoes, cook on low heat for 5 mins; add chunks of marrow. Cover with lid and simmer on very low heat for 5 mins. When veg nearly cooked, add garam masala Sprinkle with chopped coriander and serve at once. Any veg can be used and the secret is in the balance of the spices according to your taste. It is tasty enough to eat on its own with rice or whatever but is excellent with a meat curry. If the spices are not overpowering, the flavour of fresh veg comes through.

Once the preparation/chopping is done it's very easy to cook.