

grass CUTTINGS

AUG:2021

ACTING CHAIRMAN'S REPORT

Things are beginning to look a little more normal even if we are still being cautious. We have now resumed committee meetings — taking advantage of the better weather and long evenings to meet outside the Trading Hut. I would like to thank the Committee — this is a team effort — for their support over the summer — and nicely steering me in the right direction when needed. I definitely know my place — at the end of one committee meeting I realised that no-one was listening to me but were more interested in watching the bats flying about!

We have had a walk around the site and are compiling a jobs list. If you feel strongly that something needs work, please let us know. We will be needing volunteers — so when we get in touch it would be much appreciated if you could spare a few hours.

We have an issue with Japanese Knotweed coming from an adjoining property on Carlton Road. We will shortly be starting treatment in order to control it. We expect the treatment will have to be repeated in order to clear it in the longer term.

// TRADING HUT NEWS

Senshyu Japanese autumn planting Onion Sets

£1.00 for 250gm

Thermidrome White Garlic

50p per bulb

These will go on sale the first weekend in September as long as there are no delivery issues.

Also, a reminder to members that the Trading Hut will be closed from the 26 September.

Thank you for your support.

Elaine Watson,
Trading Hut Manager



Subject to availability of accommodation we are now planning our AGM for Tuesday 5 October 2021. The date will be confirmed as soon as possible. For risk assessment purposes, on behalf of both the venue and ourselves you will be receiving an email asking you to indicate if you are likely to attend. This is to help us ensure that we have a room big enough for social distancing. We want everyone to feel comfortable in attending — providing this information is voluntary and will not prevent a change of mind nearer the time.

I do have one sad thing to report — after nine successful years of running the Trading Hut, Elaine Watson is stepping down on account of family commitments. We are enormously grateful to her for all she has done — ensuring that the Trading Hut just worked with no fuss, drama or problems. It does however mean that we are now looking for someone to take over from her and open up next season. We are also looking to expand our team of volunteers who can help, so if you think there is any place for you in this please get in touch with Elaine or myself.

I hope we'll see as many of you as possible at the AGM.

Chris Abbott, Acting Chairman

// NEW PLOT HOLDERS

Welcome to our latest plot holder — **Louise Virabi** who has taken over **Plot 14b**. We wish her a rewarding and productive allotment experience.

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// ALLOTMENT PICNIC

The relaxation of Covid restrictions and wonderful weather enabled us to hold our allotment picnic again this year on Sunday 18 July. About 20 people attended including some families which gave us the opportunity to get to know/become reacquainted with plot holders from other parts of the site. The shade of the trees on the community plot provided the perfect spot for a very pleasant, relaxed afternoon.

It is hoped that we will be able to not only repeat this next year, but also to organise more and varied social events in the future so please contact Valerie (Plot 8) with any ideas or contacts.

Valerie Mulligan, Social Secretary



// RECIPE

A great way to use up those courgettes which we all seem to have a glut of at this time of the year.

CHEESY COURGETTE FRITTERS

250g courgette — approximately 1 courgette

2 eggs

50g shredded cheddar cheese

100g plain flour

½ teaspoon salt

2 tablespoon vegetable oil

To serve (optional):

Sour cream and chopped chives

Sweet chilli sauce

Coarsely grate the raw unpeeled courgette, then gently squeeze out some of the moisture in a clean tea towel.

Add the grated courgette, eggs and cheese to a large bowl and mix well.

Add the flour and salt and gently combine.

Heat 1 tablespoon of the oil in a frying pan over a medium heat, drop in heaped tablespoonfuls of the mixture. Cook for a few minutes until golden, turn and cook the other side.



Repeat to use up the remaining batter, adding more oil as necessary.

Serve warm with sour cream and chives and/or sweet chilli sauce. Can also be eaten cold.

The recipe comes courtesy of Wendy, who very kindly brought a batch with her to the allotment picnic to share. They were quite delicious.

COMMITTEE CONTACTS

Chris Abbott Acting Chair, Plot 2

T 07521 490475

E chairman@shas.org.uk

Phil Gorman Acting Vice Chair, Plot 15

T 07982 723042

Jane Lucas Secretary, Plot 39a

T 973 9704

E secretary@shas.org.uk

Tony Turnbull Membership, Plot 21

T 283 0783

E memberships@shas.org.uk

Peter Baggaley Treasurer, Plot 7

T 962 5642

E treasurer@shas.org.uk

Valerie Mulligan Social Secretary, Plot 8

E socialsecretary@shas.org.uk

Louise Black Plots, Plot 36

T 283 7415

Elaine Watson Trading Hut, Plot 43a

T 962 9684

Kenneth Bostock Equipment, Plot 46

T 07982 622481

Janet Cripps Newsletter, Plot 44

T 962 3277

SHAS Website www.shas.org.uk grass