



The most stunning sign of autumn is the turning of the leaves as our trees prepare for winter. You cannot beat the reds, yellows and oranges as they glisten in the autumn sun.



Update from Committee Meeting

The committee has agreed that plots can be put into family names. However, only one vote, per plot, is allowed, if only one membership has been paid.

If you want to add another person to your plot registration, please email Heather Hughes on RALGSnews@gmail.com with details of the person. Once their names have been recorded, they are insured to use the allotment equipment.

Once again, plot edges and paths has been identified as an issue. It has been agreed that committee members will be carrying out site and plot inspections at the end of every month. Findings will be discussed at the following committee meeting and appropriate action will be taken.

If you wish to swap or apply for another plot, please complete an application form. If you want to give up your plot, please email or text Heather Hughes so that the committee can reallocate your plot accordingly.

Events – Dates for your diary

Workdays **We need your help!!**

It is important that our site is maintained and kept tidy, the committee is looking for volunteers to help with some repairs and maintenance on

Saturday 15th October 9.00 – 12.00

Sunday 16th October 9.00 – 12.00

If you could spare an hour or so, please pop along to give us a hand.



Bonfire night

Friday 4th November - 6.30

Bring your family and friends down to the orchard to celebrate bonfire night. There is no admission fee but please bring to own food and fireworks.

Xmas Celebrations

Saturday 17th December 2022

11.30 – 14.30

The committee would like to invite you to the RALGS Christmas get together in the



big shed. Drop in and join the committee for something to eat and drink.

Composting on Allotments



These notes are for general guidance and should not be considered to be totally comprehensive.

Composting is the result of microbial and fungal digestion of material with the able assistance of earthworms. Unlike manure, it can be applied during the growing period and continuous use year on year is possible. Manure should be best used on a 3-year cycle.

Anything organic can be composted. If it has grown or, like dung, been produce by an animal it can, in theory, be composted and thereby recycled to the benefit of the plot and the planet.

Avoid cooked food waste, cat, dog and human manure. Pig manure can be used, but the smell is awful. Fresh perennial weed roots and seeds are not suitable as home composting doesn't reach enough heat to destroy them. Drowning in a tub for 6 weeks. will kill them, use the resulting liquid as feed and the sludge in the compost.

Most people use the ever-present green plastic "Darlek" to produce their compost.

Others build a two bay 4 foot² with an open front which makes it easier to turn the compost regularly. The levels can be built up from a base of brushwood and stalks which helps aerate the pile and then applied layers of compost. As well as general gardening waste, (small pieces break down quicker), shredded paper and cardboard, farmyard manure and chicken manure must be added.

Used coffee grounds (for extra Nitrogen), lime and activator are also useful addition in the layers. A waterproof topping helps the process. A monthly bucket of water is useful.

They all help the hardworking microbes doing the job of providing sustenance for our crops. (Written by M Bradley)

Jobs for October

October is the time to harvest maincrop potatoes, pumpkins and squash, beetroot and early varieties of leeks, also the last of your runner beans and courgettes.

Vegetables

Get your autumn planting garlic in as soon as possible and continue to plant out your overwintering onions and shallots. Be aware that you may need netting until the roots have established as our feathered friends love pulling the bulbs out.

If you are looking for early crops next year, start sowing cabbage, broad bean, peas and cauliflower to over winter under cloches or in a cold frame.

Brussel sprouts can blow over in heavy winds so stake them now with a sturdy cane.

Cut back your beans, peas and sweetcorn plants and add them to your compost bins. Laying the thick stalks on the ground can help suppress the weeds.

Fruit

Rhubarb crowns can be planted now, allow new crowns to establish in the first year and harvest in the second year. Alternatively, you can split established clumps of rhubarb to produce more crowns.

Plant out your new strawberry beds for next year.

It is also a good time to move your fruit bushes and trees.



Hiring machinery and equipment



The committee would like to remind members that we have a range of machinery and equipment that can be hired, such as: lawn mowers, edge trimmers and rotavators. There is a small charge of £1 for 15 mins to cover the cost of petrol and maintenance of the equipment.

If you are interested in hiring any equipment, please phone either Heather Hughes on 07741 407785 or Duncan Mason on 07774 747307 to make the appropriate arrangements.

Speakers and Presentations

As the dark nights approach and we spend less time on our allotments, the committee was considering arranging a couple of evening events and inviting speakers along to share their knowledge and experience with us.

Before we go ahead with the arrangements, we would be grateful to hear your thoughts on this topic.

Please email RALGSnews@gmail.com to let us know whether you would be interested in attending such events and list any topics that may be of interest you.

Club Root

Club root is caused by a funguslike soil Pathogen *Plasmodiophora brassica*. It is closely related to the slime moulds and can contaminate soil for up to 20 years.

Plants that are affected by clubroot include: Brussel sprouts, cabbages, cauliflowers, turnips and swedes.



Affected plants have swollen or distorted roots with the loss of the finer roots. Growth above ground is often stunted and yellowed: the foliage will wilt during hot sunny days and partially recover at night.

Club root can infect whenever the soil is moist and warm, new infections occur from mid-summer to late autumn.

Non-chemical control

When buying brassica plants check that they come from a club root free source. If the disease is known to be present, give plants a head start, by growing them in healthy soil to a larger than normal size before planting out, or, transplant in pots of at least 9cm diameter, so that the plants can develop a larger than usual healthy root system.

Increasing the soil pH by liming, improving drainage and introducing raised beds can help reduce (but not eliminate) club root. Keep down susceptible weeds i.e. shepherds purse, charlock and wild radish.

Unfortunately, there are no chemical controls available to gardeners to treat club root.



Green Tomato Chutney

This chutney recipe is a great way of using up a glut of green tomatoes.

Prep time 30 Mins

Cooke time 1 Hour

Serve 5 jars

Ingredients

- 1kg Green Tomatoes
- 1kg Red Onions
- 150g Raising
- 3 Garlic Cloves
- ¼ Cayenne Pepper
- ¼ Black Pepper
- 2tsp Sea Salt
- 500g Brown Sugar
- 1 Litre Malt Vinegar



Instructions

- Prepare the vegetables. Chop the tomatoes, onions and raisins roughly and mince the garlic. (Skinning the tomatoes is optional).
- Place all the ingredients into a stainless-steel pan and bring to a boil.
- Reduce heat to a simmer and leave uncovered.
- Stir occasionally and simmer until the mixture is thick and pulpy.
- Transfer to warmed sterilized jars and seal with lids.
- Label the jars when cool and store in a dark cupboard.
- Refrigerate the jars once opened and try to use within a year.

If you are recycling supermarket jars, ensure that the lid of the jar does not have any exposed metal since the vinegar in the recipe can react with it. The vinegar can corrode the metal turning it black and potentially affecting your chutney. It's better to use preserving jars with non-metal lid. Either plastic coated on the inside of the lid or two-piece Tattler lids.

Notes: This easy green tomato chutney recipe is a delicious condiment that pairs well with cheese, bread and cured meats.