

NewsLetter

(Firs Estate Allotments Quarterly)

Welcome to a new fresh approach to getting your allotment news

Summer 2015
Issue 1

News

≈ *Open Day August 2014*

The Firs Estate Allotment and its community celebrated 40 years of fresh fruit and vegetables last year. We received a warm welcome from the local residents, BBC Radio Derby and the Derby Evening Telegraph. The open day raised a very healthy £253.00. The site holds 52 plots with 62 plot members some sharing a ½ plot each. The Firs Allotment was originally created in 1974.

≈ *Scrap Metal Campaign*

Did you know that all the scrap metal you find on your allotment (old nails, old tools and so forth) could earn our allotment association some needed cash for other items or funds towards skips? We managed to raise £38 last year so, if you have any scrap metal please remember to donate it (it's a valuable source of income). To donate simply drop it off at Sue and Simon's plot (plot 50) located at the top of the site just before the main gate on your left you'll see a black iron gate just inside on the right is a place for your donations. Thank you.

Website News

If you want to read more about the history of Firs Estate Allotment there's an interesting section on the Firs Estate website, why not give it a go?

www.firsestateallotments.co.uk

Network News

The Friends of Markeaton Park (Community Walled Garden Project)

Open Saturday 10.00 -1.00 and Sunday 10.00 -3.00. Prices start from 50p stocking perennials, vegetables, herbs and bedding plants. The project welcomes volunteers to work in the garden. For more information visit the website at:

www.fomp.org.uk

Organic Tips

There are good weeds and there are bad weeds. Wild comfrey is a good weed. Simply allow cuttings to rot in a bucket of water to use as a liquid feed.

Source (The Organic Garden green and easy, Allan Shepherd)

Contact us

If you've got any ideas or tips and would like to share them please get in touch via:

≈ **Email** firsallotmentnewsletter@gmail.com

≈ **Pin** a note on the allotment notice board

≈ **Drop by** (Chris, allotment plot 8B)

Notice Board

Volunteers Needed

Have spare time your allotment needs you!

Projects

≈ New notice boards

≈ Shop repairs

Plots Available

≈ 2 full plots soon!

Just a reminder

We aim to have 75% of plots cultivated 25% can be used for leisure.

Dates for the dairy

Little Chester Allotments (off Old Mansfield Road Derby) Phone: Julia 07973 543334

≈ **Plant Sale** Open Day Sunday 17th May 11am-3pm

≈ **Day Trip** Barnsdale Gardens £14 per person (coach and admission) Sunday 7th June leave 9.30am

≈ **Day Trip** RSH Flower Show Tatton Park £30 per person (coach and admission) Sunday 26th July leave 8.30am

Next issue: Autumn Issue 2

Recipe corner

Rhubarb and Ginger Jam

If you love rhubarb and you've got some on your plot forget the crumbles and pies try this tasty recipe for Rhubarb and Ginger Jam. It can be used as a filling, with whipped cream, to flavour plain cakes or simply try some on toast.

Ingredients (Makes about 2kg/4½lb)

1kg/2¼lb rhubarb

1kg/2¼lb/5 cups preserving or granulated sugar

25g/1oz fresh root ginger, bruised

115g/4oz crystallized ginger

50g/2oz/¼ cup candied orange peel, chopped

Cook's Tip

For the flavour to shine through in this preserve it is worth waiting until later in the season for mature rhubarb.

Method

1 Cut rhubarb into short pieces and layer with sugar in a bowl. Leave to stand overnight.

2 Next, scrape rhubarb and sugar mixture into large heavy preserving pan.

3 Tie the bruised ginger root in a piece of muslin (cheesecloth) and add it to the rhubarb. Cook gently for 30 minutes, or until the rhubarb has softened.

4 Remove root ginger from pan, stir in crystallized ginger and candied orange peel.

5 Bring mixture to boil, then cook over a high heat until setting point is reached (105°C/220°F). Leave to cool for a few minutes, then pour into warmed sterilized jars and seal. When completely cool, label and store.

Source (Jams, Jellies & Marmalades, Maggie Mayhew)