

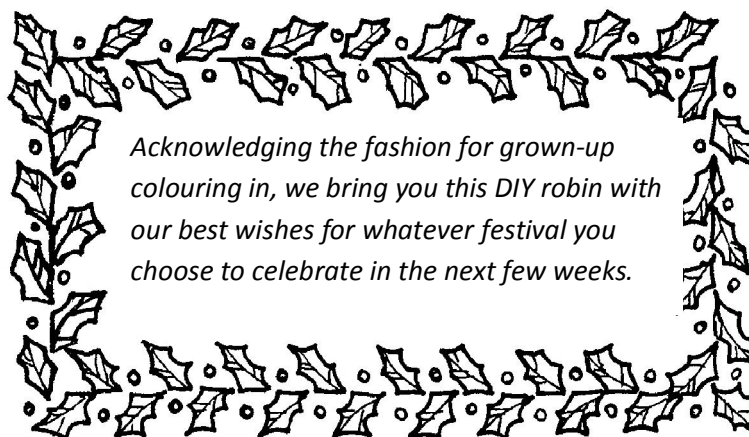
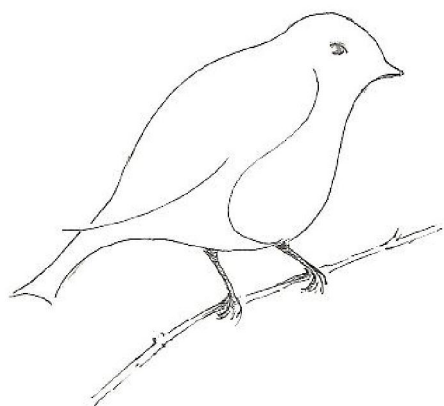
The Plotholder

bi-monthly newsletter of

Worthing Allotments and Gardens Association (WAGA)

Affiliated to the Royal Horticultural Society and the National Vegetable Society

2015 issue 6 December



Don't they know it's Christmas?

So what do you give to the gardener who has everything (or thinks they know everything)? According to The Daily Telegraph web site, you can enrol on a course at West Dean College¹ and, for a mere £100, spend all day learning how to garden without digging. Alternatively, for no money at all, I can give you a day on my plot learning how to dig properly. Certificate provided. Crabtree & Evelyn Gardeners Hand Therapy Cream² is only £14, although good gloves are cheaper (only £2 in our site shops) and, for some of us, a leathery skin is a badge of office.

Greenfingers.com³ offers a pair of Hunter Original Adjustable Gloss Wellies in Violet for only £52.49 (Only? Yes, reduced from £69.99) and notonthehighstreet.com⁴ asks only £32.95 for a copper chalice to feed birds from. But a bag of Puckamuck⁵ done up in ribbon might be more practical, and we have plenty in stock in all site shops. (Fresh manure is available free on site, but harder to wrap.)

Mrs Ward has a 6x8 aluminium green house in good condition with roof lights she wishes to dispose of for £50 (or make her an offer) You need to dismantle and remove. Email

¹ https://www.westdean.org.uk/study/short-courses/courses?type=short&filter_category=Gardening

² <http://www.crabtree-evelyn.co.uk/collections/gardeners/gardeners-hand-therapy-250g-4113.html>

³ <http://www.greenfingers.com/>

⁴ <http://www.notonthehighstreet.com/>

⁵ <http://www.puckamuck.co.uk/>

house_mouse@sky.com or ring 01903 232904. That would make an ideal present, if it hasn't gone already.

Social events

In September 2011, Jack Powis put our name on the waiting list for a tour of **Harvey's Brewery** in Lewes. On 11th November 2015 we finally made it to the top and were treated to a very interesting evening, guided with expert efficiency by Harvey's Hamish Elder. If ever a man enjoyed his job is Hamish - his knowledge and enthusiasm for the noble art of brewing were infectious and we left the building much better informed, armed with the chemical facts and a connoisseur's appreciation of both the brewing process and their excellent range, most of which we tested on our reluctant way out.

It seems their water comes from their own spring and 90% of their output is consumed within 60 miles of the source, so the business is local and sustainable. So much so that when the USA showed an interest they were not entirely convinced they wanted to let them have too much of our Sussex brew. You can find out much more on www.harveys.org.uk which, like their shop in Lewes, is well worth a visit.



Hamish explaining the properties of their special yeast.



Impressed WAGA members, thirstily admiring traditional equipment.

There are more photos on our Facebook albums.

Thanks to Tony for arranging the coach (a wise move) and the buffet beforehand. **NOTE -** Tony has retired as social secretary. Thanks to him and Shelia for all their efforts over the last few years. If we are to keep up the outings we need a new social secretary. If you want to talk about it contact Paul Eustice 01903 529084, plotholder@hotmail.co.uk.

The last of the autumn sunshine highlights the harvest festival at West Tarring - a report from Colin and Peggy Mulholland:



Growing from a suggestion from one plot-holder on the West Tarring allotment site, Father Mark Lyon, the new associate rector for St Andrew's church, was asked to hold a harvest thanksgiving service. On the last Saturday in September a short service was held at Plot 90 at West Tarring.

It was a lovely sunny September morning and, as a buzzard circled overhead, more than 30 people from sites across Worthing gathered to give thanks. A table was covered with a variety of produce and gifts, which were later given to the Worthing Churches Homeless Project.

Accompanied by guitar, the service began with 'Morning has broken' and the traditional harvest hymn; 'We plough the fields and scatter'. The gospel reading from Matthew 6 v25-33, followed and the verses about valuing the beauty of the natural world and not focusing on material things seemed particularly appropriate. Father Mark then talked about the importance of our relationships with family, friends and the wider community. This was followed by a blessing of the gifts, prayers and the final hymn, 'Come ye thankful people come'.

During the service the kettles had been brewing on the fire; tea and coffee and cake was served whilst everyone enjoyed catching up with friends old and new.

It was a new experience to attend a harvest service outside, surrounded by allotments full of the fruit and vegetables that people had laboured over all year. In the autumn sunshine it was a beautiful day on which to be thankful for our crops, family and friendship.

(Ed - Thanks to Jane White, Shelia Payne and Peggy Mulholland for the splendid cakes.)

And what of the future?

From Jack Powis: A few members have planned a trip to the **Harrogate flower Show** which will be held in that lovely Yorkshire town between Thursday 21st and Sunday 24th April 2016. Anyone who would like to join in would be very welcome. We are planning to go on the first day when tickets bought in advance cost £16. We are staying at the Mercure Hotel in Wetherby, which is 10 miles away, for three nights, for which a double room will cost £160 upwards, depending on the option you choose. Some are doing Tuesday to Friday and some Wednesday to Saturday but you can do whatever you like.

In addition to the show there is a lot to make it a really interesting visit - RHS gardens at Harlow Carr, Fountains Abbey and, of course, the great city of York. The trip is on a DIY basis, that is provide your own transport and make your own bookings. For more information contact Jack Powis on 243216. It should be good.

*And, of course our **annual dinner**. This will be held on **Saturday 6th February** at the Bowls Club. The menu is show below and you can book early to avoid disappointment by using the forms on the final pages.*

Starter

- 1) Breaded deep fried whitebait served in a crisp lettuce leaf plus tartare sauce.
- 2) Fresh Watermelon plus Galia Melon served with Parma Ham.
- 3) Course Pate served with Granary Toast and Cranberry dip

Main

- 1) Roast Rump of Lamb in red currant sauce, with fresh vegetables and roast potatoes
- 2) Pan fried Sea Bass served with Prawns and Hollandaise sauce plus new potatoes

- 3) Chicken Breast in Bacon and Leek Sauce, with fresh vegetables and roast potatoes
- 4) Vegetarian Option - Homemade Root vegetable Pie with vegetarian gravy and roast potatoes.

Dessert

- 1) Lemon Roulade with Citrus Lemon sauce and vanilla ice cream
- 2) Homemade Red Cherry pie and Custard.
- 3) Mini cheeseboard with Onion Chutney and Crackers.
- 4) Homemade Creme Brûlée topped with red fruits.

Followed by Coffee or Tea with mints

Cost £22.50

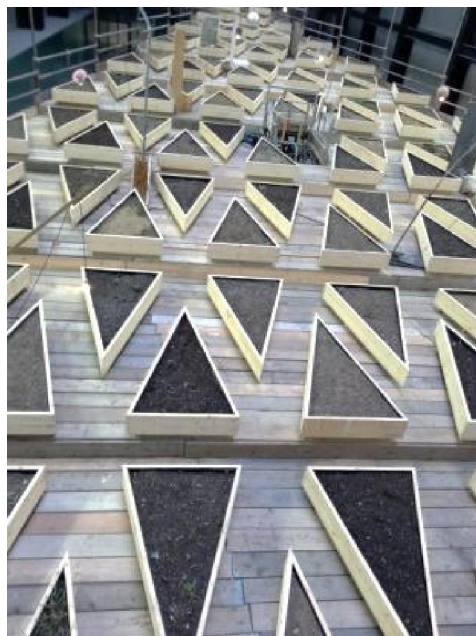
Booking form on final pages



Places to go (even in winter)

Overseers should look away now.

Wandering into the Tate Modern to see an exhibition that, as it turned out, was actually at the Tate Britain (whoops) I found this piece of art in their large main hall. Triangular deep beds are filled with samples of earth from all over London and they are waiting to see what will grow. Pop in and compare notes, but beware of expensive luke-warm coffee.



Shop News *from Janet Robins*

All the shops now have **new seeds** for next season ready to be bought before the rush. There is a larger range than normal and many varieties are disease resistant. We also have a range of flower seeds, including Cosmos, as 2016 is the year of the Cosmos.

If you still haven't collected your pre-ordered **garlic** you need to collect it asap. Unfortunately, all spare garlic and Spanish onion sets have sold out.

For people who shop at **Humber**, be aware that as from weekend beginning Saturday 7th November the shop will only be open on Saturdays. It will re-open on Sundays from the beginning of February 2016. You are all very welcome to visit the shops at West Tarring and Chesswood Farm, which are open both Saturdays and Sundays from 10 - 12.



We still need extra volunteers to help out in the shops at all sites, but especially need people to help out at the Humber. If you are interested please talk to anyone at the shop or contact Janet at janetrobins05@yahoo.co.uk or on 01903266522.

At West Tarring and Chesswood shops we will be running a **Christmas raffle**. Tickets can be bought from Saturday 5th December. If you would like to donate a prize for either of these raffles just bring it along to the shop.

On Saturday **19th December** we would like to invite anyone along to **share a coffee/tea and mince pies** at West Tarring and Chesswood shops.

In the coming months we will be starting some work at Humber site to update shop and store. This may require shutting the shop for a short period of time. We will give you advanced warning of this on the noticeboard, facebook and website.

The old ways are the best?

David White has kindly donated to our archives a Carters Catalogue from 1931 produced in hardback as The Blue Book of Gardening. We shall feature extracts from time to time, but start with nostalgia for the days when you could order one cwt of Peruvian guano for only 27/6d (around £1.37). Canary Guano was only 26/6d per cwt, which may or may not have included postage (air mail?) but was cheaper than top dressing manure at 30/- (£1.50). It raises the question of why we don't make better use of our local seagulls, so if anyone has a technique, secret location or recipe to offer, do drop us a line, affixing a penny black stamp.

You could also buy worm killer to keep your lawn perfectly undisturbed (14/- a ton with free bags and carriage paid) and a caustic weed killer than would "burn everything including the grass". I don't think they had Health and Safety back then, but they probably had several scars by autumn.

Writing this, I became curious and quickly discovered a source of Bat Guano on line. Perhaps they can be trained to deliver at night?



And finally, to business

Our 66th AGM was attended by 46 people and minutes will be on the web site shortly. Important news in the meantime includes:

Arthur Burt, who is unwell, retired as President. The meeting recorded our gratitude to Arthur for many years of service. He was heavily involved in developing the Association and we would not be where we are today were it not for his efforts.

Tony Payne retired as social secretary but will continue to organise the annual dinner this year. Again, our gratitude to Tony and Sheila for a lot of hard work, from which many of us have benefitted - just see the reports above.

We are, of course always happy to welcome **volunteers to the Committee**, and if you wish to come along and see what you think of it you can attend anytime without commitment to see how you get on. Just email plotholder@hotmail.co.uk or ring Paul Eustice on 09103 528094.

You may never have read our **Constitution** but you ought to know that we made slight changes to the objectives to reflect the new context. You can see them on our web site. One of our priorities now is to attract more members who are gardeners, so if you have any ideas as to how we can make membership more attractive to them or reach them please get in touch.

It was decided unanimously to make WAGA a **Company Limited by Guarantee**, in other words WAGA Ltd. That won't alter what we do or how we do it and it is mainly a technicality to protect members of the committee. In an age when cyber fraud is rife and people are far more likely either to rob you or sue you, being on the committee brings a level of personal risk. Being a limited company limits that risk. If we were ever to go bankrupt, the only cost now will be a single £1 to each member of WAGA. Of course, that has never happened and we don't think it ever will, but if it did we will now be protected.

As a member of WAGA you automatically get a vote at our AGM if you choose to attend. As a member of WAGA Ltd you have exactly the same rights. But you need to be formally warned about and agree to that limited risk of £1, which lasts for one calendar year after you leave. If we are hacked into by rogue TalkTalk employees or sued because we lock someone in the shop overnight, it could, in theory, one day, cost you £1. We'll try to avoid it. It will apply once we get the forms approved by Companies House - possibly in two months from now. Meanwhile, if you have any questions, feel free to ask.

President	<i>vacant</i>
Chair, newsletter editor	Paul Eustice
Secretary	Rik Pease
Trading Secretary	Janet Robins
Show Secretary	Jack Powis
Treasurer and webmaster	Daryl Alden
Membership Secretary and newsletter distribution	Margo Hollingdale
Social Secretary	<i>vacant</i>
Provider of Cake	Judy Kara
Auditor	John Venner

Come and join us

WAGA hold a **Pub Evening** at the North Star on the last Tuesday of every month, where suitable attention is paid, over refreshment, to Life, The Universe and Everything. If you are tempted to join, don't be shy - you can always ask Jack Powis on 243216. Or just wander in and see how it goes.



From Margo Hollingdale, Membership Secretary.

Thank you to over 300 of you who renewed your membership before the official date of 31st October. Hopefully a few more will call into their store for Cosmos seeds, raffle tickets and Winter cheer before Christmas - I'll chase up the late ones towards the end of January.

Booking form for the 2016 Annual Dinner *Don't forget your menu choices*

Please book _____ ticket(s) for the Association Dinner.

Name _____

Address _____

Post Code _____ Telephone _____

I enclose a cheque for £ _____ made payable to Worthing Allotments and Gardens Association (*£22.50 per person - no booking fee or handling charge*).

Please return your menu selection, money and stamped addressed envelope for tickets to Tony Payne, 23 Cissbury Avenue, Worthing, Sussex, BN14 0DU

Menu Choices circle your preferences

Name _____

Starter	1	2	3	
Main	1	2	3	4
Dessert	1	2	3	4

Name _____

Starter	1	2	3	
Main	1	2	3	4
Dessert	1	2	3	4

Name _____

Starter	1	2	3	
Main	1	2	3	4
Dessert	1	2	3	4

Name _____

Starter	1	2	3	
Main	1	2	3	4
Dessert	1	2	3	4