

Somersham and District Allotment and Smallholding Association December 2017 Newsletter



Hello everyone! Firstly, please accept my apologies for the lack of a newsletter last month. We were so busy with rent night and AGM that we just didn't have time. Secondly, I hope you all have a lovely Christmas and a happy new year! We'll see you again in 2018! – **Vicky Moseley, Secretary**

Pumpkin Stall

This year's pumpkin stall was held on **Saturday 21st October** at Somersham Cross. I would like to thank everyone who donated produce and time to the stall. We certainly had fun on the day, and we raised just over £200 which is impressive! We are looking forward to next year, where Chris Mortlock has promised to dress as a pumpkin.



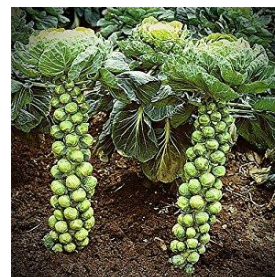
Association Logo

The Committee are looking into having some marketing materials made such as jute carrier bags that can be sold at Carnival and on the pumpkin stall. This has led into a discussion regarding a logo. Some members can remember an official allotment seal – do any current members remember what was on the seal? Alternatively, if any of you are artistically inclined and would like to submit some logo ideas for consideration they would be very welcome! Once we have a few entries we will put them up for a vote and I'm sure we can find a prize for the winner. Please e-mail all entries to me at victoriamoseley@outlook.com

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Tips for December

Keep picking the Brussels sprouts to ensure the sprouts don't blow open. Also harvest winter cabbage regularly although according to variety they can remain in the soil for months. The parsnips and leeks can be left in the ground to be lifted as needed.



Speaking of sprouts – here is a little festive recipe if you fancy trying something new this Christmas – **Peas and Brussels with a hazelnut and orange glaze:**

Ingredients

200g prepared Brussels sprouts
400g frozen peas
50g butter
50g hazelnuts, roughly chopped
Zest and juice of one orange
1 tsp sugar
Sea salt and black pepper

Method

- Cook the Brussels sprouts in boiling, salted water for 5 mins or until nearly tender, add the peas, bring to the boil and simmer for a further 2 mins. Drain and place into a warm serving dish.
- Meanwhile, melt the butter in a small heavy based frying pan. When the butter is foaming add the chopped nuts and fry for one minute until slightly golden. Add the orange juice and the sugar and boil for a further minute. Add the grated orange zest. Season with a little black pepper and pour over the sauce making sure that they are well covered

News from AGM

- The allotment deeds are now at the Land Registry for a voluntary first registration. The legal work is being done on a pro-bono basis by Eversheds Sutherland LLP in Cambridge.
- We are planning a good clear up of the site over the winter period. Anyone who would like to join the site maintenance team on working parties please let us know, the more the merrier!
- We are looking into grants from the county council to help with the maintenance of the public footpaths.
- Iris Bell has handed over a cheque for £89.53 which represents the association's return on the Kings Seeds orders. Thank you to Iris for all her hard work co-ordinating the order and to everyone who placed an order.
- Full AGM minutes are available from the secretary upon request.

Don't forget:

- **Update your details** – if you have moved house, or think we don't have correct contact details for you please contact Vicky Moseley.
- **Finally** – We are looking for an additional committee member, if you would like to get involved and can attend a meeting once a month please let us know!
- Alan Draper has a number of **glass demi-johns**. Please let me know if you would like any.