

Growing Concerns

the newsletter for members of Harrow in Leaf

Dates for your diary:

- Quiz Night –
 Saturday 14th April

 See page 2 for details
- Plant Sale Saturday 19th May
 See page 2 for details
- Barbecue Saturday 21st July
- Harrow in Leaf Show – Sunday and Monday, 26th & 27th August

Trading Huts

Please support your local allotment trading hut. You can usually get most of the things a gardener needs at much cheaper prices than the big DIY or gardening centres charge.

Details of opening hours can be found on the website –

www.harrowinleaf.org.uk

Membership renewals are due at the end of March. A renewal slip is included with this newsletter. Charity No 1108144 e-mail: <u>leaf.membership@gmail.com</u> www.harrowinleaf.org.uk Newsletter No. 23 Spring 2012 Editor: V Widenka, membership secretary tel: 020 8869 0146

New year, new team...

Happy New Year!

Welcome to your new look Harrow In Leaf newsletter.

As you may already know, a new management team took over the reins at Harrow In Leaf at the end of June last year, but in case you don't know what we all look like, here's a photo taken at our last committee meeting by our new web-master, Brian Vaughan. Brian and myself would love to hear from you – let us know your stories and views,

recipes (with photos please), horticultural tips, and anything else of interest to other members, then we can share them through our revamped website and newsletter. Brian is particularly interested to know if anyone remembers the Two Ronnies filming in West Harrow? Please contact Brian via the website or his email address: webmaster@ harrowinleaf.org.uk or myself via the email at the top of the newsletter.



Our new management team:

Back row: Derek Osborne, Judy Walker, Terry Frisch, Frances Goldingay, John Hillier

Front row: Victoria Widenka and Gordon Cox

Harrow In Leaf Show - August 26/27

Preparations have started for our 8th Horticultural Show, to be held on Sunday 26th and Monday 27th August (Bank Holiday weekend) at the Headstone Manor site, in association with Harrow Museum and Heritage Centre.

This is a really fun event for all the family to enjoy. As well as the show itself, where exhibitors compare the quality of their produce, there are lots of other things going on on the site. Face painting, bouncy castle, refreshments, craft stalls and much more to keep young and old entertained. As well as classes for fruit and vegetables, there are also many other categories.





including jam making; baking; honey, mead and beeswax; photography; flower arranging; crafts; painting; and a junior section which includes designing a poster for next year's show, and baking.

New exhibitors are always welcome, and it's really easy to enter – just get a show schedule (either online or from the Show Manager – see below) and fill in an entry form. We will also need volunteers on the day, so if you can help out, or for any other information about the show, please contact our Show Manager (020 8907 0508).



Plant Sale

The Harrow in LEAF Plant Sale is on Saturday 19th May, 11 am to 2 pm LEAF HQ (on West Harrow large allotment site, entrance in The Gardens, beside West Harrow tube station; our HQ is at the end of the roadway; parking is available). As always, there will be stalls selling a wide range of ornamental, vegetable and fruit plants at amazingly low prices. You will find familiar and unusual plants for your garden and allotment. If you have a few spare plants of your own, you can bring them along and donate them to Harrow in LEAF's own stall, which raises money to help run the society. Entrance is free and refreshments will be available. If you would like to sell your own plants, tables cost £7.50 on the day or £6.50 if booked and paid for in advance. To book, for further information, or to offer your help on the day phone 020 8863 7558 or e-mail the address above.

Quiz Night

We are pleased to announce our Quiz Night is back! This year it will be on Saturday14th April (venue also LEAF HQ - see directions above under plant sale). Doors open at 7.00 pm. Tickets are the same price as last year, £9 per person, to include fish, chicken, or veggie burger, each with chips. To book (tables of 6 people) phone 020 8863 7558.

Capital Growth

A scheme has been set up to try to create 2012 new food growing spaces across all the London Boroughs by the time of the London Olympics in 2012 (although it's not directly linked to the Olympics in any other way). It is also encouraging bee-keeping in the capital, and can provide training and grants for new projects. For further information, see www.capitalgrowth.org.

Spotlight on...Rhubarb

Delicious in crumbles, fools and all sorts of desserts, Rhubarb is well worth a space on any allotment holder's plot. Rhubarb prefers an open, sunny site with moist, but free-draining soil as it hates being waterlogged in winter. Although you can grow it from seed, it's much quicker and easier to grow from a dormant crown, which should be planted in late autumn. It can either be planted in the ground, the soil being mixed in with plenty of well-rotted manure, or in a large pot (50cm/20in deep and wide). In fact pot-grown rhubarb can be planted at any time, but will need plenty of water during dry spells. Plants should be spaced out 75-90cm (30-36in) apart. At this time of year you can go for an earlier crop by forcing some stems. To do this, cover the crown with something large that blocks out all the light. An upturned dustbin would be ideal, or a very large pot, but if it has holes in the bottom you will need to block these so it's really dark inside. You will get a lighter and more tender crop from forcing, and they'll usually be ready three weeks earlier.

Here's a nice recipe from www.rhubarbrecipes.co.uk for "Ginger Rhubarb Muffins":

315g/11oz plain flour 1 tsp bicarbonate of soda 150g/5 ½ oz caster sugar 2 tbsps Crystallized ginger,

finely minced 120ml/4 fl oz milk 2 tsps baking powder 1/2 teaspoon salt

200g/7⅓oz rhubarb,finely chopped

80ml/2¾ fl oz vegetable oil 120ml/4fl oz sour cream

Preheat oven to 400f/200c/gas mark 6. In large bowl, stir together flour, baking soda, salt and crystallized ginger. In a separate bowl, whisk together sugar, milk, sour cream, oil and egg. Stir in rhubarb. Add to dry ingredients and stir until just blended. Fill each muffin cup three-quarters full with batter. Bake until toothpick comes out clean, approximately 15 minutes. Cool in pan 5 minutes on cooling racks, then remove.

Afilliated Societies' Events

NEWTON PARK HORTICULTURAL SOCIETY

http://newtonparkhs.wordpress.com

Autumn Show: Saturday 1st September at the Tithe Farm Social Centre, Rayners Lane - doors open to the public at 2.30pm

FEDERATION OF MIDDLESEX SOCIETIES

Spring Show 1st April, and **Autumn Show** 9th September at Perivale Community Centre - doors

open to the public at 2.30pm

HATCH END HORTICULTURAL

SOCIETY

Thursday 9 February: talk by Mr Michael Sleigh - "Garden and Plant Photography".

8.00pm Hatch End Free Church Hall, Rowlands Ave. Entrance £1 for members (£2 for non-members).

Thursday 8 March: (after short AGM) talk by Ms Suzanne Gaywood – "Grenada at Chelsea".

7.45pm Hatch End Free Church Hall, Rowlands Ave. Entrance £1 for members (£2 for non-members).

Thursday 12 April: Afternoon talk by Ms Jennifer Harmer – "Phlox Paniculata – History and Cultivation."

2.30pm at Guide Hut off Grimsdyke Road, Hatch End. Entrance £1 for members (£2 for non-members).

Tuesday 19 June: Coach trip to Peter Beales Roses and Thorncroft Clematis Nursery. The trip will cost £28 and includes a talk and lunch at Beales and refreshments and a talk at Thorncroft. Non-members of the Society are welcome. For further details, or to book a place, call Monica Gerhold on 020 8428 2431. (Joint trip with HAGA)

Saturday 30 June: Summer Show 2.00pm to 4.30pm in Guide and Scout HQ off Grimsdyke Road. Entry free.

I would like to renew my membership/become a new member* of Harrow in LEAF. I enclose £2 as my annual subscription. Please make cheques payable to Harrow in LEAF, and return this slip plus an SAE to The Membership Secretary, 18 Sumner Road, Harrow, Middlesex, HA1 4BU. We will send you your membership card by return (if you have an allotment, you may be able to renew via your site representative).
NAMEE-MAIL ADDRESS
ADDRESS
POSTCODE
*delete as appropriate
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