

## Chilton Allotment News



Edition 3- July 2023

Firstly, thank you to everyone who has completed their tenancy agreements, data collection forms and paid for their allotments for 2023/2024. The data collection is invaluable and it keeps us up to date with livestock and chemicals.

We have 3 areas across Chilton:

West Chilton Terrace—split across 2 sites on either side of the by-pass

Hambleton Way—these allotments are on either side of 'Joe's Field'.

Prospect Terrace—as the name suggests these are adjacent to Prospect Terrace

**Allotment Meetings for 2023:** 

Meetings are held on 3rd Monday of each month at 10.30am in the Town Council offices. Everyone is welcome. Unfortunately the tenants meeting from 9.30am was not well attended, therefore this has been cancelled.

Please note there is a limit of 20 minutes for public participation in meetings and it is to raise issues / comment on items on the agenda and not for debates to take place. Members will then take the issues / comments into consideration when discussing that item on the agenda.

18th September 2023 16th October 2023 20th November 2023 18th December 2023



From these forms we have pulled together email addresses and will be sending these newsletters via email to those that have provided one.



# Chilton Show 2023

After the disappointment of having to cancel Chilton Show last year, we're trying again! This will be a smaller show than was planned last year as it is being run in conjunction with Chilton Gala.

The date of Chilton Gala / Show is Saturday 2nd September. Application Forms and entry details will be available soon. Watch our Facebook page, see what's in the Chapter, check out our website or contact the Town Council offices for more information.

Get your wonky and immaculate fruit and veg sorted, plan your flower designs and prep for your baking.





The National Allotment Society offers different types of membership with some great benefits for each type. Individual members can get free Allotmenteers' Liability insurance, gardening advice, discounted seeds, discounted will writing

services, initial legal advice on tenancy agreement and areas of law affecting allotments and a free quarterly magazine and e-newsletter. Check out their website <u>The National Allotment Society – National Society of Allotment and Leisure Gardeners Ltd (nsalg.org.uk)</u> for more information.

#### What we have done....

- Work was completed on the Hambleton Way 2 fencing.
- Fencing was completed on West Chilton Terrace and plans are underway to split the space into smaller allotments.

#### Work ongoing...

- Looking at recycling scheme
- Looking at funding opportunities to complete fencing work on West Chilton Terrace

### WHAT WOULD YOU LIKE TO SEE IN OUR NEWSLETTER?



If you have an article you think would be interesting for other allotment holders send it in to us. Have you had a successful crop, tried something different that has worked, growing tips, and more. The list is endless.

Eventually we would like to hold competitions for allotment holders.

Do you have any recipes using what you grow. Send the recipe to us, take a photograph of the finished meal.

We are excited to start this project but would be even more excited for allotment holders to be involved.

Contact Anne at info@chiltondurham-tc.gov.uk or call 01388 721788



🛂 🐛 National Allotments Week is 5th-13th August 2023. The National Allotments Week theme for this year is Soil Health.

Good soil health is widely accepted as way to improve yield when growing edibles but also contributes positively to biodiversity and the environment as the world faces more climate challenges.





### Root Vegetable Soup

2 tbsp. oil (any type) 2 onions, roughly chopped 800g / 1lb 12oz root vegetables, any kind, peeled and cut into 2cm chunks 2 garlic cloves, thinly sliced 2 chicken or vegetable stock cubes Ground black pepper Freshly chopped parsley, to serve (optional)

- Heat the oil in a large non-stick saucepan and gently fry the onions for 6-8 mins, or until softened and beginning to brown, stirring regularly.
- Add the vegetable chunks and cook for 5 mins more, stirring occasionally. Stir in the garlic and cook for a few seconds more.
- 3. Crumble over the stock cubes, add 1 litre / 1 3/4 pints water and bring to the boil. Reduce the head to a simmer, cover the pan loosely with a lid and cook for about 20 mins or until the vegetables are soft. Remove from the heat.
- Blitz the soup with a blender until smooth, or leave chunky with plenty of ground pepper.
- 5. Ladle into bowls with freshly chopped parsley, if using, and serve with bread.

