

Witney Allotments Newsletter

August 2024

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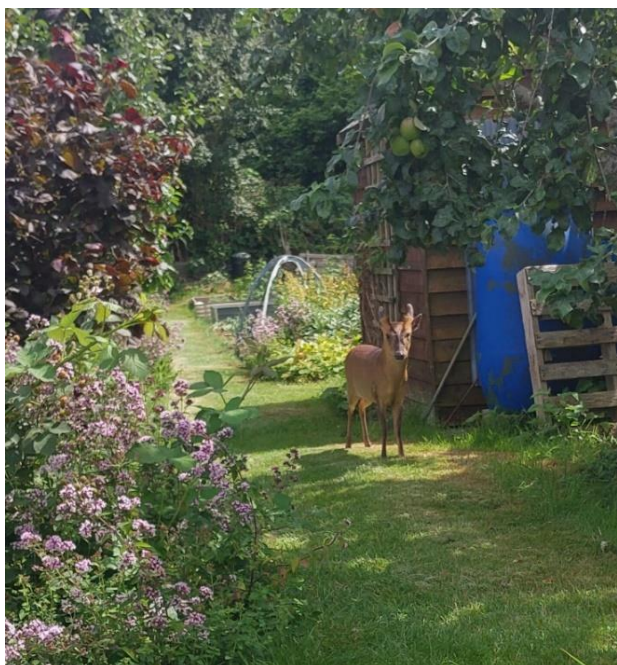
Welcome to the August issue.

I put a temporary hold on the newsletter given all the changes happening behind the scenes with the committee. I thought I would start it again for this month and the rest of the growing season.

I hope your plots have done well this year despite the cold and wet start to the summer. At least we've had less watering to do!

Please do send in your thoughts, ideas, photos, recipes and news!
Email: WAAnewsletter@outlook.com

*Julie Charlesworth
Hailey Road*



Muntjac at Newland (photo from Rosie)

Committee news

Witney Allotment Association Notice of General Meeting

Monday 16th September 2024 at The Blue Boar, 28 Market Square, Witney 7pm

The General Meeting is to be held to decide upon a **RESOLUTION** that: The Committee of Management (with the approval of the Witney Town Council) wish to vary the Constitution at the next AGM to allow for the following new appointments at the AGM:

Co-Chair (*Hailey Road, Newland & Windrush Place*)

Co-Chair (*Lakeside*)

WAA Secretary

Co-Secretary (*Lakeside*)

Provided that the above resolution is agreed by the membership, the Committee of Management wish to propose that the AGM is called on a date (to be agreed) after 27th September 2024.

Any members wishing to offer themselves for election at the AGM are asked to write to the WAA Secretary at waa_secretary@outlook.com on or before 27th September 2024.

Site News

Newland: Site rep, Rosie, reported that Tim at Newland had won 2nd prize for his rhubarb at the Witney Horticultural Society Summer Flower and Vegetable Show in July.

Rosie also reported that they have muntjac deer at Newland – a buck, doe and their fawn. We have them at Hailey Road too although they do have a bit of a liking for our veg and fruit...

Hailey Road: We're taking part in the RHS citizen science project – the Big Seed Sow. The RHS have thousands of schools, groups and communities taking part in growing drought tolerant plants this year. They sent out the seeds, which included Cosmos, Amaranth, Eschscholzia, Rudbeckia and fennel. We've planted Cosmos and Rudbeckia in our communal plot and some of us are growing the others on our plots. It's been a difficult growing year, of course, and slugs have had a good go at our seedlings unfortunately. I will be reporting back progress on the RHS interactive map.

We had a get-together in May at HR with drinks and cake to distribute the seeds! I still have some seeds left so if you'd like some for next year, please let me know.



Mark at Hailey Road who presents on the Jewellery Maker TV channel (Sky 674, Freeview 72) says '*Before we go live with our jewellery making show I always like to do a little piece to camera to inform the viewers of what's coming up. I have been keeping the viewers updated on our progress throughout the past few months. It only seemed fitting to film this week's on the plot. The perfect backdrop*'. See his video here:

[iCloud Link - iCloud Photos](#)

Knife grinding/tool sharpening

Andrew at Hailey Road drew our attention to this excellent service. It might be a good idea to get our tools together and ask him to do repairs on site?



What's cooking?

Got a courgette glut? Put them in a cake!

Courgette and orange cake

350g courgettes (no need to peel)
200g soft brown sugar
125 ml sunflower oil
3 large eggs
Grated zest 1 orange
1 tsp vanilla extract
100g sultanas
300g self-raising flour
1 tsp baking powder

For the frosting:

200g full-fat cream cheese
100g icing sugar, sifted
Good grating orange zest

Stir the courgettes with the sugar, sunflower oil, eggs, orange zest, vanilla and sultanas, then fold in the flour and baking powder until they disappear, but don't overmix.

Scrape the mixture into the tin and bake for 50 mins until a skewer inserted into the cake comes out clean. Remove from the tin and cool on a wire rack.

Meanwhile, beat the cream cheese with the icing sugar (don't overbeat as this can make the mixture too soft), then chill. Spread over the cooled cake, scatter with the zest and chill until ready to serve. Will keep for a week in the fridge.

Recipe from BBC Good Food

[Courgette & orange cake with cream cheese frosting recipe | Good Food \(bbcgoodfood.com\)](#)

Andrew at Hailey Road baked a courgette cake for us at our recent allotment get-together – yummy!

Chocolate chip courgette bread squares

55g vegan butter, room temp
110g soft dark brown sugar
1 tsp vanilla extract
145g gluten-free flour or plain flour
1 tsp bicarb of soda
½ tsp salt
1 tsp ground cinnamon
60g shelled walnuts, chopped
180g finely shredded courgette, drained
1 ½ tsp egg replacer, whisked with 2 tbsp warm water
90g vegan chocolate chips

Preheat the oven to 180C/350F/gas 4 and flour a 20 x 20cm baking tin.

Beat the butter substitute with the brown sugar and vanilla extract for about 2 mins until light and fluffy. Add flour, bicarb of soda, salt, cinnamon, walnuts and courgette. Mix for 30 secs. Add egg replacer and chocolate chips and mix for another 30 seconds.

Spread the mixture over the base of the prepared baking tin. Bake for 25-30 mins. Cool on a wire rack for at least 1 hour before cutting into squares.

Sadly, I've lost the original source for this recipe – it was in an old vegan bakery book. If anyone recognises it, please let me know!