

Brighton & Hove Organic Gardening Group



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uring the summer months, the council allotments team has continued to increase the number of allotments available to residents of Brighton and Hove. At Foredown Site, a grassy field has been brought back into cultivation creating about ten more half plots. What makes these new plots special is that they have been designated as “organic allotments”, the first time this has happened in our city and possibly in England. (The Scots got there first with a 60-plot organic site in Edinburgh.)

Foredown allotments are located in a quiet corner of Portslade on the edge of the new South Downs National Park. Surrounded by woodland on one side and housing estate on the other, they bridge the urban and rural landscapes and this diversity of habitats creates an area rich in wildlife. The site previously formed part of a kitchen garden for the now closed Portslade Hospital for Infectious Diseases – an old pond was probably also part of the hospital garden. By designating these allotments as “organic”, the allotments team are hoping to protect the biodiversity of this area.

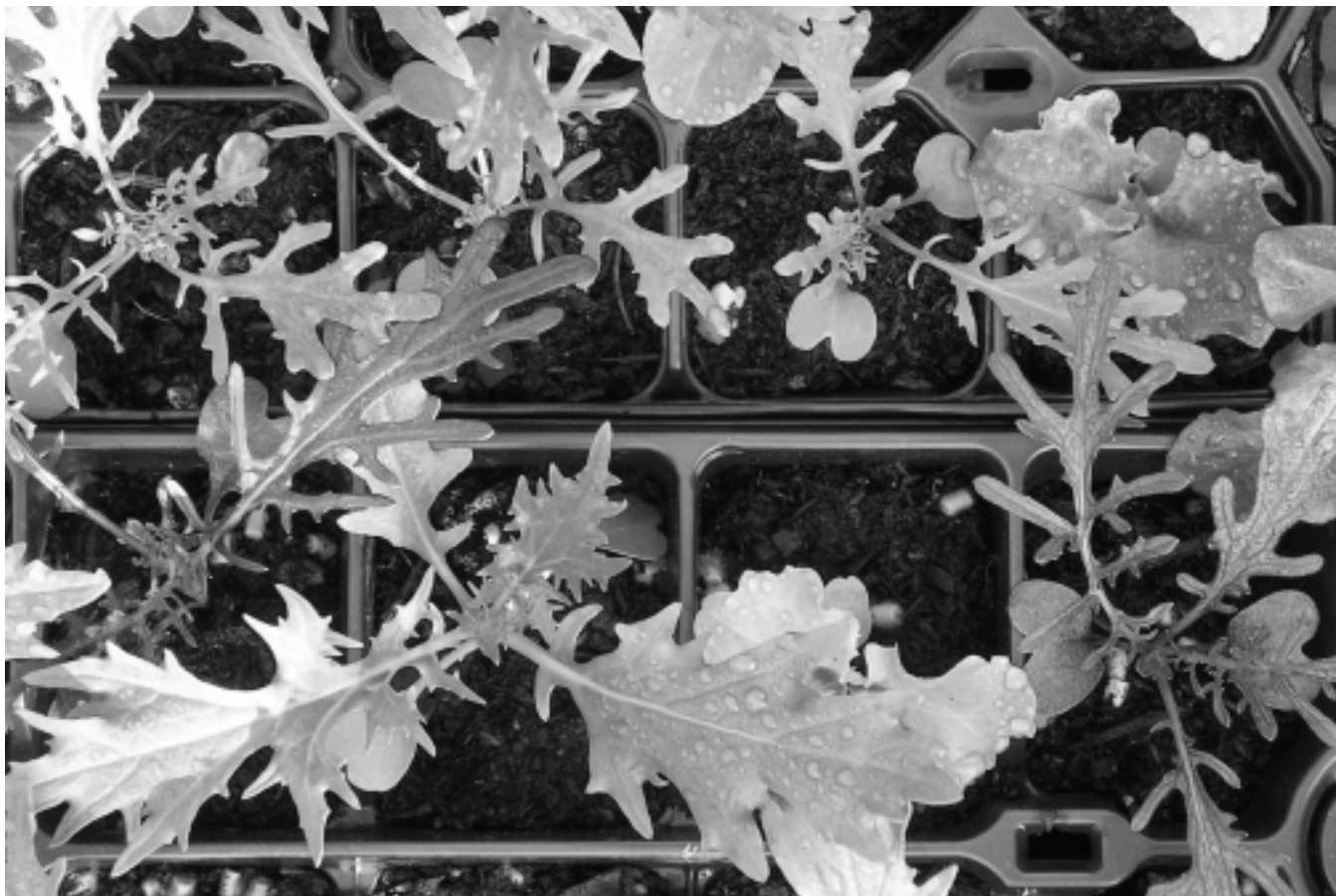
The new plots were officially opened in mid August with a site open day when the new tenants were asked to make a pledge to work their plots without chemical fertilisers or pesticides. Matt Hewes, Cityparks Access Manager at Brighton and Hove Council, gave a short talk to describe the layout for the new allotments: a belt of scrub with exceptionally good blackberry bushes and the pond lies between the access path and housing estate. Sheds,

manure heaps and compost bins are to be placed on the woodland edge at the top of the plots, and a buffer strip 3m wide running along the bottom is to be put down to grass and locally sourced native wildflowers. The object of this is to absorb any runoff of nutrients from the plots and stop it entering the pond. Matthew Thomas, the Council’s ecologist explained that the pond was fairly overgrown and has excessive nutrient and therefore low oxygen levels so it will be dug out during the winter and the bulk of the sludge removed to provide a better habitat for its aquatic life. Plans for the woodland area include the thinning of ash trees, which could be used for poles and pea sticks or to build log piles to shelter wildlife, and the creation of open glades and rides to let in the sun and widen the types of habitat for invertebrates, birds and bats.

2010 has been declared as The International Year for Biodiversity by the United Nations, inviting us to celebrate biodiversity and to understand just how important it is to our future survival. Soil biodiversity alone, for example, influences a huge number of processes and functions vital to sustaining life and delivering the sort of things we rely on such as food, clean water and air, flood control and climate regulation. By learning to garden organically we learn how to preserve biodiversity and thus work towards a more sustainable future.

www.citywildlife.org.uk Visit this website to make recordings of any species of wildlife you see on allotments across the city and to find out more about the biodiversity action plan for Brighton & Hove.

www.bigbiodiversitycount.org.uk Visit this colourful website for lots of info about observing and identifying bees and butterflies presented by Brighton & Hove’s “Big Nature” group.



Harvest your Talents

I'm not a natural gardener. I'm not sure when I realised this. At school I was the only one whose cress failed to sprout and at college my cactus lasted a fortnight. So for many years, I have watched on with admiration and envy as friends produce armfuls of carrots or strawberries, marvelling at their ability to keep plants alive.

How yesterday did I manage to cook a curry using my own spinach, chillies, mangetouts and basil and how is it that I am proudly awaiting a harvest of potatoes, carrots and tomatoes? The turning point came recently when a friend booked me on to a two hour "Container Gardening for beginners" course being run by Harvest Brighton & Hove.

I arrived one evening bearing a makeshift container. We'd been asked to bring along something for planting vegetables and I'd forgotten mine so dived into a grocery store en route and scavenged an old plastic pack which was singularly unsuitable. But the instructor had a spare and without drawing attention to it, substituted it for something more suitable.

Quick introductions set the tone for a friendly, informal session and it was soon apparent that the others in the group were a great,

mixed bunch. We all considered ourselves beginners but came with a wide variety of knowledge and experience and, more interestingly perhaps, a huge variety of space in which to plant.

The instructor covered all aspects of container gardening, from the sorts of containers that are suitable, to different types of compost, to how to keep away some of those unwelcome pests. During the final half an hour, we had the chance to put it all into practice, sowing a range of salad leaves into our containers which we were then able to take home with us. There were lots of opportunities to ask questions and to relate the information to the sorts of plants we were each interested in growing.

I had a great time and recommend it highly. No question was too stupid (phew!) and I'm really enjoying eating the fruits of my gardening labours.

Harvest Brighton & Hove run regular workshops in all aspects of sustainable food production. For more info and booking please visit their website at www.harvest-bh.org.uk

Coming up this autumn: Build Your Own Wormery, The Winter Salad Box, Seed Saving and lots more.

The Summer I learnt about the Birds & the Bees

Everything I read and hear tells me that bees and sparrows are in decline. Not so in my Hove garden this summer. I cannot claim to be an expert gardener or a knowledgeable naturalist but just about everything I planted has been bee friendly. There have been times when during a brief sit in the garden, as opposed to working in it, I have felt like shouting QUIET! The drone of bees on the Stachys Byzantium (Lambs Ears) has sounded like the Grand Prix racetrack.

I have loved watching the baby sparrows racing across the garden from one Honeysuckle to the other, not minding me at all, sitting in the middle of their flightpath.

The one downside to all this wonder was seeing a sparrow hawk snatch one before my very eyes. Deeply upsetting as it felt like one of my own, but it's nature I know.

Sue

Pam Bean remembered

In July we held a plant and cake sale on the BHOGG allotments and raised over £200. So huge thanks to everyone who supported this event either by donating plants and cakes to sell or by coming along to buy stuff. Many of you did both of course and I have heard of one individual who managed to consume seven pieces of cake. Pam would have been impressed.

Following conversations with the people who knew her well, it was agreed to spend the monies raised on a memorial bench and to site this on the BHOGG allotments. We are in discussion with a local wood carver about creating something special for Pam so watch this space.



Tree Training with Owen Jones

Some 20 of us gathered near Stanmer House at 10 o'clock and proceeded towards the south, where several solitary trees were scattered over a mown grass area. We followed to the first three: a small-leaved lime, a large-leaved lime and a common lime, which is the hybrid of the first two. We found that identification is a very precise thing – starting with the leaf: the size, the shape of the leaf, any tiniest of hairs and how they are distributed; the trunk and bark; the size and overall shape of the tree. Indeed we had to stretch our necks to look up into the tallest of the three, the common lime, which is also the tallest tree in Brighton!

Further along the grassy slope were other trees that were easier to recognise: beech, ash, elm, field maple and sycamore. The stately beech with its large canopy of leaves apparently needs it to protect its trunk, which can get sunburnt because of its smooth and thin bark. Elm, known as English elm, had been wiped out by the Dutch elm disease in 60's and 70's right across Europe, but miraculously survived only in Brighton area. The elm we saw was one of many hybrids bred in Holland to try and restore elm's resistance to the disease. The efforts of breeders took a long time to achieve this, so that only now the plants of resistant elms are available.

We then entered the wood with the Arboretum to the right of the path. This area was planted in the 1960's. Here we came across some familiar and not so familiar trees. Easily recognisable were: a native evergreen holly tree with its smooth leaves – a sign of its age; native hazel; horse chestnut with the leaves affected by horse chestnut leaf miner, now spoiling the appearance of this handsome tree that comes originally from the Balkans; and native privet with its more untidy bushy growth than the varieties we use in the gardens for hedging. Then there was Cherry laurel, its leaves containing high levels of cyanide and suffering from chlorosis, lack of iron in chalky soils. Similarly affected was sessile oak, the less common one of the two similar species of oak. Again, the shape of the leaf with its shallower lobes than pedunculate or English oak was crucial to identify it. There were also: Turkish hazel which grows as a tree, hop hornbeam with fruits resembling hops and purple-leaved maple from Norway.

The next area was planted after the storm of 1976, mostly with the native trees. Here was a whitebeam whose leaves are white on the underside; shrubby dogwood with an "elastic" leaf when pulled slowly apart; juniper which is scarce here but grows right across north America and Europe; spindle - small tree (or shrub) common on chalk, with striking pink and orange fruits in the autumn whose wood was used for spindles; young elm with corky growth of bark that occurs on young trees of some species; apple tree which was probably planted as a crab apple; wild cherry; sweet chestnut (from southern Europe) which grows in this spot because of layer of acid soil over chalk; pedunculate oak with its deeper lobed leaves and

more common than sessile oak; birch which was most probably a hybrid of the two species that mix freely – silver and downy birch; hawthorn tree; hornbeam that could be taken for beech but for its leaves that have more toothed edges and whose heartwood is as hard as horn; bird cherry tree which likes cooler climate of north Britain.

Some of the "foreigners" were: Turkey oak with deeper lobed leaves; walnut tree, a native of central Asia and nettle tree from North America with nettle-like leaves. Then there were two different Himalayan elms which were used in breeding for disease resistant elms and one of those hybrids known only as a number 202. Also a strange, low growing yew which was discovered as a sport in Shropshire – Dovaston yew, given the name of the owner. In this part of the wood we were pointed out dog's mercury, a small insignificant plant which is apparently an indicator of ancient woodland, as are the much more showy bluebells elsewhere.

We came out of the wood onto the lawns behind the house, planted in Victorian times with cedars of Lebanon and others. We spent three interesting and most rewarding hours. I came away inspired to come again and renew my acquaintance with the unexpected treasures of Stanmer Park.

Metka

"Owen Johnson is the author of "Collins Tree Guide: The Most Complete Field Guide to The Trees of Britain and Europe" and "The Sussex Tree Book".





Plants on the Shingle at Shoreham Beach

The BHOGG visit to Shoreham Beach on June 16th was an opportunity to see some of the plants that have adapted to the harsh conditions of this shingle beach. Plants with the ability to tolerate winter storms, extremes of temperature, salty winds, sun-baked arid conditions, as well as human disturbance such as sea defence work.

One of the most conspicuous plants we saw was **Sea Kale** (*Crambe maritima*), a stunning member of the cabbage family. It's a perennial with big leathery blue-green leaves and white, fragrant, honey-scented flowers. A deep tap root and fleshy leaves help it cope with the scarcity of water. It's rarely cultivated these days, but once was forced like rhubarb and the spring shoots cooked. It's supposed to taste a bit like asparagus. Growing alongside it was **Sea Campion** (*Silene maritima*) - which belongs to the carnation family, and forms low growing clumps with white flowers.

There was **Long-horned Poppy** (*Glaucium flavum*), with its glaucous leaves, big yellow flowers and long curling pods making it an attractive plant that is sometimes grown in gardens. It's reported to be hallucinogenic. In contrast, **Sea Beet** (*Beta vulgaris subsp. maritima*) wasn't about to win any beauty contests. It has inconspicuous scented flowers, fleshy leaves and a large tap root and is believed to be the wild ancestor of beetroot, spinach beet, sugar beet, chard and mangold. The leaves were once gathered and eaten with pork or bacon. An even uglier member of the same family, the Amaranthaceae, was **Babington's Orache** (*Atriplex glabruscula*), growing along the strand line, often where seaweed has enriched the shingle. A related species, Garden Orache (*Atriplex hortensis*) is sometimes cultivated as a vegetable.

Salt-tolerant species such as these are likely to grow in importance, as predicted climate change causes rising sea levels and subsequent global salinisation. Scientists are already investigating new crops that could be cultivated in salt marshes or brackish regions of the planet.

As well as native plants, many alien species have colonized Shoreham Beach, often as escapes from nearby gardens. Among these were **Large Quaking-grass** (*Briza maxima*) with its pendent hop-like flowers, and two ragworts - **Silver Ragwort** (*Senecio cineraria*) grown in gardens for its white foliage and **Oxford Ragwort** (*Senecio squalidus*), which escaped from the Oxford Botanical Gardens in the 18th century and spread throughout the UK along railway lines. **Red Valerian** (*Centranthus ruber*) is another invasive intruder abundant here, with its dazzling red, white or pink flowers, producing great quantities of wind-blown whiskered seeds. Although an alien, it's an important nectar source for bees and other insects.

Members of the pea family (*Fabaceae*) that we found were yellow-flowered **Black Medick** (*Medicago lupulina*) and two undistinguished clovers - Rough Clover (*Trifolium scabrum*) and Knotted Clover (*Trifolium striatum*). The real celebrity plant of the evening though was **Starry Clover** (*Trifolium stellatum*) which, thanks to earlier rain was still in flower. This very rare and beautiful species from the Mediterranean is believed to have been introduced with ballast from a ship and has been known here since 1804. In bloom it has heads of small white flowers, but in fruit, the calyces, which surround the petals, enlarge to form clusters of white and deep pink stars. **Tony Spiers**



Goodness, the season of mists and mellow fruitfulness will have arrived by the time this comes out. We'll be racing towards our autumn roundup (October meeting) of crop performance assessment via the enclosed questionnaire. This gives us, as a group, an overview of how the growing year may have been affected by weather and other factors.

As I write this at the end of July it's been hot and dry for ages and before that it was cold and dry with a late frost in mid May and lots of cold wind. I've mostly been watering on the plot only once a week. My happiest bed is very sheltered, had autumn and spring green manure, was planted up with the three sisters, generously watered then and has only been watered about once a month since! So I've sown lots more green manure, much easier than spreading farmyard manure, and shall continue to do so as beds become clear. It's probably worth doing this until the end of September.

Examples of green manures: field beans*, phacelia, fenugreek*, limnanthes, mustard, trefoil* and winter tares*, (* denotes nitrogen fixing). Mustard and fenugreek will be killed by the frost but the rest may survive a mild winter. Even the dead foliage will protect the soil from erosion and capping, caused by heavy rain and the micro-organisms and worms will have their winter feast. Then when we come to turn it all under in February and March the soil will be lovely and friable (breaking easily into a nice granular crumb structure), not all cloddy and horrid unless we walked on it when it was wet. In fact I always let some of the phacelia flower, bees love it, and then it will go to seed (which you can save) and if some of it scatters on the earth it will spring up again in the spring and give a second crop to be dug-in in early May. I do believe that's the secret of my really happy bed.

Start saving seeds. Collect into paper bags and put to dry thoroughly. Remember to label and date. More detail about seed saving can be found on the Seedy Sunday website. Seed is relatively expensive to buy, but easy to save: phacelia and amaranth self sowed abundantly giving me good ground cover through the summer around a different bed of sweet-corn, shading the soil so helping to decrease evaporation and keeping the corns roots cool.

At least the dry weather reduced mollusc infestations, and although most of us got lots of black-fly it was swiftly followed by ladybirds and hoverflies and their voracious offspring. Some friends have already discovered leek moth, so by now it may have done lots of damage - and will there be rust again? If there is, be sure to practice good hygiene: don't compost diseased plant residue unless you make very hot compost, and gather up all remains, raking over the soil to expose pest grubs and eggs to the birds. We got downy mildew on the onions, odd as it's a disease of damp conditions, which makes me feel the advice not to water onions after midsummer is very wise. Do include notes on pests, diseases and disorders on the questionnaires; also information on your

observations on good and bad plant companions for input to the November event.

Fruit seems to have done well this year doesn't it? I had my first crop of cherries, having lost last years to the birds. I wrapped a big sheet of fleece right round the tree (still quite small) and that did the trick. Autumn raspberries were fruiting in July, big and delicious, and the blackcurrants were prolific. Apples, pears and plums look good too. I did remember to feed them all with Tamar's high potassium feed in February (available from the BHOGG stall every Seedy Sunday).

By the end of autumn tasks neglected over the last couple of months can be done, such as clearing all healthy dying plant waste into the compost bins; almost all vegetables need to be gathered to store (and then checked regularly for rotting) except the hardy winter ones which can stay where they are until needed. Weeding of the beds before winter sets in is important, as is protecting the soil unless hardy green manures are in place. Compost and well rotted manure can be spread on moist soil now if you put a protective cover over the top, such as cardboard or black plastic (well weighted down), to prevent washing out of the nutrients by winter rain, and to provide winter feasting and shelter for worms and micro-organisms.

Protecting: all tender plants need to be brought into shelter in November before the frosts; greenhouses, porches and windowsills in a cool room are all suitable; some growth may need to be trimmed and they should only be watered sparingly. Dahlias and cannas need to be lifted and stored somewhere dark, dry and cool, preferably in a peat-free medium to prevent drying out (unless you live in a particularly mild area with very well drained soil, when it's possible to get away with leaving them in the ground especially if you put a thick mulch over them). Trees and bushes planted during the last year may need some protection from frost, snow and wind. Rake mulches away from around established fruit trees so that birds can eat up the soil dwelling pests. If you haven't done it yet, put grease bands around the trunks of apple and pear trees to stop the wingless female codling moth from climbing, it also helps to stop ants.

So wrap up warm and come out to join your gardening chums for our fun filled and informative autumn program of events. Sow some winter salads while the soil and weather are still warm. Enjoy the autumn, its often more reliably lovely than the rest of the year; and promise your plot lots of TLC in the form of organic matter for next year.



Chopsticks, Paintbrush and a Bricklayers Trowel

Three essentials for the hiccupping gardener

To explain: firstly, a H.G. is one who of the gardening persuasion does not dedicate an hour nor a day to cultivation, but some moments here and there. Rather like the weather, the H.G. can be unpredictable and can be found musing on a bench one minute and up and at it the next. No matter the list of priorities, tasks get done on a whim. Which inevitably means that the tools are not always to hand, and anything useful is co-opted.

Chopsticks make good dibbers and temporary supports and best of all, with practice, they are ideal for picking off nasty bugs especially red lily beetles which when disturbed fall into the axel of a leaf to avoid capture. The same beetle's larvae covers itself with a rather disgusting substance which you would not choose to sully your gloves. Flick em off I say, with a chopstick straight into a waiting container of vinegar where they will trouble no more.

Next use for the chopstick, which has proved invaluable to me this year, is for protecting my gooseberries. Plagued by sawfly which sometimes decimates the leaves of the bush, this is what I have tried: picking off the caterpillars, but found the thorns too sharp; shaking the bush, but the berries fell off; put a bird feeder nearby as an attraction and some sticks around the bush, where they could perch safe from the thorns. It was Spring and I knew the little birds were needing food for their babes. They did take some caterpillars but not enough. It was good 'ole Bob Flowerdew who gave me the answer. Apparently its tapping they don't like. So what you do is tap the stems with the chopstick and they will fall off! Yes they do. Then, whether you have ashes beneath or collect them on a piece of paper, the jobs done.

Most of us are familiar with the ubiquitous chicken pellets. Very useful but very smelly. OK on an allotment but not nice to sit close to. One year I foolishly scattered them generously over my garden and every time it rained...it ponged. Wiser now, I mix them into compost when planting out so that they are buried. However chopsticks and/or the trowel can be used to administer them to established plants under the soil.

Next, the paintbrush: large artist or small decorator's. Indispensable for removing aphids. I don't mind wiping off the greenfly with my fingers but blackfly are far too gooey. Then of course a paintbrush can be used to ensure pollination if there is a problem. I have just bought a late flowering pear which needs same to fruit. My neighbour has one and I may have to run down the road with my paintbrush next year to ensure a fruit crop. Also, woolly aphids on the apple tree are revealed and removed when brushing and dipping the brush into a jar of either vinegar or meths.

Last comes the pointing trowel. The thing is, I seem to have a collection (must have been out with too many builders) and not being too precious tend to leave them round the garden. Because they are pointy and sharp, they are marvellous for those tricky little gaps when weeding or planting.

Must go and find the scissors as I fancy a bit of dead-heading, or apple thinning or maybe I'll just sit on the bench.

Caroline



Some Composting Tips

- Try to make your compost bin at least a metre square – old pallets nailed or wired together will make a good big one.
- Add roughly equal quantities of “green” and “brown” materials – green includes fresh weeds, the remains of veg plants, grass clippings and kitchen waste (not cooked and no meat or dairy); brown is shredded or scrunched paper, cardboard, straw, shredded prunings and dried-out weeds.
- Seaweed is a really good addition – it contains lots of trace elements and is easily available here whenever there have been south-westerly gales. There were literally hundreds of tons of it on Shoreham Beach up against the harbour wall after the July gales this summer.
- Fresh manure will also help your heap heat up.
- The heap will rot down more quickly if you build it all in one go. Save up your browns until you have a good lot of greens.
- Pee is rich in nitrogen – save it up for a week or so and use it to moisten the dry material.
- Put a layer of twiggly stuff about 6” thick in the bottom of the bin. Then add the greens and browns (and seaweed, and manure) in alternate layers.
- Cover the heap with carpet or some other insulator, then put a lid on to keep the rain out.
- After some weeks, turn the heap, which will have considerably reduced in size, into a smaller bin and leave to mature. You can do this more than once if you have the room for several heaps.
- If all this sounds just too difficult, you can just throw all your garden waste into a bin and it will eventually rot down. However, weed seeds and roots will survive this cold composting process.
- For a more detailed guide to making a hot heap, visit the “Grow Your Own” page on our website at www.bhogg.org

The compost you make yourself will generally not be suitable for sowing seeds or growing potted plants in – use it for mulching or digging into the soil before planting.

For seed and potting compost, look in our next newsletter, where there will be an advert for our annual order of environmentally sound peat-based compost. The order has to go in very shortly after our Winter newsletter comes out, so get your order to Mouse as soon as you get the newsletter or you might miss out.

Mouse

Cook Books for Home Grown Fruit & Veg

My favourite book for allotment produce is **‘Moro East’** by Sam & Sam Clark. Like all the Moro books it is an expensive cookery book with beautiful photographs of middle eastern food. However this one is about the crops grown by the writers on their East London allotment or even cooked at the site by their fellow plot holders (there's pictures of cooking flatbread over an open fire!) As many of the allotment holders come from overseas there's unusual recipes. One uses onion tops another recipe uses the leaves of poppy, mallow, dandelion and sorrel (described as the weeds that grow when you haven't been able to get to your allotment for a couple of weeks). This book combines the romance of allotments with recipes that work. I've been able to find all the additional ingredients in Taj or the larger supermarkets.

Dianne

A great cookbook I've been using is **‘Another Dinner Is Possible’**. It's not actually an allotment cookbook as such but it has lots of great recipes, a section on growing your own veg, making jams and chutneys, home-brewing, etc. The instructions are all very clear and so much useful information included.

I also recently got Alys Fowler's 'Edible Garden' book from the library which has some great recipes, tips on storing excessive veg, etc.

Justine

‘Leiths Vegetarian Bible’ by Polly Tyrer - very expensive at thirty pounds for the hardback but my most referred to cookbook. Eleven entries in the index under Swede! Recipes from many countries arranged in chapters by ingredients so easy to look up what to do with a glut. I first borrowed it from Brighton library and decided I had to buy it.

Tessa

I have been trying a few different recipes with my fruit harvest this year and have referred to **‘The Allotment Cookbook’** by Kathryn Hawkins for inspiration. I have made quite a few bowl full's of gooseberry jelly (the wobbly kind made with gelatine – cold from the fridge on hot days, delicious), a rich blackberry cordial, and redcurrant and mint jelly which is a good substitute for cranberry jelly. The rhubarb still went into a crumble but maybe next year I will

try the recipe for Rhubarb Leather. This book isn't filled with sumptuous images but is easy to reference by vegetable and gives lots of tips about harvesting and storage of all our easy to grow fruit and veg.

Helen

A good veg book especially for those with children, **‘The Friendly Vegetable Book’** by Tina Deubert, Common Cause Co-operative. (Food & Health Partnership, East Sussex)

Janet

If you are bored with potatoes, carrots and onions, one to look out for this Autumn, **‘A Taste of the Unexpected’** by Mark Diacono. In this book Mark describes how to cook and grow unusual and exotic produce drawn from his experiences on Otter Farm, **‘The UK's only climate change farm’**.



BHOGG Events This Autumn

With thanks in particular to Owen Jones and Tony Spiers for leading group walks this summer on Shoreham Beach and Stanmer Park and for sharing some of their expert knowledge of plants with us. Their walks were both informative and entertaining and highlighted for us how clever the natural world can be at adapting to its environment through diversity and resilience.

We shall continue to organise local outings like this next year but for now we are unable to arrange mini bus outings to further afield destinations as we are short of volunteers to take on the job of organising them. If you can help with this, let us know - we would love to hear from you. Also welcome - your ideas for local outings and guided walks. Contact the group via email info@bhogg.org or by phoning a member of the committee - contact details on the back page.

BHOGG Allotment

Plots 238/239, Weald Allotments, Hove. Workdays continue through the autumn on Sunday afternoons from 1pm until the clocks change then from 12 noon. If you are a BHOGG member and would like to join the workforce or maybe just come along to have a look around, contact Helen for more info - by email preferably, hemgee@ntlworld.com. Open Day, Sunday September 26th, see below.

Wednesday September 8th The History of Productive Brighton

A walk with Geoff Mead around central Brighton exploring the city's history of market gardening. We've had a couple of fascinating talks from Geoff, a local historian and he really brings the past to life.

Meeting 6.30 pm at the Brighton Pier and finishing at the Level. Cost £5 per person payable on the night, kids free. Contact Ruth **01273 681120** for more info.

Sunday September 26th "BHOGG Allotments Open Day - Chutney and Jam Tasting and Recipe Swap"

The allotments will be open as part of the Weald Allotments Open Day. Join us on site for a celebration of the season's harvest. Please bring a sample of your home-made chutney or jam with a copy of the recipe and we shall provide everything else for a tasting session. Donations of home baked scones welcome for the jam tasting. You may also bring spare jam jars to give away. Weald Allotments, Hove, 12 noon - 4 pm. (The whole site is open from 10 am but we would prefer a later start) Directions to the site are on the allotments pages on our website at www.bhogg.org This site is wheelchair friendly except when very wet.

Saturday October 2nd "How Did Your Garden Grow and Harvest Buffet"

This meeting will combine our popular autumn crop review with a harvest buffet. Ruth will chart the information sent in on the questionnaires enclosed with the newsletter- bring them with you if you forget to post them - and a lively discussion will arise where we'll all learn lots from each other whilst nibbling our nosh. So do come, it has always been helpful, reassuring and stimulating to share our experiences of the gardening year in this way.

Please bring some nibbles to share if you can - finger food rather than hearty stews- or something to drink, but just bring yourselves anyway, don't be shy.

Phoenix Community Centre 7.30 pm - 9.15 pm
Wheelchair accessible

Free to BHOGG members, non-members welcome for a donation of £2/£1

Monday November 15th "Companion Planting"

Ruth will attempt a power point presentation on this fascinating topic, sorting out fact from fiction, and arriving at some clear conclusions with the help of lots of group input and discussion. This will be upstairs to allow access to the Phoenix Centre's technology and so unfortunately, will not be wheelchair accessible. Phoenix Community Centre 7.30 - 9.15 pm
Free to BHOGG members, non-members welcome for a donation of £2/£1

Saturday December 11th BHOGG Christmas Party

Fab friends, food, fun and a new quiz master; bring wine and grub if you can, but mostly just bring yourselves for a relaxed evening with fellow gardeners.

Phoenix Community Centre 7.30 - 9.15pm

OTHER EVENTS

Sunday September 12th "Allotments and Gardens Produce Show, Local Food Festival and Film"

Hanover Community Centre, Southover Street, 3pm-7pm

An afternoon celebrating local food growing and eating.

Please bring some of your best produce (veg, fruit, herbs, flowers, preserves, cakes etc) to display as a celebration of all the wonderful food that can be grown in allotments and gardens at this abundant time of year.

There will also be a table for swapping surplus produce, and surplus preserves (jams, jellies, chutneys etc.)

There will be tea, cakes, savouries, delicious delicacies, information stalls and local food suppliers.

At around 5pm there will be a showing of "FOOD Inc", a documentary film that uses humour, style, graphics, interviews to look at the food industries and how what we eat affects ourselves and people in other countries ethically, culturally, economically, our health and the health of the environment. The film looks at industrial methods of production, agricultural subsidies, patenting of seeds, exploitation of food industry workers, the real cost of the food we eat, and more... There will be a donation bucket to help cover the cost of the film.

If you have food to sell, swap or give away or you would like to get involved in organising or taking part as an individual or community group, please phone Jackie on **01273 240044** or email Sarah, gortonsl@ntlworld.com

Hanover Action for Sustainable Living (HASL) is an open group for anyone interested in looking at our lifestyles and making positive changes, to reduce our carbon emissions, change our patterns of consumption and build relationships in the community.

September 1st - October 7th "B&H Food and Drink Festival" So much going on...www.brightonfoodfestival.com

Monday September 20th - Sunday 26th "Local Food Week"

Lots of events throughout the week including cookery demos, harvest festivals, film screenings, quizzes and picnics aimed at getting the whole community interested in local food.

Promoted by B&H Food Partnership and Harvest
More info at www.harvest-bh.org.uk

Sunday September 26th "Apple Day"

Stanmer Park, by the church, 11am - 5pm

Apple juice, orchard tours, identification of apple varieties
www.brightonpermaculture.org.uk for more info

Lewes Local Food Market Every Friday 9.30 - 1.30 at the Market Tower off Market Street, Lewes

Saturday 16th and Sunday 17th October "Middle Farm Apple Day" Middle Farm, Firle, 10 - 5pm

COURSES

Harvest Brighton & Hove

Running courses throughout the year on all aspects of grow-your-own. www.harvest-bh.org.uk

Thursday September 30th "Seed Saving"

This course is led by Alan Phillips from Seedy Sunday and will give you lots of tips about the practicalities of saving your own seed
Phoenix Community Centre, 6-9pm

Cost £15/£5 please book through the Harvest website

Brighton Permaculture Trust

Run short courses about permaculture and sustainable living throughout the year. www.brightonpermaculture.org.uk

The Garden House

Please visit their website for info about autumn courses and workshops: www.gardenhousebrighton.co.uk

notice board

BHOGG Website

This summer we have added pages about blight, asparagus, broad beans, courgette recipes and tributes to Pam Bean. The "Notice Board" is regularly updated with info about events, workshops etc and "Our Allotment" pages has a gallery of photos showing crop progress this season and examples of organic pest control. With thanks to everyone who has contributed to these. What would you like to see on our website? Contact the web team by email info@bhogg.org with your ideas.

Organic Gardening Guidelines

Garden Organic (formerly HDRA) have published an excellent booklet packed full of practical information about what constitutes organic practice in the garden. Advice on a whole range of topics from soil care to energy use is graded from "best organic practice" through to "never acceptable" and is easy to access. Copies available from Garden Organic 02476 308210, for a minimum donation of £2 or can be downloaded from their website www.gardenorganic.org.uk. Or follow the link on the front page of our website www.bhogg.org

Gardening Quiz Master Wanted

Do you want to have a go at creating a gardening quiz for the BHOGG Christmas Party? It doesn't have to take up the whole evening or be too clever - it's just a bit of fun and festive spirit. Contact us via email info@bhogg.org if you are interested.

BHOGG Plots In Bloom

Our allotment project has won the Best Community Allotment category in the annual Coronation Bowl competition. This was one of two new categories created

this year to stimulate fresh interest in this competition. Well done to everyone who has contributed to the development of the project and helped to make it bloomin' lovely.

Weald Allotments Open Sheds

On Sunday, September 26th, The Weald Allotments are holding an Open Day as part of Local Food Week. Come and see the new memorial garden and meet some of the plot holders. The BHOGG plots will be open too and hosting a jam and chutney tasting and recipe swap event. See listings for more info.

Challenging the Lies About GM Food

The Soil Association is campaigning against the development of GM crops once again. GM potato trials have begun at a secret location in Norfolk - a waste of public money says the Soil Association. www.soilassociation.org for more info and to make a donation to their campaign

Community Composting

Brighton and Hove Food partnership are looking for volunteers to help build a network of community compost centres across the city. More info on their website at www.bhfood.org.uk

Community Worm Composting

Magpie are linking up with Village Green Recycling Ltd to test a household food waste collection scheme with a long term view to establish a Community Worm Composting facility for the city. More info rob@magpie.coop

BHOGG Committee

Chair	Jenni Cresswell	549823
Vice Chair, Talks	Ruth Urbanowicz	681120
Treasurer	Miriam Harper	673697
Secretary	Steve Birch	
Newsletter/Membership	Helen Gibbs	239540
Other members	Mouse Dismore	561104
	Caroline Woodroffe	602470

BHOGG Membership

To join BHOGG please complete a membership form and send to BHOGG, Community Base, 113 Queens Road, Brighton, BN1 3XG. Membership forms are available on our website at www.bhogg.org or phone Helen (01273 239540) and she will post you one. Annual membership rates are £10 full rate, £3.50 concession or £15 for two people at same address. BHOGG members receive a quarterly newsletter with details of our monthly events including talks, visits and social gatherings. Most of our events are free or discounted for BHOGG members.

Radio Reverb

BHOGG now have a monthly slot on the One-World Community Show on Radio Reverb, Brighton's local community radio station. Presenter Donald Shier chats with one of our members about the latest news on the organic gardening front, upcoming BHOGG events and organic gardening tips for the month ahead. Radio Reverb is on 97.2FM

Newsletter Copy

Write something for the newsletter - all contributions welcome. Write about your expertise, or advertise your event. Seasonal recipes and gardening tips all welcome. We shall do our best to include them.

Thank you to all our contributors to this newsletter. Send copy by email to hemgee@ntlworld.com or by snail mail to Helen at 60 Southall Avenue, Brighton, BN2 4BB. Next copy deadline will be November 2nd 2010.

This newsletter is published by BHOGG and printed on 100% recycled paper at the Resource Centre, Brighton. www.resourcecentre.org.uk

All our meetings and events are organised by a dedicated team of volunteers. Want to help? - Get in touch. Please do also let us know your ideas for places to visit and topics for talks. Would you like to host a BHOGG summer gathering at your garden

info@bhogg.org

We look forward to meeting you.

Happy Harvesting



www.bhogg.org



Brighton & Hove

City Council supported