

# The Bushy Times

Newsletter of the Bushy Park Allotment Association

[www.bushyparkallotments.org.uk](http://www.bushyparkallotments.org.uk)

Issue 61

August 2022

## **BUSHY PARK ALLOTMENT ASSOCIATION**

### **COMMITTEE & COUNCIL NEWS**

The minutes of the last Committee Meeting held on 31<sup>st</sup> July 2022 were posted on the gates and also follow: -

1. Welcome and apologies

Apology received by email from Sarka Bokova. Also from Giuseppe Di Vie on behalf of Ted Leppard who is currently unwell. The Committee wishes him a speedy recovery. The Committee welcomed a new (returning) member, Mr David Wright.

2. Appointment of new Treasurer

The search continues for someone to take on the role of Treasurer to the Committee. It is hoped to have this finalised before the next open day (24.9.22) and any plot holder wishing to volunteer for the role is welcome to do so.

3. Council inspections and allocation of vacant plots

Jo Rodgers of Richmond Borough Council has conducted several inspections to date and is writing to plot holders whose plots need attention. We have been informed that contractors will be brought in within the next four weeks to clear derelict and dangerous plots. The allocation of vacant plots continues, albeit at a slow pace.

4. Open Day in September

The Committee unanimously decided that the next **Open Day will be on Saturday 24<sup>th</sup> September**. The Committee unanimously decided that:

- a) The food for sale will be entirely vegetarian.
- b) There will be no sale of alcohol.
- c) There will no live music.
- d) A Tombola will be run – price of tickets to be decided.

5. AOB

John Wade suggested that a 'buddy system' be set up to provide mentors to new plot holders. The Committee voted in favour of this; it will be run by John Wade and Noel Burke.

## **HOUSEKEEPING**

Any official notifications about water restrictions will come from the Council and will be circulated.

Thames Water notification in today's paper states that allotments that are not used for commercial production (ours) will have a hosepipe use ban from 24<sup>th</sup> August. There are exceptions: -

- Watering with cans/buckets from the taps is permitted
- Blue Badge holders and Vulnerable Customers are exempt

- Use of approved drip irrigation systems

The chain on the pedestrian gate was extended by the Council but has had to be shortened again. An alert tenant spotted an intruder slipping through the gap that the chain allowed with a large bag. This could explain any thefts of produce that have been noticed.

The new Council Allotments Officer, Jo Rodgers has been active on site, you may have met her. She can be contacted for any tenancy issues on: -

[https://www.richmond.gov.uk/services/parks\\_and\\_open\\_spaces/allotments](https://www.richmond.gov.uk/services/parks_and_open_spaces/allotments)

## ***SEASONAL NOTES***

It has been a torrid season, watering absorbs inordinate effort. The crops have reacted in different ways: -

- The potato crop had a lower yield than usual but the tubers were remarkably clean, the soil was bone dry around them. The problem may be in storage if the hot weather continues and they are triggered to sprout early! I also had early success with potatoes in large pots.
- Fruit crops like the heat and have been good but without water some of the fruit is noticeably smaller.
- The squash plants set early fruit and with the continuing heat are setting a second wave of fruit that should develop if only to a more modest size. Worth keeping up the watering and feeding.
- I am amazed how well the established brassica plants are coping, but my sowing for winter brassicas failed completely. I have re-sown a back-up crop of cauliflower and cabbage that I hope will catch-up and be good for the winter.
- To date no sign of blight, little manifestation of asparagus beetle infestation but the large slugs have been devastating on some crops.
- Biennial crops such as carrot and beetroot that are stressed by lack of water may 'bolt' to flower this year rather than next, so it is worth keeping them watered.

The garlic and shallot crops were good this year with no sign of rot thanks to the dry conditions, it has had some benefits!

## ***CLAY PIPES***

You may have come across short white pieces of clay pipe stems in your soil. I have found a good selection and as you can see from the photo below have nearly a complete pipe in kit form. The clay pipe bowl was fortunate to survive, the pieces of pipe stem are quite robust and one fragment is from the mouthpiece end. The Museum of Liverpool has over 8,000 clay pipe fragments in its collection, so I have someway to go!

Three pieces have recognisable moulded markings of J VINING – [KINGSTON on the reverse side]. This manufacturer had works in Kingston and was active from 1850 to around 1900. Another piece has the letters FREN on one side and OBERTS on the reverse, I have not been able to find out anything about this maker.

The section of bowl has a "heel", a flattened base to allow it to be rested on a surface. Two of the fragments from the bowl end have "spurs" which as the other form for this rest. The stems vary in width with some robust examples and one that is very slender and could have been a child's toy pipe? The pale grey piece is stained with bonfire ash.



Two fragments have impressed decoration, both are the base of the bowl/stem junction. One had a fluted bowl and on the other there is a line of leaf decoration running up the outside of the bowl. Both are typical of the simple decoration used on the pipes.

In the late sixteenth century, a new class of artifact began to appear within the European archaeological record. This was a specially designed receptacle for smoking tobacco which consisted of a bowl in which the tobacco burned and a perforated tube through which the smoke was inhaled. To begin with, in England, clay pipes were made in iron-free, white-firing clays, made in one piece, in two-part moulds and fired in specially designed kilns. A wire was used to create the stem tube. This technology quickly spread through western Europe and to European overseas colonies, including those in North America from whence, arguably, the idea – though not the technology – had originally come.

To regulate the manufacture of clay tobacco pipes, the Worshipful Company of Tobacco Pipe Makers and Tobacco Blenders was granted a charter by King James I in 1619. Because of the rising popularity of smoking, there were over 1,000 clay pipe makers in London by the end of the 17th century.

Clay tobacco pipes have been regarded as essential elements in the study of post-medieval excavated assemblages since the 1960s. This is for five main reasons: -

- they were mass produced and therefore commonly encountered, as seen at the allotments;
- they were easily broken, with a short life of use;
- conversely, once broken the fragments are incredibly durable in the soil;
- they have no resale value, unlike metal; and
- they survive well in archaeological deposits, again as seen at the allotments.

The National Pipe Archive has a useful website with research material on it at: -



## **PEYNIRLI TEPŞİ BÖREĞİ – YUFKA CHEESE PIE**

This eastern Mediterranean dish is *börek* in Turkey and *spanokopita* in Greece.

Buy a packet of *sac yufka*, 500 gm, 3-4 sheets of thin dough, sold by the Mediterranean store on Heath Road, Twickenham [other Turkish grocers are available]. The sheets are about 50 cm in diameter, don't worry if they break up a bit as you handle them, just patchwork the pieces!

The *börek* filling is a mix of shredded spinach or chard leaves cooked down with some browned onion, allowed to cool and then add a beaten egg added together with a cubed block of *feta* cheese, *beyaz peynir* in Turkish.

A 'wash' for the pastry is created from 4-5 tbsp of thick yoghurt, 2-3 tbsp of olive oil, any juice drained from the spinach and a beaten egg, thoroughly mixed.

Oil a baking tray that has raised sides, around an inch deep. Place one *yufka* sheet over the tray, sprinkle the filling within the extent of the tray underneath, brush the 'wash' onto the exposed margin of the *yufka* and fold in the sides over the cheese, like an envelope. Brush the top surface with the 'wash' and repeat the process of layering up the *yufka*, encapsulated the filling, 2 or 3 more times until you have used up the filling. Brush the 'wash' generously over all overlapping *yufka* and the top surface. *Sumac* or *isot Urfa biber* can be sprinkled over the *börek*. This can be left to rest for up to 2 hours before baking in a 160° C fan oven until browned on top and also puffed up, about 25-35 minutes. It will also have shrunk a little and be loose in the tin.

Turn it out and cut into slices, good hot and even better cold!

## **EDITOR'S APOLOGY**

I had a computer crash in May and lost the up-to-date version of my circulation list for emails. I have managed to re-instate most of the emails but may not have actioned some other tasks like taking peoples name of the list.

Please contact me if you wish to add or remove a name to/from the list.

Phil Iddison  On behalf of Bushy Park Allotments Association	Please contact the Council via their website <a href="https://www.richmond.gov.uk/services/parks_and_open_spaces/allotments">https://www.richmond.gov.uk/services/parks_and_open_spaces/allotments</a> <b>for any matters relating to your tenancy or the T&amp;Cs. Please also report gate issues &amp; water leaks directly to the Council.</b> Contact, Hugh Munro (Secretary) <a href="mailto:allotsec@protonmail.com">allotsec@protonmail.com</a> .for local allotment issues and <a href="mailto:phil.iddison@arcadis.com">phil.iddison@arcadis.com</a> about the newsletter.
---	--