

SOUTH EAST ESSEX ORGANIC GARDENERS

NEWSLETTER NO: 112 – NOVEMBER 2013



<http://seeog.org.uk/>

<https://www.facebook.com/groups/Southendfoodgrowersandproducers>

https://www.facebook.com/?ref=tn_tnmn#!/groups/43705483846/

Twitter @seeorganic

<https://twitter.com/seeorganic>



Soil Association

SEEOG was formed in 1994, to promote the principles of organic gardening by:

- Composting organic waste
- Protecting wildlife
- Reducing pollution
- Encouraging species diversity

Membership is currently £8.00 per annum, £12.00 family.

Is your local school a member of SEEOG? If not, we offer free membership on receipt of application form!

Venue

Cheryl Centre, Growing Together Community Gardens, 47 Fairfax Drive, Southend-on-Sea SS0 9AG (corner of Fairfax Drive and Prittlewell Chase)

Please let us know if you have difficulty with transport and we will try to help.

Unless stated otherwise, our speakers start at 8.00pm, but Growing Together will be open from 7.00pm to allow members to change their books, etc.

The next committee meeting is on Monday 11 November at Jane's.

Please notify Graham Oster-Ritter at grahamoster@btinternet.com if you wish to receive your newsletter by post/email, or to change your email address.

SEEOG Group Nights/events/news

Our stalls at the Leigh and Rochford markets have done very well recently, vastly aided by Vic's contribution of walnuts, blackberries and apples. If you have a surplus of anything, let us have it and it will help to swell the SEEOG funds!

We don't quite know why, but there were unfortunately a few empty seats in September – for Andrew Tann, why!! So we do hope that you will come to 'Farm for the Future' in November and Jane's talk on charcoal burning in the Forest of Dean in December – and please don't be shy about bringing some festive nibbles for the occasion!

We hope you enjoy next year's programme of talks, but please put them in your diary as soon as possible in order to avoid disappointment in future.

And finally, why celery is good for you <http://www.theguardian.com/lifeandstyle/2013/oct/12/elery-good-for-you-health-benefits-vegetable>

Monday 18 November

'A Farm for the Future' - wildlife film maker, Rebecca Hosking, investigates how to transform her family's farm in Devon into a low energy farm for the future, and discovers that nature holds the key.

Monday 16 December

'Charcoal burning in the Forest of Dean' presented by Jane Ponton and her daughter, Virginia. Having fallen in love with, and volunteered at the Forest of Dean Heritage Centre 'charcoal burn', Jane and Virginia have learnt that this traditional, no equipment method has a valid place in modern life. With the advent of the BBQ, not only has there been resurgence in charcoal popularity but it also has a place in renewable energy production. With fuel shortages looming, this easy-to-prepare fuel could easily figure in alternative energies, albeit in small percentages, as well as meeting interesting and lovely people in a gorgeous and historic setting. They will also bring some Forest of Dean charcoal to sell and maybe some pamphlets.

Monday 20 January

The 'City Allotment Project' presented by Graham Burnett

In partnership with The Railway Hotel, they have created a raised bed garden using recycled wooden pallets.

The idea came from discussions at the beginning of 2013 with the pub manager, Dave Dulake, who was keen to see the previously derelict pub garden used by the local community.

All the construction materials used were donated free of charge by local businesses and the work was carried out either by their service users, or by regular customers from the pub who were pleased to volunteer their time and skills. A fund-raising benefit gig paid for the soil for the allotment beds and has also helped to raise the profile of the project within the local community.

They are now growing fresh organic vegetables and herbs that are used by the cooking and life skills groups to prepare tasty and nutritious meals. This has many benefits, including learning horticultural and cooking skills, positive involvement and participation in the wider community, and promoting healthy living activities and food connections. Any surplus produce will be donated to a local homeless charity.

In July 2013 they were pleased to be included as a part of Southend Borough Council's entry for the annual East Anglia in Bloom awards!

Saturday 22 February: SE Essex Seed Potato Day

These are the varieties that we have ordered for 2014. However, we cannot guarantee that all we have ordered will be available on delivery, neither can we tell you yet price per tuber, but we can guarantee that admission will be free on the day!

Anya (SE); Arran Victory [LM]; Blue Belle (EM); Bonnie (SE); Cara [LM]; Charlotte (SE); Colleen [FE]; Desiree [EM]; Epicure (FE); Golden Wonder (LM); Home Guard (FE); Highland Burgundy Red (EM); International Kidney (EM); Kerr's Pink (LM); Kestrel (SE); Lady Christl (FE); Marfona (SE); Maris Piper (EM); Nicola (SE); Orla (FE); Pentland Dell (EM); Picasso (EM); Pink Fir Apple (LM); Rocket (FE); Rooster (EM); Salad Blue (SE); Sarpo Mira (LM); Stemster (EM); Valor (LM); Vanessa (FE); Wilja (SE); Winston (FE); Yukon Gold (SE)

We have also ordered onions: Stuttgarter Giant, Sturon, Snowball and Red Baron.

For an event of this size, we obviously need some volunteers to help with the preparation early Saturday morning and helping to 'stack and store' after the event. Please do get in touch sooner rather than later, as there is obviously going to be a lot of physical work preparing for the day.

Monday 17 March

'The Future for Allotments' presented by Dr. Richard Wiltshire, Senior Lecturer in Geography, School of Social Science and Public Policy, King's College London. Richard Wiltshire obtained a BSc from King's College London before completing an MA at York University (Toronto) and a PhD at the School of Oriental and African Studies, University of London. He taught at the University of Washington and Tohoku University (Japan) before joining the Geography Department at SOAS, which merged with the King's Department in 2001. A Japan specialist, working on urban and environmental issues, he is also internationally known for research and advocacy on community gardening. His research interests include labour mobility and housing within large organisations; allotments and community gardening; geographies of ageing and masculinity; Japan.

Monday 19 May

'Foraging with Jim Bishop', a well-known and popular member of the South Essex Natural History Society: Jim's experiences of local foraging, which he's been doing for approaching thirty years.

Monday 21 July

'Growing Wildflowers in Urban Gardens, Allotments and Orchards, and what River of Flowers is trying to do in creating trails or "rivers" of native wildflowers as forage and habitat for pollinators' - presented by Kathryn Lwin, Founder Director of the River of Flowers

<http://www.riverofflowers.org/city/southend-sea/about-our-river>

Monday 15 September

'Natural Beekeeping' presented by Spencer Christie, Lauriston Farm, Goldhanger. Situated right on the Blackwater Estuary, just outside Goldhanger, Lauriston Farm's 225 acres are managed using Biodynamic Organic techniques and philosophy inspired by Rudolph Steiner's agriculture lectures from 1924. The farm is home to Rare Breed cattle and sheep, bee hives, laying hens, vegetables and woodland. Eighty-five percent of the farm is designated as a Site of Special Scientific Interest. Within this, there are also two listed ancient monuments. <http://www.lauristonfarm.co.uk/index.html>

Monday 17 November

Danielle Perkins, Chairman, East Essex Smallholders Group. Formally constituted in July 2011, they are a group of micro farmers who operate different size "smallholdings"; some of them have a few backyard chickens, maybe some grow a few fruit or vegetables, while others may have a pig, small herds/flocks of sheep or even a cow (named Tilly!)

Monday 15 December

An oasis in Benfleet and the last of its kind: Mo Perkins and Hilltop "Pick Your Own" Fruit Farm. In the audio recording below, you will hear Maureen Perkins talking about her time as owner of the last (?) remaining "Pick Your Own" fruit farm in south Essex and her earlier experiences of providing training for horses and riders in the Benfleet and Thundersley area. Her land is not easy to farm because of the steep slopes, but a visit to her hidden valley is a refreshing and rewarding experience. Here, Mo talks about her youth, when she had horses, and running the fruit farm. 14 minutes, 57 seconds. Courtesy of Benfleet Community Archive http://www.benfleethistory.org.uk/page_id__614_path__0p32p.aspx

Allotments

If there appear to be no allotments in your area (Ashingdon, Hawkwell, Hockley and Rawreth), the NSALG recommends that you find five like-minded people who would like an allotment and are registered council tax payers. Then individually and collectively, submit a formal letter to the local council. Send one (you can put all six letters in one envelope) by recorded delivery and one hand delivered, with at least two witnesses present. All local authorities have a mandatory obligation to provide allotment provision under Section 23 of the 1908 Small Holdings and Allotments Act. (But be warned, there is no time-scale attached to this process and unfortunately this process cannot be used in London, as the rule only applies outside of the capital thanks to the London Government Act 1963.)

If you have no luck with the local authority and established private landlords, then your next step might have to be a sideways one... look around your neighbourhood and see if you can spot any vacant land which would make a good allotment. Find out who owns the land and ask away, it might just be possible that you can use it for growing on. <http://www.nsalg.org.uk/allotment-info/>

Crapes Fruit Farm

More to read at <http://crapes.wordpress.com/author/crapes/>

This is Ben's Diploma site <http://dreadbensdiploma.weebly.com/index.html> - just hover over Projects at the top of the screen to view each of his projects.

Daily Mail National Garden Competition

SEEOG members, John and Corinne Layton, have won the Daily Mail National Garden Competition 2013. There were more than 2,000 entries and the judges said that a striking number of entries were gardens that were managed organically – one of the four finalists was an organic farmer. The judges described their garden as a 'subtle organic masterpiece' – and they are thrilled! Full story at:

<http://www.dailymail.co.uk/home/gardening/article-2442661/Winners-National-Garden-Competition-2013-say-30-years-graft-worth-it.html>

Farmers' Markets 2013

These are the two markets where we have a stall and always appreciate help, produce and plants where available!

- **Leigh-on-Sea** at Leigh Community Centre, Elm Road: Friday 15 November and Saturday 21 December, 09:00 – 12:00
- **Rochford** in the WI Hall, Market Square on (Saturday) 2 November and 7 December, 09:30 – 12:30.

Friends of Yalding Organic Gardens

For the benefit of our new members, Yalding Organic Gardens started with the generous gift of 10 acres of land, and a sum of money in trust, from Donald and Pixie Cooper, who owned an organic farm at Yalding; with the intention of setting up a display garden for the Henry Doubleday Research Association – now Garden Organic. You can read more of Yalding's background history at <http://www.foyog.org/>

Please do try to publicise the Gardens' plight by forwarding this link to anyone you think may be interested and, of course, feel free to post any comments or observations; either on the website, or on their Facebook page at <https://www.facebook.com/FoYOG>
<http://www.foyog.org/>

Garden Organic news

Ryton Gardens is to undergo a site redevelopment as part of a plan to create a new education and resource centre. During the winter months the shop and café will be replaced by a new Garden Organic education and resource centre. Parts of the ten-acre gardens will be redesigned to create a more interactive and educational experience that showcases the latest organic gardening ideas and techniques and the charity's programmes.

The new Garden Organic education and resource centre will open in March 2014 to the public, members and visiting organisations such as schools and community groups. A new public entrance area for the Vegetable Kingdom and Gardens will see staff on hand to provide advice, assistance and literature on the charity's work.

A members' area will be created alongside a library stocked with extensive archive materials and books for people to use to research and educate themselves about organic gardening. There will also be displays about Garden Organic's work and the chance to see organic gardening demonstrations and experiments in the gardens. You can read the full post at <http://www.gardenorganic.org.uk/index.php>

Garden Organic Resources for Schools

Below are just some of the resources available through their Education Programme: [Food for Life Partnership Food Growing Manual](#); [Food for Life Partnership Food Growing Manual Posters](#); [Growing cards](#); [Activity sheets](#); [Seed pack](#); 'How to' leaflets; [Teaching Zone](#); [Learning Zone](#); [Posters and other resources](#).

<http://www.gardenorganic.org.uk/organicgardening/schools-resources.php>

Gleaning Network UK, by Mark Bromfield

On Monday 16th September I made an early start to travel to a gleaning in Sussex at Maynard's Farm, 22 acres of mostly apples and plums. Volunteers 'gleaned' by hand 2,500kg of apples and plums! In July, volunteer gleaners went to a farm near Colchester; on that day we gleaned over 2,400 pounds by hand of cabbages!

So what is gleaning? The Gleaning Network UK in conjunction with Feeding the 5000 <http://www.feeding5k.org/> is an exciting initiative to save the thousands of tonnes of fresh fruit and vegetables that are wasted on UK farms every year, mostly due to being unable to sell on the produce to supermarkets for a variety of reasons.

Gleaning Network UK coordinates teams of volunteers, local farmers and food redistribution charities in order to salvage this fresh, nutritious food and direct it to those that need it most.

The crates of saved produce were loaded into a truck that this time went to FareShare, a charity that has 17 regional depots in the UK, re-distributing food to groups in food poverty within our communities. Every day an average of 43,700 people benefit from the service FareShare provides.

I went prepared for all weathers: waterproofs, wellies, woolly hat and gloves. As it turned out, apart from some freak windy hail storms, the weather held good.

This 'glean' also had Hugh FW attending to not only provide lunch for all those involved; he was filming a segment for his River Cottage television series, which will highlight gleaning. Hugh FW created a wonderful.....you will have to watch the television episode to find out!

Also as a volunteer gleaner was Jenny from Rubies in the Rubble, a social enterprise that does a wonderful job in producing top-notch preserves from produce that would otherwise have been wasted and employs disadvantaged individuals.
<http://www.rubiesintherubble.com/>

A good day was had by all and we saved an awful lot of produce!

Mark Bromfield See more at: <http://www.feeding5k.org/gleaning.php>

GM Watch Review

From Review 336 24 October 2013, we have picked out the following items:

1) Civil society groups on five continents warn that plans to release non-native strains of GM flies in olive fields in Spain and fruit orchards in Brazil pose major risks to crops and the environment, as pesticide resistance or other harmful traits could spread into wild pest populations.

<http://www.gmwatch.org/index.php/news/archive/2013/15102>

2) UK environment secretary Owen Paterson says opponents of GM crops in Africa and Asia are "wicked" for depriving poor and hungry people of GM golden rice.

<http://www.gmwatch.org/index.php/news/archive/2013/15110>

Herbal Group, Chelmsford

Members £2; £5 non-members per meeting

Saturday 2 November: Magical Healing Herbs - on this special day, when we remember our departed ancestors, we are also reminded of our links with the past traditions. In using herbs for our health, food and healing rituals, we are continuing and keeping some of these traditions alive. We will talk about some mysterious and magical herbs and make something a 'tad magical' to take away. Small additional charge for the materials might apply.

Saturday 30 November: Herbs for Christmas - if enough interest, this could be a longer day (10-4) with making an Advent wreath with herbs, herb-inspired Christmas decorations and some herb-based little gifts. There would be some additional cost for the materials. Please collect any interesting bits: seed-heads, cones, grasses, berries, herbs, that you would like to use on the day.

Saturday 14 December: Almost a festive meeting. Bring and share herb and inspired Christmas foods and some traditional treats. Let's de-stress with Christmas spices and herbs. Gifts of Myrrh, Frankincense and Gold (Cinnamon, Cloves, Rosemary, Juniper, Lavender and others)

Saturday 25 January (2014): Coughs and Sneezes: common herbs and for winter colds; teas, syrups, cordials, kitchen spices and herbs useful in colds. Tasting: please bring and share all those lovely cordials and syrups you have made earlier!

Saturday 1 March: Mardi Gras - 'Feast and Fast' meeting. We share some delicious foods, followed by herbs for Lent, Spring cleansers for health and well-being. Weather permitting, we will collect some important Spring herbs to detox and augment our health, ravaged by Winter and excesses of Christmas season. Good to kick-start to a detox or shedding the winter pounds....

Please let Monika know if you are coming for 30th November meeting as places will be limited.

info@modernherbalist.co.uk 07808 593 293

Humorous gardening poems

Kate Williams is a published poet in the Vale of Glamorgan and has contacted us about her new poetry website, where you'll find a whole page for gardeners called poems4pockets@blogger.com. Her poems are mostly from a collection she's been building, entitled *The Grim Side of Gardening*, which she reads to gardening clubs on occasion - hoping not to put them off too much!

katewilliams.poetry@gmail.com <http://poemsforfun.wordpress.com/>

Poetry blog - poems4pockets@blogger.com

Manure

1. Pam Mitchell, The Grange, Murrells Lane, Hockley (Tel. 01702 207491) - ring her first, giving a couple of days' notice and she will arrange for a load to be brought to the gate to ease bagging up.
2. Free manure, chemical free, in Barling, near Wakering. Tel. 01702 219835
3. Julie Davis, in Great Wakering - Tel: 07742107855
4. Hummerstone Farm, a family run farm near Billericay. Contact them on 07850789000 or on Facebook through their farm page <http://www.facebook.com/groups/Hummerstone.farm/>
5. Hockley Equestrian Centre, Church Road, Hockley, SS5 6AE - Tel: 01702 207166 or 07748 490 985. <http://www.hockleyequestriancentre.co.uk/index.html>

New local website: www.builder2builder.co.uk

This website has finally been launched by Hockley resident Jack Birch after many years 'in the making' and after many trials and tribulations. Toward the end of every DIY or gardening job we very often have surplus materials that make our home or garden unsafe and untidy and which often just end up in a skip. If you're carrying out a new project and searching for material supplies, why not source these from others' surplus? Many surplus items are simply "UNUSED but NEW" materials. Do have a look when you have the time!

New members

When you join SEEEOG, not a lot will happen in the beginning. If you join on Group Night, you can collect a current newsletter from Carole, our Secretary. Alternatively, you can download a newsletter from SEEEOG's website at <http://seeog.org.uk/resources-information/newsletters/> - our website will also give you lots of useful information. In future, you will receive a newsletter bi-monthly either by email or post. We do not issue receipts or membership cards at present in order to keep down costs.

Pesticide Action Network UK

News just picked up is that molecular biologist and genetic engineer Dr Michael Antoniou has challenged Grist food writer Nathanael Johnson's misleading claims about GM food safety, pointing out that some studies show GM foods can be more toxic than non-GM foods. And Marcia Ishii-Eiteman, senior scientist with Pesticide Action Network, has also taken Johnson to task for his lack of rigour in evaluating evidence from pro-GM lobbyists.

More at <http://www.gmwatch.org/index.php/news/archive/2013/15105>

Petition: Safeguard our Soils, Mr. Pickles! Target: 2000

You've probably seen Carole's notice many times before, but at present it is quite easy for developers to build on what is called 'Best and Most Versatile agricultural land (BMV)' because National Planning Policy is so weak. Our councils clearly need to go above and beyond that at a local level because protection for BMV soils just isn't there. Purleigh Parish Council have just signed, so please read more about it at this link, sign and pass on:

http://www.avaaz.org/en/petition/Safeguard_our_Soils_Mr_Pickles/?launch

Or you can simply type Safeguard our Soils, Mr. Pickles! into your search engine

Recipes: Runner Bean Soup

Ingredients: 1 tablespoon butter; 1 large onion, finely chopped; 300-400g runner beans, chopped very small; 1 litre well-flavoured chicken or veg stock; 1 heaped tablespoon flour; 2 tablespoons chopped thyme and/or savory; 1 wineglass sherry

Method: Melt the butter in a saucepan on a low heat and cook the onion in this until it is soft. Stir in the flour, cook for a minute or so and then blend in the stock. Bring to the boil, stirring, and add the beans and herbs. Simmer uncovered for 15-20 minutes. Pour in the sherry, check the seasoning and reheat to serve. Carole has since told us that she's dispensed with the butter, flour and sherry and blends the soup for a finer finish!

Courtesy of Riverford Organic Farms

SEEEOG library

Please contact Sue on Group Nights if you wish to change your books. Any book may be borrowed by members at a cost of 20p per book for each 2-month period. There are also back copies of Garden Organic's The Organic Way, the PAN journals, the Soil Association's Living Earth and the Norfolk Organic Group's newsletters. We have two new books in stock: 'The Polytunnel Handbook' and 'How to grow food in your polytunnel'.

SEEEOG website (new posts) - <http://seeog.org.uk/>

Although John Tate is pretty busy he always manages to keep our website up-to-date with our newsletters, posters and photos. We've also recently added lots of new posts, including:

[Allotment websites and related information](#)

Southend in Transition Community Allotment

Don't let fruit & veg go to waste this Autumn

[The Gleaning Network UK](#)

[The Blue Finger Alliance](#)

"It all starts with the Soil. The Soil is our heart"

New local website! www.builder2builder.co.uk

[SE Essex Seed Potato Day: Saturday 22 February 2014](http://seeog.org.uk/2012/11/farm-for-the-future/) – plus you can easily download copies of our current poster from <http://seeog.org.uk/2012/11/farm-for-the-future/>

SEEWEN website

Although Mike Wilson is pretty busy he manages to keep our website up-to-date and has recently added some new items under 'events'. You might like to take a look -

[http://www.healthylifeessex.co.uk/SeeWen/SeeWen\(events\).html](http://www.healthylifeessex.co.uk/SeeWen/SeeWen(events).html)

And do Join Eileen on her blog: www.looksliketheworldsmad.blogspot.co.uk

Soil Association news

School breakfasts to tackle food poverty, the crisis of 'Peak Soil', Monty Don's dreams of roots for fingers and 12 farming innovators in a Dragons Den-style standoff, these were some of the highlights that had the Soil Association's conference trending on Twitter last month. President Monty Don made a passionate call to arms at the AGM, saying soil degradation is the biggest potential disaster facing us all. For everyone who couldn't make it, and for those who want to relive it, enjoy the full stories, listen to the speeches and read Helen Browning's revealing and honest round-up here.

<http://www.soilassociation.org/aboutus/whatwedo/annualgeneralmeeting>

<http://www.soilassociation.org/blogs/latestblog/article/879/annual-conference>

Their National Soil Symposium in Bristol, between 13-14 November, is an event for progressive farmers and growers, offering practical advice on soil management techniques for improved plant nutrition and livestock health. Their speakers include...

- Professor Wilfred Otten, University of Abertay, Dundee
- Professor Michael Raviv, Agricultural Research Organisation, Israel
- Professor Lorna Dawson, The James Hutton Institute
- David Younie, Author of Grassland Management for Organic Farmers
- Rob Corlett, Pollybell Organic Farm
- Dr Jerry Knox, Cranfield University
- George Ferguson, Mayor of Bristol
- And many more...

Please note: 50% discount on all ticket prices below!!!

<http://www.soilassociation.org/farmersgrowers/events/nationalsoilsymposium/bookyourplace>

Southend Apple Day

Apple Day 12th October at St Laurence Traditional Orchard was sandwiched between two very wet ones, but we got the sun. There were plenty of apples from Barnards Farm: some known, some not. And after viewing Andrew Tann's display of apples, Maike awarded him a new Essex Apple Grower's Inspiration Award!

The SEEWEN harvest supper was the evening event: good food, based on pumpkin soup with apples for sweet. A good deal of apples were taken and many sold; the display went too. The display was given to Milton Hall children who attend Growing Together and have worked at the Orchard. Two young boys asked questions, took photos and were going to tell the rest of the group - that's learning and teaching, such interest in that diverse collection of apples from Andrew.

We covered our outgoings and were better organised for sales on the day this year.

Other events included a story area with art and music from Warty Hubbard and His Magic Cupboard - Graham and Wayne – that went down a bundle; food from Rob and Terry; Conservation Volunteers' table; Natural History Society with Pat; Ann Cushion's great success with her bee-related stall and honey with Martin; Jane's story-telling; a wonderful raffle and tea stall from the sister and mother of Adriano, continuing his love of land and growing and our remembrance of him in a place he loved; plants etc. from our partners in crime Growing Together; real Cox's from pomologists in Downham, Maike and Gerhard. Maike was actually pictured with a basket of Norfolk Beefings in the Evening Echo where the event was featured in a double-page spread!

Not a bad tally, but much hard work from the usual suspects, so thanks to all who made it happen for it was well attended. There was great interest, much conversation, children enjoying activities, people picking and buying. A lovely day in celebration of the pomme and its remnant of the continuous place of apples in Eastwoodbury and this area historically, when every farm had its orchard, as shown in the

1874 Tythe map, through to the heydays of the 20s to 60s, then demise and loss. Perhaps local food will continue to revive and organic modes of orcharding, too.

Southend in Transition Community Allotment

We are delighted to report that work is in progress at Southend East Allotments, Hamstel Road, Southchurch Village, Southend-on-Sea. Map <http://goo.gl/JrW0qd> - the first community allotment by Southend in Transition and Inspired by the Transition Movement.
Contact: Kamil 07411457259 kamilpac@gmail.com

You can help: Digitally - Like us - Share our page - Follow the blog Real Life - visit plot for cup of tea – see calendar and contact us - join the work days - donate tools, seeds, wood, stuff - join the core group.

We want to use one of the allotment plots at Southend East Allotment Society site to create a community plot where local residents can come occasionally or regularly to learn new growing skills, interact with each other and nature, save some money by taking some organic produce home and then maybe start growing at home or take on their own plot when they have the confidence.

Currently there are four of us, all Southend residents who are just at the start of the journey of learning how to grow our own food and work together as a group to meet new people and spend time in a enjoyable way. We will continue to drive this project so you can join in as much or as little as you can afford or have time. You are welcome!

You can read more by going to <http://seeog.org.uk/2013/10/southend-in-transition-community-allotment/>

The blog for the community allotment is up and running:

<http://sitcommunityallotment.wordpress.com/2013/10/08/sit-community-allotment-update-0610/> - Kamil

Websites and information

1. Apply for an allotment

Rent an allotment through your council to grow your own fruit and vegetables - you can be allocated a plot or added to a waiting list.

<https://www.gov.uk/search?q=allotments&tab=government-results>

2. The future of allotments

The Department for Communities and Local Government responds to suggestions that the review of local government's statutory duties could threaten the future of allotments.

<https://www.gov.uk/search?q=allotments&tab=government-results>

3. Potential funding for community green spaces

This document sets out the potential funding available to community and voluntary organisations to start either a food growing or community ...

<https://www.gov.uk/search?q=allotments&tab=government-results>

4. Updated link for 'Selling allotment produce, is it legal, is it right?'

<http://www.organiclea.org.uk/wp-content/uploads/2010/04/sellingallotmentproduce.pdf>

5. Edible Essex Project Manager: sophie.blythe@essexrcc.org.uk

<http://edibleessex.org.uk/>

6. Blight Warning! Blightwatch.co.uk has been working together with ADAS to develop this management tool which is available to all users free of charge. You can sign on for alerts at www.blightwatch.co.uk.

7. Worms down under...the Green Square Growers make their first Wicking Worm Garden Bed

<http://communitygarden.org.au/2012/06/24/green-square-growers/>

8. Coppicewood College Student's Blog – Coppicewood College promotes, supports sustainable woodland management and runs courses using traditional methods and tools in Cilgerran, Pembrokeshire, West Wales.

<http://www.coppicewood.blogspot.co.uk/>

SEEOG Committee

Ron Bates	Chair	01702 477681	anebates@hotmail.co.uk
Ray How	Vice-Chair	01702 544632	ray.how@btopenworld.com
Ane Bates	Treasurer	01702 477681	anebates@hotmail.co.uk
Graham Oster-Ritter	Membership	01702 558871	grahamoster@btinternet.com
Violet Poulten	Minutes	01268 768391	violetpoulten@talktalk.net
Carole Shorney	Secretary	01702 201914	caroleshorney@hotmail.com
Vic Shorney	Committee	01702 201914	caroleshorney@hotmail.com
Jane Ponton	Committee	01268 565776	JaneAPonton@hotmail.com
Kamil Pachalko	Committee	07411 457 259	kamilpac@gmail.com