

SOUTH EAST ESSEX ORGANIC GARDENERS

NEWSLETTER NO: 130 – NOVEMBER 2016

<http://seeog.org.uk/> <https://www.facebook.com/groups/43705483846/>



Seasons Greetings, a Merry Christmas and a Happy New Year

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

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



Soil Association

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

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

Venue, notes etc.

As usual, we are at the Cheryl Centre, Growing Together Westcliff. Please use the entrance in Prittlewell Chase, Westcliff-on-Sea SS0 9AG (corner of Fairfax Drive and Prittlewell Chase). If you have difficulty with transport we will try to coordinate a lift for you. As you know, our speakers start at 20.00 sharp, but Growing Together is open from 19.00 to prepare the room, etc.

The next committee meeting is on Thursday 17 November at Jane's, starting at 19:30.

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

For future reference, our newsletter copy 'deadlines' for 2017 are as follows:

January	-	Friday 23 December OR ASAP!
March	-	Friday 24 February
May	-	Friday 21 April
July	-	Friday 23 June
September	-	Friday 25 August
November	-	Friday 27 October

September's talk

Ben's talk was an example of rolling permaculture - the practice of developing a design for land, in this case moving from a one product enterprise to a resilient diverse capacity to cope with economic and climatic uncertainty and change. From early use of techniques like forest gardens, mulching, understorey plantings, alley cropping, pigs for cultivation, fertility and food. To realising this "hungry" land required soil science to help understand its needs to enable diverse cropping from the land and greenhouse. Regrading apples, juicing, delivering a diverse range of vegetables have given this place resilience for the future. It is the way forward for locally produced fruit and vegetables.

You can follow Ben on his blog at <http://dreadbensdiploma.weebly.com/index.html>

Apple Day at St. Laurence Orchard

It was lovely to be joined by our friends from Essex Bees, Southend in Transition and Southend Dormouse Group at St Laurence Orchard last month. The SEEEOG stall was busy all day, with Ron, Ane and Sharon on the apple press and Carole and Vic selling the apples that came from local outlets and Crapes Fruit Farm, near Colchester. However, Jane thought the drizzle had put people off sitting down on her rugs and listening to her apple stories with their children. Strangely, she said, she read more stories than usual, but to fewer children. A big THANK YOU to all those who helped to make the event so successful! The photos on our website are by kind permission of Trust Links – <http://www.trustlinks.org/> crapes.wordpress.com

Monday 21 November 2016

'Diluted', a new garden talk about the gardener's relationship to water is presented by Darren Lerigo. We'll be learning about Rain Gardens, how water is used in design, preventing flooding and growing water-wise crops. Shall we take some cake or a few mince pies, seeing as it's our last meeting of the year? It's going to be another very good evening, so please do come along! Could anyone take a few photos for our website? <http://modernmint.co.uk/water/>

[You are welcome to stay for a cup of tea and a biscuit, even cake or a mince pie.](#)

Monday 16 January (2017 programme)

"Your meal travels about 1500 miles to get from farm to plate"

It is about time to change that!" Two European start-ups from the UK (Fungi Espresso) and from Greece (Recyworks) recently joined forces in order to form UrbanFarmers.co.uk, one of the most innovative and green food producing companies in the UK.

Urban Farmers' vision is to produce healthy and nutritious food where it is consumed, using sustainable food production practices and become an integral part of the local community.

As part of their unique production process, they produce high quality soil improver/ fertiliser, which is fantastic for plants, fruit and vegetable growing. As well as containing coffee grinds, they are rich in the mycelium of the Oyster mushrooms, (which is great at tackling the problem of nematodes in the soil) and contain 5% chalk as a pH balancer.

It's available in 7(ish) litre bags which retail for 50 pence each and there's a rolling stock.

For collection only from Luke Osborne, please ring: 01702 618136 / 07595 320 013

www.urbanfarmers.co.uk

Saturday 25 February, 10:00 - 14:00, Growing Together Westcliff

As you know, Potato Day is organised and run entirely by volunteers from both SEEEOG and Trust Links. Please do put the date in your diary! We will have approximately 40 varieties of seed potato (some organic) sold individually at 15p per tuber!

- Onion sets: Stuttgart Giant and Red Baron!
- Garlic: Vigour White and Germidour Pink!
- Organic fertiliser!

Please check website for updates - <http://seeog.org.uk/>

Monday 20 March

Dermott Sales, Leader, Slow Food Anglia

Slow Food Anglia is the regional body covering the east of England and as such they organise food and drink related events throughout the region and also help and advise other Slow Food groups in East Anglia. Events can range from small local workshops and visits to producers and food businesses to large food and drink festivals held in the major towns and cities in the four counties in the Anglia region.

The projects that they are involved with are all related to issues involving food and drink topics in the east of England, especially where they can promote good local food practices or campaign with other bodies to protect or publicise issues related to food in our region.

<http://www.slowfood.com/sloueuropa/en/>

Monday 15 May

Jeff Barber who is currently the representative covering the Eastern Region of the National Allotment Society.

"Renting an allotment has always been part of my life – the family in its various generational guises has never been without one. Four different East London sites but good fresh vegetables and fruit appropriate to the seasons and always in genuine and increasingly diverse communities. As Eastern Regional representative I will endeavour to bring practices and processes appropriate to the needs for all levels of the allotment movement"

Wednesday 7 June: Essex Schools Food & Farming Day

Saturday 24 June, 10:00

Visit to Kings Seeds, Kelvedon, including their famed sweet pea display and seed production area. Provisional bookings now, please, as at the moment we have only allowed for 12.

Monday 17 July

Colin Turner, Seekay Horticultural Supplies, a family run business based in Shoeburyness. They supply quality flower/vegetable seeds and garden sundries

Colin told us earlier this year (as you probably already know) that the organic licensing bodies are having a tough time at present with the possibility of new legislation etc. coming into effect in the next few years.

This could have a very dramatic effect on the UK's organic produce and the ability to purchase sustainable amounts of seed at realistic prices. It would seem that farming was somewhat forgotten when the vote to leave the EU was taken.

As a business, they are looking to move forward with the organic side of their business but, as you can imagine, the future is very uncertain. Several of their usual UK suppliers have started to reduce their ranges and some have even pulled out of organics totally. They think the problem is not just caused by the Brexit vote but also by the cost of licensing such endeavours.

Colin would be more than happy to talk about any part of the organic business, from advice to what the future may hold. If you have any ideas as to what you would like to discuss/participate in, he can get a better view on what he would be able to bring to the discussion. <http://seekay.co.uk/>

Monday 18 September

Tracy Mackness, The Giggly Pig Company

As Tracy Mackness describes in her website, she is an Essex bad girl turned good. She is now the owner of the successful "farm to fork" Giggly Pig Company, with its distinctive pink and black vans and its slogan "No fat or crap in our sausages!" She is passionate about pigs, farming and the challenges of running a small business. She has also written a book about her past called 'Jail Bird: The Life and Crimes of an Essex Bad Girl'. <http://www.gigglypig.co.uk/index.html>

Monday 20 November

John Little, Green Roof Shelters

Green Roof Shelters Ltd brings together some of the foremost experts in green roofs planted for biodiversity, designing habitat creation and low maintenance native planting, alongside designers experienced in producing buildings, structures, and retrofit products that enhance our environment. These include John Little, Dusty Gedge, Dan Monck, Duncan Kramer. <http://greenroofshelters.co.uk/>

Allotment Bird Survey 2016

More at <http://seeog.org.uk/2016/01/seeog-allotment-birdtrack-2016/>

For more information, please email ga.adamson@gmail.com

Allotment news

1) Cllr Eves had a site visit with the management of the company and the staff a few weeks ago. The purpose of the exercise was to open dialogue as no work other than demolition had been done at that stage. He plans to be in regular contact with the management and will let key members of Hockley Allotment Society know when the most suitable time will be for us to have a joint site visit.

[facebook.com/hockley.allotment.society](https://www.facebook.com/hockley.allotment.society)

2) EarthAngel Allotment School, Leigh-on-sea Allotments & Leisure Gardeners Association, Manchester Drive: A safe place to come and enjoy the aspects of allotment life, all ages welcome.

<https://www.facebook.com/earthangelallotmentschool/about/>

Crapes Fruit Farm:

Somehow and from somewhere the land needs to rehydrate after this wonderful spell of weather. Roots of trees are working throughout the winter months and without moisture and an active composting generation of earthworms - which are nowhere to be seen in the soil profile, let alone pulling in leaves from on top - at the moment, we will be struggling with disease come mid spring 2017. A slow rehydration will be the most effective. Only one way for real success and that is 600mm snow cover which can thaw slowly!

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

Farmers' Markets 2016

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

Leigh-on-Sea (buy fresh, keep it local!) at Leigh Community Centre, 71-73 Elm Road, Leigh-on-Sea, 09:00 to 12:00, apart from December, 08:30

Fridays on 18 November; Saturday 17 December, 08:30 start

Rochford at the WI Hall, West Street, 09:30 to 12:00

Saturdays on 5 November (with autumn onion sets, apples and strawberry plants); 3 December
[facebook.com/rochfordfarmersmarket](https://www.facebook.com/rochfordfarmersmarket)

Garden Organic news

The autumn re-launch of 'Earthworm Watch' is set to inspire an army of gardeners and other citizen scientists across the UK to record the diversity of earthworms hidden beneath our feet!

There are lots of remote places around the world with spectacular wildlife, but our own gardens also contain charismatic wildlife that is often overlooked - and are one of the most important reservoirs for biodiversity that we should nurture, improve and protect. This is why 'Earthworm Watch' is enlisting the help of gardeners, wildlife enthusiasts and earthworm lovers to improve our knowledge of earthworms and their habitat preferences.

'Earthworm Watch' is a national citizen science project that is a partnership between Earthwatch Institute and the Natural History Museum in association with the Earthworm Society of Britain. Since its launch in April this year it has encouraged gardeners, families and schoolchildren to get their hands dirty recording soil properties, such as the amount of carbon in the soil and performing earthworm counts in urban green spaces. The survey is led by Victoria Burton of the Natural History Museum's Soil Biodiversity Group and Earthwatch Research Scientist Dr Alan Jones to map the abundance and diversity of earthworms across the UK and study the effects of human activity on earthworm populations and their ecosystem benefits.
http://www.gardenorganic.org.uk/news/%E2%80%98earthworm-watch%E2%80%99-returns-unearth-secrets-soil-health?dm_i=4UO,4JC3F,JCIKA,GT1VD,1

GMWatch news

Last month (EcoWatch, 19 Oct 2016), farmers, scientists and activists from all over the world gathered at the Monsanto Tribunal in The Hague, Netherlands, to present the case against destruction caused by one of the corporate giants that promotes industrial farming. The symbolic Monsanto Tribunal aimed to hold Monsanto — the giant agrochemical company — to account for its alleged atrocities against humanity and the environment. This event is far from over. It will echo back through the food system as the tribunal's participants bring home lessons, solutions and renewed hope for change.

Five internationally renowned judges heard 30 witnesses. Experts gave their accounts of the environmental damage wrought by Monsanto. One testimony described how monoculture has caused a great loss to seed variety. They compared the patenting of seeds to a new form of colonisation.

These testimonies will give people all over the world a well-documented legal brief to be used in lawsuits against other similar corporations. You can read the complete article at:
<http://gmwatch.org/news/latest-news/17281-five-renowned-judges-heard-30-witnesses-describe-crimes-against-humanity-at-monsanto-tribunal>

Growing Health Conference - Gardening for wellbeing

You may be interested in booking for this year's Growing Health conference in London on Tuesday 6 December. It's all about Gardening for Wellbeing. This makes a critical and very exciting connection for anyone working in health or in food production and has huge possibilities and implications for how we use land and direct resources.

Tuesday 6 December, Development House, Old Street EC2A 4LT: A conference on gardening and food growing for mental health and dementia plus workshops on evaluating community growing projects.

Book by 6 November for £10 early bird discount (limited numbers) plus use 'Growinghealthnetwork' code to receive further £10 off (i.e. book for £25 instead of £45). Tickets include lunch and refreshments.
<https://www.eventbrite.co.uk/e/growing-health-gardening-for-wellbeing-tickets-28452737905>

Manure/Compost

This information is now on our website, apart from updates, of course, which we trust won't inconvenience too many people.

Members' contributions

1) Slow Food Malta

Children should be given more opportunities to learn how to cook in a bid to curb the growing number of obese youngsters, a new UK poll suggests. More than a quarter of parents (28%) believe that giving

children more opportunities to learn to make meals from scratch would be most likely to help their children eat more healthily in future.

<https://www.facebook.com/events/1057212667667407/permalink/1102968066425200/>

2) Urban farming: a look at New York's communal gardening movement

With a plethora of residential developments taking place in New York City, developers are constantly looking for new angles to attract city dwellers. While the past few years has seen an 'amenities arms race', with condominium buildings boasting more and more luxury facilities, a new trend has emerged designed to attract affluent young professionals — urban farming. Looking to tap into a more artisanal spirit, the movement has now come to luxury real estate development, with new high-end condo and rental projects touting residents' freedom to plant, grow, and harvest their own crops.

<http://www.designboom.com/architecture/urban-farming-new-york-communal-gardening-movement-10-09-2016/>

[utm_content=buffer7d53c&utm_medium=social&utm_source=facebook.com&utm_campaign=buffer](http://www.designboom.com/architecture/urban-farming-new-york-communal-gardening-movement-10-09-2016/?utm_content=buffer7d53c&utm_medium=social&utm_source=facebook.com&utm_campaign=buffer)

3) What is the grazing project?

Using their herd of native breed Red Poll cattle & Cheviot goats, the Essex Grazing Project supply bespoke conservation grazing to organisations that manage nature reserves and open spaces.

<http://www.essexgrazing.org.uk/>

4) At Shared Assets they believe that land is a common good that should deliver shared benefits for everyone. They provide practical advice, support and training to landowners and communities who want to manage land as a sustainable and productive asset. They also undertake research, policy and advocacy work to help create an environment where common good models of land management can flourish.

<http://www.sharedassets.org.uk/>

5) The Ecological Land Co-operative was set up to address the lack of affordable sites for ecological land based livelihoods in England. There is an enormous disconnect between the combined cost of land and rural housing and the income that is usually derived from sustainable rural livelihoods.

<http://www.ecologicaland.coop/>

6) Need a new shirt for next year? You don't have to look too far as Graham Burnett's Spiralseed website features the Salvage™ shirts, which are manufactured from waste product using 60% pre-consumer recycled organically grown cotton and 40% post-consumer recycled polyester. The fibres are blended into fine yarn to produce 100% recycled clothing. The shirts are then screen-printed by hand in the UK exclusively for Spiralseed, using long lasting, high quality water-based inks, that are better for the environment than solvent or formaldehyde based inks. Do have a look at the lovely plum colour!

<http://spiralseed.co.uk/2016/10/23/wear-statement-style-spiraltees/>

7) Following the EU Referendum, Sustain coordinated a letter to David Davis MP outlining the case for food and farming to be top of his agenda in his Ministerial position of negotiating the UK's exit from the EU. You can read on for a sample of some of the press coverage of this letter, but we haven't heard any positive news yet.

https://www.sustainweb.org/news/jul16_brexit_press/

8) What's new for autumn?

A round-up of our latest products and where you can meet us and try them out!

<http://modernmint.co.uk/>

9) The Back to Eden Film shares the story of one man's lifelong journey, walking with God and learning how to get back to the simple, productive organic gardening methods of sustainable provision that were given to man in the garden of Eden. The food growing system that has resulted from Paul Gautschi's incredible experiences has garnered the interest of visitors from around the world. Never, until now, have Paul's organic gardening methods been documented and shared like this!

<http://www.backtoedenfilm.com/>

10) How will Brexit impact Britain's waste management practices? Joan Marc Simon of Zero Waste Europe says that it doesn't have to mean the end of the path to a zero-waste future for Britain. "Brexit means Brexit". This is the most concise explanation we have received so far from the British authorities on how are they planning to implement the results of the referendum held in the UK in June 2016. You can read the full text at <http://www.edie.net/blog/Brexit-a-bad-choice-is-no-excuse-for-not-moving-towards-zero-waste/6098125>

11) October finds us (Mike and Gill), like many allotment holders, preparing the plot for winter. It hasn't been a bad year; lots of successes and failures, too. We did, like many, suffer potato blight but we removed the top growth to ground level and we seem to have managed to survive the effects of it.

One thing that is exceptional is the fact that we are still having to water even though we are a few days off of November. Are we alone in our plot being covered by whitefly? We are immersed in them albeit whilst trying to pick our crops or dig up weeds, horrible, worse than the midges!! This seems to be an increasing problem with the milder weather conditions each year.

12) Graham A has sent us a couple of photos of his Squash Pagoda; it has a footprint of about 4'x4' by 6' high, the plant growing in a compost rich heap in the base and the squashes resting on shelves. Just go to our website for the pics! Have a look at <http://seeog.org.uk/>

13) The best book I have come across about food and where it comes from since Michael Pollan's 'Cooked' - <http://modernmint.co.uk/pollan-cooked/> It is called 'The Third Plate' by chef Dan Barber. He talks about creating a healthy, sustainable cuisine inspired by traditional dishes from around the world - the landscape making the plate. From wheat farmers in the US producing grains that 'taste like grains should' to 'natural' foie gras from Spain - a farmer who allows the goose to fatten up naturally on the spoils of the Spanish dehesa, whilst letting the birds of prey take their share of the goose even though that is his profit being eaten - "the system provides enough for everyone, if you don't get too greedy." I made so many notes! Take a look at the Third Plate - <http://amzn.to/2b6biST>

14) We have some autumn onion sets to sell both at the Rochford Farmer's Market and at Group Night. They are £2 per pound; possibly some garlic as well.

With very grateful thanks to Simon, Darren, Jane, Graham A, Mike and Gill and Ray.

New members

When you join SEEOG, 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 SEEOG'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

PAN UK is inviting Councillors and Council Officers from across the country to attend a Pesticide-Free Towns Conference in Brighton on Friday 18 November. They will be delivering a programme of informative presentations on the technical, economic and scientific aspects of amenity pesticide use, sharing experiences from case studies across the UK and Europe and providing detailed information about alternatives. The conference has been designed to support councils to go pesticide-free in their local community and to make the transition as easy as possible.

The conference will host a range of speakers covering topics including:

- Human health effects of pesticides
- Environmental effects of pesticides
- Case studies of other towns that have gone pesticide-free
- Information on alternatives and cost implications
- The advantages of going pesticide free for the council and for the community

To secure your FREE place at the conference, please contact Natasha on 01273964230 or via email at pesticide-free@pan-uk.org

Details:

Address: The Brighthelm Centre, North Road, Brighton, East Sussex, BN1 1YD

Date: 18th November, 2016

Time: 9.30 – 17.00

Price: This event is FREE

Lunch will be provided by the Real Junk Food Project, a community project which uses food which otherwise would have been wasted to create delicious and healthy meals.

<http://www.pan-uk.org/news/pesticide-free-towns-conference-2016>

Pesticide Action Network North America

There have been ups and downs in the romance between Bayer and Monsanto, but in September they publicly announced their engagement. Monsanto has accepted a \$66 billion offer from Bayer, heralding another mega merger between pesticide and biotech corporations. This has already been a big year for consolidation in the agricultural sector, with Dow-DuPont and Syngenta-ChemChina deals well underway. If all mergers go through, just three corporations will control 59 percent of the global seed market and 64 percent of the pesticide market — raising serious concerns about control of food and farming in the U.S. and globally.

None of these mergers are a done deal yet. There are signs, as reported by Tom Philpott of Mother Jones: "Such hyper-consolidation of markets that are so crucial to the global food supply may be too much for U.S. and EU antitrust authorities to digest." Here's hoping! <http://www.panna.org/blog/bayersanto-monbayer-yikes>

Recipes

The sacred festival of Samhain (more commonly known as Halloween) marks the changing of the seasons and is a great time for celebrating the harvest by carving pumpkins - but did you know that every year an estimated 18,000 tonnes of discarded carved pumpkin flesh is thrown into rubbish bins in the UK alone? It seems that many people just don't realise that it's a tasty and nutritious food source. So here's a seasonal recipe from the Spiralseed archive that turns this food waste problem into a solution!

Courtesy of Spiralseed: <http://spiralseed.co.uk/2016/10/28/pumpkin-apple-samhain-soup/>

SEEOG library

Any book may be borrowed by members at a cost of 20p per book for each 2-month period. We would very much like to hear from anyone who could take out a few of the books from the cupboard and set them out on Group Night.

SEEOG website

After an absence of a few years, we are pleased to announce the return of the Companion Plants Resources page to the website. We are still trying to find a better way of presenting such a large chart on the site – but it should be possible to download and print it, if required. There is also a separate listing that can be downloaded – all available via the 'Resources' menu – or via this link:

<http://seeog.org.uk/companion-planting-resources/> It's an informative and invaluable companion planting chart for download and printing, created by Ute Bohnsack, author of the well worth visiting Seed Saving & Seed Savers Resources website, used with permission.

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

Soil Association: Have Your Say on Organic Standards

The Soil Association is reviewing their organic standards and wants to hear what you think of the proposed changes. Have your say in their public consultation, which runs until Wednesday 14 December.

They're updating all their organic standards to make them as straightforward, practical and transparent as possible. They want their standards to have the maximum impact with the minimum hassle for licensees.

Their new standards aim to be clearer and more practical for farmers and food businesses to follow. They will focus on what needs to be achieved, with detail on how to achieve it moved into guidance. Their new standards document will clearly show which standards are required under EU law and which are Soil Association higher standards.

Chris Atkinson, Head of Standards and Best Practice at the Soil Association, (and their man in Brussels), tells us more about why they're updating their standards - and how you can take part in the consultation – at this link:

<https://www.soilassociation.org/news/2016/october/11/food-and-farming-consultation-launch/>

South Essex Natural History Society

If you have good connections with a local school, either primary or secondary, Pat is very keen to find a teacher at a local school interested in teaching children about the local natural history, because she wants to include an article in the next SENHS newsletter. She would be prepared to go and interview them, the theme being where are the children who are going to be the next ecologists, conservationists? Who is teaching them about our interesting local flora, fauna and fungi? 01702 588115

pjwortley@btinternet.com <https://www.facebook.com/South-Essex-Natural-History-Society-750951765030348/>

Southend in Transition Community Plot update

These are Jane's thoughts/report on her recent visit...and have a look at her photos at <http://seeog.org.uk/>

My friend and I arrived a bit later than hoped, but it was glorious autumn weather when we arrived. The sun beat down and left us with no need of coats and jackets. There had been others visiting earlier, but it was Jim, digging, which is what he likes to do; Susan who enjoyed potting on all the strawberry runners, and Kamil, who updated us on the year's progress.

There was great success growing grapes up and over the greenhouse, being heated both by the sun and the hot glass. They will do this again.

A new potting area has been started, with a canopy for shade/weather protection. And a tool store. A rainwater harvesting system is being developed, with a donated storage tank that will be linked to the guttering on the shed and the potting area.

A family-friendly garden is being developed which, if I remember rightly, will be fenced by raised beds. This will allow the children to wander and explore freely and safely, whilst parents, grandparents and carers can relax and enjoy a chat or work on the allotment.

Split pea soup was provided, and wine, bread and cheese and shortbread biscuits were enjoyed. Alijca joined us when she came to help pack up.

Their next Community Allotment Taster Day is on Saturday 5 November, 10:00 – 14:00, for preparing beds for winter and planting last seedlings out. Time for a bonfire, would you mind a marshmallow?! Where you can learn how to grow food, look after your garden, take fresh produce home, meet new people over a shared meal and exchange ideas on how to help the community thrive.

<https://sitcommunityallotment.wordpress.com/2016/10/29/sit-community-allotment-taster-days-30102016-and-5112016/>

<http://seeog.org.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
Carole Shorney	Secretary	01702 201914	caroleshorney@hotmail.com
Vic Shorney	Committee	01702 201914	caroleshorney@hotmail.com
Jane Ponton	Committee	01268 565776	JaneAPonton@hotmail.com