

# ALLOTMENT NEWSLETTER

Issue 11th, March 2026

## Welcome to your 2026 Allotment Community update!

Dear Tenants

Firstly, I would like to thank you all for your commitment and hardwork in looking after your plots this year, we have had a significant drop in the number of "Improvement Notices" issued, it is very much appreciated.

Since last year we have filled all plot vacancies and now have a healthy waiting list.

Roman Amphitheatre tenants will note that access has been limited due to traveller encampments experienced last year. Access details will be emailed to you shortly about the drop off zone.

As always, if you have changes in your life that will impact your enjoyment of your allotment, talk to the team and we will advise in the best way we can.

**Andrew Watson**  
Property Maintenance Manager



## Changes in April 2026 to fees & charges:

You will have received a letter recently which outlines the changes to fees for 2026-2027 and 2027-2028. These increases were agreed by the Council due to the ever increasing costs of running the allotment service.



If you are having difficulty with cost increases please discuss with us the options available before the invoices go out on 20<sup>th</sup> April 2026.

## Site Etiquette

- Padlocks must always be kept closed on the gates to maintain site security.
- Please respect other people's plots - they are private spaces.
- Children and vulnerable adults must be supervised and should not run across plots or down the side paths, apart from parents/carers paths.



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## Fly Tipping

Fly tipping incidents have reduced, thank you for your assistance with this.

If you do need to bring larger quantities of items such as bricks and paving slabs on site, please contact the City Council beforehand to give your reason for use.

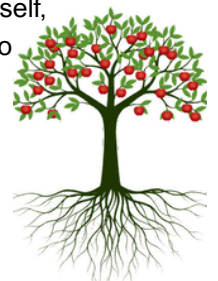


## Trees

All trees need yearly pruning, ideally these need to be reduced to 6 to 8 feet. If you cannot do this yourself, you will need to pay a gardener or tree surgeon to complete the work.

Consider where a shadow will be cast before planting a tree or other structure.

Evergreens trees do not belong on an allotment and should not be planted.



## Spring has sprung and there are many jobs to be done

### Clear weeds:

Thoroughly weed beds to remove competition for young plants, clearing away debris and winter crops like Brussels sprout stems.

### Improve soil:

Dig over beds and incorporate organic matter (well-rotted manure or compost) to prepare seedbeds.

### Frost protection:

Keep horticultural fleece handy for unexpected cold snaps to protect young, tender growth.

### Planning ahead

**Crop rotation:** Plan your beds to ensure vegetables are not grown in the same spot, reducing soil-borne diseases.

**Water management:** Set up water butts to harvest spring showers for the dry summer months.

### Maintenance:

Check and repair sheds, mend net covers, and tidy up paths.

### Sowing and Planting

**Direct sowing :** Sow carrots, beetroot, lettuces, radishes, spinach, Swiss chard, parsnips, turnips, and peas.

**Planting:** Plant first early and maincrop potatoes (earth them up as they grow), garlic, onions, and Jerusalem artichokes.

### Under cover/Greenhouse:

Start courgettes, pumpkins, squash, sweetcorn, and French/runner beans in pots to plant out later.

## Recipe:

### Roasted Root Veg & Lentil Stew

This versatile stew is warming, nutritious, and makes the most of winter allotment staples like carrots, parsnips, swede, and leeks or whatever you still have from your plot. It's also vegan-friendly and freezes beautifully. Excellent for batch cooking and freezing.

#### Ingredients:

2 carrots, chopped	1 tsp thyme (fresh or dried)
2 parsnips, chopped	1 tsp rosemary
1 small swede, peeled and diced	1 bay leaf
1 leek, sliced	1 tin chopped tomatoes
2 cloves garlic, minced	1 cup dried green or brown lentils (rinsed)
1 onion, chopped	4 cups vegetable stock
1 tbsp olive oil	Salt and pepper to taste

#### Instructions:

1. Preheat oven to 200°C (180°C fan).
2. Toss carrots, parsnips, and swede in olive oil, season with salt and pepper, and roast for 25–30 minutes until golden.
3. Meanwhile, sauté onion, leek, and garlic in a large pot until soft.
4. Add herbs, lentils, chopped tomatoes, and stock. Simmer for 20 minutes.
5. Stir in roasted veg and cook for another 10 minutes until lentils are tender.
6. Adjust seasoning and serve with crusty bread or over mashed potatoes.

**Tip:** Add a splash of balsamic vinegar or a handful of chopped kale at the end for extra depth and nutrition.