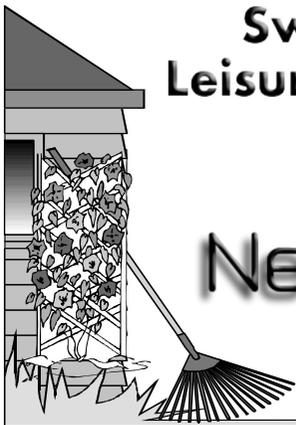


Swindon Allotments & Leisure Gardens Association

Registered Charity no. 1138814

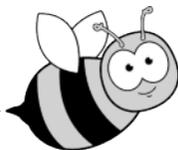
Newsletter Summer 2019



BEES & POLLINATORS



HELPING THE HOMELESS



MONTHLY MEETINGS



LOVELY RECIPES



& lots more!

Chairman's Report

This report comes at the end of my 4th year in office – during which time I have had the pleasure of seeing the association grow, and our volunteers mature in their many areas of expertise. For all of this I am truly grateful.

The shop remains busy – but with members like me in their seventies, and some in their eighties, it would be good to encourage new blood in the shop. Tom will stand down at the end of this year after his years of service. His unflappable presence will be sadly missed.

Bernie Bullock is standing down from the committee after many years of service, both on the committee and as a deliverer of our Newsletters. Our sincere thanks go to him for all his contributions.

Both Potato Day in January and the Horticultural Show in September continue to attract the general public as well as our own members. We are often lucky in getting new members to join at these events.

Jan Flanagan and her team are running this year's holiday in Tenby, which I am sure will be enjoyed by all.

Four day trips have been organised for this year – 3 to be run by myself. The 4th trip is to Kew Gardens in October and will be run by Irene Cooke. Irene also arranges the speakers for our monthly meetings. We are fortunate in enjoying talks on a variety of subjects, and our usual attendance is around 40 – 50 people. We are grateful to Irene for all her work in arranging the speakers.

The committee and our other volunteers all work hard on our behalf. I am most grateful for all that is done for me and for the society.

Following the AGM, I shall start my 5th and final year as your Chairman. I promised 5 years of service when the late John Aldridge stood down. I shall stand down at the end of this year, and then move over to make room for my successor, and I shall use my time in other directions.

Marilyn Stott

Helping SALGA to help others

Last year, I attended a meeting of the Swindon South Central Parish Council as they were hoping to introduce a scheme whereby allotment holders would be able to donate any excess crops and the Parish Council would distribute them to families living in the most deprived areas. Sadly, this idea became too complicated to put into place.

However, several SALGA members, including myself, believe that the scheme is worth pursuing in a modified form. To that end a few of our members have taken a plot at Pickards Field. They have already cleared the ground and started to plant it up. The plan is to pass the produce on to organisations that provide meals for the homeless, such as night shelters. Anyone who is able to help this project with either seeds, plants or man/woman power should contact Mick Northcott or Brian Reynolds who are frequently to be found at Pickards Field.

This idea then led to thinking about all the other allotments sites doing the same thing either by plot holders growing a few surplus plants or persuading their Parish Councils to let them take over a vacant plot. I'm sure all allotment holders are aware of vacant plots on their sites. One member/plot holder would be needed to be able to deliver the vegetables. I recently visited an allotment site in Shrivensham where a group of people who work in the nearby Business 100 Park, have taken on a plot specifically to donate to the Night Shelter. This small group of dedicated people call in to the allotment site on their way home from work and have so far planted potatoes, runner beans and leeks.

I realise that these projects are not easy to implement and, in particular, to keep going after the initial burst of enthusiasm. However, I hope that something along these lines can be put in place on many of Swindon's allotment sites. Please contact me if you are able to help.

Sue Stevens



Bees and Pollinators

By Mick Carter -Beekeeper Swindon

As many of you know I have several Honeybee hives located around Swindon.

This piece is to ask our members when they are out in their gardens, allotments and parks if they could be on the look out for the Asian hornet. This menace at the time of writing has not reached our shores from France and Jersey, but we feel it will not be long before it arrives. It also has a nasty sting. So our aim in this country is to keep it out! In Jersey the first sighting was 3 years ago with just 1 queen and nest. Last year it was 11 queens and 8 nests, and this year that figure has already been passed. There the public have been a great help in finding nests.



***Vespa velutina*, sometimes known as the 'Asian hornet' is an invasive non-native species from Asia. If you find one you must report it. It arrived in France in 2004 and has spread rapidly. As a highly effective predator of insects, including honeybees and other beneficial species, it can cause significant losses to bee colonies, other native species and potentially ecosystems**

It is expected that the places it is most likely to be found in numbers are in southern parts of England (it may be able to cross the channel from France) or in goods among which it could be accidentally imported (such as soil with imported pot plants, cut flowers, fruit and timber). Active between April and November (peak August/September when they destroy hives in a day).

What to look out for

- *Asian Hornet* queens are up to 3 cm in length; workers up to 25 mm (slightly smaller than the native European hornet)
- Entirely dark brown or black velvety body, bordered with a fine yellow band
- Only one band on the abdomen: 4th abdominal segment almost entirely yellow/orange

- Known as the 'Yellow legged hornet'
- Head black with an orange-yellow face
- *Asian hornets* are a day flying species which, unlike the European hornet, ceases activity at dusk

If you see an Asian Hornet please send a picture and email with details of where you saw the Asian hornet with your contact details to alertnonnative@ceh.ac.uk

Additional note from the Editor - taken from www.swindon.gov.uk

The nation's smartphones are the latest weapon in the fight to prevent the spread of the Asian hornet, thanks to a new app which has been launched. People will be able to use the free app - called Asian Hornet Watch - to quickly and easily report possible sightings of the invasive species and send pictures of suspect insects to experts at the National Bee Unit.

While Asian hornets pose no greater risk to human health than a bee, they are a threat to our native honey bees, which is why it is important to quickly contain them.

By using the eyes and ears of smartphone users, we can more quickly identify any Asian hornet nests in the UK and eradicate them before they have the opportunity to spread.

The app is available to download from the [Apple](#) and [Android](#) app stores.

Pickards Field Shop snippet

Just a reminder that the shop is open every Saturday, Sunday and Monday from 10.00 a.m. until 12 noon. We have a Portaloo there now too, which may not be of much interest to our visitors but is a Godsend for the helpers!

SALGA member Mike Smith brought some new, unused 5 litre plastic containers into the shop recently and has more available. At just shy of 10lb when full, they are very handy for carrying water. Alternatively they can be used for storing granular fertilizers safe from vermin and, of course, any liquids; a bit of "moonshine" perhaps? A very modest contribution to the coffee fund is all we're asking for them.

2019 Coach Trips

Wednesday, 19th June 2019 – ROMSEY & MOTTISFONT

We shall travel to Romsey for a 2.5-hour visit. There is a lot to see in this historic town: Church Place and Romsey Abbey may be visited. Also La Sagesse, War Memorial Park, Sadler's Mill and King John's House & Garden Refreshments are available.

The tourist trail starts and finishes at the Visitor Information Centre. Coffee and Lunch should be taken while we are in Romsey. After lunch, we travel 5 miles to Mottisfont – an 18th century house with Medieval

Priory at its heart. The gardens, including the rose walled gardens, should be at their best in June. Mottisfont is a National Trust property.



Cost £21 for National Trust members - includes coach and driver's gratuity

Cost £34 for non-members

Coach leaves Gorsehill Community Centre

9.00 a.m.

Coach leaves Mottisfont

4.30 p.m.

Wednesday, 18th September 2019 – MARY ROSE, PORTSMOUTH



We travel to Portsmouth to see the Mary Rose – King Henry VIII's warship in the historic docks. We shall discover what life was like on board by seeing, touching and even smelling genuine artefacts. The visit will take about 2 hours and includes disabled access. It may be possible to buy

tickets for other attractions on the day, or to have a boat trip around the harbour (still being negotiated, and would involve extra cost.)

Cost £30 includes coach and driver's gratuity

Coach leaves Gorsehill Community Centre

9.00 a.m.

Coach leaves Portsmouth

4.00 p.m.

Contact: Marilyn 861657 for above trips

Another Grand Day Out

A visit to Kew Gardens is being arranged for **Thursday, October 10th, 2019**. Although it will be approaching autumn there will still be plenty to do and see in this three-hundred-acre garden.

This year there is a special exhibition, called “**Reflections on Nature**” showing the work of Dale Chihuly. He is the world’s most celebrated contemporary glass artist and his pieces will be placed around the gardens and in the famous glass houses. A glass sculpture will hang in the large space of the newly restored **Temperate House**. This is the largest Victorian glass house in the world, and it is now fully restored after five years’ work. The Pagoda can be seen (from the outside) as it too has been restored.



There is plenty to see from coloured grasses and their seed heads, any second flowering in the borders and a bonsai house, orchids and cactus inside.

For plants and art together, there is the **Marianne North Gallery** showing the pictures by a Victorian lady, who travelled the world to paint plants in their own surroundings. Then, there is the **Hive**, a multisensory structure that represents the activity of the bees in the surrounding wildflower meadows.

As there is so much to see, **the Kew Explorer**, might be a welcome way to get to different sites. There is a commentary as the land train makes its way clockwise around the grounds where you can “hop on or off” at any of the seven stopping places.

The cost will be **£35 per person**, which covers the coach journey, party rate admission to Kew and use of the Explorer.

Contact **Irene Cooke** on 339170 for further information.
Telephone 01793 339170 or at SALGA Meetings.

N.B. This trip is now fully booked and Irene has started a waiting list.
Please contact Irene if you would like to be added.

Membership

The 2019 membership card is blue so if you don't have a blue one, your membership is overdue. Subscriptions remain unchanged at £5 per household and you may renew either at the Pickard's Field Allotment Shop, or at a monthly meeting, or by sending a cheque payable to SALGA, to Denis Matthews, 28 Tithe Barn Crescent, Swindon SN1 4JX. If you do on-line banking you can also renew by making an on-line payment to the credit of Salga Account 00020536, Sort Code 40-52-40.

Membership cards will be available for collection at Pickards Field members' shop. If you renew at the Pickards Field shop or the monthly meetings at Gorse Hill Community Centre, you will receive your card at the point of sale. If you would like your membership card sent by post, please provide a stamped, addressed envelope.

Denis Matthews

Name _____

Membership Number (if known) _____

Address _____

Telephone Number _____

Email address (please write this very carefully)

Allotment site (where applicable) _____

I am a UK taxpayer and would like SALGA to treat all subscriptions I make from the date of this declaration until I notify otherwise as Gift Aid contribution, (Delete if not applicable).

Signature

Please add first name in full if signing this declaration.

**SWINDON ALLOTMENTS & LEISURE GARDENS
ASSOCIATION
Standing Order Mandate**

The Manager,
Bank Name

Bank Address.....

.....Post Code.....

Name(s) of Account holder(s).....

Sort Code.....

Account Number.....

Please pay:
CAF Bank Ltd.
25, Kings Hill Avenue,
West Malling,
ME19 4JQ

For the credit of 'Swindon Allotments & Leisure Gardens Association'
Sort code 40-52-40 account number 00020536, on receipt of this order
and annually thereafter commencing 2nd January, 2020.

The sum of £5 (In words, five pounds).

Reference.....
(Surname plus last six digits of your 'phone number)

Account holder's signature.....

**Please complete and send this form to the Treasurer,
D. Reeve, 7, The Pinnacle, Horder Mews, Swindon, SN1 3ED,
together with the form headed SALGA MEMBERSHIP RENEWAL
2019.**

*This page left blank
intentionally*

Is Change needed?



The spring newsletter contained a questionnaire that we were asking members to complete to give the committee ideas as to future speakers and events and, basically, to see if members are happy with how SALGA is run. Unfortunately, out of 350 members, only 10 responded.

From the questionnaires that were returned there were plenty of ideas for speakers which have been passed to Irene Cooke. Irene works very hard to find speakers and is always mindful of the cost. We have discussed having the occasional “celebrity” speaker and charging extra for that particular meeting. We would probably have to advertise it to other gardening groups as well. Due to the numbers of questionnaires returned however, it’s hard to assume that everyone would be willing to support this.

Jan Flanagan has also been keeping a list of the numbers attending the monthly meetings to see if there are any topics that attract more attendees. The numbers do not vary a huge amount from month to month so again, it’s difficult to know what members think or would like to do.

As numbers do not vary much and with a lack of members willing to speak out about what they would like to see, hear or do, the committee can only assume that everyone is happy. If anyone doesn’t agree please let me know.

Sue Stevens

Pickards Field Shop snippet

Having started the season without any ericaceous compost we now have some in stock. The price is unchanged at £2.70 per bag. Conversely, having taken one pallet of grow bags from Oaktree Garden Products in time for the February opening, there are none left. Oaktree have discontinued this line and I have been unable to source any well-filled, reasonably priced, replacements. I swear some on offer are no thicker than a decent jam sandwich!

Monthly Meetings

Once again, we have a mixture of Speakers at SALGA meetings from June to November 2019

We have booked two talks from professional gardeners, who are experts in their fields, two from fund raisers for their charities and two from our own local people on subjects dear to their hearts.

We certainly will be grateful for a good turn out from members where the high fees and travel expenses make a particular meeting feel “worth the costs.”

Meetings are held on the 3rd of each month at Gorse Hill Community Centre. Doors open at 7.00pm and meetings begin at 7.30. Speakers start at 7.45. They are advised to speak up to 45 minutes and can answer individual questions afterwards.

June 20th “Gardening for Wildlife” from **Jacky Thomas**, who has lectured for the **Wiltshire Wildlife Trust**, based in Devizes.

July 18th “Art and Plants at Kew Gardens.” From **Naomi Webb and Lesley Boxall** - SALGA members, who also know their art!

They will tell the story of **Marianne North**, Victorian plant hunter and painter, who sought out unusual plants and drew them in their own natural setting. They have pictures of some interesting plants that provide products for us in the western world. This will be of special interest to people who visit Kew Gardens.

August 15th “A Victorian head Gardener” by Francis **Burroughs**.

An entertaining talk recommended by two local gardening clubs! This tells us the story of the life of Dr Burroughs’ own father, who was a gardener’s boy before WWI on a Victorian Country Estate. He will be travelling from Yeovil to Swindon and he donates his fee to charity.

September 19th “Plants for winter and early spring” by Roger Turner

Roger Turner is an architect and garden designer from Cheltenham. He hopes to link up with a local nurseryman to bring plants for sale in keeping with the subject of the talk. This is a good month to establish plants as the soil is warm from the summer.

October 17th “The answer lies in the soil.” by Philip Aubrey, now retired from his job as director of Birmingham’s Botanical Gardens.

No, not a joke but a snappy title for this self-explanatory subject. Phillip will talk about how good gardening starts here; - with soil improvements, fertilisers and compost making.

November 21st “Last Orders” from John Stooke - a local researcher and writer.

John has now completed his work on the **100 plus pubs and ale houses** that have disappeared from urban Swindon since 1700. His book will be on sale and a proportion of the price will be donated to the Women’s Refuge, a local charity.

Queen Anne’s Peas

You will have heard of Queen Anne (reigned 1702-1714) whose life was portrayed in the recent film “The Favourite”. Anne (b1665) and her sister Mary (b1662) were the only surviving children born to James II and his first wife Anne Hyde. Anne was the daughter of Edward Hyde, a lawyer, who later became Lord Clarendon and whose home was College Farm in Purton.

Mary married William of Orange and the couple reigned as joint King and Queen of England displacing James II in 1689. William didn’t like Anne’s husband, George, and rarely made himself agreeable to the couple and showed his disdain for Anne with petty acts of rudeness.

On one occasion Anne dined with William and Mary when the first peas of the season were served. The King, without offering Anne any of them, ate them all himself. She later admitted she found it difficult not to gaze longingly at the dish while the King gorged himself on the delicacy.

Info source – “Queen Anne” written by Anne Somerset, published 2012.

Jan Flanagan

2019 Seeds

This is to let you know, we shall again run the SALGA seed scheme this autumn. Kings seeds catalogues will be available for collection from the Shop towards the end of September for all those who request a catalogue. This worked really well last year and an email



will be sent to all of you to let you know once the catalogues are available. Everyone who ordered seeds last year and if you are a new member in 2019 will have a catalogue reserved for them. If you think you might be missed and would like a catalogue reserved for you please let Denis Matthews, the membership secretary, have your details as soon as possible.

As last year, all seeds, onion sets and shallot sets will qualify for a full 45% discount. Sundries qualify for a 10 % discount and just a delivery fee of £1.50 will cover all these items. This means you can purchase goods considerably cheaper than anything you might get in garden centres. Potatoes are at the lowest pack price but incur a £3.50 delivery fee. There is no discount on fruit but you would need to add a £3.50 delivery fee for any item ordered.

Kings give the association a commission based on the values of orders placed so the more you order, the more SALGA benefits too. I look forward to receiving your orders.

Glenys Dingwall

Pickards Field Shop snippet

We have now added 16" basket liners in jute to our range, priced at £2 each. A recent delivery of 1.8 meter wide enviromesh is priced at £2.20 per meter run, up from £2 on the previous stock. All other net prices remain unchanged, at least while stocks last!

The Annual Horticultural Show 2019

Saturday 7th September 2019

This year will be my first year as show committee Chairman after taking over from Doug Martin. He stood down at the end of last year's show after serving on the committee and as chairman for many years. Many thanks for all his help during this time.

After many years using the same fruit cake recipe, we have decided that this year we would change it and include a different recipe. This has been tried and tested but we thought we should let you know what the new recipe is so that you might practise it before the day if you wished. The recipe is at the end of this article.

Last year's show was particularly hard for our flower and vegetable exhibitors due to the very long and dry summer. A lot of time was spent just watering to keep the plants alive. That said we still had a good turnout of exhibits, even some exceptional ones including the giant pumpkin. This was brought into the hall in a wheelbarrow and needed lifting by 4 people onto the scales.

We also added a new category for groups, and we would encourage anybody who knows of a garden group who would like to take part to get in touch with the committee and this year there is another class added to this category of a dish of fruit.

Footfall was down last year, and this was reflected in the takings of the raffle not being as high as the previous year.

Our ladies in the kitchen did a grand job keeping up with all teas and cakes being served and, on that note, we will again be asking later in the year for cake donations to be sold on the day along with the tea and coffee.

Lastly the show is for every member, so please do take part in a category and even your children or grandchildren can enter in the children section. Speaking from experience their faces light up even with just a certificate to walk away with. You never know until you enter what might happen as there are lots of trophies for every section.

Would all the winners from last year's competition please ensure the trophies are returned to myself by 18th July at the Members' meeting on that date or to the shop on Pickards Field so we can engrave them.

It is part of SALGA constitution which states as an objective: The advancement of education in Horticulture and to promote, encourage and improve Horticulture by the holding of Horticulture shows, competitions, meetings and lectures, so please support us and take part.

Mick Carter

Cake recipe

4oz (100g) plain flour	4.75oz (120g) butter or margarine
5oz (125g) self-raising flour	12oz (325g) mixed dried fruit
Pinch salt	2oz (50g) chopped mixed peel
2tsp (2x5ml) baking powder	1tsp (5ml) chopped glace ginger
1tsp (5ml) mixed spice	2 eggs - beaten
1/2tsp (2.5ml) ground cinnamon	2 rounded tbsp (30ml) marmalade
4oz (100g) soft brown sugar	a little milk if necessary

Method



Sift plain flour, add salt, self-raising flour, baking powder, mixed spice, cinnamon and sugar into a mixing bowl. Rub in butter or margarine. Stir in remaining ingredients and mix well. Stir in a little milk if necessary.

Spoon into greased 20cm/8in round cake tin. Line tin with greaseproof paper if desired. Bake @ 160°C/325°F/gas mark 3 for 1 hour and 30 minutes or until skewer comes out clean. Cover with greaseproof paper if becoming too brown. Cool on wire rack and store in a cake tin.

2018 Financial Results



Those of you that attended the AGM on 16th May will already know that we finished 2018 with an overall surplus of £1,785. This was made up of a surplus of £2,120 on our everyday activities, reduced by £335 taken from our building renewal reserve to pay for the groundworks associated with installing the second pair of shipping containers in January, 2018.

With the shop building now refurbished and all four storage sheds removed and replaced, the building renewal reserve is reduced from a peak of £17,082 down to a mere £1,640. I am depreciating the new containers in accordance with accountancy profession's Statement of Recommended Practice which the Charity Commissioners expect us to follow. This ensures that money is set aside to replace them at the end of their useful life. Whether, in addition, we continue to salt money away in the building reserve is for the committee to decide, but the structural supports of the shop building are beginning to deteriorate quite badly, so this may have to be replaced in a few years.

Turning now to the 2018 activities, the shop made a surplus of just £831 on sales of £11,554 while the holiday and day trips made an overall surplus of £751 on a turnover of £23,302. This, in no small measure, was due to the organiser foregoing her entitlement to a Barnes Coaches "free place" worth £319. Potato Day 2018 made £242, down on 2017 because of a rather disappointing footfall while the discount seed scheme made £228 compared with only £187 in 2017. Membership increased by seventeen with total fees of £1,875 but the Gift Aid reclaim was down from £372 to £303. Donations and bank interest remained static at £182.

These are the "earners" which go to underpin the other activities of the Association and the overheads associated with simply keeping the show on the road. The Charity Commission are known to monitor the level of overheads and it's good that ours come in at only 1.88% of turnover. The largest overhead cost by far is the third party, public liability and trustees indemnity insurances which cost £288 for the year.

The annual horticultural show is our largest single event expense. It cost £551 to run in 2018 which included £70 on items of kit to improve the presentation of exhibits in the future, so £481 was the actual net cost of the day after receipts. The objective of the event is to showcase the work of the Association and its members and perhaps encourage others to take up gardening or the other pursuits on display. Some members have questioned the cost. However, I have to say that it remains comfortably within the committee's expectation although we would welcome a larger number of competitors and more visitors on the day.

The schools garden competition cost £245 and we already have thirteen schools lined up to participate this year. One of highlights for me, as a judge in 2018, was meeting children who were using the garden to learn about the "Dig for Victory" campaign of the second world war. I hope I was correct when I told them that this was the genesis of growmore, introduced originally as "National Growmore" to nourish the lawns that were being converted to vegetable patches.

The Christmas social cost £142 in 2018, an outlay that is greatly reduced because of the generosity of members who donate homemade cakes and the like to the event. The other eleven monthly open meetings at Gorse Hill cost only £306 after raffle and refreshment income. Irene Cooke is to be congratulated for securing such an array of interesting speakers at such little cost. Finally we have the newsletter, reduced now to only £118 for three editions because the majority go out on line rather than as hard copies.

Don Reeve

Pickards Field Shop snippet

Finally, a reminder that not only our composts and fertilizers, but also our stock of canes, (ranging from three foot to eight foot), are very competitively priced.

And don't forget - the shop is open every Saturday, Sunday and Monday from 10.00 a.m. until 12 noon.

Recipes

Both of the following recipes come from the Allotment Seasonal Planner & Cookbook

Strawberry Mousse 6 servings

Making a mousse is one of the best ways to serve soft fruit. There are endless possibilities to use other fruit – raspberries would be ideal, but you could try peaches or any of the currants. Cooked gooseberries and rhubarb also work well.

225ml (8fl oz) double or whipping cream

400g (14oz) strawberries, hulled and sliced, plus 3 strawberries, halved, to garnish

115g (4oz) caster sugar

6 amaretti biscuits, crushed



Whip the cream until thick and refrigerate. In a pan over a low heat, toss the strawberries with the sugar until it dissolves, and berries are lightly crushed.

Leave to cool to room temperature, then fold in the whipped cream.

Serve sprinkled with the crushed biscuits sprinkled on top and garnish with half a strawberry.

Raspberry Sorbet

This recipe could also be used with any soft fruit. The sugar syrup will be enough to make several other sorbets later.

500g (1lb 2oz) caster sugar

500ml (17fl oz) water

500g (1lb 2oz) raspberries



To make the syrup, heat the sugar and water together gently until the sugar has dissolved. Boil for 4 minutes then cool. The syrup can be kept in a screw topped jar for up to 4 days.

Puree the raspberries by pressing them through a sieve or blitz in a blender before sieving. Mix together the puree and 185ml of the sugar syrup. Freeze in an ice cream machine. Alternatively, freeze in a shallow dish; when the mixture crystallizes, break it up with a fork, electric mixer or food processor. Repeat this once or twice during freezing.

Remove the sorbet from the freezer about 30 minutes before serving.

SALGA Officers & Committee Members

Chairman

Marilyn Stott, 19, Pound Road, Highworth, SN6 7LA 01793 861657

Secretary

Sue Stevens, 25, Ryan Close, Sparcells, SN5 5WA 01793 881198

Treasurer

Don Reeve, 7, The Pinnacle, Horder Mews, SN1 3ED. 01793 423918

Membership Secretary

Denis Matthews, 28, Tithe Barn Crescent, SN1 4JX. 01793 644388

General Committee Members

Sue Camburn, 49, Whitecastle, Toothill, SN5 8HY. 01793 341482

John Edgerton, 29, Beverley, Toothill, SN5 8BH. 01793 642965

Tom Francis, 1, Rosemary Close, Haydon Wick, SN2 2TE.
1793 728582

Viv Dipper, 61 Kitchener Street, Swindon SN2 1EZ 01793 322421

Josie Lewis, 4 Elcombe Avenue, Wroughton SN4 9EL 01793 845154

Cindy Matthews, 28, Tithe Barn Crescent, SN1 4JX. 01793 644388

Barbara Rawle, 35, Chartwell Road, SN25 2FN. 01793 297347

Gordon Staples, 14, Northern Road, SN2 1NU. 01793 538553

Show Committee

Chairman

Mick Carter, 114 Pinehurst Road, Swindon 07769 721739

Acting Secretary

Glenys Dingwall, 5, Applegrove House, Belmont Crescent,
SN1 4DD. 01793 274653

Speaker's organiser

Irene Cooke 43 Thurlstone Way, Swindon SN3 1EQ 01793 339170