

# Chichester Organic Gardening Society



Newsletter 61  
January 2013



## Notes from the Committee

The worst summer for a hundred years? How did you fare? Results do seem to have been rather varied – some people's fruit or vegetables successful, some a disaster. Certainly snails and slugs were able to thrive in the wet weather that followed the drought. A GQT reminder recently was to hunt out snail 'hibernation points' under pots or behind ivy leaves, and 'dispose of them' before next spring.

Despite dire weather, we keep cheerful, and certainly our AGM and Harvest Supper, celebrating 20 years of COGS, was a lively and enjoyable event. We were reminded of earlier days with photos and exhibits, and the food (see below) was up to its usual gourmet standard. We had two very successful stalls during the summer.

Organic gardening may have become more 'mainstream' but we still have battles to fight. It was interesting that one broadcaster commented on the fact that two out of the three finalists in 'BBC Farmer of the Year' were organic, and wondered if such methods can be sustainable? (The winner was an organic farmer – see below). And the use of chemicals continues, some of them harmful to the bees on which we depend for pollination of flowers and plants.

Insects provide food for birds, and there are not many of these around during the winter. So once again we have to remember to put out suitable food, and especially fresh water. There is again a scare about a disease which can affect birds, this time the great tits, so special care has to be taken to keep food sites and water bowls regularly cleaned.

A reminder: both Rachel and Vee are planning to hand over to new people, for respectively Treasurer and Speaker posts. Do think whether you might like to take on one of these? Also for those who haven't yet, you might like the Newsletter on email and a Standing Order for your subscription. See details on the next page.

Wishing everyone a happy and weather-friendly New Year,  
*The Committee*

## **COGS MEMBERSHIP**

COGS usually sustains its membership at around 100, but numbers are somewhat down at the moment. Throughout the year we lose a few members and we gain a few. It would be lovely if we could increase our number to a stable 110/120 members during the coming year, so let's have an active campaign to spread the word.

Thank you to those members who have elected to receive the Newsletter electronically, it certainly saves on paper and costs. If you haven't signed up to this yet then you can at any time - there isn't a time limit on it. Just email me at [nina@nrglearning.co.uk](mailto:nina@nrglearning.co.uk) and I'll add you to the list.

Perhaps you could consider renewing your membership via a standing order? The amount is completely under your control and is really just one less thing to have to deal with! You can do this on line or at your bank. The details you will need are:

*Lloyds TSB*

*No: 1914064*

*Sort code: 30 91 97*

*In the name of Chichester Organic Gardening Society.  
£5 subscription*

## **RHS Concession Card**

We now have just one RHS concession card, which gives the holder and a guest one third off the price of entry to the RHS Gardens at Wisley (except Sundays), Rosemoor in Devon, Harlow Carr in Yorkshire, Hyde Hall in Essex and Trebah in Cornwall. It also entitles us to one free group visit of up to 55 people per year to an RHS Garden. Nina Guilfoyle holds this card, so if you would like to borrow it, please contact her.

We have to pay a small fee for this card and it is only valid for a year, so if there is little interest from members, we will not renew next year.

### ***Speakers and Meetings***

We are always looking for suggestions for speakers. If you have any idea for speakers or visits, please let Vi Cowan, our Speakers' Secretary, know.

### ***Raffles***

A reminder that these are held at every meeting except May and October. Any good items, especially bottles, good plants, and 'gifts' are welcome.

Also at meetings:

***Surplus, Gluts***, whether plants or produce or no-longer-needed useful garden things, are also welcome. People can help themselves (for a small donation) – but please take yours home if no-one wants them!

### ***A call for contributors***

No, not for funds! But this is *our* Newsletter, and we would welcome interesting and relevant pieces by other members, which we can print. Do you have some special 'tips' or advice gleaned from your own experience, which you would like to share? If so do, send in first instance to [penelopejohnstone@yahoo.co.uk](mailto:penelopejohnstone@yahoo.co.uk) or you can discuss at one of the meetings.

## **CHICHESTER ORGANIC GARDENING SOCIETY CELEBRATES ITS TWENTY YEAR ANNIVERSARY WITH A CELEBRATORY FEAST**

A magnificent feast was served after the AGM of Chichester Organic Gardening Society on Monday 29 October 2012. It was to celebrate the twentieth anniversary of the society and one of the founder members, Susan Maguire, was there to remind members of past times. After a short meeting, when the business was speedily and efficiently dealt with, members and guests were invited to tuck into the food, all organically grown and prepared by members.

Between the courses Susan Maguire gave a brief talk about the enthusiasm with which COGS was founded, and explained the

rationale behind its conception and introduced the retro exhibits she had saved from the first meetings.

Geoff King also spoke about the Bishop's Palace Garden and hoped that some members would volunteer to help there. Terry Timblich introduced the book he had co-authored with his wife, Christine, and offered copies at a discounted price. The new book 'A Picture of the South Downs' appeals to both lovers of Art and Nature and is available direct from the authors.

The well known RHS award winner Barry Chambers was also present and is offering one day informal Garden Design Courses starting on November 15th.

Thus informed, everyone then fell on the desserts with relish and the convivial atmosphere of celebration continued for some time.

### **A SELECTION FROM THE MENU: FIRST COURSE**

Savoury Cheese and Pepper Polenta Cake with chilli

Courgette Bake with carrot, onion, eggs and milk

Pasta, cucumber, rocket, peppers in vinaigrette

Beetroot, onions and fresh mixed herbs in balsamic vinegar - Broccoli salad - Mild harissa couscous with roasted vegetables, feta, cashews and figs in dressing - Baby spinach, grated carrot, tomato, red peppers, mixed beans and chick peas

Savoury Pumpkin Pie with onion, potato, cheddar cheese, chilli, seasonings in flaky pastry - Pickled runner beans

Roasted peppers - Plum chutney

Avocado dressing with olive oil, lemon juice, Dijon mustard, tabasco.

A selection of homemade breads

### **SECOND COURSE**

Apple crumble with redcurrants, blackcurrants and raspberries -

Apple flan with apricot glaze - Sweet pumpkin pie

Linzer torte – pastry: almonds, flour, eggs, sugar, olive oil;

fruit: raspberries, blackberries, loganberries, currants

Paradise Slice with Weald and Downland flour, butter, sugar, - coconut, mixed fruit, cherries - Cinnamon Buns – very sticky!!

Website Links which tie in with Twentieth Anniversary Report:

Barry Chambers – Garden Design Courses

<http://www.changingscenes.co.uk>

01243 860170 or 07711 085838

Terry & Christine Timblick

‘A Picture of the South Downs; Art in the National Park’.

<mailto:timblick@onetel.com> 01243 537812

To become a friend of Bishop’s Palace Garden email

<mailto:parks@chichester.gov.uk>

or phone Andy Howard/Claire Hurst on 01243 534798

### **Permaculture : The November Talk**

A talk by Maddy Harland editor of the ‘Permaculture’ magazine:

Maddy Harland’s talk gave us a fascinating and inspiring insight into the work being carried out at the Sustainability Centre, East Meon, Hampshire.

Some of COGS members are already committed to the use of permaculture concepts in their own gardens and plots, but during the course of the evening I realised that there were other members who were not quite sure of the subject matter and were eager to learn. Maddy certainly enlightened us. She gave us an overview of what permaculture involved and the principles behind it.

Permaculture techniques try to mirror nature and are based on observing what makes natural systems endure. Their 3 ethical principles are ‘Earth Care, People Care and Fair Shares’.

Then she described the ‘waste ecological treatment system’ that had been installed at the Centre where, to quote Maddy, ‘nature and intelligent design transmutes sewage into valuable biomass within what is effectively a zero carbon nature reserve’.

The same principles had been used to help the environment and people of the Sahel region in Africa. This region is at the sharp end of climate change and 186 million inhabitants faced starvation as there were no stable agricultural techniques in place until the reforestation programme helped local people to solve their own problems without the aid of expensive imported technology, and with no budget. The hard crust of the soil was broken up using hand tools, terraces

constructed to capture the rain water run off, and rocks moved to make low terrace walls. As the water now had to criss cross along the hills it was able to seep into the soil. Walls and planted trees gave shade and prevented erosion, leading to the creation of new top soil. When the trees were planted in holes with animal manure, termites arrived and further broke up the soil. The trees eventually fix nitrogen, produce fruit, firewood and medicines. Fifty thousand square kilometres were greened in this way in Niger alone.

She also told of the work of Ben Law, a well known builder and alternative architect, who has designed houses to be built with the woods growing around the Centre. Wood that had been written off as worthless, fit only for paper making by professional foresters. For more information on the work of Maddy Harland, Ben Law and others at the Sustainability Centre log on to [www.sustainability-centre.org](http://www.sustainability-centre.org) or [www.permaculture.co.uk](http://www.permaculture.co.uk) . There is even a Permaculture Association you could join.

#### MADDY'S TIPS

Plant a Turkish medlar. Can be bought from the Agroforestry Research Trust.

Dry Wormwood and Thyme and burn indoors for their aroma.

In a garden plants should be either edible or scented.

A diverse ecology keeps pests away.

Use nectar producing plants. Spring bulbs give early nectar.

*Susan Sinnett-Jones*

## **AUTUMN COUNTRYSIDE SHOW**

### **Weald & Downland Open Air Museum**

Chichester Organic Gardening Society has again presented an eye catching and informative stall at a local event, this time at the WDOAM Horticultural Show on the weekend of 13/14 October 2012. There was a steady flow of people taking an interest in the society and stopping to chat about their favourite gardening topics. We were lucky in that our stall was under cover in the big marquee and so the inclement weather did not dampen our spirits or deter us from trying to recruit new members. Many people were drawn to our stall by the leaflets we had on companion planting, and organic methods of weed

control.

The weekend was given added value when some of our members who had entered items in the various competitive classes were awarded certificates. Penelope Johnstone won first place for her bowl of Egremont Russet, Falstaff and Pippin Apples, and third place for her Rhubarb and Ginger Jam. Nina Guilfoyle won a first for her Rhubarb Chutney. Kathy Baker won a second for her vase of garden flowers. Susan Sinnett-Jones gained second place with her bread rolls. Altogether it was another rewarding and happy event for COGS' members.

## **COGS DOWNS BOOK**

### **LOVELY DOWNS OR BLESSED MOUNTAIN?**

When are the Downs a mountain? When a book about them takes two years to write.

That's what happened on the road to "A Picture of the South Downs", setting out to show how our beautiful landscape – all 80+ miles across in the newly created South Downs National Park – has inspired paintings from Constable and Turner to Ravilious and Hitchens right up to today, in the works of forty contemporary artists.

A year in, first-choice publisher Phillimore pulled out (we'd already submitted a sample half-dozen artists' biog-profiles and pictures). Then, via county-wide visits to galleries, studios, art shops and websites, we found a new publisher and finalised the line-up. Roles were defined: Christine to write the opening historical narrative and source a sprinkling of mainly 19<sup>th</sup> and 20<sup>th</sup> century Downland pictures. She says, "This was a big challenge to my research and writing skills as the theme was outside previous experience. Picture reproduction costs were a big factor."

Terry to pen-portrait current artists, photographing them in "action" and explaining why the Downs made them paint as they did. The landmark span was from Beachy Head and the Devil's Dyke along to The Trundle and Winchester.

Christine, against an onrushing catch-Christmas deadline, then inputted picture material and artist and gallery details. Of the initial



1,000 print run by Halsgrove we paid for a percentage upfront, landing us with a mini-mountain of copies to sell ourselves – at £25 (RRP £34.99). Slogging years behind us, we're still thrilled by our new baby. Hope it can make you “aaaah” a bit too.  
*Christine & Terry Timblich (537812)*

## **Oaklands Park Community Orchard**

The Oaklands Park Community Orchard was the first community orchard to be planted in Chichester, as far as we are aware. The brainchild of Transition Chichester, the orchard was a joint venture between Chichester District Council, all three of Chichester Rotary Clubs and Transition Chichester. Planted in November 2011, the orchard recently celebrated its first birthday, and is gaining strength, support and momentum by the month. Despite fears of vandalism only one of the thirty trees has been damaged, and this was salvaged following a little pruning.

The orchard is comprised of mainly apples, of which some are classics, such as the Bramley apple, others are heritage such as Ashmead's Kernel, some are new varieties such as Fiesta and Falstaff, and five are rare Sussex varieties - the fantastically named Duck's Bill, Crawley Beauty, Wadhurst Pippin, Eastbourne Pippin and Alfriston. Also among the orchard are pears and plums, including the Victoria plum - which itself is a Sussex variety.

The summer was a joy to behold for the orchard with a flurry of colour and wildlife following the sowing in the spring of a wildflower meadow, a scene which will be replicated annually to the joy of local residents, park visitors and the dedicated community orchard team.

In recent months a rota has been set up with 12 volunteers taking a month each and completing a check list each week, checking such important factors as whether the tree pits are weed free, the ties aren't digging into the bark, the area is litter free, as well as documenting what wildlife has been spotted in and around the orchard. This rota is a great way to ensure the orchard is well maintained, and most likely

to remain healthy and pest free, as well as getting volunteers involved and taking ownership over their orchard.

Next in the pipeline for Oaklands Park is a community garden which is set to start taking shape in Spring 2013. If you'd like to be involved in either of these projects please contact Ellie Garwood on 07793 555430 or at [e\\_garwood@hotmail.com](mailto:e_garwood@hotmail.com)

## **Slow Food conference and exhibition**

My visit to the Terra Madre/Salone del Gusto event in Turin, October 2012:

I was surprised and privileged to be invited as a delegate to the Terra Madre/Salone del Gusto event in Turin, a conference/exhibition organised by the Slow Food movement, being a less than active member of Slow Food Solent. It's held every two years in an area probably about the size of Olympia and Earls Court exhibition centres combined. Terra Madre is an international event with stallholders from all over the world, especially the "developing" world. Salone del Gusto is an enormous exhibition of Italian artisan food producers with imaginative displays of fruit, vegetables, wines, prosciutto (expertly carved as visitors look on), and much more.

It was a pleasure to browse the exhibition (but I doubt if I got round them all in four days!) and sometimes strike up conversation with the stallholders. I think the people on the Georgian (Caucasus) stand were surprised to hear me tell them I was just back from a holiday in Georgia! I also enjoyed talking in my broken Italian and their broken English to the people from a Chinotto producer. Chinotto is a small bitter orange (used in Campari) which the stallholders use to make a variety of products including jams and liqueurs. I discovered the Chinotto soft drink in Australia a few years ago and loved it as I'm not a fan of very sweet soft drinks. I made the most of the availability of the drink in the conference centre cafes as the only brand available in UK (by San Pellegrino) is very strong and harsh tasting.

From the UK delegation I met several interesting people including Slow Food UK staff, someone from the Eden Project, a chef from Cornwall, and a game vendor from Scotland.

I attended many seminars, demonstrations, wine tastings, etc. but for COGS I will mention a couple of the most relevant.

- The ABC of Horticulture, by Stefano Pescarmona, which combined a talk with a practical demonstration. It was good to hear an agronomist who was so passionate about organic methods; although not a lot of it was new to those of us who are already converted, he gave a good scientific foundation to his talk and said one or two things he wouldn't want his colleagues in academe to hear him saying!
- Guardians of the Oceans was a panel discussion involving speakers from France, Canada, USA, UK and Peru. A strong theme was the privatisation of the oceans, the equivalent of land enclosures and clearances – the small fishers are being displaced by industrial farming and fishing in a supposed attempt to prevent overfishing, even though the small operators aren't the problem (google Seth Macinko to find out more!). Also covered were responsible sourcing of fish by Caroline Bennett, a sushi restaurateur in London. She buys from a Cornish fisher who she met at the same event a few years ago (and who delivered fish that her Japanese chefs believed you couldn't get in these waters), at a fair price that he can't achieve at Newlyn market because the trawlers dump so much fish there that the price goes down. And a woman from Peru told how she has been turning around the image of the Peruvian anchovy which was overfished to produce fish meal but is now becoming seen as a gourmet but cheap and nutritious food source for human beings!

Terra Madre/Salone del Gusto was a terrific experience for me and has inspired me to become a Supporter of Slow Food UK through my food-related social media small business, as well as an individual member.

*Diana Morgan*

*(In our September 2012 issue we reported Jim Buckland's award – now there is more news to be highlighted from West Dean. The following is taken from the Chichester Herald of 26 October 2012).*

### **Sarah Wain wins two awards for West Dean Gardens**

'Sarah Wain who, with her husband Jim Buckland, has over the past 21 years transformed West Dean Gardens from neglected storm-damaged gardens to one of the country's leading Gardens open to the public, has been awarded two awards.

Sarah won The Professional Gardeners' Guild Loyal and Outstanding Service Award, given in recognition of "... her dedication, drive and commitment to the highest horticultural standards" which were "instrumental in raising the standard and profile of the Gardens in general, and of the restored walled kitchen garden and glasshouses in particular, to the point where they are now seen as being exemplary in their field."

'Sarah has also received The Institute of Horticulture's Achievement in Horticulture Award: "Sarah Wain, her husband Jim Buckland, and a team of eight gardeners and 40 volunteers have jointly restored the walled kitchen gardens including 16 glasshouses and frames. She is widely recognised as the superb grower of West Dean's imaginative glasshouse crops including tomatoes, chillies and herbs. This had helped establish West Dean as one of the best places in the UK to see high quality vegetable gardening due largely to Sarah's skills as a grower."

'Sarah Wain adds: "To receive one award is lovely; to be receiving two in a month is astonishing! To be recognised and rewarded by one's peers is always a humbling experience, particularly in light of all the magnificent work carried out by both the Professional Gardeners' Guild and the Institute of Horticulture. I see these Awards as recognition for all those who have shared in the redevelopment of West Dean Gardens over the past twenty years or so. Firstly, my husband Jim Buckland with whom it's been an illuminating and energetic twenty five years of working together; secondly, all my excellent gardening colleagues – it's been a pleasure. Finally for the wholehearted support of the Trustees of the Edward James Foundation."

## **Parsnip and Ginger Soup**

1 tablespoon of Olive Oil  
15g of Butter  
1 Large Onion, finely chopped  
2 Garlic cloves, finely chopped  
4-5cm Piece of Ginger, peeled and finely chopped  
1/4 Teaspoon ground cardamom  
1/4 Teaspoon ground Cumin  
1/4 Teaspoon Cayenne pepper  
500g parsnips, peeled and cut into 1cm cubes  
800ml Vegetable stock  
200ml Whole milk  
Sea Salt and freshly ground Black pepper

### **To Finish**

2-3 Tablespoons flaked Almonds or Pumpkin seeds  
1-2 tablespoons Double cream or thick plain (Full Fat )Yogurt

Heat the Olive oil and butter in a saucepan over a medium - low heat and saute the Onion for about 10 minutes, until soft and translucent. Add the garlic, Ginger, Cardamom, Cumin and Cayenne and stir for a couple of minutes. Tip in the Parsnips and stir until well coated in the Spices. Pour in the Stock, season with Salt and Pepper and simmer until the Parsnips are soft, about 15 mins.

Allow the soup to cool slightly, then puree in a food processor or blender, until smooth. Return the soup to the pan, add milk and adjust the seasoning. Warm through gently- if the soup is a bit thick, add some more hot water.

While the soup is warming, toast the almonds or pumpkin seeds in a deep frying pan until just beginning to turn golden.

Serve the soup in warmed bowls with a trickle of cream or yogurt and the toasted almonds scattered over the top. Finish with a grinding of black pepper.

*Anne Bennett*

## **Food and Farming Awards 2012**

On 30 November 2012 Radio 4 broadcast the Food and Farming awards, held at the NEC Birmingham. In each class there were three finalists, with a ‘celebrity’ chosen to present the appropriate award. So here are some highlights.

A new category, of Best Big Food Idea, was won by Hackney in East London, for their ‘Growing Communities’ – growing and distributing vegetables and fruit, delivering up to a thousand bags per week on an electric milk float.

Best Food Producer was won jointly by Tom Carver, a cheesemaker in Somerset using his own cows’ milk, and the Pump Street Bakery.

Best Drinks Producer was Once Upon a Tree in Herefordshire, making cider from the trees in their own orchard.

The Derek Cooper Award went to Mike Duckett, who for the last ten years has worked at ‘transforming hospital food for the NHS’ at the Royal Brompton Hospital. He is convinced that good food is vital for recovery, and though retired is still campaigning.

Best Street Food or Takeaway – despite stiff competition from a mobile van serving traditional Puddings near St Alban’s station, this was won by the Moroccan Soup Stand in west London, with two cooks serving traditional North African food.

The most interesting for us perhaps was the award for **BBC Farmer of the Year**, already highlighted on the Farming Today programme and Countryfile. One finalist, Tom Rawson, is a dairy farmer who concentrates on the management of a number of dairies to make them more efficient and thus economically viable. Another was Henry Edmonds, an organic farmer who is much concerned with conservation and habitat on his farm, for without the wildlife, as he urges, farming cannot survive.

The winner however was Guy Watson, of Riverford Organics, based in south Devon, a company which started small but now produces up to 40,000 boxes of organic fruit and vegetables per week. The judges commended him for his commercial acumen combined with organic

principles. Although the company is nation-wide the produce in each region is locally sourced and organic.

So – there was plenty of publicity for organics, which is good to hear; but the emphasis throughout the awards was on good quality, and local sourcing of food.

## **Bees Still Matter**

The latest Members' Update from the Soil Association has 'Give Bees a chance' on its front page. Recently we reported about neonicotinoids.....and now the SA tells us:

'The Soil Association has argued for restrictions on these insecticides for some years – in 2010 we submitted a 20,000 strong petition to the Government arguing just this. And now, following the publication of [two recent research studies], the Chief Scientist at Defra has suggested that there will be a review of all the evidence on the impact of neonicotinoids on bees.

'This is good news and we hope the Government act.'

The SA also suggest ways in which we can help:

++ plant some bee-friendly wildflowers

++ make sure our homes are free of these chemicals, to check see [www.soilassociation.org/householdpesticides](http://www.soilassociation.org/householdpesticides).

++ support bee-friendly farming by buying organic food.

**INFINITY FOODS**

Next orders to Pat by Mon **18 February** please.

(cheques to be with Pat by that date)

Delivery on Tuesday **26 February** please collect asap

Any member is welcome to order and there is no minimum order

If anyone new is interested please contact

pat\_adams@btopenworld.com or 01243 602713

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## **COGS DIARY DATES**

**January 28 2013**

### **Biodynamic Gardening – the Tools and Techniques to Nurture your Garden**

This film demystifies the extremely intricate processes of biodynamics. With visual demonstrations and a clear narrative it is an opportunity to understand the philosophy and practice behind this subject.

Do bring seeds to swap and share. Please make sure seeds are clearly marked.

**February 25**

### **Ellie Garwood**

Ellie will talk about the latest news from Transition Chichester Community Orchard and the new Community Garden. She will be accompanied by other Transition members who can update us about the other T.C. projects .

**March 25**

### **Maggie Haynes: Tuppenny Tales**

Maggie from Tuppenny Barn, Chidham will give us an insight into the progress of her smallholding over the last few years and talk about the new ventures.

**April 29**

**Paul Patton**, freelance consultant, writer and broadcaster.

### **Achieving the Best Plant Growth**

Paul Patton has spent forty years in the growing industry, farming, horticulture and as a plant pathologist and will talk to us about choosing the best growing media and achieving perfect garden compost, with plant feeding and topical seasonal garden tips.

\* \* \* \* \*

Unless otherwise stated, Monday meetings take place at  
Bassil Shippam Centre, Tozer Way, St Pancras, Chichester PO19 7LG  
Meetings start at 7.30pm, doors open at 7.15pm

**Chichester Organic Gardening Society** was formed in 1992 as a local group of both the Henry Doubleday Research Association and the Soil Association.

### **Aims of the Society**

To encourage the growing of healthy produce and beautiful gardens by sustainable and environmentally kind gardening methods.

To provide a focus for local gardeners and growers to meet those sharing their interest in gardening *with* nature, both for social activities and to discuss gardening and related issues.

### **COGS activities in support of our Aims**

- A programme of regular meetings (indoors September to April, outdoors May to August) with speakers on gardening and related topics.
- Occasional visits to places of gardening interest.
- Promotion of organic methods at COGS special events and appropriate local shows such as those at West Dean , Transition, and Weald and Downland Open Air Museum
- Shared purchase and bulk purchase scheme for whole food cooking supplies to obtain discounts.
- Books available for purchase or on loan from our small library.

Membership costs £5.00 per household. The membership year runs from October to September. To join contact Nina Guilfoyle on 01243 776063

### **Your COGS organisers are:**

Officers:

Secretary – Penelope Johnstone (01243 771881)

Treasurer – Rachel Ritchie [rcritchie@hotmail.com](mailto:rcritchie@hotmail.com)

Membership Secretary – Nina Guilfoyle (01243 776063) [nina@nrglearning.co.uk](mailto:nina@nrglearning.co.uk)

Organisers:

Speaker Secretary – Vee Cowan (01243 780518) [varianec@yahoo.com](mailto:varianec@yahoo.com)

Bookshop/Librarian - Barbara MacGregor (01243 781849)

Infinity Orders – Pat (01243 602713) [pat\\_adams@btopenworld.com](mailto:pat_adams@btopenworld.com)

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Nina Guilfoyle

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John Bennett (01243 781289)

Susan Sinnett-Jones

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

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