

# **Abundance Update**

## **13<sup>th</sup> Sept 2013**

In the last two weeks, we have picked a massive 543 kilos of fruit. This must be some sort of record!

This has been down to the hard work of our fruit pickers. So a very big thank you to Juliet, Lesley, Gilli, Brian, Alison, Jane, James, Samantha, Luca, Harriet, Jane S-W, Corinne, Beth with Leo and Tamsin, Sarah, Phoebe, Adam, Carole, Geoff and Steve. And this was made possible by the kindness of people letting us pick in their gardens. So very many thanks to Corinne, Alan, Ruth, Keith, David, Vanessa, Linda, Alison, Geoff, Sandra and Christine.

You may ask what we have done with all of this fruit. We've been delivering it to Merton & Morden Guild, Wimbledon Guild, Merton Priory Homes, the Foodbank, Faith in Action's Drop-In Centre for the homeless, HomeStart - as well as making jams and chutneys for Fruit Day and storing some for the fruit press.

### **Fruit Day preparations**

There is now just a week to go until Abundance Fruit Day on Sat 21st Sept !

We are making final arrangements to try to make the day a success. We need more help - and if you'd like to get involved, there are various ways of doing this.

#### **Help on Fruit Day (or the day before)**

We still need a few volunteers on Sat 21st Sept. We'll be setting up from 9am and the event finishes at 2pm. So if you can help for half an hour or longer, it would be very much appreciated.

Also, we need help on Friday 20th with various setting up tasks. One is to help with sorting out the jams and chutneys for the jam stall. Another is to help with rolling out pastry for the pie-making. If you'd like to help with either of those or with general setting up on Fri evening 6-9pm, then please get in touch. Any help would be

greatly appreciated.

### **Donating Jams, chutneys etc.**

Many thanks to everyone who has offered to donate jams, chutneys etc. If anyone else can make something fruity for next Saturday, then we'd be really grateful. We want to show the wide range of things people can make with the free fruit around us.

Please remember to label what type of jam it is (include any unusual ingredients, such as nuts, dairy etc.) and say if there might be fruit stones in them e.g. plum jam. Also, say if it should be used by a particular date or kept for a while - most chutneys need to be left at least a couple of months to mature, so please include a 'use after' date on the label.

If you'd like to drop off your jars before Fruit Day, then please contact Daphne at [dafstevens@btinternet.com](mailto:dafstevens@btinternet.com) or phone 8944 5986. Or else just bring them along to the venue. We'll be setting up at St Mark's Hall on Friday evening from 6pm- 8pm and from 9am on Saturday morning - and the event starts at 11am.

### **Donating cakes, pies etc**

Thank you very much to everyone who is planning to make something for our cake stall. We hope to highlight what can be made with local fruit - cakes, pies, tarts, sweets, chocolates - the wider variety we have, the better.

Please put what you have made in a transparent plastic bag and label it, saying what it is and include any unusual ingredients e.g. nuts, if it is gluten free etc. If you'd like to drop it off before Fruit Day or discuss anything about what you are making, then please contact Samantha at [pickfordsf@gmail.com](mailto:pickfordsf@gmail.com) or phone 07743 975212. Samantha has also kindly offered to collect any cakes etc if you have difficulty getting out. Or else just bring it along to the venue. We'll be setting up at St Mark's Hall on Friday evening from 6pm- 8pm and from 9am on Saturday morning - the event starts at 11am.

## Here is a list of the Fruit Day stalls

**Fruit Press** - bring along a bag of apples or pears to get turned into lovely fresh juice

**Jams, Jellies and Chutneys** - anything fruity in a jar

**Pie-making demonstration** - help make a pie + take one home

**Cake Stall** - things you can do with fruit - cakes, tarts, sweets

**Jam tasting** - taste some really lovely jams with delicious home made breads

**Honey** - wonderful local honey from the Wimbledon BeeKeepers

**Priory School stall** - fruit printing and produce from the school garden

**Fruit Games** - from the girl guides & our ever popular Longest Peel competition

**Information Stall** - with expert advice on caring for your fruit tree

**Raffle** - win a fruity prize

**Making it Easy** - jam-making and baking equipment, by Elys

**Fruity plants** – range of fruit + other edible plants

**Spinning fruit dyed wool into yarn**

**The International Ukelele Orchestra** 🎵

And you can help make Abundance Fruit Day a success by coming along. We hope to see you there!

**The Abundance project in Wimbledon is supported by Sustainable Merton**