



THE FRUIT GROUP NEWSLETTER

No. 38

October 2008

Fruit Group Visit Special



Tasting at Cam Valley Orchards, page 10



Walnuts in Wimpole Hall Gardens, page 11



Organic Fruit at Poultry Farm, pages 6 & 7



Doug Palmer's fruitful allotments, pages 8 & 9

This has been a vintage year for FG visits, and we have decided to devote much of this issue of the FG Newsletter to reports on our visits. Visits are an important part of the RHS Fruit Group year. Events are organised centrally and regionally and all members are welcome to join any visit, no matter where you live or which Branch you may be affiliated to. Your Committee is always open to ideas and suggestions for visits – so over to you. Do you have any ideas for future visits? If so, we need to know. Is there a fruit collection or fruit farm that you know about, that would make a good visit? Is there somewhere, in fruit or horticultural terms, that you have always wanted to go to? Let us, your Committee know and we will see what can be arranged. Please bear in mind that any place we visit should be able to manage large groups of people, and should have parking, toilet and catering facilities. We cannot promise to be able to accommodate every idea or suggestion, but we will certainly take them seriously. Please write to me with any suggestions or requests for visits: Alan Mansfield, Editor FG Newsletter, PO Box 74, Hertford, SG13 7UG or email me at alanmansfield@ntlworld.com

I look forward to all of your ideas.

Great News - Ron Watts, MBE

I am very proud to announce that long time FG member, Ron Watts, was awarded an MBE in the Queen's Birthday Honours list in June 2008. The citation reads 'For voluntary service to Horticulture' which, whilst true, these few simple words somewhat understate just how much work and support Ron has put into horticulture throughout his life. He has had a professional career in horticulture, and in addition to sitting on various influential RHS committees he is the President of the Delphinium Society and a judge at many local fruit and vegetable shows. Those of us who know him agree that he is generous with his time and expert knowledge and has certainly been an inspiration to a number of members of the FG, myself included. The MBE is a well deserved public recognition of a life in horticulture.

Ron Watts, MBE, grows fruit at Farnham, Surrey

Great Autumn Show

Congratulations to all FG Members who entered and won prizes at the Autumn Fruit and Vegetable Competition on 7th & 8th October, at Vincent Square. Full report next Newsletter, but special congratulations to Adrian Baggaley whose apples and pears were awarded 'Most Meritorious' certificates by the Worshipful Company of Fruiterers and he was awarded the E J White Trophy for the best dish of apples in the show, in this instance 6 splendid *Peasgood's Nonsuch*. Well done indeed. Adrian Baggaley grows fruit in Nottinghamshire.

FRUIT GROUP MEETING Wisley, Tuesday 4th November

Will you be attending this Fruit Group meeting? Would you like to meet fellow members on a social footing? If so then why not come for some refreshment in the Hillside Events Centre from 12.30 onwards to meet other members, swap ideas and 'talk fruit' with other enthusiasts. If you would like to help with serving the tea or coffee then please let us hear from you. Please contact Julia Mitchell (e-mail juliaemitchell@hotmail.com, or telephone 01372 276511).

Electronic Newsletter

Remember - you can receive the FG Newsletter in full colour via email but in accordance with the Data Protection Act we require your consent

The RHS is committed to minimise its carbon footprint. One way we can help is to encourage electronic communication. Combine this with the rising cost of postage, photocopying, and paper and there is an advantage in distributing our Newsletter by email. The most obvious and direct advantage to you is that you will receive it in **full colour**, which is much superior to the black and white photocopied version. For members who do not have email or Internet access we will continue to produce and mail black and white copies. However, we know that some 80% of the members do have email but we need your permission first.

If you would like to receive the colour electronic version of the Newsletter

Please email your permission to: fruit_group_membership@hotmail.co.uk

To open the Newsletter you need Adobe Reader, which can be downloaded free from <http://www.adobe.com/products/acrobat/readstep2.html>

A Taste of Autumn 2008

As a conscript to the event, may I thank Committee Member Julia Mitchell for arranging and directing the RHS Fruit Group Stand at Wisley's 'A Taste of Autumn' 2008. She made it all such good fun and we look forward to meeting again with those who 'signed-up' for Fruit Group membership.

It was great meeting so many interesting people and also 'delicious' having questions fired at us – thankfully, as an amateur fruit grower, I could freely admit my ignorance. One question was "*What is the difference between relish and chutney*". I consulted Alan Davidson's *Oxford Companion to Food* when I returned home and found the answer somewhat 'indigestible'. Julia also consulted her reference work and came up with a much more 'flavoursome' answer: 'Relish is similar to chutney, but containing larger pieces of vegetable or fruit. Relishes have a shorter cooking time.'

One visitor to the Fruit Group stand was a lady attracted having overheard our protestations of not being 'experts'. She has a prized *Black Hamburg* vine that has 'begun' to be poorly. She has consulted a range of experts both from Kew, Wisley and elsewhere and has become baffled by their science. "*Could someone call and have a look at my vine—I'm willing to pay?*" was her question to us. We said we would ask the Fruit Group membership if anyone had some knowledge of vines and lived in SW18.

Chris Abbott, FG member, grows fruit in Hampshire

If anyone might be willing to have a look at this vine please contact the Editor of the Fruit Group Newsletter, email alanmansfield@ntlworld.com and I will pass the details to Chris.

FRUIT GROUP MEETING Wisley, Tuesday 4th November

Due to personal reasons beyond his control Terry Read had had to cancel this talk until further notice. We wish him and his family well and look forward to seeing him at a meeting in the future.

In the meantime, Peter Collett has agreed to give a more extensive and detailed talk, and we are hoping to invite a speaker on the use of garlic sprays to counter scab on apples – sounds intriguing.



The blackcurrant harvest on the Sandringham Estate

This is a three minute film that has appeared on the YouTube website, showing, as it says, the blackcurrant harvest in full swing. It also includes some information about varieties grown and the way that the harvest is spread over time. All very interesting.

To see this film either enter 'Sandringham blackcurrant harvest' in an Internet search engine or www.youtube.com, alternatively go direct to the film at: http://uk.youtube.com/watch?v=IJq-_epXLfA

The Midlands Branch visits Compton Scorpion Manor, July 2008

John Poole reports

After the Branch's visit to Highgrove one of the participants volunteered to host another event for us. Working on the old adage that an ounce of help is worth a ton of sympathy, we were quick to say 'Yes'.

Caroline Warren is the estate manager for the Compton Scorpion Manor, Warwickshire. So it was that nearly 20 of us, supplemented by a handful of invited 'locals', spent five hours in this idyllic corner of the Cotswolds.

Joanna Spark, Jo, the head gardener, and Caroline – whose responsibilities include livestock (an awful lot of sheep) and estate properties (overheard phone conversation "*No of course there can't be a blocked sewer at that cottage – it hasn't got any sewers*") as well as the extensive farm and pleasure grounds – gave fully of their time.

This had been advertised as an event including fruit, ie not fruit-dominated. In the morning, after a slice of history including tales of a sulphuric acid potion (that's another story) we were told about the owner's philosophy of living in harmony with nature. This was followed by a tour of the productive gardens, the greenhouse, vegetables and soft fruit. Then the main front-of-house garden and – a great attraction – their immensely old black mulberry tree, *morus nigra*. Mulberries are known to be long-lived, but 500 years! That's the estimate for this wonderful example, which appears to be self-regenerating and so may be around far into the future.



Photo of mulberries courtesy Ken Muir Ltd.

A picnic lunch and then off again. A grove of trees laden with walnuts begging to be pickled – and the traditional *Juglans nigra*, none of your modern quick-fruiting upstarts – led to the cut-flowers garden and then to the orchard.

The orchard is quite old with a slightly haphazard range of fruits and varieties. The real enthusiasts amongst us (who said Adrian Baggaley?) were seen with their noses deep in the foliage, whilst the rest of us were rather attracted to the mulching technique using sheep's fleece: weed-suppressing, organic and free!

And finally, the deserted mediaeval village. Diana Poole had kindly 'volunteered' to introduce this topic and to point out the ground features indicative of this early settlement. The exuberant grass cover disguised all except the most obvious 'humps and bumps' but the enthusiastic imagination of everyone involved made all the difference.

Tea and cakes rounded off a memorable day in the Cotswolds. We were indebted to Caroline and Jo, and to the owner Andrew Knight to whom we've sent a donation for the charity for which he works hard. This is the Spinal Muscular Atrophy Trust www.smatrust.org - a worthwhile cause always looking for support.

John Poole, Chairman, RHS Fruit Group Midlands

Where in the world?



Work out where in the world these photographs of fruit were taken and win a prize of 'The Horticultural Show Handbook' the revised 2008 edition published recently by the RHS.

To help you, here is some information.

Photographs were taken on 28th August 2008. These apples were growing at 3,300 metres (10,000 ft) above sea level, and doing very well. The main fruit crop of the area is in fact apricots (see second photograph), and the trees were laden with fruit. Apricots are used locally for many things – in addition to being eaten raw.

Most are dried, the flesh being preserved in leather-like sheets which are reconstituted as required for sweetening food. Apricots are also used for juice and a preserve and the apricot kernels are used in the area to make soap. Apples are an important second fruit crop. The other principal crop in the area is barley. Poplar and willow trees are grown for housebuilding. The annual rainfall is between 3 and 6 inches in total. The entire area is snowbound for much of the year, with road access limited to dates between 15th June and 15th September.



So where is it? Please send your suggestions to *Where in the World*, PO Box 74, Hertford, SG13 7UG or email alanmansfield@ntlworld.com by 31st December 2008, and the prize will be awarded to the first person who most accurately names the area where these fruits are growing. If more than one member gets it right we shall draw the first out of a hat for the prize.

Organic Fruit at Poultry Farm, Marden, Kent, 3rd September

Bob Sherman reports

The Hall brothers are undoubtedly fruit enthusiasts. Peter's unbridled passion inspired us all on a day mercifully without rain. Peter and Nicholas are the fourth generation in a family line to manage the land bought by their great grandfather. This gives them not only continuity but also marketable provenance. The family has invested in more land to bring the total to 320 acres of which 100 are down to fruit. They aim to combine the best of the good husbandry practised by their great grandfather with the most useful modern technology. It clearly works. The technology consists of a software system linked to a weather station in the orchard that accurately predicts scab spore release and of various pheromone traps for monitoring and disruption. This does mean some unplanned sulphur spraying expeditions (at the rate of 1:500) that no doubt impacts on his social life. This continues until the end of June, when all spraying stops to ensure Sainsbury's receive fruit absolutely free of residue.

We began by looking at the 13,000 vine plants managed by Nicholas, mainly champagne clones of *Chardonnay* on rootstock SO4, on track to produce their first organic harvest in 2009. This will go to make a base wine for sparkling wine production. Nicholas explained that chalk was not, as popularly believed, vital to champagne grape production but good drainage is. Conditions in the UK can therefore be excellent for sparkling wine grape production. He hopes for annual production, when the vines mature, of about 20,000 bottles a year.

Peter then began to take us round the top fruit. The farm combines organic and non-organic production, mostly of apples and almost exclusively of standard commercial varieties. The organic section is a new project of 11,000 trees sponsored by Orchard World. Varieties include *Cox*, *Gala*, *Braeburn*, *Egremont Russet* and other popular commercial varieties and a German variety called *Pinovar*. The young planting is currently cropping at 5 to 8 tonnes per Ha but this is set to increase next year to 30 tonnes, a very respectable and profitable yield.

Fertility in the organic orchard is provided principally by pelleted chicken manure and the less usual practice of inter-row sown clover, which is cut and thrown into the rows. Leaf litter is sprayed with Vinasse (a natural potash-rich product) and is then cultivated into the soil under the trees mechanically. Maxicrop, kieserite and Epsom salts are also in the programme as foliar feeds.



Pinovar apples at Poultry Farm
Marden, Kent, September 2008

Photograph: Bob Sherman

The quality of the organic fruit was astonishing. Aphids, especially rosy apple aphid and damson hop aphid (resistant to all current pesticides) are effectively dealt with by spraying insecticidal soap in the rain. 95% of the damson hop aphid is removed in this way. Spraying in the rain is a feature of the farm routine, as sulphur for scab is also most effective when applied in wet weather. *Bacillus thuringiensis* controls winter and tortrix moths; summer fruit tortrix, fruit tree tortrix and light brown apple moth – a major pest for them – are controlled by sex disruption pheromones. The same technique deals with codling moth, reducing fruit infection in the organic trees to 0.04% as opposed to 3.5% achieved by chemical means in the other orchards.



Photograph: Bob Sherman

Growing fruit well isn't enough for Peter. He is an astounding ambassador for organic fruit growing, constantly seeking opportunities to educate children and adults, interact with the community and create a diverse, habitat-rich environment for birds and other wildlife. The benefit is mutual. Unsprayed, wild field margins, for example, means plenty of insects and no need for reliance on bees for pollination.

This must rank amongst the very best visits we have enjoyed. I now expect 100% conversion to organic growing from all those who were there!

Bob Sherman, vice-chairman of the RHS Fruit Group

A Devonshire Feast, September 2008

One of the advantages of being the editor's wife, is that I proof-read the newsletter content and get to see what is being organised, in advance of everyone else. Earlier this year I spotted the planned visit to Doug Palmer's allotments on the outskirts of Plymouth, a great opportunity for a weekend away in Devon. It didn't take much persuasion to suggest to Al that we really must go and do a proper visit. This idea coupled with a chance to visit Knighthayes Court, a National Trust property on the way, which boasts a walled garden full of fruit, presented itself as a perfect Fruit Group visit weekend. So, with hotel accommodation in Plymouth booked, we set off from Hertfordshire for the mid-September visit.



Saturn grapes in Doug's polytunnel

There had been plenty of rain and constant overcast cloud throughout September but luck was with us – the week started to turn sunny and warm and by the Saturday of the visit, blue sky overhead. We met up with other members of the South West Fruit Group at an organic farm shop outside Plymouth, where coffee, even breakfast was available. Brian Fox, chair of the South West branch greeted us and Doug gave us a brief overview of the day's events. Doug grows his fruit across eight allotments in two different locations, both within a walk each way of his home in the village of Yealmpton. We would visit a group of allotments in the morning, ending with a tasting or two, lunch at the pub or farmshop and then the more enthusiastic amongst us were invited to visit the second group round of allotments in the afternoon.

So off we went. Within a short walk of where we met, the first group of allotments are set on a south-facing slope overlooking the village in the valley, surrounded by glorious Devonshire countryside rising gently to the distant horizon. And then – an absolute feast for the eyes – Doug's beautifully tended, clean and tidy allotments were packed, simply packed with top fruit, vines, soft fruits, cherry trees, peaches, apricots and many of his fruit growing experiments. The fruit trees were planted closely together cordon-style within the space – so we snaked around conga style – marvelling at apples on the right, pears on the left, fruit everywhere you looked. There were vines, vines and more vines – the ones in his polytunnels loaded with bunches, some up to 20" long – an amazing sight.

Doug also grows peaches and apricots in his polytunnels, obviously the fruit had gone for the year but I knew how good they were - Doug's prizewinning fruit trug at the Hampton Court Palace Flower Show in July contained peaches, grapes, currants, gooseberries and strawberries all grown from here.

And as we continued past even more fruitful delights Doug was giving us a running commentary of tips and advice on his growing success. It is clear that a strict regime of spraying against canker and brown rot really does pay dividends. The fruit was a splendid sight as you can see from the pictures on these pages.

Doug showed us where his experiments in pruning styles were paying dividends, the interesting idea of interplanting rows of outdoor vines between apple and pear cordons looked good but required a lot of summer pruning and maintenance as they were making so much new top growth (if only we had this much vigour in our own garden!). The sheer volume of what Doug is growing requires a huge commitment of time – but it really pays off when you see the quantity – and quality – of fruit that he produces.



Doug Palmer next to some of his splendid *Red Devil* apples

Whenever I go on a garden visit, Fruit Group, Delphinium Society or otherwise, I always look for one idea to take away. And here it is – Doug extends the range of production of his fruit trees by grafting more and more new varieties onto cordons or espaliers that are already growing successfully – rather than buying new trees and starting each new variety from scratch. A great idea. The most amazing and extreme example was an espalier pear, five levels/ten branches, each branch bearing a different variety of pear. An amazing sight. The morning tour drew to a close with a wonderful opportunity to have a tasting of some grapes, *Himrod* was particularly sweet and delicious.

Doug also provided samples of this year's cider, made fresh from his own pressings and while he was pouring it, he gave us a quick rundown of the cider making process. He also produces his own apple juice. We even had the delight of a 2008 vintage white wine and 2007 red wine. What better way to bring the morning to a close – enjoying a glass or two in the good company of some of our very knowledgeable fruit growers, surrounded by a fabulous array of apples, pears and grapes and in the distance the backdrop of the Devonshire countryside on a perfect late summer day.

Could the afternoon bring more delights? Well yes actually it certainly did! Within walking distance of the village pub in the other direction – another set of allotments. Doug's fruit growing here included his experiment for cordon planting in a herringbone fashion – i.e. instead of single rows with trees at the traditional 45° angle, these apples and pears were planted to cross at 45° – this certainly looks like a way of getting even more fruit into the space. As well as apples and pears, these allotments had plum trees, greenhouses with vines, even an experiment into growing pineapples, a fig or two and yet more soft fruit including autumn varieties of raspberries.

Having been a big fan of Doug's fruit growing expertise since he presented me with a large *Peasgood's Nonsuch* a couple of years back, I am even more impressed now that I have visited his fruit laden allotments. But more importantly, like the very best FG visits, this visit has given me a lot of ideas for improving our own fruit growing efforts.

Sal Mansfield

Cook for the fruit grown by Alan Mansfield in Hertfordshire!

Cam Valley Orchards, Meldreth and Wimpole Gardens, Arrington

The Fruit group visit to South Cambridgeshire on Tuesday 12th August.

Report by Alan Mansfield

Cam Valley Orchards



Tim Elbourn and plum blossom on a frosty April morning

It had been raining all through the night, but by the time we arrived in Meldreth the sun was out and it stayed that way for the rest of the day. Cam Valley Orchards is a family business run by Tim Elbourn who, along with his wife and daughters, welcomed FG members to the farm shop with a plum tasting and a chance to sample Cam Valley apple juice from a range of different varieties. Tim's family have been growing fruit in Cambridgeshire since 1864. Today, Tim grows 19 commercial apple cultivars, 5 varieties of pear and 30+ cultivars of plums and gages.

The first thing that he showed us was his recently planted Heritage Orchard of thirty local varieties of apples. By planting trees on M111 rootstock Tim aims to produce a traditional looking orchard of good size trees with grass beneath. The soil in this area is a high ph clay over chalk, which could produce a problem for fruit trees. To counter this Tim explained that he has found that keeping grass growing under the trees helps to release available minerals. We moved-on to the plum orchards and the plum rootstock trials that Tim has been conducting. Once he had given us some orientation, we were allowed to roam the orchards in the warm sunshine and taste the lovely plums. There were even some *Cambridge Gage* to be had, rich, full of juice and honey tasting. The high ph soil in this area again causes problems for growing plums on the commonly available rootstocks Pixy and St Julian A. Tim is currently engaged in an extensive rootstock trial aiming to identify rootstocks that will produce optimum size and quality plums on high ph soil. He has a range of different plums growing on Ishtara, Jaspi,



Plumina and Brompton, to compare with the same varieties growing on St Julian A as a control. The results of these trials could prove very useful for UK plum growing. The visit concluded with a return to the Cam valley Orchards farm shop where members could buy the plums and apple juice that they had tasted.

Tim Elbourn shows us some splendid *Victoria* plums in August

Wimpole Gardens

Our afternoon visit was a tour of the pleasure gardens the kitchen garden and the national collection of walnuts at the National Trust Wimpole Hall. Had we had more time we could have also visited the Home Farm and walked through the extensive Wimpole Park which had been landscaped by Charles Bridgeman, under Lord Harley followed by Robert Greening, Capability Brown and Humphry Repton – a formidable heritage.



FG Chairman Gerry Edwards (centre) presents copies of the Fruit Group book to the garden staff at Wimpole Gardens, Head Gardener Philip Whaites (right), Chris Evans and Andy Lewis

The gardens here have been managed for many years by Head Gardener Philip Whaites who welcomed us and organised our visit. As there were a large number of FG members, we were split into three smaller groups and shown round by Philip or one of his gardeners Chris Evans and Andy Lewis. The National Trust describes the Wimpole Gardens as ‘a case-book history of English Gardening from 1690 to 1830’ and Philip and his team continue to reflect the history of the place in the way that they maintain the gardens. The walled kitchen garden was a good example of how a traditional set-up has been adapted to modern requirements without spoiling the look of the

place. Here, Philip is producing vegetables that are used in the restaurant at Wimpole Hall, in much the same way that the kitchen garden would have been producing crops for the Hall when it was occupied in the past by Lord Harley, 2nd Earl of Oxford and the Earls of Hardwicke. One recent development that we saw was a newly planted ‘apricot walk’ – several fan trained trees along a wall with a deep herbaceous border in front, all looking very good. The walled kitchen garden is dominated by a vast glasshouse. The glasshouses were originally built between 1790-1794 to a design by Sir John Soane, but were demolished by a bomb in November 1941. The magnificent glasshouses on the wall of the garden you see today were rebuilt in 2000 and externally they are based on Soane’s eighteenth century design, found in the Soane Museum in London, the only alteration has been to give wheelchair access to the central show house. On the day of our visit the glasshouses were full of tomatoes, many different varieties of different shape, colour and size, awaiting the annual Tomato Festival planned for the following weekend. We were walked round the National Collection of walnuts, and it was amazing to see the different shape and size trees that this encompasses. As he described the characteristics of the different walnuts, Philip Whaites referred occasionally to Clive Simms and his book the ‘Nutshell Book to Growing Walnuts’ - to his great amazement we were able to introduce him to Clive Simms who had joined us for the visit and was able to add even more to our understanding of walnuts and walnut growing. After all the walking and talking, FG Members finished the day in style with tea and cakes in the lovely Old Rectory Restaurant. Thinking back, we can have only just sampled what was on offer at Wimpole Hall, and must make a note to return and have a good look at this fascinating place.

Alan Mansfield

Dates for 2008

Tuesday 4th November, Wisley 1.00pm.
~~Nurseryman Terry Read on 'Warm Temperate Fruit'~~, and Peter Collett on 'Moving a Mature Orchard'; plus Q&A session. (RHS)

STOP PRESS

Due to personal reasons beyond his control Terry Read had had to cancel this talk until further notice. We wish him and his family well and look forward to seeing him at a meeting in the future.

In the meantime, Peter Collett has agreed to give a more extensive and detailed talk, and we are hoping to invite a speaker on the use of garlic sprays to counter scab on apples – sounds intriguing.

Look forward to seeing you all on the 4th.

Other events

Apple Day was 21st October, but there may be events after that date.

<http://www.commonground.org.uk/appleday/a-events.html> lists all apple day events by county and by date, there is likely to be one happening near you.

Sunday 26th October 2008 - Lowdham Apple Day, Lowdham Village Hall, Lowdham, 8m north of Nottingham. Featuring fruit grown by FG member Adrian Baggaley.

Dates for 2009

Tuesday 24th March, Wisley. (RHS)

Wednesday 5th August, Wisley, guests of the Fruit Department. (RHS)

Tuesday 10th November, Wisley, 1.00pm (RHS)

Other Events

19th – 23rd May, Chelsea Flower Show

7th July – 12th July Hampton Court Palace Flower Show, incorporating the Summer Fruit Competition.

Branch contacts will have details of all regional events, costs etc.

RHS Fruit Group (RHS)

For more information contact:
Stephen Colfer, 01483 212342

South West Branch (SW)

For more information contact:
Brian Fox, Chair, 01264 357229

Midlands Branch (M)

For more information contact:
John Beswick, Secretary, 01604 403115

Northern Fruit Group (N)

For more information contact:
Hilary Dodson, Chair, 01943 464325

The Regional Branches extend a warm welcome to all members of the Fruit Group. No matter what your geographical location, members may attend any event organised by Regional Branches.

YOUR COMMITTEE

Chairman: Gerald Edwards

Vice- Chairman: Bob Sherman

RHS Fruit Department Representative:

Alessandra Valsecchi

Treasurer: Tony Benham

Committee members: Peter Collett, Hilary Dodson (Northern Fruit Group), Brian Fox (South West), Alan Mansfield (Editor), Julia Mitchell, John Poole (Midlands), John Sale, Howard Stringer, Eric Spanier

The RHS Fruit Group Newsletter relies heavily on contributions from members. Many thanks to all of you who have submitted articles, apologies if they have not appeared in this issue. We always need short articles of 100-150 words to fit around longer articles. If you have anything that may be considered for publication, please hand it to me at a Fruit Group meeting or send it to: Alan Mansfield, PO Box 74, Hertford, Hertfordshire, SG13 7UG. Telephone: 01992 550175 Ideally, copy should be in electronic format emailed to: alanmansfield@ntlworld.com Deadline for next issue: 31st December 2008 Text © authors and Editor, Alan Mansfield 2008. All photographs © Alan Mansfield 2008 unless otherwise credited. No part may be reproduced without permission.