

FEERING & KELVEDON GARDEN CLUB

2020

WELCOME TO THE CHAIRMAN'S DECEMBER NEWSLETTER



A little early but Christmas Greetings to you all. Of course, our Christmas Social should have been this month but as we come out of another "lockdown" we can possibly look forward to being able to spend time with family and friends over the festive season.

Following on from that we can only hope that in the New Year our friendly and welcoming Club will be able to function again normally and that we will be able to celebrate all meeting up at the AGM in February 2021.

In the event that this will be unable to take place the Committee will discuss the best way forward so more definite news hopefully in the January Newsletter if we cannot meet at The Institute on the 2nd February. Fingers crossed though!

2021 YEAR BOOK

Following on from last month it is still hoped to send this out during this month and we are currently awaiting an update from the printers.

Now let's turn to jobs to do in the allotment and garden this month – weather permitting, of course!

1. Plant bare-root trees and shrubs during mild spells.
2. Pick evergreen and berrying sprigs for Christmas decorations.
3. Give sheds and greenhouses a good clear out.
4. Give apples and pears an annual prune to improve fruiting.
5. Repair and treat fences or trellis as climbers are dormant.
6. Prune autumn raspberries
7. Prune wisteria
8. Plant bare-root roses and deciduous hedges
9. Stand pots on feet so plants are not sitting in wet compost

HAPPY GARDENING!

Christmas Present suggestion

Dawn has passed on details of a book entitled "Cuttings" giving garden tips as a fund raiser for disabled gardeners. Contributors include Joanna Lumley, Justin Welby and a host of well-known gardeners including Alan Titmarsh and Carol Klein amongst many others.

Details of how to order can be found on info@gardeningfordisabledtrust.org.uk
A snip at £10 + postage and packaging!

POET'S CORNER

Ian Standingford's quote of the month

Emily Dickinson 1830-1888



*Hope is the thing with feathers
That perches in the soul
And sings the tune without the words,
And never stops at all.*

*And sweetest in the gale is heard;
And sore must be the storm
That could abash the little bird
That kept so many warm.*

*I've heard it in the chilliest land
And on the strangest sea;
Yet, never, in extremity
It asked a crumb for me.*



DID YOU KNOW?

That it is estimated that some 120,000 tonnes of potatoes are typically eaten over Christmas along with 9,875 tonnes of sprouts in the UK!



Dating back to Tudor times, mince pies used to be made of actual meat. During the 19th Century however, the traditional mince pie recipe started to develop into the one with fruit and spices that we know today.



RECIPE OF THE MONTH

MOIST ORANGE AND ALMOND CAKE



Pre-heat the oven to 180o/Gas 4
Grease and line a 20cm /8in round tin
Serves 8

INGREDIENTS

1 large orange
3 eggs
225g / 8oz caster sugar
5ml/1tsp baking powder
225/ 8oz ground almonds
2 tsp ground ginger
25g/1oz plain flour
icing sugar for dusting
whipped cream and orange slices
(optional) for serving

METHOD

Pierce the orange with a skewer, place in a pan and cover with water completely. Bring to the boil then lower the heat, cover and simmer for 1 hour or until the skin is very soft. Cut the orange in half and discard the pips. Place the orange, skin ad all, in a blender or food processor and puree until smooth and pulpy.

Whisk the egg and sugar until thick. Mix together the baking powder, almonds and flour, then fold into the eggs. Fold in the puree.

Pour into the prepared tin, level the surfacy and bake for 1 hour or until a skewer into the middle comes out clean.

Cool the cake in the tin for 10 minutes, then turn out onto a wire rack, peel off the lining paper and cool completely.

Dust the top liberally with icing sugar and serve with a bowl of whipped cream if you like. For added colour, tuck thick orange slices under the cake just before serving.



**So it just remains to wish you all a Happy Christmas and New Year and that 2021 brings better cheer and that we will all be able to meet up again soon and resume our activities
Keep safe and well!**

HAPPY COOKING AND GARDENING !