

FEERING & KELVEDON GARDEN CLUB

JULY 2023

WELCOME TO THE CHAIRMAN'S NEWSLETTER

July is now upon us and the summer months have so far proved to be hot and humid with a distinct lack of much rain!

Usually, the Newsletter begin with a report of the last meeting but on this occasion we start with wishing three of our members a speedy recovery. Those members are Lyn Harris after a long operation and we hope to welcome her back in the not too distant future – and then to Janet Edwards and Dave Mansfield who have both sustained injuries in the garden, Janet with a fall following our Club outing to RHS Wisley which resulted in a fractured hip and wrist but thankfully is now recuperating back at home and Dave who fell off a ladder three weeks ago and broke his hip and is now recovering from a hip replacement operation. We wish them all the speediest of recoveries and look forward to seeing them soon.

It has always been said that gardening is a dangerous hobby so we must all take care – no more accidents please!

Now to our June members' meeting and we must give special thanks to Don Harris who despite Lyn undergoing her operation came along to give us his most amusing and informative talk all about their year in the Garden for Showing and Eating. It was certainly not quite the same without Lyn being there as well, as they make a wonderful double-act but nevertheless the evening was thoroughly enjoyed by the members who attended. So, thank you again Don – all very much appreciated!

RHS WISLEY

Now moving on 37 members enjoyed the visit to RHS Wisley on the 11th June, smoothly driven there by our driver Andrew the proprietor of Kings Coaches so we were honoured! Both journeys proved uneventful with only the slightest of delays on both legs. It was indeed a lovely day out although the high humidity was somewhat draining. However, the gardens were beautiful and everyone enjoyed themselves.



MEMBERSHIP – Membership has now reached 78 with Dave Emerick joining last month and we welcome him to the Garden Club.

GREETINGS to all those with a birthday or an anniversary this month.

SUMMER SHOW

Following the request for helpers for the Summer Show we now have several volunteers who have come forward so many thanks to them. However, we still need volunteers to help with the following:

Refreshments:

A co-ordinator
Helpers making teas etc
A cashier
Cake makers
Refreshments for judges/stewards



Let's turn to a few gardening tips

1. Take cuttings of buddleial, cistus, clematis, escallonia and eunymous and put in a cold frame to root.
2. Collect and store seeds.
3. Dead heads from flowers.
4. Complete leek planting, late Brussel sprouts, winter cabbages and both sprouting and spring broccoli.
5. Prepare and harvest herbs for storing
6. Take cuttings of rosemary and sage.



POET'S CORNER

Ian Standingford's quote of the month
A further extract from "The Glory of the Garden" by Rudyard Kipling



*Our England is a garden and such
 gardens are not made
 By singing – "Oh how beautiful!" and sitting
 in the shade,
 While better men than we go out and start
 their working lives
 At grubbing weeds from gravel-paths with
 broken dinner knives*

*There's not a pair of legs so thin, there's
 not a head so thick,
 There's not a hand so weak and white, nor
 yet a heart so sick,
 But it can find some needful job that's
 crying to be done,
 For the glory of the garden glorifieth every
 one.*

DID YOU KNOW? Most of us would avoid coming into contact with stinging nettles, and if we did invariably we would look for a dock leaf to relieve the pain. However, believe it or not, it is said that the Romans brought their native stinging nettles to Britain to rub on their skin to warm them up in the unaccustomed cold climate – how mad is that!

FLOWER OF THE MONTH

Excellent exhibits again this month with results below:

1st	Janet Edwards	Clematis
2nd	Sue Bunting	Allium
3rd	Roz Clarke	Alstroemeria

RECIPE OF THE MONTH

LINZERTORTE

Pre-heat oven to 190c Gas Mark 5

INGREDIENTS

150gm/5oz plain flour
 ½tsp ground cinnamon
 75g/3oz butter
 50g/2oz caster sugar
 50g/2oz ground almonds
 Grated rind of 1 lemon
 2 egg yolks
 1 tbs lemon juice
 350g/ ¾lb raspberry jam
 Whipped double cream for serving

METHOD

Sift the flour and cinnamon into a bowl and rub in the butter. Add the sugar, ground almonds and the lemon rind. Beat the egg yolks and add the lemon juice to the flour to make a stiff dough. Knead lightly and leave in a cool place for 30 minutes. Roll out two-thirds of the pastry and use to line the flan ring on a baking sheet. Fill with raspberry jam, Roll out the remaining pastry and cut into 1 cm/ ½" strips to make a lattice design for the flan.

Bake in the pre-heated oven for 25 to 35 minutes. Allow to cool, remove from the flan ring and serve with whipped cream.

ENJOY!

VISIT TO AVENUE ROAD, WITHAM – 4th July

Annie is much looking forward to welcoming those who are coming to visit her garden to discover all the nooks and crannies – there is plenty to look at! Let's hope the weather is kind and everyone can enjoy wandering around the garden and find a place to enjoy the refreshments on offer.



"A flower blossoms for it's own joy"
 Oscar Wilde