

# FEERING & KELVEDON GARDEN CLUB

## JUNE 2023

### WELCOME TO THE CHAIRMAN'S NEWSLETTER



Alexander\*  
Photographed in Orford Ness at the end of April

Last month we welcomed Roger Hance as our guest speaker who finally made it after the pandemic scuppered both attempts to come along. However, it was well worth waiting for and he gave a most informative talk about the "Wildflowers of the British Countryside" enhanced by his excellent photography. Interestingly there are over 40 wild variants of orchids, the rarest being The Lady Slipper orchid, its location being a safely guarded secret although fortunately Kew Gardens retain seeds just in case there is a problem. Amongst many other interesting plants was a plant named Alexander\* (see photo above) which is prolific everywhere and a recipe for Alexander Trifle was found quite by chance when looking through an old Daily Telegraph magazine dated 7.5.22! It was quite astonishing that he gave the entire talk without notes, however, when he does return to the Club in 2025 to give the second part of his talk which features poisons, he will be using notes for this one as it is rather complicated to remember without the written word to help.

**MEMBERSHIP** – Membership has now reached 77 with two new members joining and we welcome Pam Johnson and Carol Bartlett to the Garden Club

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

**TROPHIES & SHIELDS** – Cynthia Chignell has decided to step back from organising the engraving and indeed the polishing! The Club take this opportunity to thank her for undertaking this role for many years.

### RHS WISLEY

#### Sunday 11<sup>th</sup> June with Kings Coaches

We now have 37 members coming along on the trip – hopefully the weather will be kind to us, and let's hope the weather is kind to us.

### 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:

**Stewards** for the following Divisions:

Preserves & drinks  
Flowers & Shrubs  
Floral arrangements  
Arts and Crafts

### Refreshments:

A co-ordinator  
Helpers making teas etc  
A cashier  
Cake makers  
Refreshments for judges/stewards  
From 9.30am on the 2nd

### Table collections at 4.30pm approx

#### Friday 1<sup>st</sup> September

#### Return of tables after the Show

St. Mary's Church, Kelvedon  
The Institute

### Setting up Friday night

Tables, Refreshments etc



- Let's turn to a few gardening tips
1. Lift spring bulbs that are yellowing. Place in shallow boxes to dry.
  2. Trim dead flowers from aubretias and saxifrages to prevent self-seeding
  3. Plant Brussel sprouts, cabbages, marrows and leeks
  4. Stake tomato plants with bamboo canes
  5. Take cuttings of rosemary and sage.



**POET'S CORNER**

**Ian Standingford's quote of the month**  
**An extract from 'The Glory of the Garden'**  
**by Rudyard Kipling**



*Our England is a garden that is full of  
stately views,  
Of borders, beds and shrubberies and  
lawns and avenues,  
With statues on the terraces and  
peacocks strutting by;  
But the Glory of the Garden lies in more  
than meets the eye.*

*For where the old thick laurels grow, along  
the thin red wall,  
You will find the tool -and potting- sheds  
which are the heart of all;  
The cold frames and the hot-houses, the  
dungpits and the tanks;  
The rollers, carts and drain pipes, with the  
barrows and the planks.*

**DID YOU KNOW?** That in the Spring of 1955 garden weeds surviving in crevices of paths faced a newfangled attack weapon belching fires with a hooded flame-gun on wheels developed from a blow lamp invented in Sweden by Carl Nyberg way back in the 1880s which had initially been used as a plumber's or painter's blow lamp. It is interesting, however, that a hand-held electric flame-thrower has been on the market for some years now and perhaps the idea was borne from that of Carl Nyberg's invention way back. It has to be said though that the modern version is a lot safer!

**FLOWER OF THE MONTH**

This turned out to be quite a challenge to allocate the winners so it was decided to give everyone points – you will see why when you read the results!

<b>Jnt 1<sup>st</sup></b>	Carol Taylor	Dicentra
	Sue Bunting	Iris
<b>Jnt 2<sup>nd</sup></b>	Janet Edwards	Tulip
	Andrew Taylor	Tulip
	Lyn Harris	Daffodil
<b>3<sup>rd</sup></b>	Jill Hinds	Daffodil

In view of these results this if there is a tie like this in the future the value of coins will come into account rather than the number of coins – although there may still be joint winners when the coins are added up!

**RECIPE OF THE MONTH**

**MARY'S GINGER & TREACLE SPICED  
TRAYBAKE**

**1 traybake or baking tin 23x30x4cm  
greased and lined with baking paper  
Pre-heat oven to 160c Gas Mark 3**

**INGREDIENTS**

**For the sponge**

225g margarine or unsalted butter  
softened  
175g light brown muscovado sugar  
200g black treacle  
300g self-raising flour  
2 tps baking powder  
1 tsp ground mixed spice  
1 tsp ground allspice  
4 medium eggs at room temperature  
4 tbs milk  
3 lumps (about 60g) stem ginger in syrup,  
drained and finely chopped

**For the icing**

75g icing sugar  
3 tbs ginger syrup from the jar  
3 lumps (about 60g) stem ginger in syrup,  
drained and coarsely chopped

**METHOD**

Measure all the ingredients out for the sponge straight into a large bowl. Beat well with an electric mixed or wooden spoon for about 2 minutes or until well blended. Using a plastic spatula scrape the mixture into the prepared tin using the back of the spatula to level it. Put the tin into the heated oven and bake for 35-40 minutes or until the centre of the sponge springs back when pressed lightly with a finger and the edges are beginning to shrink away from the sides of the tray. Leave the traybake to cool slightly in the tin then ease the paper away from the sides of the tin and then turn out onto the rack and remove the lining paper. Turn the cake the right way up to cool completely.

**ICING** – Sift the icing sugar into a small bowl, add the ginger syrup and stir together until smooth. Pour over the cake and spread out gently. Sprinkle with stem ginger and leave to set completely before serving in squares or slices. **ENJOY!**

**If you would like to come over to Annie's garden next month tickets are still available. Enjoy the summer and remember to think about your exhibits for the Show in September.**

**THAT'S ALL FOR THIS MONTH!**