

FEERING & KELVEDON GARDEN CLUB

NOVEMBER 2023

WELCOME TO THE CHAIRMAN'S NEWSLETTER

Last month saw the return of Brian Carline, a most amusing and well-informed speaker who this time came to the Club to talk to members about "Organic Gardening" with his imitable take on it. There were not quite so members at the October meeting as usual but we welcomed a visitor who may well join next year which is good news. Despite the slightly lower numbers nevertheless it was an enjoyable evening.

A raffle was held, but we do need more raffle prizes, please and all would be welcome. Regrettably we have received the news that Jean Yems feels that she can no longer run the raffle and we are indebted to her for running these and the very successful tombola at the Open Show and we will certainly miss her but thank you Jean for all your hard work over the years.

CHRISTMAS TREE FESTIVAL

The Garden Club will once again be participating in the Christmas Tree Festival at St Mary's Church, Kelvedon which falls over the weekend of December 2nd for two days. Do try to support this as the trees are a spectacle to behold with so many varying decorations. We have been requested to hang some "hearts" decorations this year and these have already been sourced.

It has been decided by the Committee to replace the tree with its integral lights which were rather dim and also rather a nightmare to put together and cumbersome to move. A smaller tree has been donated to the Club which will make transportation far easier and with

brighter lights which have recently been purchased it will be far more jolly both for the Festival and the Christmas Social on 5th December. Tickets will again be available this month at £5pp.

The Social is proving to be popular so don't miss out as we do have to keep the numbers limited. Tickets are selling well and are still available at £5pp so don't forget to purchase them at the meeting. Just a reminder also please to those who are coming to bring along a **pre-wrapped raffle prize** and also any **food** to share. So please put your name down on the list to help. As usual bread, condiments and butter together with cheese and biscuits and other goodies will be provided by the Club including a welcoming glass of cheer! Soft drinks will also be served.

MEMBERSHIP - the usual greetings to all those with birthdays and anniversaries this month.

FLOWER OF THE MONTH

Winners for October

1st Janet Edwards - Dahlia

2nd Lyn Harris - Alstroemeria

3rd Annie Northfield - Dahlia

There is only one more chance to bring along your exhibit before the end of the year and then the winner of the shield will be announced at the Christmas Social.

OUTINGS FOR 2025

The Programme of speakers has been completed but we would like suggestions for the Sunday outing in June and the local garden in July please. Our outing for 2024 to Helmingham Hall was suggested by the Carruthers last year and was duly noted and we will be visiting this as members are already aware on **9th June**. Please don't forget to add your name to the list for reserving a seat on the 53-seater coach to avoid disappointment!



Let's turn now for a few gardening tips this month

1. Plant onions, shallots and garlic.
2. Pot up chives and mint to bring indoors for winter use.
3. Plant fruit trees
4. Keep paths and patios clear of slippery leaves, moss and mud
5. Clear fallen leaves from lawns, borders and ponds and put them in the compost heap.
6. Plant up tulips and hyacinth bulbs

POET'S CORNER

Ian Standingford's quote of the month following on from October the final verses of Last Poems: XI

by Samuel Coleridge 1859-1936

*On acres of the seeded grasses
The changing burnish heaves;
Or marshalled under moons of harvest
Stand still all night the sheaves;
Or beeches strip in storms for winter
And stain the wind with leaves.*

*Possess, as I possessed a season,
The countries I resign,
Where over elmy plains the highway
Would mount the hills and shine,
And full of shade the pillared forest
Would murmur and be mine.*

*From nature, heartless, witless nature,
Will neither care nor know
What strangers' feet may find the
meadow
And trespass there and go,
Nor ask amid the dews of morning
If they are mine or no.*

DID YOU KNOW? The UK has the third longest coastline in Europe – 12,430km or 7,723 miles after Norway and Greenland.

That over 900 years ago more French than English was spoken and French was actually the official language in the UK for about 300 years dating from the Norman Conquest in 1066 until the reign of King Henry V. The main language now, of course is English, but there are also four Celtic languages spoken: Scottish Gaelic, Irish Gaelic, Welsh and Cornish.

RECIPE OF THE MONTH Crunchy Bacon Soda Bread

Pre-heat the oven to 220c/Gas 7
A baking sheet lined with baking paper

INGREDIENTS

4 rashers of bacon
1 shallot, finely chopped
Handful of parsley sprigs finely chopped
450 plain white flour
1 tsp bicarbonate of soda
1 tsp salt
25g unsalted butter chilled and diced
About 350ml buttermilk

METHOD

Cut the rashers across into thin strips. (about 5mm) with kitchen scissors. Put into a cold non-stick frying pan set over fairly cool heat and cook stirring occasionally until the fat starts to melt. Turn up heat to medium and cook the bacon till it starts to colour. Add the shallots and parsley and cook stirring constantly until the shallots turn golden. Remove from heat and leave to cool.

Sift the flour and bicarbonate of soda and salt into a mixing bowl. Add the pieces of butter and toss in the flour to separate them and coat with the flour. Then rub the butter into the flour until it looks like breadcrumbs. Stir in the cooled bacon mixture using a round-bladed knife. Make a well in the centre of the mixture and pour in the buttermilk. Mix everything together with the same knife or hands to make a soft slightly sticky rough looking dough. If the dough feels dry or won't come together work in more buttermilk a tbs at a time.

Lightly dust your hands and the worktop with flour then turn out the dough and shape it into a ball using no more than 3 or 4 kneading movements. Set the ball of dough on the lined baking sheet and gently flatten with your fingers so the dough is 3-4cm tall. Using a sharp table knife, cut a deep cross in the top of the dough and dust it with flour. Then place in the pre-heated oven and bake for about 35 minutes until the bread is a good golden brown and sounds hollow when tapped on the base. Transfer to a wire rack to cool. Best eaten warm or toasted the next day. **ENJOY**

HAPPY GARDENING AND COOKING!