

FEERING & KELVEDON GARDEN CLUB

MARCH 2023

WELCOME TO THE CHAIRMAN'S NEWSLETTER

The AGM held in February was not quite so well attended as last with 29 members being present and 19 apologies received. Another year passes and once again Ian Standingford worked very hard alongside Ronda Howard with the renewals at the meeting. The Club Committee has no changes apart from Cynthia Chignell standing down but will continue with organising the trophies and cups for the Open Show for which we are most grateful. Just before the elections for the Committee took place Cynthia was presented with a thank you gift by the Chairman with a basket planted with Bluebells.



Photo courtesy of Don Harris

However, again it was disappointing that no-one was willing to join the Committee. It is essential that the Club continues to flourish so we do need willing volunteers to help at the Spring Show and most importantly the Annual Open Show. Please come forward to support the Club for these special events! The Chairman thanked the Committee and all those who had supported the Club and helped over the year and to name a few especially to Doug Read with his immaculate book-keeping, to Jean Yems for the successful tombola and raffles at the meeting and Don Davies for his help with setting up the meetings. There was no further business and refreshments and wine followed.

2023 Open Show Schedule

It should be noted, however, that errors had been spotted by an eagle-eyed Janet Edwards in the Schedule. Profuse apologies to Janet for wrongly naming the winner of the Dorothy Bacon Silver Bowl as Sue Bunting as of course it should have been Janet herself. There was also a fundamental error in the recipe for Cornish Fairings which raised some laughter when it was re-read. **Step 3 please ignore the words "to the boil" as it should have read ...then bring everything together with your hands ...**" Both these errors have now been rectified in the Schedules which have not yet been distributed but thank you Janet for pointing them out! If you took a copy at the AGM then please bring it back to the next meeting or any thereafter to exchange it.

MEMBERSHIP - following the AGM this stands at **62** and we welcome Rosanagh Colquhoun, Sue Crathern, Carole Elliott, Hazel Edridge, Marc Griggs, Linda O'Reilly, Gaynor Oldroyd, Chris Papworth, Linda Pigeon, Jenni Shaw and Andrew Taylor to the Club.

**Greetings also
to all those with a birthday this month
or anniversary!**

RHS WISLEY

**Sunday 11th June with Kings Coaches
providing a 53 seater coach**

This is proving to be popular with 12 places already booked and paid for with further reservations of 22 and payment would be gratefully received for those. Late bookings will be taken after the meeting in May, space allowing, but please note that no refunds will be given after 4th May. It does look more than likely that the trip will not be cancelled due to lack of numbers so please book early to avoid disappointment. Completed forms and cheques / *cash payments (*but only in person) should be handed to Annie at any meeting including May and a ticket showing times of pick up will be given out. Payments can also be made by post to **Annie Northfield 9 Avenue Road Witham CM8 2DT.**

TUESDAY JULY 4th from 3pm

Afternoon visit with refreshments to
9 Avenue Road, Witham, Essex CM8 2DT
Tickets costing £5.00 available now with
any profits to Club funds.



Let's turn to a few gardening tips

1. Mulch borders to hold moisture in the soil and to deter weeds.
2. Start watering and feeding houseplants more regularly.
3. Mix up compost bins to speed up decomposition.
4. Divide and replant congested herbaceous perennials.
4. Sow broad beans, early carrots and spring onions direct.
5. Plant first early potatoes, shallots, and onions

POET'S CORNER

Ian Standingford's quote of the month

extract from Lord Byron's poem
"She Walks in Beauty"

*She walks in beauty, like the night
Of cloudless climes and starry skies;
And all that's best of dark and bright
Meet in her aspect and her eyes;
Thus mellowed to that tender light
Which heaven to gaudy day denies.*

DID YOU KNOW?

Daylight Saving this year starts on **Saturday 25th March** when clocks will go forward one hour. The idea of daylight saving was championed by a prominent English builder and outdoors man, namely William Willetts. William, who lived in Kent was out riding one summer morning in 1905 and noticed how many blinds were still down and therefore people were missing out on the summer days, and the idea for daylight saving time first occurred to him. He lobbied Parliament to introduce a Daylight Savings Bill until his death in 1915 and therefore did not know that Daylight saving was finally made law in 1916 only a mere 11 years after his initial lobbying!

RECIPE OF THE MONTH CHEDDAR, APPLE & WALNUT LOAF

INGREDIENTS

50g walnut pieces
175g self-raising flour
¼tsp salt
125g unsalted butter, chilled and diced
50g bran flake cereal
125g extra mature cheddar cheese, grated
1 med eating apple, cored and cut into small pieces
3 medium eggs
TO FINISH 25g grated extra-mature cheddar

METHOD

Pre-heat oven to 200c / 180c fan / Gas Mark 6 -
Grease a 450g loaf tin and line with a long strip of baking paper to cover the base and 2 short sides.

Spread the walnut pieces on a baking tray and toast in oven for 8-10 mins or until they turn a golden brown. Set aside to cool leaving the oven on.

Meanwhile stir in the flour and salt in a large mixing bowl. Add the diced butter and rub into the flour with your fingertips until the mixture looks like coarse crumbs. Gently crush the bran flakes in your hand to make them slightly smaller and add to the bowl with the cooled walnuts, grated cheese & apple. Lightly beat the eggs in a small bowl. Add to the large bowl and stir with a wooden spoon to make a stiff mixture (similar to a rock cake mixture). Then spoon the mixture into the prepared tin and spread evenly scattering the grated cheese on top. Place in oven for 45-50 minutes until golden brown and a skewer inserted into the centre of the loaf comes out clean. Remove and set the tin on a wire rack. Run a round bladed knife around the loaf to loosen it from the tin, leave to cool for 20 minutes before turning out. Once cold wrap in foil and eat within 2 days. **ENJOY!!**

Our next meeting on **Tuesday April 4th** will be the Members' Spring Show so please support this by entering as many categories as possible to fill the Institute with your exhibits for all the members to judge. Don't forget that the doors open early for this meeting at **6.30pm** to enable entrants to set up.

That's all for this month – stay safe and well!

"With the coming of Spring I am calm again" – Gustav Mahler