

# FEERING & KELVEDON GARDEN CLUB

## SEPTEMBER 2023

### **WELCOME TO THE CHAIRMAN'S NEWSLETTER**

Again, the weather proved to be extremely varied with torrential rain, high winds and some extremely hot days in August. Perhaps not quite so difficult for gardeners this year but certainly enough to prove a challenge for all those who will be entering the Show and showing their produce from their vegetable gardens and allotments! Flowers and shrubs may prove a little difficult as well with plants blooming either too early or too late – we will have to wait and see the produce entered this year from the Horticultural side but doubtless there will be some excellent ones again.

### **JUST A FEW REMINDERS FOR THE SHOW!**



**REFRESHMENTS** - First of all many thanks to Gill Read who is once again running the "Café" with able help from Lesley Grigg, Ronda Howard and Tracy Harman. Cakes would be very welcome so to the bakers of the Club please take a little time out and bring one (or two!) along on Friday night from 6pm or before 10am on Show Day itself. Many thanks. With regards to cakes containing nuts we have to be very careful for those with certain nut allergies and there will be a notice to say that there is no guarantee that the cakes do not contain nuts and if possible try to avoid baking cakes containing nuts or try leaving them out of the recipes but if it is not possible then please let Gill know on delivery and they can be

named accordingly. Please put your cakes in an airtight container in order to keep them as fresh as possible and please also mark your containers with your name for collection after the Show.

**TOMBOLA** Thanks also to Jean Yems who is running this again. Please bring along your tombola prizes on Friday 1st September from 6pm please so that Jean and her daughter can set up the prizes in readiness for Saturday.

The Chairman would like to thank everyone who has volunteered to help be it stewarding, collecting and returning tables, setting up and all the other jobs that are necessary to try and make the Show the success it deserves to be.



*Some images from last year's Show*

Good luck also to all the entrants which of course, without you, there would be no Show and let's hope the judges are as impressed as they were last year!

**BIRTHDAY** greetings to all with a birthday or anniversary this month!

### **MEMBERS' NEWS**

It is with great sadness that a former member of the Club, Fred Clewer, has passed away. As many members will recall Fred and his wife Helen were both stalwart members of the Club and they organised the refreshments for Club meetings for many years. Our thoughts are with Helen and her family at this sad time.

## POET'S CORNER

Ian Standingford's poem of the month  
An extract from a Christian poem by  
Matthias Claudius written in 1777 which  
was later published across Germany in a  
number of hymn books. The translation  
from the original poem "Wir pflugen und  
wir streuen" was translated into English in  
1862 by Jane Montgomery Campbell.



*We plough the fields and scatter the good  
seed on the land;  
For it is fed and watered by God's almighty  
hand;  
He sends the snow in winter, the warmth to  
swell the grain,  
The breezes and the sunshine, and soft  
refreshing rain.*

*All good gifts around us  
Are sent from heaven above  
Then thank the Lord, O thank the Lord  
For all His love.*

**DID YOU KNOW?** One of the UK's more unusual festivals held this month is the Egremont Crab Fair and World Gurning Championships which run from the 20<sup>th</sup> and 21<sup>st</sup> and is the oldest fair in the world. The Crab Fair was first established in 1267 by Lord Egremont who began giving away crab apples to the townspeople. However, the gurning competition is a newer addition but has become an established part of the fair. To gurn means "to snarl like a dog, look savage, distort the face" and the idea is to look as monstrous, disgusting and funny as possible!

The 29<sup>th</sup> September, Michaelmas Day, is the feast of St Michael the Archangel who is the patron saint of the sea and maritime lands, shops and boatmen, horses and horsemen. It is traditionally the last day of the harvest season and is sometimes called Goose Fair which are still held in some towns although geese are rarely sold.

## JOBS IN THE GARDEN WILL RESUME NEXT MONTH RECIPE OF THE MONTH CRUNCHY BACON SODA BREAD

Pre-heat oven to 220o / Gas Mark 7  
1 baking sheet lined with baking paper

### INGREDIENTS

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

### METHOD

Snip the bacon into strips about 5mm. Put into a cold non-stick frying pan set over fairly low heat and cook stirring occasionally until the fat starts to melt. Add the shallots and parsley and cook stirring constantly until the shallots turn golden. Remove from heat and cool. Sift the flour, bicarb and salt into a mixing bowl. Add the butter and toss in the flour to separate them and coat in flour. Rub the butter into the flour until the mixture looks like breadcrumbs. Stir in the cooked bacon mixture using a round-bladed knife. Make a well in the centre and pour in the buttermilk. Mix everything together with your hands or the knife to make a soft slightly sticky dough, If the dough is too dry add some buttermilk a tbs at a time. Lightly dust your hands and worktop and turn out the dough shaping it into a ball using no more than 3 or 4 kneading movements. – the dough should not look smooth. Set the ball of dough on the lined paper gently flattening it with your fingers so the dough is 3-4cm tall. Using a sharp knife cut a deep cross in the top of the dough and dust with flour. Bake for about 35 minutes until it is a good golden brown and sounds hollow when tapped on the bottom. Transfer to a wire rack to cool.

**Enjoy!**

**Flower of the Month** – don't forget only October and November remain to try and win the Shield!

Next month we welcome back Brian Carline to The Institute with his take on "Organic Vegetable Gardening" and tickets for the **Christmas Social** will be available.

**Finally, good luck again to everyone entering  
the Show!**