



Hon. President
George Cowgill

The Newsletter

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Springtime at the Sales Hut

Between 10am and noon, on Sunday mornings, the Sales Hut is buzzing. Smiling faces, bargains and banter all make for a worthwhile visit. The team want to thank all the members for their seedlings, plants, tools and other varied items brought in for sale. The customers really appreciate them.

Some landscape changes can't be missed, you must have noticed them. The huge conifers have disappeared to make way for something very useful. How did they disappear? Ted Woodend single-handedly dug them out! This was quite an amazing feat and so at our next Committee meeting, this happened.....



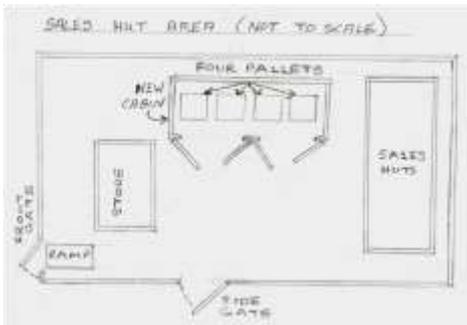
Ted is congratulated by Trevor on behalf of everyone.
Trevor also produced an 'Olympic' medal for Dorothy too

present. Ted is very tall! Dorothy thought he should not have to stoop to receive his medal, so she stood on a stool to reach over his head. (As you can see, Committee meetings have their lighter moments.)

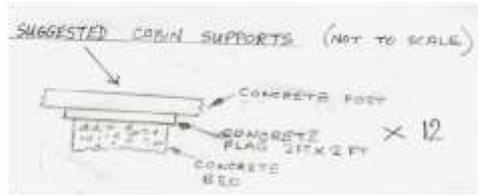
You may be wondering what useful thing will take the place of the conifers.

The answer is all to do with the legacy left to the Club by former member, Mabel Cunliffe. To my knowledge, this is the first legacy the Club has received. The Committee took the job of spending the money very seriously. There were several suggestions for its use. On a vote, one suggestion came out as a clear winner – a new cabin for storing compost at the Sales Hut. The legacy does not cover the cost but will help towards it.

Trevor has kindly drawn up a sketch of the layout on the site and also suggested a way of supporting the new cabin as well as keeping it off the ground. Calculations and ideas for the load-bearing support are not complete yet.



Referring to the second diagram, twelve of these supports are suggested. The concrete post will pass along the top of the supports and the cabin will rest on these. Alternately,



we made need to do a complete perimeter of foundations to reduce the risk of earth movements fracturing the concrete posts.

The new cabin will measure 20' x 12', be locally made, delivered and erected on our foundations. Help is going to be needed for digging foundations, concrete mixing and levelling. One or two working days, with a team, could see the job done. If you can help, then please give your name to any member of the Sales Hut Team.

The new cabin will allow us to receive larger compost deliveries and so we can have a better price from the supplier and have fewer deliveries to organise. The old compost store will remain whilst the new one is brought into use.

We have told Mabel's son, who lives in Ribchester, that he will be invited to 'open' the cabin when we are organised. He is delighted by this and thinks his mum would be very pleased.

Dorothy

Note from the chair

Ted and Trevor are giving a lot of thought, time and energy to their jobs as Joint Sales Hut Managers. It is brilliant for Lawrie, George and Bill, who have given so much of their time, to see new innovative 'apprentices' carrying on their tradition.

Stop Press! Holiday Help needed at the Sales Hut

Offers of help are needed to keep things running smoothly on the busy summer Sunday mornings. June and July are busy months and sometimes cover will be needed when some of the regular team take a holiday. If you could join the team, find out what goes on and then help occasionally we should all be very pleased.

If you can help, please contact Trevor Mitchell. Tel: 01200 425234

Chapter Two, Just One Female Did All of That!

There were at least fifty in the end, molehills I mean, and when the procession of them started across our main back lawn we knew that drastic action was needed. We could feel that there were places where only the mat of grass roots stopped us falling through.

So, we ventured into unknown territory and phoned John Noblett, a member of the Guild of Mole Catchers. (No, we did not know that this Guild existed either). He turned out to be a most interesting man and we thoroughly enjoyed his visits, all four of them. Anyway, this is what happened next.

His first visit had to be delayed until after Easter as we could not have

mole traps in the garden with our Grandchildren playing outside. That first visit was long as he tried to **work out the mole 'runs' and the best place for the traps.** In all, nine were set. He planned to return in a couple of days, when he found two dead moles, a male and a female.

I will digress a little here, as you are probably wondering how you make a living out of dead, furry creatures. Well, it is £30 for the first mole and £15 for each subsequent creature. (Plus mileage, of course, which was a reasonable 25 pence per mile.)

Traps were reset and in another couple of days there was another dead male. (£15) Another setting of traps gave no more catches, but, much more important, there were:

No More New Molehills!

Surely those three tiny creatures had not moved all that soil. Well, no! The answer is even more amazing because it is only female moles that work. The females dig all the tunnels and make all the hills while the males just run up and down them hoping to find a female that is interested in them. So, one little female did all that work.

We enjoyed John's visits because of the gems of information he gave us. Here are some of them:

- Mole fur can lie both ways so that they can engage reverse gear in their tunnels.
- Other creatures that use the mole tunnels, like field voles, have to break out through the

top as their fur is not so accommodating.

- Moles have a larder of anaesthetised worms so that they always have fresh food available.

John is booked up for farm work right through to next Spring. (Now that is a thought..... if you have an unemployed relative.) Farmers know they are going to need him so that their horses are not poisoned and their cows are not going hungry. This seemed to open up a world I knew nothing about so..... one of our talks **next year will be 'The Motorway Under Your Plot'** by John Noblett!

Dorothy

PS. £60 on moles and £20 on travelling expenses. At least £80 has given us peace of mind and the knowledge that when we draw the curtains back in a morning there won't be any new molehills.....will there?

Seed and plant swap

Clitheroe library was a hive of activity on April 27th when the Garden Club took part in the seed and plant swap event which is becoming a regular feature on the library calendar.

Mary Alty, Marion Fox, Lesley Taylor, Pam Entwistle and Brenda Fenton were kept busy as bees helping children to sow sunflower seeds in pots they had made on the Transition Town Clitheroe stand. Some of the children were also very keen to grow things they could eat and made a bee line for the mustard and rocket seeds and plants.

Adults too were keen to have a go at gardening and took seeds and plants to grow.

There was a lot of interest in the **Club and it's activities and we even** had people bringing plants for us to identify! It was lovely to see so many Club members coming along to support the event and thank you to all those who brought plants and seeds to swap.

Everybody taking part agreed that the day had been a success made all the better by it being a lovely sunny spring day. Thank you to all the staff at the library for making us welcome.

Just a few words about bees

All references to bees in the account of the seed swap day are quite intentional; Helen Rimmer from Friends of the Earth gave a very sobering presentation about the plight of British bees and how we can help to prevent their decline.

Please remember these important **little creatures when you're deciding** what to plant and choose varieties that are bee-friendly.

Single flowers are better than doubles and bees love lots of the flowering herbs such as chives, thyme, sage and lavender.

The older garden flowers such as delphiniums, lupins and foxgloves are better sources of food than the modern bedding plants.

We have more information about bee friendly planting at the Club Hut. Bees are vital to our food production **and whilst we can't do much about**

the weather which has not been kind to bees in the last few years we can at least increase their food supply and create areas in our gardens and allotments that are bee friendly.

Lesley Taylor

Editor: This is one of the little critters - feeding on a delphinium bought from the Garden Club Sales Hut



Gardener wanted

Single mum in Clitheroe with lack of spare time (and gardening skills!) is looking for someone to undertake regular garden maintenance. To include weeding, pruning and general tidying. Approx 6 hours per month depending on agreed rate, but very flexible regarding timing of the work. Might suit retired person wishing to earn a little extra money.

References essential

Enquiries to Jenny at 01200 442873 or 07813 736531, or email jenny.macdowall@btinternet.com

Charity Coffee Morning

The charity fund raising event was held on 14th April, as usual, at the **Mayor's parlour in Clitheroe**. The final figures all seem to be in now and the amount raised, net of costs, was ... over £411.

The key contributors were the jewellery, cake and tombola stalls but there were a significant number of contributions by people who just walked in and put money in the pot at the event and at the Sales Hut.

There was a fair bit of effort to get it all set up but I think we all had some **fun and we'll present a cheque to North West Air Ambulance** in the near future.

Thanks to all the organisers, the 65 visitors and all the contributors.

Ian Berry

2013 Membership

Our thanks to everyone who got their membership form in early this year. It makes things much easier when renewals come in in good time.

Our membership is slightly down, although there are always some late re-joiners. We do however have several new members who are very **welcome**. **We don't have definite numbers** at the moment as there have been some changes in how numbers are recorded.

As Elizabeth and I will not be continuing as membership secretaries in 2014, we are looking for someone to take over. I hope someone will vol-

unteer - the job needs access to a computer and is done mainly during March and April. We will help whoever takes over as much as possible. Elizabeth and I are happy to continue to run the raffle, so it's just the membership side that you will be taking over.

Carol Hill

Cookery corner

By the time you read this there should be a glut of rhubarb. This Delia Smith ice cream recipe is delicious and easy to make. It works equally well with gooseberries but you need to allow about 1¼ lbs fruit and to sieve the cooked fruit to remove skins and seeds.

Rhubarb crumble ice cream

For the crumble:

3oz (75g) plain flour
2oz (50g) butter
2oz (50g) light brown soft sugar
½ teaspoon ground ginger

For the ice cream:

1lb (450g) trimmed rhubarb
15 fl oz (425ml) whipping cream
8oz (225g) sugar
1 tablespoon lemon juice

First make the crumble:

Rub the butter into the dry ingredients until the mixture comes together to form a coarse crumble, or alternatively whiz in the processor.

Don't worry too much about the texture as it all melts together when you bake it, but it's better to be in small pea size lumps rather than a fine crumble. Spread evenly on a baking tray.

Next, chop the rhubarb into c. 1 inch lengths. Place in a shallow baking

dish, sprinkle with sugar and lemon juice.

Heat the oven to 375°F (190°C, gas mark 5). Bake the crumble for about 10 minutes until it is golden brown and cooked. It will resemble something like a large biscuit. Bake the rhubarb until tender which may take 20-30 minutes. Allow the crumble to cool in the tin and then break it up into small pieces (small pea size). When the rhubarb has cooled, whiz it and any juices in a blender until it forms a smooth puree and then chill in the fridge.

Whip the cream until it thickens a little and stir into the puree. If you have an ice cream maker, churn this mixture until it has the consistency of softly whipped cream. Pour into a suitable container for the freezer, stir in the crumble mixture and freeze for a minimum of 2 hours.

If you're one of the majority who don't have an ice cream maker, freeze the cream/puree mixture in a shallow freezer box (something like 2-2½ inches deep) for 3-4 hours, then whisk (to break up any ice crystals) and return to the freezer. Freeze for a further 2 hours, whisk again, then stir in the crumble before returning to the freezer. If the ice cream has frozen solid, it will need to be out of the freezer for 15-20 minutes to soften up before serving.

Lesley Taylor

Annual show

Did you receive a Show Schedule with your last newsletter? It's hard to believe that the Show is only 3 months away – especially when, as I write, spring is struggling to make its presence felt and I've switched the central heating back on.

Plans for the show are well under way. The only thing we need now to make it a success are lots of entries. There are lots of different categories, not all of them horticultural, so you **don't have to grow great veggies and flowers** to be able to enter.

One of the most popular classes last year was photography and we could have made enough jam butties to feed Clitheroe with all the entries in the bread and jam categories! The arts and craft classes are always a revelation. We really do have some very talented people in our midst.

With special classes for children and those who have never entered the Show before, there are opportunities for all to show off their talents.

Please note there have been some **changes to this year's schedule**. They were highlighted in the last newsletter. The schedule is available on the Club website. A few printed copies are available on request. Ask at the hut or a committee member.

Special requests from Trevor Mitchell (Show Secretary)

Please will last year's winners return all trophies to him by July.

Trevor took on the role of Show Secretary to ensure that the show went ahead this year but he is kept busy enough with running the Club Hut. He would like somebody else to take on the job next year.

Would anybody like to shadow him during the preparations for this **year's Show and think about taking** on the role next year? Perhaps two people could share the job? For more information about what is involved please contact Trevor either at the hut or via the details on the membership card.

ALLAN FISHER

Marion would like to thank the Garden Club committee and members for their messages of sympathy during her sad loss.

Allan was one of the Club's longest serving members. He had been a **'plotter' for 55 years** - in fact so long that the blade of his spade was half the size it originally started out!

His first allotment was opposite Ribblesdale School (where Castleford now stands), then Barrow allotments and finally West View.

Gardenshare



Are you a grower with no space for vegetables, fruit and flowers?

Have you unused garden space in or near Clitheroe/surrounding villages that you would like to share with a keen local grower?

Gardenshare puts owners of under-used gardens in touch with local growers who need a garden. In return the gardener shares a proportion of the produce.

For more information tel: Laura 01200 427482 or Mark 01282 774324, or email laura.chadwick02@btinternet.com or markfoord@ymail.com

See: www.transitiontownclitheroe

Start growing your own food and be part of a sharing community today

BOOK YOUR PLACE NOW!

Visit Marlborough Allotments, South Manchester on 21st July

See a mini-orchard and 109 plots set in 4 acres.

Enjoy 500 yards of grassed walkways and flower borders with places to sit, and a wide range of plants and garden items for sale.

Admission to the allotments is £3 towards N.G.S. charities. Children enter free.

You may also visit 'Brookfield', (a garden nearby),
without further charge.

Home made teas are available at both.

The coach will leave the Interchange at 12.00 noon,
returning at approximately 4.30 pm.

If you would like to join us, please send your name,
address, phone number and a cheque for £8.50,
payable to 'Clitheroe Garden Club'
to Mary Alty, 65 Riverside, Clitheroe BB7 2NS.

Garden Club members take preference. Other societies are invited to book, if spaces are available, after 21 June.

Please pay early to guarantee a place.

Mary Alty



Club Website: www.clitheroegardenclub.co.uk

Email address: info@clitheroegardenclub.co.uk

*Items for the Aug/Sept issue should be sent in
by 15th July to the above email address.*

