



The Newsletter

No. 89

February 2015

In this issue:

1. The new committee.
2. The Sales Hut.
3. Speakers List.
4. Mary's Top Tips and Coffee Morning.
5. Gardeners' World Live Trip
6. Things to do in the garden.
7. Membership form.
8. Lemon Thyme Shortbread recipe.



The new committee

Despite the poor turnout for the AGM on 3rd February. Lesley Taylor (retiring chairperson) reported on a busy and successful year for the club. She thanked the committee and all those members who had helped in the running club and the many and varied events. Ian Berry (treasurer) reported that the club remained in a healthy state mainly due to income generated by the sales hut.

The committee for 2015/16 is: Sandra Evans (Chair), Ian Berry (Treasurer), Lesley Taylor (Secretary), Mary Alty (Social Secretary), Frances Cullen (Speakers Secretary), Brenda Fenton (Membership Secretary), Alex Berry (Show Secretary), Beverley Cooper and John Gornall (General members). Thank you to all those who volunteered or were volunteered!

The Sales Hut desperately needs volunteers to keep it a float in 2015/16—so please do consider if you can get involved without it there will be no great price plants and sundries that make gardening such an affordable pleasure.

We hope that by now you will be starting to grow and nurture your seeds and plants, and we wish you all a very productive growing season; don't forget the **show will be on 22nd August**—plenty of time to grow something super!

Happy gardening! **Kevin and Sophie**

Items for the Newsletter should be emailed to **sophiejmiles@hotmail.co.uk**.

The Sales Hut

Opening day is 1/3/15

A big rush to the Sales Hut is expected on opening day for the new season, since the usual wide range of seeds will be available at exceedingly favourable prices—as low as 1/3 of catalogue prices!

Seeds will include:

Peas—Hurst Green Shaft, Broad Beans—Bunyards Exhibition, Runner Beans—Pole star, Climbing French Beans -Cobra and Blue Lake

In addition the following potatoes:

First Early—Arran Pilot

Second Early—Charlotte

Maincrop—Cara, Desiree and

Sarpo Mira.

We will also be selling Golden Gourmet Shallots.

. Of course all the usual gardening aids such as fertilizers and feeds will be available.

As in the past members are invited to put their input into raising plants for sale. Most welcome would be well grown tomatoes and bedding plants for sale in summer. Costs of seeds, pots and compost would be covered by the club to those willing to have a go. Advice is free. I appeal to all

members to use the club hut for their gardening requirements as it is revenue from hut sales that finances the weekly talks and annual show.

Can you spare some time to help at the club hut? Not only were Lawrie and Nora tempted away by the gentler climes of Devon but Marion Fisher has decided to hand in her pen and will no longer be spending Sunday mornings at the hut taking charge of the cash box. It's fairly obvious that the more people willing to help then the less everybody has to do, volunteering to help doesn't mean having to spend every Sunday morning at the hut. If you would like to help contact any of the committee.

Finally, fingers crossed for another decent summer. I think we all profited last year with good ripe summer crops which in their turn passed on good winter storage characteristics.

See you at the hut,

Trevor Mitchell and the Sales hut team.

Speakers for 2015

**March 4: Dave Metcalfe
(Chairman of National Vegetable Society Lancs DA)**

Vegetables My Way"

April 1: Vincent Potts

(National Area Rep for the Begonia Soc)

May 6: Marguerite Hughes
Plants for problem places, how to make the best of clay soil.

Sept 2: Ken Green
Gardening for Wildlife

Oct 7 : Tim Smith
Spring Bulbs

Nov 4: Michelle Martin
Expanding small gardens – The Chinese way

Dec 3 : Bob Sanderson
The Winter Garden

And here is a little taster of the first three....

Dave Metcalfe: Vegetables. , Wed 4/3

Dave talks about how to grow vegetables, grow organic and growing them through straw, also growing in containers. Then he will give a little taster on his main interest which is leeks and onions with slides.

Vincent Potts: Begonias> Wed 1/4

Vincent's main interest at the moment is Multi flowered Begonias – how to propagate them. The different varieties on the market at the moment, he will bring along begonias which at the moment are unnamed, how to dry them off and prepare them for the winter months.

Marguerite Hughes: Plants for problem places, how to make the best of clay soil. 6/5

Marguerite is a horticultural tutor, garden designer and speaker. She is based in Central Lancs and runs a series of weekly gardening classes across the area. The classes are focussed upon practical gardening and are very hands on. They cover areas such as design and planning, propagation, pruning, problem solving and matching the right plants to a garden site to optimise it's potential.

She is also a regular speaker at garden societies, W.I.s, flower groups and other societies throughout Lancs, Cheshire, Merseyside and Yorks. The audiences enjoy her practical talks and demonstrations which are illustrated with plants and materials from her 1 acre garden and engage the audience in an entertaining and participative manner. She also makes regular appearances on Radio Lancashire where she has a monthly slot on the John Gilmore show giving seasonal and topical gardening advice.as you will know what to look for.



Mary's Top Tips for watering pot plants

Mains water is not ideal for plants as it's fluoride salts interfere with the absorption of nutrients., if possible use rainwater . Alternatively there are several old recipes for protecting and nourishing your plants, here are some of my favourites:

Vinegar tonic:

Every month , mix one spoonful of cider vinegar in a litre of water and give your plants a good soak to counteract the effects of fluoride salts.

Left over tea:

Add stewed tea or used tea bags to the watering can to make a nitrogen rich feed for foliage plants. Camomile tea is anti-bacterial and fungicidal so counteracts mildew and green and black tea is good for acid loving plants.

Coffee perk:

Acid loving plants also appreciate a top dressing of coffee grounds every month or so and cats don't like them.

Eggshells:

Crushed and steeped in water for 48 hours make it more alkaline

Air Ambulance Coffee Morning

On April 18th we will be holding our annual fund raising coffee morning to raise funds for the north west air ambulance service. Please come along and help us raise vital funds for this service. The coffee morning will commence at 1000—12 noon at the Mayor's Parlour in the Town Council's Office on Church Street in Clitheroe. There will be the usual array of stalls including, plants, cakes, tombola and vintage jewellery.

Entrance is £1 including coffee and biscuit.

Please take donations (excluding cakes) to the sales hut or to the March or April meetings.

Lesley Taylor is coordinating the vintage Jewellery stall, so please her know if you have any gems!



Coach Trip to Gardeners' World Live

At the NEC Birmingham
on Saturday 14th June.



Cost including exhibition ticket and coach fare is £28 per person.

If you would like to go please send a cheque made out to 'Clitheroe Garden Club' to Mary Alty, 65 Riverside, Clitheroe, BB7 2NS by 30th April or as soon as possible to avoid disappointment.

Please include your name and address and telephone number with your cheque.

We envisage that the coach will leave Clitheroe Interchange at 0800 and leave Birmingham at 1600, the journey will take 2.5 hours.

Your ticket allows free entrance to the Good Food Exhibition too—yummy!

Features of the exhibition include:

The BBC Gardeners' World Theatre, has a packed schedule of live and entertaining talks from top gardeners and well known experts from Gardeners' World TV programme .

Show gardens. Metamorphosis Competition gardens. NEW Lifestyle gardens .Beautiful Borders .Edible Patches .RHS Schools Gardening Competition - Hanging Baskets of Wonderland .Window Boxes Competition.

BBC Gardeners' World Live is proud to host one of the largest floral marquees in the country. A haven of colour and scent, the RHS Floral Marquee is the ultimate destination for all gardeners and plant lovers. From orchids to lilies, dianthus to alliums, it is a spectacular sight packed with award winning nurseries and displays.

Gardeners' Grow & Eat

Lots more information is available online at

<http://www.bbcgardenersworldlive.com>

Things to do in the garden in March from the helpful people at the RHS.

Spring arrives

Spring usually arrives by mid-March and the frequent sunny days provide the opportunity for an increasing range of gardening tasks. It's time to get busy preparing seed beds, sowing seed, cutting back winter shrubs and generally tidying up around the garden.

- 1 Protect new spring shoots from slugs
- 2 Plant shallots, onion sets and early potatoes
- 3 Plant summer-flowering bulbs
- 4 Lift and divide overgrown clumps of perennials
- 5 Top dress containers with fresh compost
- 6 Mow the lawn on dry days (if needed)
- 7 Cut back Cornus (dogwood) and Salix (willow) grown for colourful winter stems
- 8 Weeds come back in to growth - deal with them before they get out of hand

9. Start feeding fish and using the pond fountain; remove pond heaters

10 Open the greenhouse or conservatory doors and vents on warm days

And in the greenhouse:

Try growing on plug plants in your greenhouse. They are a relatively cheap source of large numbers of plants, and can be ordered and grown on quickly if you didn't get round to sowing seed in good time earlier this season.

Don't forget to give greenhouse plants more space as they put on new growth. This will help to prevent disease, and to contain early pest infestations.

Check plants at least every few days, to see if they need watering. Seedlings will need daily attention.

Continue to prick out and pot on new seedlings and cuttings. Harden off half-hardy bedding plants that were started off under cover.



Clitheroe Garden Club Membership 2015/16

You can join at any time of the year but membership runs from 1st March until 28th February. If you are renewing membership it would be a great help if you would do this before the end of March. Please complete this membership form and return it to the membership secretary at one of our meetings, at the club hut or by post enclosing a stamped addressed envelope measuring at least 4x6 inches to :-

Brenda Fenton , 31 Queen Street, Clitheroe, BB7 2LU

Are you applying for a single or joint membership? (One fee covers all members living in the same household including children)

Full Name(s)

Address

Post Code

Telephone number

Date

Mobile Phone

Email address

Please note information will not be disclosed to third parties and will be used only in case of cancellation of meetings / last minute events.

I am a **returning member/ new member/ life member** (please delete as appropriate) and I enclose my membership fee for 2015/16 of £8.00

Would you be happy to receive your newsletter via email, bearing in mind that this would reduce costs for the club? YES/NO

Would you be interested in helping your club as a committee member? YES/NO

Would you be interested in helping your club at meetings? YES/NO

info@clitheroegardenclub.co.uk www.clitheroegardenclub.co.uk

Form received byMembership list updated by.....

Lemon Thyme Shortbread

Fran recommends these lovely biscuits from Hugh Fearnely Whittingstall as an idea snack to eat out in the garden or whilst poring over seeds catalogues for inspiration!

Recipe makes 24—40 depending on size of the cutter used.

You will need :

55g caster sugar, 2 tsp lemon thyme leaves finely chopped, 115g butter, softened, finely grated zest of 2 lemons, 170g plain flour, extra caster sugar for dusting).

Preheat the oven to 150c/300f/ gas mark 2 and set aside a buttered non-stick baking sheet.

Beat the sugar, thyme, butter and lemon zest until pale and creamy (this can be done in a food processor), then scrape into a large bowl and beat in the flour until it forms a stiff dough.

Place the dough on a sheet of greaseproof paper and lay another sheet of greaseproof paper on top. Gently press down with a rolling pin and roll out thinly. Lift off the top sheet and stamp out the biscuits with a floured 4cm—6cm diameter round cutter. With a palette knife dipped in flour, carefully lift the rounds off the bottom sheet of paper and gently transfer to the baking sheet. Lightly squidge together the dough offcuts and repeat until all the dough is used up.

Bake in the centre of the oven for 8 to 12 minutes or until tinged a very pale brown around the edges. Transfer the biscuits to a cooling rack (take care : they will still be soft) and immediately sprinkle with extra caster sugar . Serve once cool and crisp.



 **Club Website: www.clitheroegardenclub.co.uk**
Email address: sophiejmiles@hotmail.co.uk
Items for the May issue should be sent in by mid March to the above email address. 