



## **Frensham and Dockenfield Horticultural Society**

***Newsletter October 2014 - 99***

### **Chairman's Letter**

Dear All,

Many thanks to you all of you who foraged in your gardens for entries for the Autumn Show. Early in that week it looked as if we would have few entries because of this year's early seasons and the dry, late August and September. However, we ended up with nearly 200 entries from 32 members filling the two halls with flowers, foliage, berries, veg, fruit, jams, jellies and cakes. This is what the Hort and Prod is about.

However our next Society event was very disappointing with just 10 people turning up for a talk by Paul Patton on "Autumn Garden Activities". We need to know why it was so unpopular so that this doesn't happen again. As Chairman I am not comfortable inviting people to talk to our Society if we cannot provide a reasonable sized audience. Options being discussed in Council include having fewer (and hopefully better) talks, more talks in Dockenfield where the parking is slightly better, or helping people with lifts to evening meetings when it is dark. Please let us know your views on this, and for this seasons talks it would be good to have your support. When you come you can then tell us what you think the problem is and how it can be solved.

Participation then stepped up a gear with a resoundingly successful Plant Sale at the Village Shop on Saturday 11<sup>th</sup>. We had masses of plants to sell so thanks to all those who thought ahead and planted up what they had to spare. The earlier start time was right and I think the takings, of little short of £200, were probably a record.

Our remaining two activities before the Christmas break are the annual President's Supper and a talk by Alison Bosence who is standing in at short notice as our next speaker has had to cancel due to a death in the family. For details of the talk see below, and for details of the ever popular President's Supper please see the last page for a booking form. No price changes from last year and Roderick Adam-Smith is looking forward to receiving your forms!

Best Wishes

Dan Bosence

Any of you who attended the 'Art Inspired by Gardens' exhibition at Bury Court will know that this is bound to be a fascinating talk. Any of you who didn't manage to get to the exhibition can get a flavour of what you missed from this talk. There are some very creatively talented people out there drawing inspiration from, and providing inspiration for, colour in the garden.

I bought a very vibrant orange flowerpot at the exhibition which is now home to one of my small Fuchsias (featured in the last newsletter)

## **Evening Talk;**

**“Designing with colour. . . where to begin?”**

**Alison Bosence (Alison Ellen Knitwear)**

**Thursday 23<sup>rd</sup> October (8.00 pm Marindin Hall)**

This talk was first given at the art exhibition held this month 'Art Inspired by Gardens', at Bury Court Barn in Bentley.

We know what colours we like, but colour appeals to people in different ways and of course our 'taste' is individual! But what is it that attracts us to particular colours?

As a textile designer and teacher, Alison has found a way of helping people to analyse colour combinations to try and work out how they can be used to get the effect you want: this can apply to painting, patchwork, knitting, and last but not least, planting your garden!

The main part of the talk will be a discussion of how artists get inspiration for their work from flowers and foliage, and will include Alison's garden as well as Bury Court, (where the garden is designed by Piet Oudolf), and other gardens visited by the Hort and Prod.



## Seasonal Recipe

### Chilli Sauce

225g Chillies - any colour (red and orange ones produce the best looking sauce)

50g Muscovado sugar

50g Salt

20g Garlic

10g Mustard powder

1/2 teaspoon of Turmeric

1/2 teaspoon of ground Cumin

2 dessertspoons of cornflour

500ml malt vinegar

Rubber Gloves !

Put the whole chillies and garlic in a hot oven (180C) and cook until the chillies are well browned. Remove from oven and allow to cool enough to handle them.

**PUT ON THE RUBBER GLOVES** - Then remove and discard the stalks from the chillies and chop the chillies roughly. (If you don't wear rubber gloves at this stage you will regret it for the rest of the day !)

Then put the chopped chillies, the garlic and all the other ingredients in a saucepan and boil for 10 minutes, stirring to prevent sticking.

Blend until smooth.

Put the hot sauce into hot bottles.

## Alpine flowers

Some may think that three trips to Monte Carlo in one year sounds very nice. Not, I have to say, when the purpose is to prepare a road book which details every junction between Calais and Monte Carlo so that the drivers and navigators of 40 Mini Coopers can pretend they are on the Monte Carlo rally. I know, I know they have not heard of Satnav!

Anyhow the highlight of the first trip in June was the most fabulous show of alpine flowers. I shall share them with you at the Society's Social Evening on the 22<sup>nd</sup> January but I thought you might like a quick preview.....



Cornflower (*Centaurea Montana*)



*Phyteuma Scorzonerifolium* (Campanula Family)



*Gentiana Lutea* (Great Yellow Gentian)

Annette

## **What to do With Whitefly? (Dan Bosence)**

Now that Derris solution has disappeared from the shelves how are you controlling whitefly in your greenhouse/conservatory??

We had a speaker last year from Sparsholt College saying that milk sprayed onto the plants was working well in their experiments. It clogs up their respiratory tubes. It has to be full fat milk though, none of this healthy stuff. Jean Griffin at our Gardeners' Question Time said yes, it has some effect, but it soon gets very smelly, which is not what I want on my surviving basil and tomatoes. Earlier in the year it seems to be worth considering *Encarsia* wasps as a biological control but this only works in summer temperatures (above 16 degrees?). So, what is the solution for the late summer and autumn infestations along with the nasty looking sooty mould that builds up on the fly's secretions.

The solution I have resorted to this autumn is my leaf blower. To coin a phrase "they do not like it up 'em Mr Mannering". The difficult bit is getting the blower behind them at the back of the greenhouse but, when you have achieved this, they can be blown at great speed out of the greenhouse door-clouds of them. I then shut the windows and doors and repeat daily until most have disappeared. Possibly they are still lurking somewhere but they should not survive the colder weather.

Any other suggestions (apart from yellow sticky card)? Please let us know.

(Similarly, and following a recommendation from Anne Swithinbank on Gardener's Question Time a couple of years ago I take my vacuum cleaner down the garden, a quick shake of the plants send the whitefly into the air where they can be vacuumed up ! Obviously this doesn't get rid of all of them but seems to keep the numbers right down. Ed.)

All unattributed articles are by the Editor; Penny Hearn, items for next Newsletter before 20th November please to be sent to me at [penny@hernibles.com](mailto:penny@hernibles.com) .

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## **President's Supper Marindin Hall Friday 28th Nov, 7.30pm for 8pm**

Following from the success of our Suppers of the last two years when the catering has been done by the Society we shall continue with this style of President's Supper. So you can be assured of a fine, tasty, home cooked menu including the desserts, which have always been home made, and for many of us are a highlight of the meal. If you would like to help with this endeavour please contact a member of Council as some extra help would be appreciated whether it's in setting up the hall earlier in the evening or in your kitchen.

Please complete and send the application form together with your cheque for £12.50 per person to arrive no later than Monday 10th November to: Roderick Adam-Smith, The Priory, Millbridge, Frensham, Farnham, GU10 3DW. Or, to [rodadamsmith@onetel.net](mailto:rodadamsmith@onetel.net)

Cheques should be made payable to Frensham & Dockenfield Horticultural Society.

A free glass of wine/fruit juice is supplied on arrival and bottles of wine will be available for purchase at the drinks table prior to the Supper.

As in recent years the numbers in the Hall will be restricted to 60 persons as this avoids overcrowding and eases mobility around the Hall. If the Supper is oversubscribed, places will be allocated as follows. Priority will be given to:

1. Applications received by 10th November
2. Members, then (if there are places still available) to spouses/partners of members and then to non-members.
3. If there is oversubscription in any of the groups above then seats will be allocated based on date of receipt of application. The later you book the less likely you are to get a place!

No actual tickets are sent out, but you should assume that your application is successful unless you are informed to the contrary by Roderick.

.....**cut, or cut and paste, here**.....

### **President's Supper – Application Form**

I/we would like to attend the President's Supper on 28th November 2014

Member's Name(s)(please print).....

Spouse/partner/guest .....

Number of tickets .....

My/our cheque is enclosed for £12.50 per person

Vegetarian alternative Yes/No

Please detach and send to, Roderick Adam-Smith, The Priory, Millbridge, Frensham, Farnham, GU10 3DW. Or to, [rodadamsmith@onetel.net](mailto:rodadamsmith@onetel.net)

