



# **FRENSHAM & DOCKENFIELD HORTICULTURAL SOCIETY NEWSLETTER- 115**

**September 2016**

## **Front Page**

Dear Members

We were pleased not to have booked a holiday abroad this summer as late July and August turned out to be a scorcher and most crops and flowers have done well this year. Also, we were around to fend off the deer and water those plants more susceptible to dry conditions (winter squash, courgettes, phlox and Japanese anemones for us). My guess is that conditions on the sands of Frensham were rather more harsh than those on Dockenfield clay.

This means I am hoping that you can inundate Penny Hearn with entries for the Autumn Show later this week. Whether you have flowers, foliage, autumn berries, vegetables or fruit there are classes for you. If the garden is not producing the goods this year then there are cookery, craft and photography classes to enter. Remember, please PLEASE, get entries in to Penny in good time; by paper copy into the shop by Thursday 8<sup>th</sup> September or by email to Penny by Thursday 8<sup>th</sup> September. Turning up unannounced on the morning with your entries makes the organiser's job that much harder.

As I write we have filled about 35 places on the coach for the Garden Outing so contact me quickly if you want to join the coach on Saturday 24<sup>th</sup> Sept. Remember, you can invite non-members if you wish. See details of lunch arrangements on revised booking form later in Newsletter and let me know your choice buffet or picnic by the 17<sup>th</sup> Sept.

I look forward to seeing you at the Show and/or the Garden Outing

**Dan Bosence (Chairman)**

## **Autumn Show**

**The show is on Saturday 10<sup>th</sup> September (next Saturday !). As Dan has already said I would be immensely grateful for entries in advance by Thursday evening, although due to work commitments I won't be picking up the paper copies from the shop until first thing on Friday morning. I'm hoping that everyone will be able to submit SOMETHING, even if it's a single entry, although obviously if you want to enter every class I won't complain. The more the merrier !!**

**I look forward to seeing as many as possible of you there.**

**If you have a cup from last year and haven't already returned it please make sure you bring it to the Marindin Hall on Saturday morning. Thank you.**

## **Garden Outing**

**Saturday 24<sup>th</sup> September 2016**

This year we have chosen two gardens to visit in West Sussex, near Lewes. Travel times will be reduced compared with previous years and we are aiming for autumn colour as well as one of the south's best nurseries. Prices held the same as last year! £30 per person to include coach travel and entrance to gardens and trip is open to non-members as well so invite your friends/family. As we write there are still some places on the coach but contact Dan as soon as possible if you want to join us.

### **Marchants Hardy Plants (Garden and Nursery), Laughton**

“Marchants: a pastoral symphony. A musician-turned-nurseryman has let his natural passions run wild in his own Sussex downland garden”

*Stephen Lacey*

“One of leading small nurseries in the country... with all plants raised by Graham Gough on site”

“Gough's rich, dramatic sweeps of herbaceous planting: sanguisorbas, daylilies, masses of grasses, achilleas, dark agapanthus etc. ”





### **Follers Manor, Alfriston**

- Filmed for ITVs “Britain’s Best Gardens”
- Featured in RHS The Garden, 2015
- Designed by Ian Kitson (2006). Brief:  
    “To be colourful and wildlife friendly”
- Crazy sunken gardens, ponds and big borders
- Spectacular backdrop of the South Downs





The plan for the day is as follows:

Coach pick-ups at 8.45 Frensham Hollowdene Rec., 8.55 Dockenfield Church, Rowledge Hare and Hounds, 9.10.

First Visit; Marchants Hardy Plants, Laughton

Lunch; Roebuck Inn, Laughton

Second visit; Follers Manor, Alfriston

Depart Alfriston 4.00

Arrive back at about 5.30

**Booking Form- Outing to Marchants Hardy Plants and Follers Manor Gardens and Nursery (Saturday 24th September 2016)**

**Please book ..... place(s) at £30.00 each: I/We shall join the coach at Frensham / Dockenfield / Rowledge (please delete as appropriate)**

**Name(s) and contact phone number**

.....

**Signature .....**

**Payment by bank transfer (BACS) to the Societies Santander bank account: Sort Code 09 01 28, account number: 81476443. However YOU MUST give your name as the reference otherwise we will not know who has paid !**

**or**

**Enclose cheque to Frensham and Dockenfield Horticultural Society for £ .....**

**Pub Lunch**

**Picnic Lunch**

**Please tick as appropriate (see below)**

Lunch will be taken at The Roebuck Inn, Laughton which has a very good reputation for food and they will provide a serve yourself cold buffet table to include all sorts of salads and cold meat/fish, dessert, tea or coffee for a set

price of £12.00 per person. See picture below sent by the chef! The unicorn is for decoration only and is not part of the meal. The cost of the meal can be added to the outing price payment or bring cash/cheque on the day. The alternative is to picnic (but not at the pub as they serve meals!) and there is a small village green opposite for the pub that looks OK for this.

**We need to know whether you will take the buffet or picnic so that the pub has numbers. Please let Dan know your choice at least one week before the outing. Deadline 17<sup>th</sup> September.**

Please return this form with your payment no later than 31<sup>st</sup> of August to Dan Bosence at Jeffery's Cottage, Bealeswood Lane, Dockenfield, Farnham, GU10 4HS, Tel: 792442 or email your booking to [dwbosence@btinternet.com](mailto:dwbosence@btinternet.com)



A buffet meal at the Roebuck Inn.

## Seasonal Recipe – Pickled Beetroot (Dan Bosence)

If, like me, you are not very fond of traditional pickled beetroot made with a harsh-tasting, basic vinegar this may be of interest. Also, a number of people, including posts on our own Hort and Prod Facebook pages, are reporting a particularly good year for beetroot and you may want to preserve some for the winter. The alternative method to pickling is to store over winter in boxes of sand or peat, or, as I learnt recently, just put them in a box in a cool but frost free shed. What I was searching for was a recipe that kept the beetroot flavour and sweetness but did not have the harsh flavour of the vinegar and a recent “tasting” at a Hort and Prod Council meeting concluded that this recipe well worth trying. It comes from Margaret O’Sullivan’s “Mustards, Pickles and Chutneys”.

6 Beetroot  
12 fl oz. red wine vinegar  
3 tspns mustard powder  
1 tspn salt  
8 oz. sugar  
3 tspns dill seeds (I used fennel seeds)

Cook beetroot, with stalks and roots on until just tender. Drain, but keeping 12 fl oz of cooking liquid. When beet are cool, cut off stalks and rootlets and peel. Slice and pack into warm dry jars.

Bring vinegar and reserve liquid to boil and add mustard, salt and sugar. Stir to dissolve and simmer for 5 mins. Add dill/fennel seeds to beetroot and cover completely with hot vinegar mixture. Seal and, when cool, store in fridge.

This filled 1 large and 2 small Le Parfait pickling jars but that will depend on the size of your beetroot. I used medium sized (4-6 inch long) “Cylindra” beetroot.

(I tasted this at the committee meeting and it was very good !)  
Ed

## **Other news**

Please note that our speaker for 22<sup>nd</sup> September is now unable to attend. There will be a new speaker and details will be sent out to you next week.

We also have the October plant sale coming up, this will be held outside the village shop on Saturday 8<sup>th</sup> October from 9.30-11.00. The committee would love to have you as a customer or alternatively would welcome any plants or produce you are willing to donate for sale.

The new and early AGM will take place on Thursday 27<sup>th</sup> October at 8.00pm at the Marindin Hall although it is expected that as it is so soon after the last AGM there will not be much to report and the evening will therefore be combined with a DIY Gardener's Question Time.

The President's Supper will take place on Friday 25<sup>th</sup> November. Booking details for this will appear in a future newsletter.

## **Also.....**

The Cultivate8, a collection of artists and craftsmen including Alison Bosence will be holding an exhibition at the Barn at Bury Court November 17<sup>th</sup>-20<sup>th</sup>. The exhibition is open 10am -5pm daily with talks and demonstrations at 2pm. Admission is free, refreshments will be available. Having attended this event before it is well worth a visit (..and you might even pick up a Christmas present or two...)

**Any articles or information for the next newsletter to me please – Penny Hearn penny  
@hernibles.com or by phone 01252794804**