

FRENSHAM & DOCKENFIELD HORTICULTURAL SOCIETY NEWSLETTER No 159 August 2021

NEWS ....

By Sharon Bleach



How quickly the summer is passing. Already we see some leaves taking on a golden hue and even some trees losing their leaves, although that could be due to the Alder beetle activities or the extremely high temperatures, we had a few weeks ago!

The main focus of this newsletter is the Autumn Show which everyone on the committee is so pleased will be taking place after what seems to be such a long break.

Left - The Bug Hotel at Jardins de la Poterie Hillen

#### COMING UP:

As we are getting more used to managing with Covid precautions in mind we are more confident about forthcoming activities and events. Upcoming dates for your diary for the Society activities are:

- Saturday 4<sup>th</sup> September Autumn Show, Marindin Hall
- Thursday 23<sup>rd</sup> September FDHS social evening FDHS at the Frensham Brewery
- Thursday 7<sup>th</sup> October Talk by Peter Herring on Winkworth Arboretum, Marindin Hall
- Tuesday 12<sup>th</sup> October (morning) Tour of Winkworth Arboretum led by Peter Herring
- Thursday 28<sup>th</sup> October FDHS AGM, Marindin Hall

**AUTUMN SHOW :** For those of you who are holding cups won in 2019, please can you get them back to Annabel Sommerfelt (email: <u>annabelsommerfelt@gmail.com</u>) in plenty of time for the show - beautifully polished of course!

The Autumn Show is back! I am hoping that on Saturday 4 Sept the Marindin Hall will be full of flowers, fruit, veg, and of course, cookery, home industries and photos. Most of the usual classes will be there, but we have dropped a couple to make room for some **New Members Classes** to encourage our new members to show us what's flourishing in their gardens (one each for Flowers, Fruit and Vegetables).

Even though all Government COVID restrictions have been lifted, we will be asking all exhibitors, stewards, judges and visitors to wear a face covering until they are sat down at a table to enjoy a cup of tea and a cake – and we will have some spare masks available on the door if anyone forgets.

It would help the organisers if you could send in an entry form by lunchtime Thursday 2 Sept, so that we can prepare the exhibit slips for each class. However, we recognise that sometimes you'll want to change your entry on the day when you see what's looking its best in your garden, and we can usually accommodate that. Bring your entries along to the Marindin Hall between 9.15 and 10.45 on the Saturday morning and the stewards will help you position them. If you need an updated entry form see below or on the website. Or if you have problems printing one out they are available in the Village Shop, just ask at the counter.

This will be the first show for two years and we want it to be a celebration of our members' gardens. The success of the show (and the Society), depends on getting lots of entries, so please show your fellow members what you've been growing.

For more information go to the website **FDHS.org.uk**. If you have any questions you can email me at <u>cpell5253@aol.com</u> or call me on 01252 795281.

## JUNIORS SUNFLOWER COMPETITION:

This special class is for children who have been growing a sunflower plant this summer. There are three categories and the winner of each category will receive a prize. The entries will be judged on: • The tallest flower • The biggest flower • The weirdest/wackiest or most strange sunflower.

To enter the class please email annabelsommerfelt@gmail.com a photograph (or two) of the sunflower by 12 noon on Thursday 2 September 2021 and tell us the following information:

- 1. The height of the sunflower in cm.
- 2. How big the sunflower head is (diameter in cm)
- 3. The name of the entrant
- 4. How we should contact you (email address or phone number) if they win a prize.

Entries need to be submitted by 12 noon on Thursday 2nd September.

For more information see the FDHS website <u>www.fdhs.org.uk</u>

# ENTRY FORM Autumn Show – Saturday 4 September 2021

Please complete and return the entry form below, no later than 12 noon on Thursday 2 September 2021, to:

#### Frensham Village Shop

OR POST TO: Chas Pell, Bramble Cottage, West End Lane, Frensham, GU10 3BE

OR EMAIL TO: cpell5253@aol.com

For show queries call: Chas Pell 01252 795281

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#### FRENSHAM AND DOCKENFIELD HORTICULTURAL SOCIETY ENTRY FORM – Autumn Show 2021

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1	3	4		5	6	7	9	10
11	12	13	14	15	16	17	20	21
22	24	25	26	27	28	29	30	31
NM	Sun		32	33	34	35	36	37
38	39	41	42	43	44	45	46	NM
	47	48		49	50	51	52	53
54	55	56	NM		57	58	59	60
61	62	63		64	65	66	67	

Please circle the class numbers that you wish to enter:

Name -----

Address -----

-----

Total number of entries: ------

Please give the age of any junior entrant: -----

**CODES USED ABOVE:** NM – New Member class, Sun – Juniors Sunflower competition

# by Sharon Bleach

# A garden visit in France

**LES JARDINS DE LA POTERIE HILLEN** (<u>https://les-jardins-de-la-poterie-hillen.blogspot.com/</u>) Simon and I were fortunate to be able to visit France a couple of weeks ago and catch up with friends there. We also took the opportunity to visit a garden we had first been to in 2012, my how it had changed over the intervening period.

It is near to Boulogne sur Gesse in South West France and has been created over a 30 year period by 2 potters (originally from Germany) who enjoy gardening in the summer and making pottery in the winter. They have used bamboo as a mainstay in their planting and have over 120 different species in the garden. They also have fabulous examples of using grasses as hedging as you can see from the picture.



It was great to be able to visit on a cooler day and really appreciate the different areas of the gardens. When we last visited it was around 40 degrees C!

There is a very interesting wildflower meadow by the banks of the Gimone river as well as a number of ponds and wetland areas which have different styles of planting and atmospheres.

The gardens were awarded the accolade of being named a remarkable garden by the French Ministry of Culture in 2010. Not quite on the scale of Wisley but definitely worth a visit if you ever happen to be in the area when travelling in the future. The café looked very good too!



Following on from my article last month, once again I am asking members to contact me with any memories, photographs or anything else, to help me produce a historical archive for the society. I can be contacted on 01252 793591/07894 471000 or <u>marketing@fdhs.org.uk</u>

I would like to thank, Ann Hill a former past Chairman, Penny Garrard and Diane Parratt for their help.

The following excerpt is from the Farnham Herald and how apt when you consider how this summer has panned out:

## Autumn Show 2007

"The hot spring followed by an unusually wet and cloudy summer has made it difficult to grow perfect blooms and vegetables. Members have had problems with potato and tomato blight, flooding, winds, and too little sun. Nevertheless, the gardeners of both villages produced a wonderful display of flowers fruits and vegetables".

From reviewing the records, we had 242 entries, which has only been bettered in the last 15 years, by 266 in the 2017 autumn show, so members let's all step up to the plate and try and equal or better it.

Two members made almost a clean sweep, Dan Bosence won the Morris Cup and Atherton Cup for his tray of vegetables and also the Stevens Cup, Huitfeldt Cup and Earle Cup. Lene Tegldal, won the Hunt Cup, the Lee-Jones Cup and Hunter Cup in the floral classes. Anne Johnson won the prize for most entries in the show and the longest bean.



# RECIPE – COURGETTE CHUTNEY

(for everyone who has a glut of courgettes)

(From the Sainsbury Book of Preserves and Pickles by Heather Lambert)

750g courgettes sliced1.5 tablespoons salt250g ripe tomatoes finely chopped125g onions chopped125g sultanas

500g sugar 350ml spiced vinegar 1 teaspoon ground cinnamon 1 tablespoon grated orange rind 50g chopped walnuts

Cut the courgettes in a colander and sprinkle with salt. Leave for 2 hours, then rinse and dry. Put in a pan with the remaining ingredients, except the walnuts, and heat gently, stirring, until the sugar has dissolved.

Simmer until thickened, then stir in the walnuts. Pour into hot sterilized jars and seal.

Makes about 1.5kg

### AND FINALLY ....

Items for the next newsletter to Sharon Bleach by 19<sup>th</sup> September please.

Please do take part in the Autumn Show. It would be great if all members submitted a couple of entries and encouraged their friends and families to enter the Open Classes too! After such a long break it will be fabulous to see the result of everyone's lockdown efforts – even if you don't think they are up to your usual standards...

I look forward to seeing many of you at the show

.Sharon

All unattributed articles are by the Editor Sharon Bleach. Items for next Newsletter please to be sent by email <u>bleachsharon@gmail.com</u>