

# FEERING & KELVEDON GARDEN CLUB

## JULY 2024

### WELCOME TO THE CHAIRMAN'S NEWSLETTER

July has arrived – hopefully with a little rain to soak our parched borders but with luck not on St Swithin's Day!

Members welcomed Chris Meacham to the meeting in June to talk about life as a mole/rabbit catcher. The report is taken from Terry's notes who had kindly agreed to do this in the absence of Annie who was unable to be there which was a great disappointment to her. Chris, gave a fascinating insight into country life and his role in keeping down the mole and rabbit population. He stated that only those moles in areas which were causing trouble for farmers and other establishments such as golf courses would be caught with special humane traps in the tunnels. He had also brought along two of his ferrets which he used for catching rabbits whereby the ferrets chase the rabbits from the burrows with carefully placed nets. The ferrets have "tracker collars" so that in the event that they stay in the holes they can be dug out. All in all a most interesting and insightful evening for those who attended,

Moving on 26 members enjoyed the beautiful gardens of Helminghall Hall the following Sunday and made good use of the Café. It was, however, extremely cold and windy and a wise decision was made to leave the gardens much earlier than anticipated. Thanks must go to Ronda who kindly stepped in to organise the tickets on arrival in the absence of Annie due to illness. As usual the coach trip there and back went without hitch thanks to Andrew the proprietor of Kings Coaches being the driver.

**MEMBERSHIP** – Membership has now reached 68 and greetings to all those with a birthday or an anniversary this month.

### SUMMER SHOW

Unfortunately due to an operation on the 25<sup>th</sup> July followed by treatment Annie will no longer be able to oversee the Open Show. However, Janet Edwards who will be taking on the role of Show Co-Ordinator officially next year has kindly stepped in and agreed to run the Show on August 31<sup>st</sup>. All the paperwork has been prepared by Annie together with many lists for all that has to be done before, during and after the Show. As many of the volunteers who will be helping are aware there is a lot to be sorted out for the Show to run successfully. It is rather daunting to take on the whole thing so please help Janet as much as possible to ensure the smooth running of it this year. Fortunately helpers are already on board to collect and return tables and for set up. However, if you are able to help at any stage please contact Janet on 07708 334204 who will be more than happy to hear from any willing volunteers.

**REFRESHMENTS** – cakes are required to serve in the afternoon so please do get baking and bring any goodies along on the Friday night between 5pm and 7.30pm or Saturday morning.

**TOMBOLA** – this year we are presenting a special tombola and good prizes are required for this so please bring your donations along on Friday night after 6pm where Jean Yems, who is kindly co-ordinating this will be there to take them in.

**SPECIAL RAFFLE** – Seven Seas Bespoke Kitchen Workshops has offered a beautiful coffee table to raffle. Those who attended the 2022 Show will recall the fabulous sandstone table that had been donated by them. It was extremely heavy so be warned!!!



Let's turn to a few gardening tips

1. Take cuttings of buddleia, cistus, clematis, escallonia and eunymous and put in a cold frame to root.
2. Collect and store seeds.
3. Dead heads from flowers.
4. Complete leek planting, late Brussel sprouts, winter cabbages and both sprouting and spring broccoli.
5. Prepare and harvest herbs for storing
6. Take cuttings of rosemary and sage.



### POET'S CORNER

#### Quote of the month

**The Master-of-Nets Garden**  
by Vikram Seth

*Magnolia petals fall, pale, fragrant, brown,  
Resting on moss within a square of white:  
Courtyard of quietness, of intimate stone  
And latticed shadow. Outside, low at  
night,*

*Three moons – of water, mirror, sky – define  
Pine and old cypress, struggling against  
the stars.*

*And jasmine and gardenia combine  
Their scent with that of closed magnolias*

**DID YOU KNOW?** The 5<sup>th</sup> July is Tynwald Day in the Isle of Man. Each year, the member of the Manx parliament, known as the the Tynwald, meet for a ceremony on Tynwald Hill, in St. Johns. The Tynwald has existed for more than a thousand years, making it the oldest continuously serving parliament in the world. Tynwald Hill was built by the Vikings and legend suggests that it contains soft soil from all 17 of the Island's parishes.

July generally brings the "dog days" of summer, So-called by the Ancient Greeks because they believed in the return of Sirius, was responsible for the heat, and the dog days herald the hottest, sunniest days of the season, and the days where our dogs lie around panting and trying to keep cool! Not sure if we will get dog days this year considering the weather at the moment!

The dog days generally begin mid-July and last until mid-August.

### RECIPE OF THE MONTH

#### 'DEVIL'S' FOOD CAKE

**Pre-heat oven to 180c Gas Mark 4  
Grease & line base 2x 8" (20.5cm)  
sandwich tins**

#### INGREDIENTS

##### CAKE

8fl oz (225ml) milk  
1tbs lemon juice  
4oz softened butter  
9oz (250gm) caster sugar  
3 eggs  
2oz (50g) cocoa  
8oz (225gm) self-raising flour

##### FROSTING

1 egg white  
60z (175gm) caster sugar  
pinch of cream of tartar  
pinch of salt  
2tbs hot water

##### METHOD

**Cake** – Mix the milk and lemon juice together. Cream the butter and half the sugar until pale and fluffy. Beat the eggs and beat into the butter mixture a little at a time with the remaining sugar. Sieve the cocoa and flour twice. Gradually fold in alternatively with the milk. Spoon an equal amount in to the tins and level the top. Bake for 30 minutes or until well risen and just beginning to shrink away from the sides of the tin. Leave to cool in the tin for 5 minutes, then turn out and allow to cool completely on a wire rack.

**Frosting** – using a sharp knife, slice each cake in half. Place the egg white, caster sugar, cream of tartar, salt and water in a bowl. Using an electric whisk, beat well for 7 minutes over a pan of hot water, until thick and shiny. Use half to sandwich the cakes together, Spoon the remaining frosting on the top and sides and swirl to coat. Leave for a few minutes to set and then serve, cut into small slices. **ENJOY!**

#### FLOWER OF THE MONTH FOR JUNE

<b>1<sup>st</sup></b>	Carol Taylor	Rose
<b>2<sup>nd</sup></b>	Naomi Emerick	Peony
<b>3<sup>rd</sup></b>	Janet Edwards	Clematis

**VISIT TO ULTING WICK 2<sup>nd</sup> July – this will be reported on in next month's edition**

*"In summer the song sings itself"*  
William Carlos Williams