

# FEERING & KELVEDON GARDEN CLUB

## FEBRUARY 2025

### ***WELCOME TO THE CHAIRMAN'S NEWSLETTER***

Greetings to you all. It is with some sadness that I write this last Newsletter for the Club with my first effort beginning in March 2016 and now finishing in February 2025 – one does have to wonder where that time has gone! Looking back over past editions I can see how it all evolved starting with the introduction of a recipe for the month together with a report on meetings and gardening tips amongst other items. Following on in 2019, after Ian Standingford had joined the Committee, Poet's Corner was introduced and Ian had chosen the poems and when he felt it had run its course, I decided to continue the feature and chose the poems myself – albeit with a lot of research to find an appropriate one for each month! Another introduction in March the same year was the "Did you Know" section. In the beginning the Newsletters were traditionally only written for Members' Meetings but when "lockdown" hit us in 2020 due to the Pandemic I realised this needed to be sent out by email on a monthly basis to keep in touch with the Members and this still continues to this day! All in all I have very much enjoyed writing the Newsletters over the years and it will be odd not to be disappearing into my "Office" to beaver away to write anymore to produce it in time – another deadline that won't be missed!

Finally, I do hope members have enjoyed reading these over the years.

We now move onto the forthcoming Annual General Meeting on 4<sup>th</sup> February when a new Chairman, Treasurer and Secretary will be elected alongside other members of the Committee and especially this year with specific important roles to be filled to help run the Club.

### **NEXT MEMBERS' MEETING**

Moving on from the AGM we welcome back **Roger Hance** on the 4<sup>th</sup> **March** and this time he will be giving his talk on "Wildflowers of the British Countryside Part 2". Those attending his first visit may recall his very interesting talk with excellent images of the wildflowers so something to look forward to.

**MEMBERSHIP** – Ian Standingford, our Membership Secretary, has been busy collating the paperwork and the delivery of the membership cards to those who have rejoined so far. Thank you to all those who have renewed their membership already for 2025 and a big thank you to Ian for his hard work with more to come! Please remember though in order to help Ian (on what is a busy evening) to have the correct subscription money and your renewal forms already filled in. Many thanks.

**BIRTHDAY NEWS** – greetings to all those who celebrate their birthday or anniversary this month.

Don't forget to reserve your places for the 2 outings this year. Interest has already been shown for the outing to **GOODERSTONE WATER GARDENS** with **Kings Coaches**

**SUNDAY 8<sup>th</sup> JUNE 2025 so book now to  
avoid being disappointed!**

Now let's turn to jobs to do in the allotment and garden this month – with the days now drawing out and signs of Spring around the corner all the more time to be out in the fresh air although it is still on the chilly side and frosts can still cause problems!

1. Tidy up weed and mulch borders before the new growth starts
2. Start growing summer bedding such as petunias, from seed
3. Cut deciduous grasses to the base before new shoots appear
4. Plant lily bulbs in deep pots of gritty compost for summer flowers.
5. Sow broad beans outdoors
6. Chit early potatoes in a, bright spot indoors to firm strong sprouts.

**POET'S CORNER**

**Poem of the month  
for Valentine's Day!**

**An Extract from Robert Burns  
"A Red Red Rose"**

*My love is like a red, red rose  
That's newly sprung in June:  
My love is like the melody  
That's sweetly played in tune.*

*As fair thou art, my bonnie lass,  
So deep in love am I  
And I will love you still, my dear  
Till a' the seas gang dry.*

**DID YOU KNOW?**

You might be toasting Valentine's Day with Champagne this year, but contrary to popular belief Dom Perignon did not invent the signature sparkling wine. Christopher Merrett – a scientist, physician, naturalist and metallurgist from Winchcombe in the Cotswolds, first documented "how to put the fizz into sparkling wine". In a paper presented to the newly formed Royal Society, Merrett described how English winemakers had been adding sugar to wines to give them a refreshing bubbly quality – 30 years before a monk in France's Champagne Region.

**RECIPE OF THE MONTH  
BANBURY APPLE PIE**

**Serves 6**

Pre-heat the oven to 200oC / Gas 6.

**INGREDIENTS**

350g (12oz) plain flour  
pinch of salt  
150g / 6oz butter  
15ml (1tsb) caster sugar  
1 egg lightly beaten  
700g (1½lbs) cooking apples  
juice of one lemon  
100g (4oz) sultanas  
75g (3oz) soft light brown sugar  
pinch of ground cinnamon  
pinch of grated nutmeg  
grated rind and juice of 1 orange  
fresh milk to glaze  
caster sugar for sprinkling

**METHOD**

To make the pastry put the flour and salt in a bowl and rub the butter until the mixture resembles fine breadcrumbs. Stir in the caster sugar, then stir in the egg and enough water to bind the mixture together. Knead lightly on a lightly floured surface, then roll out two-thirds of the pastry to line a shallow 900ml (1½ pint) pie dish. Peel, core and thinly slice the apples. Put in a bowl and sprinkle with the lemon juice. Layer the apples, sultanas, brown sugar and spices and orange rind in the pie dish. Sprinkle with the orange juice. Roll out the remaining pastry to form a lid, pressing the edges together. Scalloped the edges then make a slit in the centre of the pie. Brush the top with the milk to make a glaze then bake at 200c (Mark 6) for 30 minutes or until golden brown. Sprinkle the top with caster sugar and serve either hot or cold with ice cream if so desired. **ENJOY!**

**FLOWER OF THE MONTH** will start again at the March Meeting for the Shield currently held by Carol Taylor

So it's farewell from me!  
Keep safe and well and remember

"Blossom by blossom the Spring begins"  
Algernon Charles Swinburne

**HAPPY COOKING AND GARDENING AND**

**HAPPY VALENTINE'S DAY!**