

# GARDENER'S GAZETTE

Autumn 2011

Founded 1940

Affiliated to:

The Royal Horticultural Society

Royal National Rose Society

National Dahlia Society

National Chrysanthemum Society

National Vegetable Society

The Hampshire Federation of Horticultural Societies

The Daffodil Society

[www.purbrookhorticulturalsociety.org.uk](http://www.purbrookhorticulturalsociety.org.uk)

## SUMMER SHOW

**Sunday 21st August 2011**

**Crookhorn College of Technology,  
Stakes Hill Road, Waterlooville**

*Doors open to the public 2.00pm*

*All welcome – refreshments available*

### CHAIRMAN'S RAMBLINGS

It doesn't seem that long ago that I last put pen to paper (keyboard to paper!) but the seasons seem to be rushing headlong towards the cold bit – that's the bit I dislike; although it gives gardeners a short time to recover from the labours of the previous months. As is usual this time of year, I would ask you to remember the highlight of the year – the PHS Summer Show – if you can't manage to put entries together, at least please come along and support us. As I've said before (many times) a lot of people put a lot of work, over the year in some cases, so that we can have a show to be proud of. If people turn up, it makes it all worthwhile. Those who have come in previous years enjoy themselves, not just meeting friends and fellow gardeners, but looking at the exhibits, having a cup of tea/coffee, sandwich or cake and browsing the stalls or having a go at the raffle. Most people leave having enjoyed themselves and are pleased they made the effort.

Another yearly task is asking if anyone out there can spare a few hours on the day of the Show to help set up, run and break down at show end. If you can help, please see a Committee Member or the Show Secretary or put your name on the list at the monthly meeting, or in the Store on a Saturday. If you can't help, perhaps you can manage to

sponsor a class in the show itself? You do not need to be at the show all day – a couple of hours will help to give others a break, so they can look round the show and enjoy the exhibits.

Also if there is anyone who can make and donate cakes, preserves please let Betty know – the more people who help in this way means it is not left to just a few to do all the work. Books, puzzles, etc. are also useful to sell on and help swell funds – as you probably know it is an expensive day and one that is worked for all year. Most of all, though, we would like to see YOU there.

**Good gardening – Richard**

### **MEMBERSHIP AND GAZETTE DISTRIBUTION**

I hope that you are all aware of the Society website which contains each issue of the Gazette:

**[www.purbrookhorticulturalsociety.org.uk](http://www.purbrookhorticulturalsociety.org.uk)**

Largely, but not entirely, as a result of increased postal charges, the cost of production and distribution of the Gazette has almost doubled in the past few years. In order to keep our costs as low as possible it would be most helpful if more members were to access the Gazette on- line instead of receiving a printed copy. If you are prepared to do this please let me know by phone (023 9237 2713), via the membership desk at the Store or by informing any Committee member.

**Graham Spooner**

### **OBITUARY – DIANE APPS – TREASURER PHS FLORAL ART CLUB**

It is with great sadness the Floral Art Club has to announce the sudden death of Diane Apps.

Diane was a loyal member of our club for over 20 years and for many years was an enthusiastic committee member, Chairman and lately Treasurer. She was always there to help, ably assisted by her husband John.

She loved her garden, the theatre and was an excellent cook. Her biggest pleasure however was her family, particularly her grandchildren.

Diane will be greatly missed by all the committee and members of the club.

We extend our deepest sympathy to John and all her family.

### **SCHOOLS NEWSLETTER**

As a result of the interaction with local schools we have a new initiative this year; we have started a quarterly newsletter to schools informing them of the Shows and other relevant

events. I would therefore welcome contributions from members regarding the specific problems/assets of gardening in and around schools.

Any tips for example on crop rotation on small plots, companion planting, or even advice on how to ensure early cropping due to school holidays coinciding with the harvesting of many fruit and vegetable varieties. Contributions may be sent to:- l.piddington@ntlworld.com or Lynda Piddington (PHS), 40 Westbrook Grove, Waterlooville PO7 5HX

**Thank you – Lynda**

### **THREE CHEERS FOR BETTY**

A big thank you for organising a very social, social evening! Instead of the normal monthly meeting with speaker, the June meeting was held at the Aston Rooms, Aston Road, Waterlooville (by the site of the old Waterlooville Football Club Grounds) where we had a Skittles Evening and meal. Although playing Skittles was not compulsory, we all had a go – although some were more proficient than others! We all thoroughly enjoyed the games and sitting at large tables meant that the conversation flowed and no one felt left out. In fact some conversations were so interesting they had to be interrupted due to someone being prompted that it was their turn. Considering the numbers and variety of meals on offer they appeared together and were hot (apart of course of the Ploughmans!) Great value, great food, fun games and even better company with prizes too! What more can you ask for? Once again Betty has come up trumps so thank you for organising the event.

**Lynda Piddington**

### **NEW CLASS FOR DAHLIAS IN THE SUMMER SHOW**

The Dahlia classes in the Summer Show are dominated by the expert growers and the jump in standard from winning the novice Dahlia class is so large that once you have won the novice class there was nowhere to exhibit unless you dramatically upped your standard – something very few were able to achieve.

At the request of one of our exhibitors faced with this problem, we have come up with a solution we are trying out this year. There is a new class for Dahlias – Class 106 – “Special – 1 vase of 5 Dahlias”. Unlike the specialist Dahlia classes (91-105) it does not call for Dahlias of the same type so it should be easier to raise a good entry and more importantly, this class is not open to anyone who has put in an entry in any of the specialist classes.

**Charles Mobsby**

### **NOTES FOR NOVICES – PART 2**

This second note covers the final preparation of exhibits and some class specific advice on the arrangement of the exhibit.

### **General Advice on preparation of exhibits**

Root vegetables should be carefully washed with a soft cloth and plenty of water to remove soil – brushing will damage the skin. Leaves should be trimmed to the length specified in the schedule and the ends tied neatly with undyed raffia or string.

Fruit (and fruit classified as vegetables i.e. beans, peas, tomatoes, cucumbers, courgettes, aubergines, squash, pumpkins etc.) should generally be picked by cutting the stalk cleanly either with scissors or a sharp knife and displayed with the stalk intact – exceptions are apricots, nectarines and peaches – pick these without any attached stalk. Handle fruit only by the stalks and as little as possible to retain bloom. Pick the flowers early in the morning or late in the evening. Cut stems as long as possible and slope the cut to assist water absorption – split stems over the bottom 75mm for varieties known to be reluctant to absorb water.

Remove any remaining side shoots, buds or immature flowers and the lower leaves and store in deep filled vases in the dark since stalks may well bend if the blooms turn to face the source of lights.

Transport the flowers to the show either horizontally wrapped in paper, or, preferably vertically in securely held on containers of water.

### **Type of Specific advice on exhibiting**

Beans. Align parallel in a row with all stalks at one end. Credit is given for straight, tender snap specimens of good, uniform length with little outward signs of seeds.

Beetroot. Wash extra carefully and gently as marks show up clearly when the skin dries. Ideally, round specimens 60-75mm in diameter, cylindrical about 150mm long. Credit given for smooth blemish free skins of good uniform colour and the presence of a single tap root. Small hair like side roots may be carefully removed provided the skin remains unmarked.

Cabbage. Trim off only a minimum of outer discoloured leaves so that outer colour is a good green. Display with about 50mm of stem, heads facing forward.

Carrots. Soak soil at time of lifting to minimize damage to the tip of the root.

Courgettes. Young, tender fruit of good uniform shape – length about 150mm, diameter about 35mm (round cultivars about 75mm in diameter).

Cucumbers. Fresh, large but young, matched fruit with stalk attached.

Lettuce. Pick late evening or early morning, wash roots ensuring that soil does not collect between leaves. RHS suggest you wrap roots in very moist tissue and put them into a small plastic bag and tie the open end so that the lettuce does not go limp. Our schedule allows

roots to be placed in a dish of water. Remove minimum of outer leaves. Display with hearts facing forward.

Marrows. Tender young fruit of length less than 350mm (round varieties less than 500mm circumference). Gently wipe skins clean.

Onions and Shallots. Remove loose skin but do not overskin as good uniform colour is required. Trim roots neatly back to basal plate. Tops should be tied or whipped with uncoloured raffia. Display onions on collars, shallots stages as separate bulbs not as clusters and arranged in a plate of sand.

Peppers. Fruit should be fully formed but may be either green or ripe (ripe will get more credit).

Potatoes. Weight 175-225gm with shallow eyes. Clean carefully but thoroughly. Stage on plates with the "rose" end outward. Note: a mainly white potato with slightly pink or purple eyes is classified as "other than white".

Rhubarb. Fresh, tender, straight, pulled stalks. Tidy up pulled end and trim foliage to 75mm.

Sweetcorn. Display with stalks. Trim stalk. Pull down (and if necessary remove some the husks) to display about a quarter of the grains over the length of the cob. Cob should be filled with straight rows of tender plump grains and husk a fresh green.

Tomatoes. Show with calyx and some stalk. Display on a plate, calyx side uppermost.

Apples. Display with the eye uppermost but with stalk intact. Arrange in a circle with one apple in the middle – if desired raised on a cushion of white tissue.

Berries. Arrange stalk uppermost in two or three lines for ease of counting. Stalks should all point one way and credit is given for fresh green stalks and calyces. If raspberries are wet do not pick the fruit individually – cut the raspberry cane with required fruit, bring indoors and place cane in water and cut the raspberry stems when the fruit is dry.

Pears. Can be arranged round the perimeter of a plate with the stalks pointing towards the middle.

Plums. Arrange in a circle or in lines, stalk uppermost. Can arrange on a plate.

Grapes. Cut with a piece of the vine to form a "T" handle.

Delphiniums. Remove any side spikes from the main spike. The stem should be vertical with at least 10cm of stem showing and the packing disguised with delphinium foliage.

Gladioli. Ideally the bottom blossom of the spike should still be fresh.

Annuals and perennials. Either a single flower to a stem or if the variety simultaneously produces a head flower and nearly fully developed side flowers, a stem with predominately fully open and well developed blooms.

Pansy and Fuchsia blooms. 6 blooms are displayed singly in special society containers – pick with the maximum possible stalk. Fuchsia's flowers should be about to show or show pollen on the anthers and the stigma should be fresh.

As I said in part 1, if you have any questions, do phone me or make contact at the monthly meetings. If I cannot answer your query, I will probably know someone who can.

**Charles Mobsby – Show Secretary**

## **SPRING SHOW 2012**

There have long been three problems areas with the Spring Show:

- Parking for exhibitors and helpers on the Saturday morning, when we cannot use the plumbing company's car park and there are parking restrictions in Campbell Crescent.
- The rush to get the hall ready for exhibitors – we do not have access on the Friday night because the Hall is let so that we are limited to about an hour on the Saturday morning before staging starts at 9am.
- During staging and the pre judging tidy up the Show has to share helpers with the store which services quite a few customers on Show day. Additionally store helpers have to rush staging so that they can be at the store at 9.30 and this limits the number of exhibits they can stage.

One solution to these problems would be to hold the Show on the Sunday. Parking is available on both sites. The hall is very seldom let on these Saturday evenings so we will very likely be able to set up on the Saturday evening and of course the Store isn't open.

Two other advantages are that it will probably be easier to get judges for the Sunday and since we now do not have to avoid competing Saturday Shows, we will have more flexibility regarding when we hold the Show. Of course there may be other problems of which we are not aware – but the committee decided to try a Sunday for the Spring show to see how we got on and the **2012 SPRING SHOW** will be held on **SUNDAY 25<sup>TH</sup> MARCH.**

**Charles Mobsby – Show Secretary**

## **VACANCY – GAZETTE EDITOR**

The above vacancy has become available. If you are interested and would like more details please do not hesitate to contact a committee member for more details.

**Thank you**

## **CORRECTION TO FLORAL ART PROGRAMME**

I must apologise for the incorrect information for September and October demonstrations. The corrected programme is now on page 15.

**Patricia**

## **PLANT AND PRODUCE DONATIONS**

This is a plea for donations of plants and produce to sell at the Summer Show. It is an opportunity to share with others the fruits of your labour. The stall always attracts a lot of interest from members of the public, especially the runner beans!

**Donations of plants** accepted at the store on any Saturday morning.

**Donations of produce** accepted on Saturday 20th August at the Store or on Sunday morning at the show.

Thank you in advance for your support.

## **SUMMER PUDDING**

An excellent recipe for this time of year.

450g raspberries

225g redcurrants

110g blackcurrants

150g caster sugar

7/8 medium slices white bread from and unsliced loaf crusts removed (pre-sliced bread doesn't work as well)

Prepare the fruit by taking off stalks from the currants, rinse the fruit. Place the fruits with the sugar in a large saucepan over a medium heat. Heat gently for 5 minutes until the sugar has dissolved and the fruit is just starting to release its juices. Don't overcook as you will spoil the texture and flavour. Take off the heat.

Line a lightly buttered 850ml (1½ pint) pudding basin with the slices of bread, overlapping them and sealing well by pressing edges together. Fill any gaps with smaller pieces of bread. Spoon the fruit into the bread lined basin, reserving about ½ the juice. Gently press with the back of the spoon the fruit into the basin and then cut a slice of bread to make a lid. Cover with Clingfilm and then put a small plate or saucer on top so it just fits inside the rim of the bowl, place a 1.5kg approx. weight on the top. Leave in fridge overnight. Just before serving turn it out onto a plate and spoon over the reserved juice to soak into any bread that still looks white.

**Enjoy!**

## **PUMPKIN EVENING 2011**

Tickets available £1.00 each to include refreshments and light hearted quiz. **Pumpkin Classes for Competition**

1. Heaviest Pumpkin – Prize £10
2. Culinary Pumpkin, small sugar variety – Prize £10
3. Culinary Pumpkin, any variety – Prize £10
4. Squash, any variety – Prize £10
5. Decorated Pumpkin – Prize £10

Plants will be available from the store from the beginning of May, weather permitting.

**Phil**

## **TRIPS FOR 2011**

I am organising the following trips for this year, the prices quoted will be approximate because of the fuel crisis they could be dearer or cheaper. Because of this I will need a £15 deposit; this covers the cost of a seat on the coach and will be non-refundable unless there is someone available to take a place. I have consulted my crystal ball and have chosen fine weather days again with luck.

**Ann Richardson**

**SUNDAY 8TH MAY SHERBORNE CASTLE & LAKESIDE GARDENS    £23 HHA Members £15**

Built by Sir Walter Raleigh in 1594, Sherborne Castle has been the home of the Digby family since 1617. Prince William of Orange was entertained here & George III in 1789. Splendid state rooms and collections of Art, Furniture and Porcelain are on view in the Castle, also Raleigh's kitchen and fine family artefacts and 'find' from the Old Castle in the cellars. There is a Fossil & Archive display as an extension of Dorset's world famous Jurassic coast. Capability Brown created the lake in 1753 and gave Sherborne the very latest in landscape gardening.

The Lakeside tea room serves snacks and light lunches, and there is a gift shop and it is only a short walk to the town and Abbey.

Disabled access- ground floor only- gardens unrestricted.

**SUNDAY 12TH JUNE OSTERLEY PARK & HOUSE    £22 N.T.MEMBERS**

**£15**

Osterley Park and House is a spectacular 18th century mansion surrounded by gardens, park and farmland, is one of London's best kept secrets. Designed by Robert Adam the leading architect and interior designer of his day, the interiors of the House continue to dazzle and impress visitors today.

The National Trust have been restoring the gardens, the focal point of the formal garden is Mrs Childs flower garden and for the first time in many years displays of colourful plants and fruit trees have been returned to the Garden House. There is a licensed tea room in the stable block serving lunches & teas. N.T.shop & electric courtesy bus. Disabled use of a stairclimber and garden has level paths.

**SUNDAY 17TH JULY CHENIES MANOR AND PLANT & GARDEN FAIR**

**£24**

This grade 1 listed building known formerly as Chenies Palace, was owned by the Cheyne family who were granted the Manorial rights in 1180. Both Henry VIII and Queen Elizabeth I visited the house on many occasions. It was bought by the Macleod Matthews family in 1950 who commenced a long process of restoration which continues to this day. Most recently the 16th century pavilion was restored and a basement storey was uncovered containing numerous interesting architectural features.

In the centre of the house is an unusual spiral staircase and in this area footsteps are still heard crossing the gallery, possibly those of Henry VIII towards his then Queen Catherine Howard's room. The Manor is surrounded by five acres of enchanting gardens.

The famous Plant & Garden Fair with 70 specialist nurseries is on the day of our visit, entry to the house will be at 2p.m.

## **SUNDAY 11TH SEPTEMBER WATERPERRY GARDENS £19**

Waterperry gardens are steeped in history, with the famous purely herbaceous border dating back to the 1930s when Beatrix Havergal established her Ladies Horticultural School. Running the length of the old kitchen garden wall, the border provides interest from May to September. New designs have been incorporated into the 8 acre gardens over the years, knot garden, herb border, water lily canal and herbaceous nursery stock beds from which all plants are sold in the plant centre. Island beds designed by nurseryman Alan Bloom, alpine garden and riverside walk.

As well as an art gallery, small rural life museum, teashop, restaurant and shop. Waterperry is an oasis of calm and beauty within easy reach of Oxford.

Disabled access good.

## **PURBROOK FLORAL ART CLUB**

The Floral Art Club is affiliated to The Purbrook Horticultural Society (PHS) and welcomes both beginners and experienced flower arrangers. New members can join for an annual subscription of £20 per year plus a £5 PHS membership, which includes entry to most demonstrations and workshops. Guests are always welcome at a cost of £4.50 per evening.

All meetings are held at the Deverell Hall, Purbrook (unless otherwise stated) on the second Thursday of the month. Doors open at 7pm and the meeting commences at 7.30pm. If you need to bring anything with you for the workshops, you will be advised at the previous meeting.

Tea and coffee are available. There is a raffle, sales table and a themed 'Bring and Buy' to raise money for the club and keep the subscription fees as low as possible.

**Jenny Withers – Chairman**

## **PURBROOK FLORAL ART CLUB** **PROGRAMME FOR 2011**

11th August

**Demonstration**  
Graham King

'Cheerful Things'

8 <sup>th</sup> September	<b>Demonstration</b> David Denyer (2011 Chelsea gold Medalist)	Autumn in England Spring in Australia
13th October	<b>Demonstration</b> Marion Catt	'Autumn Lights'
10th November	<b>Demonstration</b> Pamela Welch	'Xmas Extravaganza'
8th December	<b>Christmas Party</b>	TBC

**All enquiries please call one of the Committee Members:**

**Jenny Withers – Chairman – 023 9225 1721**  
**Lorraine Plant – Secretary – 023 9264 3809**

**ADVANCE NOTICE OF**  
**MONTHLY MEETINGS FOR 2011**

**Thursday 4th August**

Dr Alec Jones - Birds and Gardens - Perfect Partners

**Thursday 1st September**

Colin Crosbie – from Wisley (and on telly!) on British Trees

**October**

Pumpkin Quiz and Social – see page 11 for full details.

**Thursday 3rd November**

Paul Bowers – National Parks of the USA