

Late Summer Visit to Yewbarrow House Garden, Grange



This is a 4 ½ acre garden, of which about half is woodland. It is a south east facing sheltered garden overlooking Morecambe Bay, developed since 1999. There is a Sunken Garden, Kitchen Garden, Fern Garden, Gravel Garden, Olive Grove and Japanese Garden. There are also garden sculptures carved out of the limestone rock. One to look out for is *Sisyphus*. The gods had condemned Sisyphus to ceaselessly rolling a rock to the top of a mountain, whence the stone would fall back of

its own weight. They had thought with some reason that there is no more dreadful punishment than futile and hopeless labour.

The Potting Shed is worth a visit also, constructed around two pre-Raphaelite stained glass windows, with beautiful views.

To join us on our visit to Yewbarrow House, sign on at one of the meetings or email outing@edgworth-horticultural-society.co.uk



Tips for exhibiting

If you've never exhibited before – or even if you have – here are a few things to keep in mind when exhibiting fruit, vegetables and flowers.

- Read the Schedule
Check and double-check how many items you have to submit, the minimum/maximum size if given, and any specific preparation instructions.
- Allow enough time to prepare your flower and vegetable exhibits
Wash root vegetables carefully and check the schedule for instructions on what part of the root or top you need to leave on the exhibit. Handle fruit as little as possible to prevent bruising or marking. Leave the stalks on fruit, including tomatoes. Pick flowers in advance if rain is forecast. Remove damaged flowers and leaves.
- Where you have to submit more than one item in a vegetable class, try to match your exhibits in size and shape.
- Lay out fruit and vegetables neatly on the bench, perhaps using a paper towel or plate. Remember stewards may need to move your exhibit, so don't make the arrangement too elaborate. Flowers are staged in vases provided by the Society, unless otherwise stated in the Schedule.

For more tips, go to: www.edgworth-horticultural-society.co.uk

Older than the Barlow Institute!

In the last Newsletter we reported that we could trace the roots of the Society back to at least 1903. Confirmation of there being shows at the turn of last century came at the February meeting when one of our members, Derek Ramsden, produced a Prize Winners medal from 1905, which everyone was fascinated to see

For more information about the society, go to:

www.edgworth-horticultural-society.co.uk

or contact:

| | | | |
|------------|------------------|--------------|--|
| Chairman | Barbara Kenny | 01204 852274 | chairman@edgworth-horticultural-society.co.uk |
| Treasurer | Phil Broughton | 01204 300541 | treasurer@edgworth-horticultural-society.co.uk |
| Secretary | John King | 01204 852024 | secretary@edgworth-horticultural-society.co.uk |
| Events | Pat Whalley | 01204 853444 | events@edgworth-horticultural-society.co.uk |
| Membership | Norman Woffenden | 01204 308081 | membership@edgworth-horticultural-society.co.uk |

Edgworth and District
Horticultural
Society



Pre-Show Edition

June 2009

Last year's Annual Show broke all records both for the number of entries and the number of exhibitors, in spite of the somewhat damp summer. This year we are hoping to do even better, with new and modified classes following suggestions from EHS members. Look for the  icon in the Schedule.

Because of the increasing number of entries, it has sometimes been difficult in the last few years to ensure that everything is ready for public viewing by 2 p.m. For this reason, we have decided to make changes to the timing of both public viewing and the prize giving.

| | | |
|------------|------------------------|------------------|
| New Times: | Public Viewing | 2.30 – 4.00 p.m. |
| | Presentation of Prizes | 4.15 p.m. |

The arrangements for submission and staging of exhibits are largely the same. Please check the information in your Schedule or on the web site www.edgworth-horticultural-society.co.uk

For your diary

June 17 Talk
Container Gardening

June 26-29
Garden holiday in
Galloway

July 15
Evening visit to local
gardens

Aug 15
Annual Show

Sept 5
Visit to Yewbarrow
House Garden

Sept 16 Talk
The Cold Greenhouse

Oct 21 Talk
Autumn Shades

Nov 18
AGM & Social Evening

Incas recommend EHS centenary tree

When Plantsman Roy Lancaster planted the Society's tree in honour of the Barlow Institute Centenary, he revealed that gum made from the sap of the *Liquidambar styraciflua* (or Sweet Gum) had been mixed with tobacco and smoked by the Incas during their ceremonies. He praised the Society's choice of tree as one that provides outstanding autumn colour.



Following the ceremony, Roy treated his audience of 140 people to an erudite and entertaining talk on the many and varied plants in his own garden in Hampshire, where many of the plants he has brought back from his travels or has been given by his international contacts of fellow plant hunters are tested for their suitability to the British climate.

Cookery Show Tips *(and Hopefully How to Win)*

Cakes (sponge) - should be a light golden brown, well risen, definitely no cracks and must easily cut and not crumble.

Scones - No flour spots and those lovely burnt raisins/currants are sadly outlawed if you want winning scones.

Jams & Jellies etc. - The main criterion here is clean jars, neatly covered with a wax disc, sealed, clearly labelled with the type and date of cooking. Jellies should be clear.

Breads – Definitely no cracks or bumps (you know the sort of bumps, the ones you just want to pick off and eat!). Moist, tender and soft centred, no tasting of yeast either.

Tarts and Pies – Pastry should be golden brown, edges even and unbroken and well sealed (none of that lovely fruit juice seeping into the pastry). Pastry for sweet dishes should be cut with a fluted cutter!

For more detailed information on what the cookery judge looks for, go to our web site (www.edgworth-horticultural-society.co.uk) and follow the links for the *Village Show*.



2008 Cookery entries

The website now holds a growing list of facts and tips to help when entering the Annual Show. It is in its early stages and we are hoping it will grow into a really useful encyclopaedia of "show winning" information. If you have any tips you would like to share with the rest of the society, or any questions you would like answering, please drop in the box at the 'tea table' at any of our meetings, or email them to

tipsandquestions@edgworth-horticultural-society.co.uk

Seasonal Eating – Broad Beans

Country Style Broad Beans

Broad beans are in season from June to early September. If you haven't grown any this year, why not resolve to plant some in Autumn, or in early Spring next year. They are very productive, with the added bonus of adding nitrogen to the soil.

Serves 4

2lb (1 kg) Broad Beans (fresh or frozen)

10-12 Spring onions

3 oz. (75 g) lean bacon

¾ pint (450ml) Chicken or vegetable stock (if stock cube is used make it ½ strength or it will be too salty).

1 tablespoon cornflour

salt & freshly ground black pepper

1 tablespoon chopped fresh parsley to garnish

Pod the broad beans. Trim the spring onions and cut stems into short lengths, leaving the bulbs whole. Remove any fat from the bacon & cut the meat into strips. Place the beans, onions and bacon in a saucepan and pour stock over. Bring to boil and simmer gently for 10 – 15 minutes until the beans are tender. Remove the beans and onions from the stock with a slatted spoon. Mix the cornflour with a little water to a smooth paste. Stir it into the stock and bring to the boil, stirring constantly. Continue boiling rapidly until it has the consistency of a thin sauce. Return the vegetables to the pan. Boil for a minute or two to reheat them. Check the seasoning and pour into a hot serving dish. Cover and keep hot. Just before serving sprinkle the chopped parsley or chervil over the vegetables.



These plant names have been jumbled up. Can you sort them out to find the names of 10 Plants?

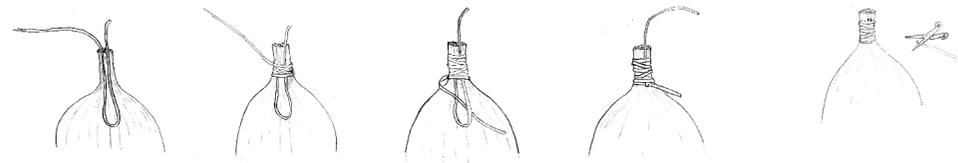
1 A GON PO TUM LY
2 RON HOD END OD R
3 OT EP ST OT HAN IS
4 PE OST UM EOS RM
5 PT E LY US UCA
6 R AS ONE TE COT
7 HEM UM CH SANT RY
8 RIA RO ST ME AL
9 ANT AP HUS AG
10 US IS NA S RC

Answers on EHS web site after the Show

Showing onions and shallots

Onions and shallots are popular entries in the vegetable section, but we do get some questions about how they should be displayed. Onions and shallots differ from most vegetables in that they can be picked long before the Show. When the leaves have died back, gently lift the bulbs and leave them to dry for about 10 days. Try to ensure adequate ventilation around the bulb to help even drying by hanging them up or standing them on an upturned seed tray. Prior to the Show, carefully peel away any loose outer skin and trim the roots neatly back to the basal plate. The tops of both onions and shallots should be tied, preferably with uncoloured raffia. Some people bend the tops over before tying; others tie the necks, as in the diagrams here, and then trim away the excess leaves.

At the Show, plates and sand will be provided for you to stand the bulbs on. However, some exhibitors prefer to use their own rings to support their bulbs.



The Language of Flowers

During the 19th C women were beginning to seek accomplishments other than their household skills and *The Floral Code*, which began centuries ago in the Ottoman Empire, became very fashionable. Flowers all had a meaning and secret messages could be sent. For instance, a posy or single flower could be given to a lady, if she touched the flowers with her lips, she meant 'yes' and if she plucked out a petal, she meant 'no'. The giving of a snapdragon also meant 'no'. Dictionaries were published but unfortunately they did not always have the same interpretation so some seriously wrong messages could be conveyed! Some of the more familiar flowers and their meanings are listed below.

Can you match up these flowers and herbs with their meanings?

- 1 Anemone
- 2 Crocus
- 3 Holly
- 4 Ice plant
- 5 Lily (white)
- 6 Marjoram
- 7 Mock Orange
- 8 Rose (white)
- 9 Rosemary
- 10 Tulip

- A counterfeit
- B defence
- C forsaken
- D I am worthy of you
- E I love you
- F joy and happiness
- G purity
- H remembrance
- I your looks freeze me
- J youthful gladness

Answers on EHS website after the Show

| | |
|---------------|----------------|
| Apple | Temptation |
| Bluebell | Constancy |
| Buttercup | Ingratitude |
| Daisy | Innocence |
| Lavender | Distrust |
| Lupin | Voraciousness |
| Marigold | Grief |
| Rose (red) | Love |
| Rose (yellow) | Jealousy |
| Stock | Lasting Beauty |