

Programme 2013

Winter 2012/13

January 16 Talk

Ups and Downs of Gardening
Barbara & Brian Seddon, Wigan

February 20 Talk

A Passion for Heucheras
Vicky and Richard Fox, Crewe

March 13 Members' Evening Meal
The Pack Horse, Affetside

March 20 Talk

Climbing Plants
Paul Cooke, Ness Gardens

April 17 Talk

Lilies, Hardy to Hybrid
Matthew Smith, Preston

May 15 Evening Visit

Myerscough Garden
led by Bob Hughes

June 19 Talk

Gardeners' Question Time
Chaired by Alison Tarpey-Black

June 22 Day Outing

Breezy Knees Garden and Nursery,
York

July 17 Talk

Borders for Colour & Interest
Michelle Martin, Hesketh Bank

July 27-30 4-Day Garden Holiday

Gardens of Kent and Sussex

Aug 17 Annual Show

Sept 18 Talk

Shady Plants
Phil Dunnett, Woodplumpton

Oct 2 Celebrity Speaker

100 Plants that (almost) changed the world

Chris Beardshaw

Oct 26 Autumn Outing

Thorpe Perrow Arboretum
North Yorkshire

Nov 20 AGM

Followed by Supper, Social Evening, Quiz and Seed Swap

Get Ready for Gardeners' Question Time

June's meeting will be the Horticultural Society's own version of Gardeners' Question Time, chaired by Alison Tarpey-Black. You may wish to ask a question about plant or garden problems that relate to the early part of the year. If so, it would be a good idea to take a photograph or gather other evidence that would help the panel understand the problem better. Symptoms clearly visible in Spring may have disappeared by June – or the plant may have already succumbed to a particularly virulent disease.



*What are these the symptoms of?
See Page 4*

N.B. Correction

The Annual Show date was wrongly printed on some membership cards as August 18th.

The correct date is **Saturday August 17th**

Annual Dinner 2013

The Annual Dinner next year is at *The Pack Horse Inn*, a traditional pub restaurant dating from 1443. The building has been lovingly extended over the years to include a fine dining restaurant. (This pub recently changed hands and is now run by Lancashire Taverns).

The pub is situated on the ancient Roman Road in the rural setting of Affetside near Turton. With a prime position at the highest part of the village, there are fantastic views over the countryside towards Holcombe Tower in the distance.

SUBS for 2013

If you haven't already paid your subs for 2013, please help the Society by paying at the first meeting on January 16th

Autumn Outing To The National Memorial Arboretum

What a wonderful, emotive place to visit. We were on our way at 9.00 a.m. with a very cloudy sky, but the clouds cleared and the sun was shining when we reached our destination. We arrived too late for the daily Remembrance Service (the only place in the country which has an Act of Remembrance every day). This was disappointing, but we met our guide at 11.30 a.m. who showed us round some of the 150 acres.

Because there are 1st and 2nd World War Monuments all around the country the monuments here are mostly post 1945. There are over 50,000 maturing trees and over 200 memorials. Not just for the Armed Forces but also for the Police, Fire Fighters, War Widows, Twin Towers, Soroptomists International, Spiritualists, Stillborn Babies, the General Post Office and the Railways, with new memorials being added constantly.

Following lunch in the visitor centre there was free time to wander. This was when we came across the Japanese Prisoner of War exhibition, which was extremely harrowing. There is also a 30 metre

stretch of the original Burma Railway with the surrounding trees and benches bearing relevant dedications.



RNLi Garden at the National Memorial Arboretum designed by Chris Beardshaw, our celebrity speaker in 2013

If you were not able to join us on this trip, I can strongly recommend it as a place to visit on your own sometime. Admission is free, but they do rely on donations.

Our next stop was a visit to nearby Lichfield Cathedral. Dating back to the 12th century, the cathedral was built on the site of a previous church which was said to be the shrine of St. Chad. Following extensive damage during the Reformation, then the Civil War, it was first restored in the 1660's, then it was further restored in 1885 to its earlier Medieval splendour. The final restoration was in the 1950's.

Incredible Edible Bromley Cross (IEBX)

Incredible Edible Bromley Cross (IEBX) is a new project started during the summer of 2012. The Group aim to help local people to learn about growing food and to use small bits of land in the area which are currently fallow and weedy, and so improve the village. They have started with the land at the junction of Darwen Road and Hough Lane, and are also working on the Village Hall Garden and with the new Birtenshaw School. As well as gardening, they are promoting volunteering and involvement in the community. They also encourage people to make things to sell to raise money for the seeds and materials needed, so all can join in using whatever skills and interests they have.

See their website for details <http://incredible-edible-bromleycross.co.uk>

The idea originated in Todmorden (<http://www.incredible-edible-todmorden.co.uk/>) and their scheme is now very successful and spreading its wings into many areas of community life.

Seasonal eating: Curried Parsnip Soup

Parsnips are one of the stock winter vegetables, and make delicious soups. This is a slight variation on the original created by Jane Grigson in the 1970s

1 medium onion, chopped	1 tbsp plain flour
1 large garlic clove, crushed	1 litre (1 $\frac{3}{4}$ pints) vegetable, beef or chicken stock
675g (1 $\frac{1}{2}$ lb) parsnips, diced	Salt and freshly ground black pepper
30g (1 $\frac{1}{2}$ oz) butter	150ml (5fl oz) cream
	Chopped chives or parsley to garnish
For the spice mixture (if you haven't got your own favourite)	
1 heaped tbsp coriander seeds	1 tsp cumin seed
1 dried red chilli or $\frac{1}{2}$ tsp chilli flakes	1 rounded tsp ground turmeric
$\frac{1}{4}$ tsp ground fenugreek	

- 1 Grind the whole spices and mix with the ground spices.
- 2 Gently cook the parsnips, onion and garlic in the butter for 10 minutes.
- 3 Add the flour and 1 – 2 tbsp of the spice mixture. Stir well and cook for 2 minutes, turning from time to time.
- 4 Gradually add the stock, stirring constantly. Simmer gently for 10-15 minutes until the parsnips are very tender.
- 5 Puree until smooth in a blender, and dilute to taste with water. Season to taste with salt and black pepper.
- 6 Reheat, add the cream and serve with a scattering of chives or parsley

And if that recipe makes you feel hungry, how about this one:

Slugs, every gardener's enemy, but we have come across an old Herbal Remedy for consumption (pulmonary tuberculosis) which shows they were valued at one time. Try it if you are brave enough.

For Consumption, take 30 snails and 30 earthworms of middling size. Bruise the snails and wash them and the worms in clean water. Cut worms into pieces. Boil these in a quart of spring water and reduce to a pint. Pour it boiling onto 2 ounces of candied Eryngo root sliced thin. When cool strain through a fine flannel bag. Take $\frac{1}{4}$ pint of it warm with an equal quantity of cow's milk at twilight. Continue till well.

Eryngo root is still used today to treat chest infections and congestion, but without the added ingredients. Another name for *Eryngo* is *Eryngium*, which we are more familiar with.

Ash dieback disease (Chalara fraxinea)

Diseased saplings typically display dead tops and/or side shoots. At the base of dead side shoots, lesions can often be found on the subtending branch or stem. Lesions which girdle the branch or stem can cause wilting of the foliage above.

Mature trees affected by the disease initially display dieback of the shoots and twigs at the periphery of their crowns. Dense clumps of foliage may be seen further back on branches where recovery shoots are produced.

In late summer and early autumn (July to October), reproductive fruiting bodies of the responsible fungus can be found on blackened leaf stalks of ash in damp areas of leaf litter beneath trees.

A description of the present state of Chalara fraxinea in the UK, and how the public can help, can be found on: <http://www.forestry.gov.uk/chalara>

Annual General Meeting

The Annual General Meeting was another great success this year with 80 members attending and joining again for another year (at the same price as last year). Our Chairman, Barry Scanlon, outlined the events and doings of the past year and Treasurer Phil Broughton explained the accounts and the financial position of the Society. The Events Programme for 2013 was given out on the new membership cards and further explained by Pat Whalley, who organises the speakers. Quiz sheets were put on all the tables for members to test their wits, and a prize was given to the winning table. There was a lovely potato pie supper (with seconds) together with glasses of wine or juice.

The Chairman, Secretary and Treasurer agreed to stand for a further year and the Committee all agreed to continue. Our Auditor gave notice that he did not wish to continue in that role and the members were asked if anyone would volunteer for this position.

New Committee Members

This year we have two new members on the Committee – David Mason (our retiring Auditor) and his wife Amanda (who has organised the discounted Suttons Seeds project). They were both welcomed to the Committee and have already proved their value to the Society.

Maths Puzzles For Gardeners

1. Mr Smith eats two eggs every day. He never buys any eggs, nobody gives them to him, he doesn't steal them from anyone and he doesn't keep hens. Where does he get his eggs from?
2. If an average hen's egg is 5 cm long and weighs 300 grams, and an average peacock's egg is exactly twice the length and 2.5 times the weight, which has the greater circumference?

Answers at the foot of page 3

For more information about the society, go to:

www.edgworth-horticultural-society.co.uk

or contact:

Chairman	Barry Scanlon	01204 853152	chairman@edgworth-horticultural-society.co.uk
Treasurer	Phil Broughton	01204 300541	treasurer@edgworth-horticultural-society.co.uk
Secretary	Irene Spencer	01204 307897	secretary@edgworth-horticultural-society.co.uk
Events	Pat Whalley	01204 853444	events@edgworth-horticultural-society.co.uk
Membership	Carol Murphy	01204 307364	membership@edgworth-horticultural-society.co.uk
Show	David Spencer	01204 307897	show@edgworth-horticultural-society.co.uk
Outings			outing@edgworth-horticultural-society.co.uk