



Hordle Gardening Club Newsletter August 2019



As I write this we are enjoying some warmth and my tomatoes and courgettes are producing fruit - at long last!

Our Closed show at the end of July was certainly a busy one, and since then we've had the annual BBQ, a couple of members opening their gardens - really lovely - and also our social Skittles evening. So it's been a busy few weeks.

This coming Saturday 31st August we have the Hordle Summer Fair, and this year we have two stalls. One is for sales of plants and garden related items, the other a children's 'Make a Tray Garden' creative activity stall. We'll also be judging the red Pelargonium (Geranium) we bought as plugs earlier in the year - how are yours doing? See below for reminders please. We hope to see you all on Saturday.

And, if you're enjoying a surplus of courgettes then on page 2 of this newsletter there are a couple of suggested recipes for using them. 😊

Hordle Summer Fair - Saturday 31st August

The fair is from 1pm to 5pm, but the HGC committee will be at the recreation ground setting up from 10:30am. You can bring your contributions for the sale tables from **11am onwards** please.

So, if you can help us with the following that would be brilliant:-

1. Plants and garden related items (bulbs, pots—ceramic and plastic, books, tools included etc) for sale -
Please note NO Bric a Brac this year
2. Spare plastic shopping bags for people to take plants away in
3. Your red Pelargonium for the competition

Seed Collecting

Are you collecting seeds from your plants? At the BBQ we were handing out some brown envelopes so you can put several in each, and then bring to the September and October meetings to sell on the Plant Sale Table :) If you need more envelopes, we'll have them on the stall on Saturday.

Exbury Nerine Exhibition - Saturday 12th October

This one is a little ahead so at this point just a date for your diary...more details later.

Dates for your Diary

Saturday 31st August -

Hordle Summer Fair. Judging of Geranium competition.

Friday 27th September -

"Growing Sweet Peas for exhibition or pleasure"
presented by Jim MacDonald.

Saturday 12th October

Exbury Nerine
Exhibition - includes entry to gardens. More details later

Friday 25th October -

'Demonstration of Pruning'
presented by Alan Edmunson.

Saturday 23rd November Christmas Buffet

Oh dear -
not a lot left of the year!

more over the page...

Club meetings are held on the 4th Friday of the month, doors open 7pm for 7.30pm start, at the Hordle Pavilion, but please check your programme

web: www.hordlegardeningclub.co.uk
email: hordlegardeningclub@outlook.com
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Recipes for a glut of Courgettes

Courgette, Lemon and Ginger Jam

From Michael Reeve - I use this as a fruit jam and have kept jars for a year or more.

Ingredients:

- 6 lbs (3kilos) courgettes (or marrows)
- 4 lbs (2 kilos) jam sugar
- 4 preserved lemons - juice, peel and flesh chopped small and de-seeded
- 2 inch (5cm) piece of root ginger, grated

Method

1. Peel the courgettes, remove the pith and seeds and cut into small dice. (Should weigh approx. 4lbs (2 kilos).
2. Steam until tender. (This can take up to 1.5 hrs) leave to cool.
3. When cool, put courgettes into a jam saucepan, add the sugar, lemon, and ginger. Stir, cover and leave for 24 hours.
4. Boil until sugar has fully dissolved, continue cooking stirring occasionally to prevent sticking, until the courgettes are transparent and the syrup is thick.
5. Cool slightly then jar.

Courgette and Pea Soup

From Vivien East - the quantities below are ideal for one person. I often treble the quantity and freeze it. Sometimes I add a stick of celery with the shallot.

Ingredients

- 2 medium courgette, chopped fairly small
- 1 shallot - diced
- Large handful of frozen peas
- 1 garlic clove chopped or crushed
- Stock or stock cube

Method

1. Heat a tablespoon of oil in a pan over a medium heat, then add the shallots and sweat down for a few minutes, add the garlic and courgettes. Sweat down for a few minutes stirring occasionally.
2. Add stock or stock cube and enough liquid to just cover the vegetables, season and stir. Cover the pan and lower heat and simmer for 10 to 15 minutes until the courgettes are soft.
3. While the courgettes are cooking, place the peas in a separate container and pour over boiling water to thaw them. When thawed, strain and add the peas to the courgettes for the last few minutes of cooking.
4. Blend with a jug or stick blender until it's your desired consistency, add more water at this point if too thick. I like mine fully blended and smooth and fairly thick, or you could try only blending half.

Freezes well. Adjust the quantity of peas to personal preference.

A lighter alternative is to replace the peas with half an avocado which makes a light summer soup.

What Happens at our Meetings

A reminder that doors open at 7pm with the talk starting promptly at 7.30pm. After the talk coffee/tea will be served and the Raffle drawn. (Donations of raffle prizes are always gratefully received)

We have various gardening magazines available for you to borrow - usually in front of the bar shutters. Keep an eye out here for other items eg Thomson and Morgan seed catalogues - order from Keith and take advantage of our club discount.

Each month we have an 'Exhibit of the Month' table (see below) and a Plant Sales table (also see below) as well as the Raffle table. Monies raised go to Club funds for future events & speakers.

Exhibit of the Month Table

Join in, and win points - and points mean prizes 😊

Our 'Exhibit of the Month' table, is to encourage you to show us what's growing in your garden, the subject for each month will be advised in the Newsletter.

This is fun with a serious (ish) edge to it because it is judged (but not too harshly), so we can learn and pick up tips for showing plants, flowers, foliage etc at their best. Do join in 😊

Points will be awarded at each meeting, with a cup presented to the overall winner at the AGM. (1st = 4 points, 2nd = 3 points, 3rd = 2 points, and for entering = 1 point)

Plant Sales Table

Your donations of plants for the sales table will be very welcome every month.

Also, if you're growing from seed over the next few months and have unwanted seedlings left over after you've potted up those you're keeping - then bring the seedling tray/pot to a normal meeting for the Plant Sales Table, so members can take a spoonful of seedlings home for the cost of a small donation.

Let's get growing!