



# Bishop's Waltham Gardening Club



BWGC

Registered Charity No.  
1169353

## Newsletter Spring 2019

### From the Trustees

#### A Very Jolly AGM on 23rd January!

For those of you who did not manage to get to the AGM on Wednesday 23<sup>rd</sup> January, you missed an excellent evening! The formal AGM business of the Club was completed by 8.15pm and was followed by Cheese and Wine and a plant identification quiz which helped to get everyone chatting and was a lot of fun. The most important points for you to be aware of that came up during the AGM are as follows:

1. Ann Magrath retired as a Trustee after many years. Ann organised the monthly meetings with speakers; has managed the maintenance and volunteers for the Butterfly Garden by the Railway Path; has been instrumental in developing the Community Orchard at Priory Park and helped at most events at the allotments. She has volunteered to continue to oversee the Community Orchard at Priory Park.
2. The nominated Trustees for the coming year were introduced and elected – they are Gill Cooper (Chair), Sue Curtis (Secretary), Chris Curtis (Treasurer) and 9 Trustees – Larry Mabey, Anthea Mabey, Linda Smith, Gill Stainer, Tim Gover, Robin Breach, Merv Smith, Helen Field and Nicole Jones.
3. We need one more Trustee to volunteer to assist with the running of the Club on your behalf – this entails coming to a meeting on the third Monday of each month at the Shed and helping at the 'Shop at the Shed' on a rota about 5 times in a year. The Trustees always work as a team and any newcomer to the committee will be given lots of help to get them acquainted with their role.
4. We need a volunteer to manage the Butterfly Garden maintenance at the Old Station Roundabout– this is not too arduous a task as we have some volunteers already and Ann, who has just retired from this role after many years, will give you all the help you need to get you going. We could do with some more Butterfly Garden Volunteers to spread the load. The

commitment is only a couple of hours once a year between April and October with another volunteer, but it is a vital role and much appreciated by all who walk through this area.

5. It was agreed that from 1st October 2019 the reduced rate 'Joint Membership' (£10 for 2 people at the same address) will be discontinued. Each person will pay the full single membership of £6.

**Anthea and Larry** do a great job - and a lot of work- to keep in touch with allotment holders and raise the standard of our whole site. This is their welcome message to you.

### From the allotments

Welcome to all the new plot holders, we hope you will enjoy all the benefits that working on an allotment brings – fresh air, exercise and hopefully, lots of healthy fruit and veg. Don't forget to call in to the shop at the shed on Saturday and Sunday mornings to stock up on seed potatoes, onion sets, manure etc. and a cup of tea and a chat if you want to. There are lots of books and magazines available if you want some expert advice or just ask – someone will be more than happy to give you the benefit of their experience.

Now that the grass is starting to grow again could you please mow around your plots to minimise the chance of someone falling over? Also, if there are any holes on your paths, it would be good if you could fill them in and keep your area safe!!

Please let us know of any hazards that you notice and if you have any queries/suggestions to make please [email at mudloft@gmail.com](mailto:mudloft@gmail.com) or text or phone on 07846206613

**Thanks, Anthea and Larry.**

Also, to Larry for arranging and overseeing the loading of the skip which enabled many of us to easily dispose of those 'bits and pieces' that we accumulate over many months. It may happen again - we will let you know.  
Carrying on in the same vein;

## Health and Safety at the Allotments

It would be very helpful to the Trustees if allotment holders could report any potential hazards they see that they cannot easily rectify by themselves.

Also;

- Please take care when erecting bamboo canes and other supports so that they are vertical and if they are short, they have protective covers over the ends to save eye injuries.
- Please try not to use glass on your allotment.
- Cut back any creepers or brambles that encroach across paths as they can be a trip hazard.
- Report any wasp activity.
- Clear any stones from grass paths before running a mower over them. Stones can be flicked up into faces if there is no collection box on the mower and, of course, they also cause damage to the blades.

**May we also remind you that if you are working/helping on an allotment you are not covered by the Club's Insurance Policy unless you are a paid-up member. So, please make sure that anyone who assists you on your plot is a member, for their sake! Children are always welcome but remember they are YOUR responsibility all the time they are on the Albany Road site. Pets are not allowed in the allotment area.**

## The Shop

**This year** has seen our Shop at the Shed 'blossom' and becoming a real centre not just for goods but for tea, coffee, a chat and - very often - a laugh. Our regular 'bonus days' - starting with Hot Cross Buns and, more recently, Hot Cross Buns and Cake for Easter Saturday- are attracting more and more members and we look forward to more (our BBQ is itching to get going!) during the summer. Thanks to all who help.

## Club root

**Tim Gover has some excellent advice to try and avoid this nasty disease. His article also includes some useful general advice when dealing with seedlings and small plants.**

Club Root is a soil born fungus which can cause a

great deal of damage, particularly to brassicas and there is a lot of it about on the allotments. It attacks the roots of the plant so that it can't absorb water or nutrients. If you pull up an infected plant you will find the root swollen, misshapen and deformed. I almost despaired when I heard one bit of advice which was to give up growing cabbages, sprouts etc. for 20 years because that is how long it can reside in your soil. But then, I met a Cornish farmer on holiday who grew brassicas for a living, and he advised me to simply use a lot of LIME where I plant. So, this is the process I have adopted for all the brassicas I grow.

*Phase 1.* Do not attempt to grow from seed in the infected area. Instead add some PERLITE to some MULTIPURPOSE COMPOST. A 1 to 10 mixture should do the trick and this will help with drainage. Dampen the mixture and then fill a 3-inch pot to within an inch of the top of the pot. Scatter some seed on the surface and cover with about a quarter of an inch of the compost mix and top it off with a layer of perlite. Water regularly just enough to keep the compost damp until the seeds germinate. Then comes a potential problem, particularly if you are starting early in the season and this is called Damping Off which is another fungus which causes seedlings to collapse in wet and cool conditions. It attacks the stem as the seed germinates and pokes its head through the surface. Therefore, a layer of perlite is recommended because it dries quicker than soil or compost.

*Phase 2.* When the seedlings are big enough to handle it is time to transplant them into their own 3-inch pot (i.e. one per pot) which should be filled with the same growing mixture as in Phase 1. The seedlings should only have 2 leaves and need to be 'teased' out of the pot so that you don't damage the root which will be surprisingly long. I use an old knife for this purpose which you can also use to make a hole in the centre of the 3-inch pot. Put the root of the seedling into the hole and firm the compost around it. Add the layer of perlite as before and make sure the perlite completely surrounds the stem of the small plant. Water as necessary, but don't flood the compost. Your seedling should soon start to produce more leaves and when it is 4 to 5 inches tall it will be ready for transplanting to its final growing place in your garden or allotment.

*Phase 3.* The distances you create between the plants are usually advised on the seed packet but generally the bigger the final product the more space it will need. For each plant make a hole with

a trowel and put enough lime in to cover the bottom of the hole. Put water in the hole to more or less dissolve the lime. Now fill the hole with soil and firm it around the root and lower stem. Treading on the soil will do no harm so long as you miss the plant. Next scatter more lime on the soil around the plant and wash this in. It would be nice to say that this is the end of the process but unfortunately you now have to protect your plants against pigeons or, possibly, deer. For this you will need some posts and NETTING.

If you are in the middle of a dry spell of weather keep watering until the plant is well established. Keep the area free of weeds although as the plant develops the leaves will get bigger and cut out the light so that weeds become less of a problem. Now sit back and wait for harvest time when you will think it has all been worth it.

In a recent email to all members, Robin mentioned that there are now some varieties of brassicas (5 I think) which are resistant to club root. I have grown the Crispus sprout since it first came on the market and found it successful although I still use the method described above - belt and braces, I suppose.

*It goes without saying that the 4 products in bold are all available from the Shop at the Shed.*

The difference between nectarines and peaches is that nectarines don't have fuzzy skins. Nectarines, as recommended by Gillette?

### **From Robin**

**I like plug plants** and am happy to spend a few pennies extra to avoid all the hassle of growing from seed. I notice that organic veg plugs, sent in recyclable, compostable packaging (no plastic, they arrive in a box of straw) are available. Others provide this service one I saw was [www.rocketgardens.co.uk](http://www.rocketgardens.co.uk).

**You need labels?** Try a firm such as [www.hedgehogshop.co.uk](http://www.hedgehogshop.co.uk) for Bamboo Plant Labels. They say they are sturdy and can be used again and again.

**You can make your own biodegradable paper pots, too.** Get details from a firm such as [www.birgonandball.com](http://www.birgonandball.com). Could be fun for the kids, too!

*PLEASE NOTE: Whilst we may make mention of companies that supply certain products, it is not in our remit to advertise, recommend or promote in any way, any one or more company or product. You are advised to carry out your own research as you*

*may find more variety, better prices and/or products elsewhere. However, we do ask you to keep us advised of any bargains, new or improved products, especially if organic and plastic-free.*

### **Asparagus season is starting in warmer areas.**

It does seem to be getting more popular, thanks to newer 'easy to grow' varieties, but a new technique from Taiwan can extend the asparagus-harvesting season wherever you live. Instead of harvesting all the spears as they emerge from the soil, let the first three large spears per crown grow to ferns. Then begin harvesting the other spears as they emerge. By leaving the first three spears, the crown is being constantly fed by these ferns, so you can harvest asparagus weeks longer than normal. The early production will be lower than normal, but overall production from spring through summer may be higher because you're spreading out production and harvest time. If you still want most of your production in late spring, you can harvest half of the asparagus bed the normal way -- cutting all large spears for six to eight weeks -- and the other half using the mother stalk technique. Forget about all those old gardening books which said you had to grow in special raised beds, adding handfuls of salt! Modern varieties are much more tolerant, but it's still worth going the extra mile when preparing their bed as they will be there for quite a while -- up to 20 years!

### **Growing Kiwi Fruit tip**

Keen climbers, they will wrap around most supports, but it is best NOT to let them do this. Tie them onto supports to increase vigour and cropping. It could well be worthwhile as just one Kiwi contains two-and-a-half times the daily dose of Vit C, as well as a smidgeon of Vit E, Magnesium, Potassium and Folate. No wonder it's such a vigorous plant!! Europeans used to call kiwi fruit the 'Chinese gooseberry', while in China it was known as *yang tao* meaning 'strawberry peach'. Despite these confusing names, it's a wonderful and nutritious fruit to grow at home!

### **Using plastic bottles to provide a bit of insulation and protection**

Use a length of bamboo cane to stop your 'bottle cloche' blowing away and saves you trying to push it into the ground too far.

**Polystyrene cups can be re-used** as pots as their insulation properties help seedlings. Just make some holes in the base.

*Apples, pears and cherries are part of the Rose family so, as a change I gave my wife a pound of cookers for Valentine's Day. Not even a 'thank you'! She also wanted something black and lacy. So, I bought her some football boots. What did I do wrong????*

**Most of us do it but** keeping Tomatoes in the fridge has been proved to reduce flavour. That's presuming there was some flavour to start with. I say 'good riddance' to those hard, tasteless things we have through the Winter, but maybe it's not the grower's fault. At temperatures below 12c (54f) there is a molecular reaction which causes the loss of flavour. That's why shop-bought ones which have been kept in cold storage never taste as good as the home-grown ones. So, get going, order some plants - maybe try grafted varieties for even better growth and cropping - or start seeds under glass and with bottom heat in the next few weeks and..... taste the difference!! Tomato juice is the official state beverage of Ohio - hang on in there!

I have an allotment and grow soft fruit. However, there are times when I have too much fruit and the freezer rapidly becomes full. I can give some away, of course - which I do - but even so I wonder how much do the wife and I really need? As many of you don't have an allotment, perhaps you think that these healthy, tasty fruits are not for you. In recent years 'Patio Plants' have come to the fore, with strawberries always a favourite for growing in good sized pots. Trailing Tomatoes also do well.

We all know Blackberries are great Vit C' producers but the bushes do need some space. Not now! There is a patio, hanging version. Have a look online and see what varieties you can see and give yourself a healthy Summer boost with these delicious new plants that are also suitable for hanging baskets!

**Raise your plants; Raise the quality; Raise the standard.**

Raised beds have many advantages. Deeper soil, better drainage, easier to cultivate, quicker to warm up, helps avoid 'creeping' weeds, less compaction, easier to plant and reap. You could fill

a smaller raised bed with ericaceous soil to raise acid loving plants or add loads of grit to plant succulents or alpines. Our raised beds at Albany Road are much sought after, but you can make them at home, too.

## **Money for Nothing**

Watching this programme recently, I saw a car load of floorboards ready to chuck into the tip. It struck me that, should you have anything like that -some wood, maybe about 6 inches (15cm) by several feet long- you could offer it to other Club members as they would be ideal for a raised bed. Just leave a message on our website [www.bwgc.org.uk](http://www.bwgc.org.uk) and it will get circulated to others. Indicate whether you want your phone or email address supplied, or whether you would want us to put you in touch instead. It seemed crazy just to dispose of really good, solid planks.

## **"And your weather forecast for today is**



## **given by....."**

As swallows dart and swoop in the sky, it is worth keeping an eye on their altitude for a weather forecast, since an old saying goes:

"Swallows high, staying dry; Swallows low, wet will blow."

High-flying swallows may indicate fine, dry weather simply because they follow the insects upwards in a warm current of air. When it turns cooler and wet and windy weather threatens, the insects fly low and the swallows follow them.

## **There's still time to pot and pass on some plants for our RED LION STREET ANNUAL PLANT SALE**

## **Feeling "waspish" (easily annoyed or irritated)?**

Yes, wasps do irritate and annoy, but that's usually later in the year when their normal food supply is running out and they search out new sources. My feeling is that they get a 'bad press' as they destroy vast numbers of pests that can, and do, afflict your fruit, veg and flowers. Consider this; I hate to see jam jars or similar traps hung up with the intention of killing wasps. Would you do that do a good friend? Maybe most of them will die in the winter,



but that's a Nature – it doesn't need a hand from you, thank you very much. So, what can you do?

### **If you have a feline friend or two,**

you are no doubt familiar with catnip. Not every cat is interested in catnip, but those that are can't seem to get enough of it. Kitty loves it, but what else can you do with catnip? Catnip herb plants have a history of herbal uses. So, what are the benefits of catnip and how do you use catnip? Catnip herb plants are grey-green perennials from the mint or Lamiaceae family. Catnip is most often cultivated for our pampered feline companions, or rather to entertain us while they play with it. Cats respond to the active compound called nepetalactone that is released from the plant when the animal rubs or chews on the fragrant leaves. Even though some cats eat catnip, the essential oil acts on their noses, not their mouths. So, while cultivating catnip for Fluffy is an entertaining use of the herb, are there other catnip herbal uses that we can enjoy? Catnip Plants have been used in traditional herbal medicine for centuries and was first mentioned in the 11th century.

*In just three years, 1,040,000 gardens were registered with the Million Pollinator Garden Challenge (MPGC) involving an estimated eight million people, concentrated in the United States, and Canada with some in Mexico, and across the globe.*



**Den Marriner with wife Jean.**

Den has been a great supporter of the Gardening Club for many years, always willing to lend a hand, working quietly in the background and always being available to share his wealth of gardening experience with others. In addition, he has been a

stalwart of the Annual Open Show Committee for twenty years! He has now taken a well-deserved break to spend a bit more time with Jean and also his massive garden that makes an allotment plot look like a postage stamp! In the days when we delivered every Newsletter and Show brochure, Den was always there to help. At every Red Lion Street annual sale, Den could be seen with his trailer, delivering many of the plants ready for the sale.

Thank you, Den, for all your hard work on our behalf and to Jean for all the support for Den.

### **Did you know????**

*Trees are the longest-living organisms on earth.*

*The world's tallest-growing tree is the coast redwood. Interestingly enough, it's not the world's oldest-growing tree; that award goes to a bristlecone pine.*

*Bamboo is the fastest-growing woody plant in the world; it can grow 35 inches in a single day. (Don't worry, we have some tame ones for sale at The Shed!)*

*Archaeologists have uncovered evidence that grapes were grown to make wine about 8,000 years ago in Mesopotamia (today's Iraq), although the ancient Egyptians were the first to record the process of making wine about 5,000 years ago. (Yes, I think I tasted one of their Merlot's the other day!!!)*

*Vanilla flavouring comes from the pod of an orchid, *Vanilla planifolia*. Though the pods are called vanilla beans, they're more closely related to corn than green beans.*

*The word pineapple comes from European explorers who thought the fruit combined the look of a pinecone with flesh like that of an apple. Pineapples are the only edible members of the bromeliad family.*

*From a botanical standpoint, avocados and pumpkins are fruits, not vegetables, because they bear the plants' seeds. Rhubarb, on the other hand, is a vegetable.*

*Iris means "rainbow" in Greek, and Iris was goddess of the rainbow in Greek mythology.*

*Sulphuric compounds are to blame for cut onions bringing tears to your eyes. According to the National Onion Association, chilling the onion and cutting the root end last reduces the problem. (I cried when I learnt that...!)*

*Garlic mustard is a member of the Mustard family, not Garlic. This invasive herb outcompetes native plants in the Eastern and Midwestern United States, posing a threat to other native plants and the species that depend on them.*

*Peanuts are not nuts, but legumes related to beans and lentils. They have more protein, niacin, folate, and phytosterols than any nut, according to the National Peanut Board of America.*

*The title for the world's hottest chilli pepper remains contested. Bhut jolokia, 401.5 times hotter than bottled hot pepper sauce, earned the Guinness World Records title in 2007, but several hotter chillis have claimed the title since then.*

## **There has been talk of an alternative to 'ordinary' mulch.**

Below is the 'advert' so have a read and then make your own mind up.

**Strulch**® is a light and easy to use **garden mulch** made from wheat straw for organic gardening. A patented process is used to 'preserve' the straw so that it lasts for up to two years and gives an earthy brown colour. Strulch has a neutral pH and can be used throughout the garden on borders, raised beds, around cultivated fruit and on vegetable plots.

- **Spend less time weeding;** Strulch mulch reduces weed growth by up to 95%
- **Save water;** Strulch mulch helps retain moisture around plants
- **Improve your soil;** Strulch mulch enriches soil and its structure
- **Use all around the garden;** Strulch mulch is suitable around flowers, shrubs, fruit and veg.
- **Save time and money;** Strulch, the mineralised straw garden **mulch**, lasts up to two years, spreading the cost, saving water and fertiliser, making your plants grow healthier and stronger and giving you more time to relax.

- **Slug and Snail deterrent included in the mulch;** The physical properties of Strulch mulch together with the embedded minerals deters slugs and snails.

See their website if you need more details, including delivery.

I don't think it's cheap by any 'Strulch' of the imagination, but worth considering.

## **The way we were, part 1.**

Lower allotments looking over the cricket ground. Look, no trees!!



## **Get to the ROOT of the trouble.**

When you are transplanting established trees and shrubs, it's best to move them from one location to another with as many roots as possible. The roots and soil that travel with the tree or shrub make up the root ball. Usually, a tree or bush planted in the ground will spread its roots far and wide. It would be impossible, in most cases, to try to include all of them in the plant's root ball. Yet, gardeners know that the more roots that a tree has when it is transplanted, the faster and better it will adjust to its new location. Pruning tree roots before planting reduces transplant shock when the moving day comes. Root pruning trees and shrubs is a process intended to replace the lengthy roots with roots closer to the trunk that can be included in the root ball. Tree root pruning involves clipping the tree's roots well about six months before the transplant. Pruning tree roots this way gives new roots time to grow. The best time to trim roots of a tree or shrub to be transplanted depends on whether you are moving it in Spring or Autumn. Trees and shrubs destined for spring transplant should be root pruned in the autumn. Those to be transplanted in the Autumn should be pruned in spring. To begin root pruning, mark a circle on the soil around the tree or shrub to be transplanted. The size of the circle depends on the size of the tree and should also be the outer dimensions of the root ball. Once the circle is marked, tie up the lower branches of

the tree or shrub with cord to be sure they are not damaged in the process. Then dig a trench in the ground along the outside of the circle. As you dig, keep each strata of soil in a separate pile. Cut the roots you encounter with a sharp spade or shovel edge. When you have dug down sufficiently far to get the majority of the roots, fill the trench back in with the extracted soil. Replace it as it was, with the topsoil on top, then water well. When transplant day comes, you re-dig the trench and extricate the root ball. You will find that pruning tree roots before planting caused many new feeder roots to grow within the root ball.

### **The way we were part 2;**

Looking towards Albany Road with our old 'Shed' on the right.



Many fruit trees offer several seasons of beauty, starting in spring with the showy blossoms and ending in autumn with some kind of leaf colour. And yet, what every gardener wants most from a fruit tree is fruit- juicy and ripe. But birds and insects and fruit tree diseases can ravage your crop. That's why so many gardeners have started growing fruit in bags. Why put bags on fruit? For example, commercial growers who want beautiful, blemish-free apples, spray the trees early and often with pesticides and fungicides. The spraying starts in late winter/early spring. It is repeated, often on a weekly basis, through harvest. This may be more work than you want to do and more chemicals than you want to use on your trees. That means you might start asking: "Should I bag my fruit?" So why put bags on fruit? Bagging fruit trees makes sense when you think about the fact that insects, birds and even most diseases attack fruit from the outside. Bagging fruit means covering young fruit with plastic bags while they are young. Those bags provide a layer of protection between the tender fruit and the outside world. The first people to start bagging fruit may have been the Japanese. For centuries, the Japanese have used little bags to protect developing fruit. The first bags they used

were silk, specially sewed for the fruit. However, when plastic bags came on the market, many growers found that these worked just as well. If you decide to bag your fruit, this is what you should use. Many home gardeners think that zip-lock bags work best. Thin out young fruit while they are still very small, cover each fruit with a baggie and zip it almost closed around the fruit stem. Make cuts in the lower corners of the baggie to allow moisture to drain. Leave those bags on until harvest

### **The way we were Part 3.**

Thanks to a -slightly younger- Derek Cole for the photographs



### **Details from National Gardening.**

#### **Epsom Salts - cures Gardeners and Plants!!**

After working with home gardeners for more than 10 years, I know that they love to use home remedies on their plants. From setting out beer traps for slugs to hanging bars of soap to repel deer, if the household product seems to work, gardeners try it. That's why I was intrigued by the often-mentioned idea of using Epsom salts as a fertilizer. Gardeners apply it to tomatoes, peppers, and roses, hoping to produce more flowers, greener plants, and higher yields. You can use it to improve magnesium content if you know you have a soil that's deficient. I wanted to find out if it really works and learn the best ways to apply it for best growth, so last summer I asked some of our test gardeners (home gardeners who tested seeds and products for National Gardening) to test Epsom salts' effects on plant growth and vigour by applying it to pepper plants and roses. Then I talked to researchers about using the salts as fertilizer. Here's what I found out.

### **The History and Science of Epsom Salts**

This natural mineral, discovered in the well water of Epsom, England, has been used for hundreds of years, not only to fertilize plants but to treat a



range of human and animal ailments. Who hasn't soaked sore feet in it at least once? Chemically, Epsom salts is hydrated magnesium sulphate (about 10 percent magnesium and 13 percent sulphur). Magnesium is critical for seed germination and the production of chlorophyll, fruit, and nuts. Magnesium helps strengthen cell walls and improves plants' uptake of nitrogen, phosphorus, and sulphur. Sulphur, a key element in plant growth, is critical to production of vitamins, amino acids (therefore protein), and enzymes. It's also the compound that gives vegetables such as broccoli and onions their flavours but is rarely deficient in our English soil.

The causes and effects of magnesium deficiencies vary. Vegetables such as beans, peas, lettuce, and spinach can grow and produce good yields in soils with low magnesium levels, but plants such as tomatoes, peppers, and roses need high levels of magnesium for optimal growth. However, plants may not show the effects of magnesium deficiency until it's severe. Some common deficiency symptoms are yellowing of the leaves between the veins, leaf curling, stunted growth, and lack of sweetness in the fruit.

### **There be gold in them thar sheds!**

Up to £300 could be paid for Victorian gardening tools, so forget 'Cash in the Attic' it could be 'Dosh in the Garden'.

Incidentally, do you know what a 'True Lute' is? No, it's nothing do to with music. I actually saw one being used recently. The green-keeper on a golf course was using it to spread a top dressing of soil on the tee.



**A True-Lute.**

You won't find this one in an Orchestra! It's the perfect way to rake in a top dressing. Expensive, too!

### **And (almost) finally, Sue Bircher's tip for better plants.**

When planting out your small or plug plants, after scooping out the hole, put some water in (it also tells you if the ground is too boggy, so if it doesn't

run away, or if it runs away too quickly you can then remedy the problem) and afterwards, before planting put some water retaining gel (Ed; Swell-Gel is one, I know of) at the bottom of the hole. This will ensure the roots go down to cooler, moister soil rather than sideways or upwards where draught or heavy rain can damage them. There is a possibility we may stock a gel product at the Shops at the Shed, but we will let you know.

### **And absolutely finally (possibly!)**

All members filled in a form on which they could choose their preferred method of contact. There does seem a little confusion as one or two have asked why they haven't received emails from us. Upon investigation, it appears they have not put 'email' as their choice. So, if you are not receiving our emails - updates, monthly details of meeting and Newsletters etc. - please let me know at:-

[robinbreach@btconnect.com](mailto:robinbreach@btconnect.com)

Stop Press.

We are actively encouraging natural predators such as Frogs, Toads and Newts to colonise our allotments in order to keep down slugs and snails and reduce the need for slug pellets. If you already have a 'pond' of some sort at Albany Road, no matter how small, do make sure it is safe from herons and, especially, not a danger to children or adults. If you have a pond at home with a rigid or semi-rigid liner and you are disposing of it, please give BWGC the chance to possibly place it at Albany Road, and further assist our search for natural remedies. [www.bwgc.org.uk](http://www.bwgc.org.uk)

And Stop it Again....!

If you have a bath or other container for water at the allotments, please ensure that no little person could fall in or crawl in. In fact, even an adult could trip and fall so always think of the safety of others.

**PLEASE NOTE THAT ANY HARD COPIES OF THIS NEWSLETTER YOU MAY HAVE REQUESTED ARE ONLY AVAILABLE AT THE ALBANY ROAD SHED 10-12 WEEKENDS**

We can also be found at [www.bwgc.org.uk](http://www.bwgc.org.uk) and, more recently;



Bishops Waltham Gardening Club.

**Have a great gardening summer ahead.  
Best wishes from us all at BWGC**



## Bishops Waltham Gardening Club Programme 2019

- 24<sup>th</sup> April Mark Porter - 'History of the National Garden Scheme'
- 11<sup>th</sup> May **Red Lion Street Plant Sale**
- 22<sup>rd</sup> May To be advised.....
- 26<sup>th</sup> June No Speaker. Gardening Quiz & **MEMBER'S JUNE SHOW**  
**Please note changes to the classes!**  
**ROSES** ; Class 1 - a specimen Rose - to be named ; Class 2 - 3 stems, any varieties  
Class 3 - 3 sprays cluster Roses ;  
**SWEET PEAS** Class 1 – 6 stems, same variety  
Class 2 – 6 stems, mixed varieties ; Class 3 – 6 stems, old-fashioned variety  
**SHRUBS** ; Class 1 - 3 stems of any flowering shrub
- 20th July **Open Annual Flower and Produce Show**
- 25<sup>th</sup> September Rosina Brandham – “Plants which changed the World and the way we live”
- 18<sup>th</sup> October **Annual Social Evening** (at the Jubilee Hall)  
James Cross. ' History & Development of The Palace Gardens', Wells.
- 27<sup>th</sup> November Steve Austin 'Australia – 'A Plantsman's Paradise'  
(cancellation from last year – to be confirmed)

### COACH TRIPS

**Sunday 12<sup>th</sup> May ; MALVERN SHOW** Leave Bishops Waltham at 8 o'clock; Cost £34

**Wednesday 26<sup>th</sup> June; DAY OUT TO BOURNEMOUTH**

Enjoy a day out at the seaside! Leave Bishops Waltham at 9 o'clock; Cost £10 (Coach only)

**Wednesday 3<sup>rd</sup> July ; SUSSEX AND THE PRAIRIE GARDEN**

We meet our Guide near Horsham where we stop for coffee then, after a drive around, we have lunch (included in the price) in Steyning. Then on to the Sussex Prairie Gardens, where we also get tea and cake provided after looking around. Leave Bishops Waltham at 8.30am ; Cost £52 \*\*

**Wednesday 28<sup>th</sup> August ; ISLE of WIGHT**

Catching the 10 o'clock ferry from Southampton to Cowes.

Stopping for lunch in Godshill (not included) Returning on 6.30pm ferry

Leave Bishops Waltham at 9 o'clock; Cost £10 (Coach & Ferry only)

**Wednesday 18<sup>th</sup> September ; A COTSWOLD COUNTRYFILE**

We meet our Guide at Burford where we stop for morning Coffee & Lardy Cake (Included in price). After a scenic drive we stop for lunch in Northleach (not included). Then off to **ADAM HENSON'S COTSWOLD FARM PARK**, ending with talk and tea! Leave Bishops Waltham at 8.30am ; Cost £47

**Terms and Conditions; You will be asked for a £10 non-returnable deposit to secure your booking for all trips, except \*\* Sussex when a £15 deposit is required. Final payment to be made 4 weeks before the trip.**

**All bookings, deposits and final payments to Gill Stainer; 01489 893 384**