



NEWSLETTER

September 2023

Dear Members,

Summer may be over, but before we move on, let's take a look back at this year's Annual Show. Despite our roses taking a battering just before the big day, and many of our dahlias waiting until the following week to bloom, we managed an excellent set of exhibits, with good numbers of entries especially in the cakes and preserves and photography sections, and entries in the 'any other vegetable' and 'any other fruit' classes showing what a wide variety of produce we can come up with! Well done to everyone, especially our new exhibitors, whom we hope we'll see again at next year's Show (already booked for **31st August 2024**, make a note of the date!). Our trophies this year went to:

The Ray Smith Memorial Trophy (best exhibit in Section A, Fruit/Veg):	Tim Jewitt
The Jubilee Trophy (most points in Section A, Fruit/Veg):	Tim Jewitt
The President's Prize (best rose exhibit):	Louise Turner
The Hartpury Bowl (best pot plant):	Thalia McWilliam
The Peter Standing Trophy (best exhibit in Section B, Flowers):	Louise Turner
The Gladys Le Gros Hobbs Memorial Cup (best flower arrangement):	Frances Ellery
The Chairman's Prize (most points in Section D, Cakes & Preserves):	Jean Tippet
The Marie Ann Ellery Prize (best baking exhibit)	Roger Lock
The Mike Freeman Cup (best exhibit in Children's section):	Erin Dee
The Craft Trophy:	Liz Oakey
The Needlework Trophy:	Judith Cheyney
The Mike Young Prize for Photography:	Oli Hale

Additionally, Awards of Merit were made to Harvey Mattinson, for shallots and culinary herbs; to Marty Jewitt, for his bunch of grapes ('any other fruit'); and to Liz Oakey, for both her dahlia exhibits. Congratulations to them, and to everyone who exhibited! You can view **photographs of the Show** on our webpage at www.brimpsfieldvillage.org/brimpsfield-garden-soc, and a list of prizewinners for each class will appear there soon.

The Show requires many helpers to make it a success; my thanks to everyone involved, especially to the rest of the Committee, including Jane Parsons who, with Angela Lerwill, Jean Tippet and Brenda Mattinson, organised all the catering, including the judges' lunch and the teas. Many thanks too to the stewards and all those who came to help set the hall up, put everything away again afterwards or contributed in any other way. And special thanks to Charles Tippet, who went to considerable lengths to ensure that the hall and kitchen were ready for us after the revamp and redecoration. Well done to all of you!

Lost property: if you brought a white ceramic ramekin or a blue patterned towel to the Show and haven't been able to locate them, please let me know and I'll arrange for them to be returned to you!

With the Show behind us, the next event is our first Saturday coffee morning of the new season, on **7th October** in Brimpsfield Village Hall, when member Angela Lerwill will speak about growing up on a traditional '**Family Farm in Sussex**'. With more and more farmers looking to return to the older, less intensive but more environmentally-friendly ways of doing things, this should be of interest to all of us. Further talks this winter will be Roger Umpelby, an experienced entomologist, on '**Friends and Foes in the Garden**' (**4th November**) and Adrian James on '**Folklore and More**' (**2nd December**). For all of these, coffee and home-make cakes will be available, for a modest sum, from 10.30, with the talks starting at 11am.

One of next spring's talks is on saving seed from your plants, but ahead of that we will be re-starting our '**help yourself to seed**' table at our coffee mornings. To kick things off, I have seed saved from my lettuce, parsley and dill plants, and perhaps one or two others, which will be available (with paper envelopes) for anyone who would like some. If you have any seeds to share, please do bring them along. (If the seed isn't fresh –from an old packet, for example – please indicate how old it is.)

It's also bulb planting time (except for tulips, which should be left until the weather turns colder). If you'd like to learn how to create a 'bulb lasagne' (a layered planting of different varieties of bulb, in a container), there's a tutored planting session at Ruby's Bar in Birdlip on Saturday 21st October, 10-12am, cost £49 to include compost and bulbs (bring your own container). (This may sound a lot, but having just placed my own bulb order, I have to say it doesn't seem unreasonable.) Advance booking is required; full details and booking instructions at www.facebook.com/rubysbirdlip. If you can't make it, you can find bulb lasagne planting instructions on the Sarah Raven website, under Advice. And if you're buying your own bulbs, and haven't already done so, be quick to get your order in! You will generally get larger and healthier bulbs, and a wider choice, from a specialist bulb supplier rather than a garden centre, whose bulbs have too often been sitting around for a long time in a packet and may have dried out.

And if you're dividing any of your plants this autumn or winter, consider potting up a few pieces to bring to next year's plant sale!

Happy gardening!

Frances Ellery