

ASH PARISH GARDEN CLUB OFFICERS

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R.H.S. LONDON AND WISLEY

We are affiliated to the RHS who ' s benefits include competitive insurance cover, free gardening advice, a free group visit to an RHS garden, (54 members to visit Wisley club trip in Summer) access to medals (Banksian medal) and show stationery and a free monthly copy of The Garden magazine (see Brenda Winton if you wish to view). Our membership number is 10564709.

EDITORS NOTES

Brian – Stories to ernestperry33@gmail.com hard copy to Chris

GARDENING CALENDAR NOVEMBER

Autumn is a busy time for gardeners.

Plant

Plant up bare-root trees and shrubs throughout November. To enjoy some colour during the winter, plant up tubs and baskets with evergreen perennials, ornamental grasses, winter pansies and polyanthus.

Protect

Trees over 1m will need staking for support, especially in exposed locations.

November is a rainy and windy month, and frosts are not uncommon. Protect roses from wind rock by pruning them, and protect any container plants in non-frost-proof pots by wrapping bubble wrap around them.

Your furniture will need protecting at this time of year, too – cover any wooden pieces, or move them into the conservatory.

Maintain lawns

November is the last chance to create new lawns from turf; choose a dry day when the soil's not frozen or waterlogged.

Prepare ahead

It's also the time to dig over your veggie patch; leave soil in large clumps and let the weather break it down into a crumbly finish.

THE MESSAGE OF THE GARDEN**Recycling in the Garden**

I'm always so excited and proud of myself when I forage in my garden and garage and discover just the board I need for a new raised bed, or I dig up and haul enough rocks from the back garden to the front to cobble together a little wall. Repurposing is ecological - reuse reduces waste - and economic. It feels creative and resourceful, like throwing together a meal from the last of the leftover ingredients. Also, I love instant gratification. When I get the idea for a project, I want to execute it now, not after three trips to the hardware store, so I'm thrilled to find materials on-site and repurpose them. The same is true for plants, as when we turn them into compost, it is a form of recycling.

Gardens lend themselves to repurposing and reusing. Whether it's a plant from a neighbour, a gate of wooden pallets or a chicken coop of scrap wood, recycling turns the garden into an ever-evolving masterpiece of innovation. As you spend more time in a garden, you get to know it better, from the way light hits different areas throughout the changing seasons to where certain soils can be found. Friends and resources show up, then move on to greener pastures. One year you decide to plant a pear tree, another time you contemplate adding chickens. Children come and go, and the pear tree gets bigger. The garden is a long conversation between the land and the gardener.

MEMORIES OF RECYCLING

Life is made up of stories. One thing I love about using repurposed objects in the garden is the stories behind them. My chicken coop is an example: the wood was given to me by a friend who found a pile of wood scraps in her basement. That same friend later organized a local food feast and invited me to contribute using my chickens' eggs. Though she and I don't see each other often, I think of her frequently, my henhouse a reminder of our cherished connection. Throughout my garden are other connections, other stories: the bricks for our firepit from a friend's crumbled shed; raised beds formed of discarded benches; a swing made from an old tyre; raspberry plants from a friend's garden. And while it may sound like my garden is a regular scrapyards, it is the opposite. From scraps and labour, I've crafted a garden oasis. I've learned from the garden and life to reuse and make the world a more beautiful place.

Over time, the garden grows and so do we. Recycling in the garden is a metaphor for life. As we grow, we are able to see in new light what we once set aside. Past events can

nourish you now, giving you strength. You grow a little taller, a little stronger and live to tell the tale. What truly no longer serves you, toss into the universal compost, where Life will churn your experiences into nourishment for others. That's recycling in action.

THE ULTIMATE IN RECYCLING

Augustus Jenkins Farmer, author of *Deep-Rooted Wisdom: Skills and Stories from Generations of Gardeners*, takes repurposing a step further. For his garden structures, he grows his own materials using vines and bamboo. Growing your own not only creates whimsical and unique garden shapes, it vastly reduces the carbon footprint of one's garden. Most trellises bought at a garden centre are, he says, made 'overseas with "downcycled" materials, and shipped using packing supplies and gas. Why contribute to the pollution and waste?' Structures made from recycled wood, plastic or metal are simply kept out of the landfill for a while, whereas his naturally grown structures are not produced with any chemicals and will only end up on the compost heap. They stay completely out of the industrial cycle, and he gets to spend more time in his garden instead of shopping for materials.

Recycling, repurposing and reusing can come in many forms. Diversity yields strength. The garden can be a place of stories, our own and others. It is

a network of relationships: between ourselves and the world, between the garden and ourselves, within the garden itself and even within ourselves. In this way, the garden becomes a process. We evolve together, bringing our unique strengths to the table of life, having fun as we do so.

The historic walled garden at Polesden Lacey have benefited from restoration to pointing on the historic brickwork costing £ 10.000.

The walled garden, which belonged to Mrs Margaret Greville until 1942. is one of best and oldest examples of a traditional walled garden in the UK. Mrs Greville used the property to entertain royalty and politicians and it was also the venue of the honeymoon of the future King George VI and Queen Elizabeth the Queen Mother. These days most visitors enjoy the fabulous rose garden, at its best in June and July. But the walled garden also features several garden 'rooms', which include a lavender garden, an iris garden and a peony border.

"The cement mortar doesn't allow the walls to breathe and move, which they do with changes of climate and temperature throughout the year," says Erica Emery, a Lead Building Surveyor for the National Trust. "This inflexibility puts pressure on the bricks leading to disintegration,"

This restoration work is part of an ongoing preventative conservation programme made possible by income generated through visits by members and non-members alike. The program focuses on a different area of the property each year. including the walled garden, the house including the clock tower, and the working building including the stables.

THIS MONTHS RECIPE

Beef and Onion Curry

THIS easy curry takes little time to prepare then you just let it cook itself.

Ingredients for 4

You will need

- 800g Braising steak
- 2 Large white onions thickly sliced
- 1 TSP Cumin powder
- 1 TSP Fennel seeds
- 1 TSP Mild chilli powder
- 1 TBSP Curry leaves gently crushed by hand
- 1 TBSP Dried methi (fenugreek) leaves
- 1 Can of chopped tomatoes
- 1 Can of dark beer
- 8 TBSP Almond powder
- 2 Drops Almond extract

- 100ml Double cream
- 4TSPsSugar
- 4TBSPRape seed oil
- 4 TSP Finely grated ginger
- 4TSP Finely grated garlic

To do

Fry the whole braising steaks in a very hot pan for two minutes each side until well browned and crusted one at a time.

Al low them to cool and trim off any excess fat and dice into bite-size pieces.

Fry the onions in the pan used to brown the meat with the oil gently until softened.

Add the ginger, garlic and spices and continue to cook until the aromas are released. Then add the chopped beef, tinned tomatoes, and beer and simmer gently for two hours or so until the meat is tender.

Add water or more beer if needed.

When the meat is tender add the almond powder and almond extract with the cream and sugar and stir in well for a final five minutes.

Gavin HcArdell

AS COLD AS BRASSICAS

Winter is purple sprouting broccoli's time to shine.

Clare Wilson reveals its origins, and how best to grow it in your garden

IN THE depths of the UK winter, most of my vegetable beds are bare, except for my star performer: purple sprouting broccoli. It is in the middle of its fabulous January growth spurt.

This giant of a broccoli plant is arguably the queen of the brassica family of vegetables. Also known as winter sprouting broccoli, it is very tolerant of cold, and requires several weeks of cold weather before it puts forth its flower buds and becomes ready to harvest.

Unlike ordinary broccoli plants, which have a single large head and are usually harvested by autumn, purple sprouting broccoli has multiple small florets as side shoots from the main one. The chief eating pleasure, however, comes from the stalk, which is sweet and delicious after the cold drives its cells to convert their starch to sugar, lowering their freezing point.

The brassica family is diverse and eaten all over the world. Just one species, *Brassica oleracea*, includes two kinds of broccoli, cauliflower, cabbage, Brussels sprouts, kale, kohlrabi and more, as people have bred it for the development of different traits. *B. oleracea*'s origins have long been debated, but last year an international collaboration solved the mystery when it genetically sequenced 14 different brassica crops and nine potential wild ancestors.

The researchers found that the ancestor was most likely to be a close relative of a plant called *Brassica cretica*, a gangly weed

with cabbage-like leaves that grows on the rocky shores of Greece, Turkey and Lebanon. The shoots of this wild plant are edible.

Similar-looking plants found on the coasts of the UK and other parts of western Europe turned out to be "escapees" that reverted in the wild to their ancestral forms - a sort of "feral cabbage", says Makenzie Mabry, now at the University of Florida, who was involved in the work.

After sowing purple sprouting broccoli in a small pot, you will need about 1 square metre of land per plant. You need to cover it with netting to keep pests away -especially butterflies such as the large white (*Pieris brassicae*). You can buy hoops to hold up a netting tunnel over the plants, but I make my own by sticking lengths of thin cane into the ground along the sides and using sections of old hosepipe to connect the two sides.

Apart from scattering a few slug pellets when the young plants are put in the ground, and watering in the summer, that is about all the attention they need. Crops that produce their harvest in summer typically need more watering and fussing over, but there is more rain and fewer slugs in winter.

Purple sprouting broccoli is a versatile cooking ingredient, but my favourite approach is to briefly microwave it before adding it to a hot wok with garlicky oil, then sprinkling with toasted sesame seeds.

GARDENER'S HYMM

All things bright and beautiful, all creatures great and small,

All things wise and wonderful, the Lord God made them all.

But what we never mention, though gardeners know it's true,
is when he made the goodies, he made the baddies too.

All things spray and swatable, disasters great and small,

All things paraquatable, the Lord God made them all.

The greenfly in the roses, the maggots in the peas,

Manure that fills our roses, he also gave us these.

The fungus on the goose-gogs, the club root on the greens,

The slugs that eat the lettuce, and chew the aubergines.

The drought that kills the fuchsias, the frost that nips the buds,

The rain that drowns the seedlings, the blight that kills the spuds.

The midges and mosquitoes, the nettles and the weeds,

The pigeons in the green stuff, the sparrows on the seeds.

The fly that gets the carrots, the wasp that eats the plums,

How black the gardeners outlook, though green may be his thumbs.

But still we gardeners labour, midst vegetables and flowers,

And pray what hits our neighbour, will somehow bypass ours.

All things bright and beautiful, all creatures great and small,

All things wise and wonderful, the Lord God made them all.