

ASH PARISH GARDEN CLUB OFFICERS

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ASH PARISH GARDEN CLUB OFFICERS	1
R.H.S. LONDON AND WISLEY	1
EDITORS NOTES	2
DATES FOR YOUR DIARY.....	2
GARDENING CALENDAR JANUARY	2
THIS MONTHS RECIPE	3
WOODS AND HEDGES.....	4
MY WEEKEND CAROL KLEIN	5
SOMETHING TO MAKE YOU LAUGH	7
GM CROPS.....	8
YEAR END SHOW RESULTS	10

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

DATES FOR YOUR DIARY

- ☒ SPRING SHOW 12th APRIL
 - ☒ RHS Malvern Spring Festival – 8-11 May
 - ☒ PLANT SALE 10th MAY
 - ☒ RHS Chelsea Flower Show – 20-24 May
 - ☒ OUT MEETING 2nd June
 - ☒ SUMMER SHOW 7th JULY
 - ☒ RHS Hampton Court Palace Flower Show – 1-6 July
 - ☒ RHS Flower Show Tatton Park – 16-20 July
 - ☒ AUTUMN SHOW 6th SEPTEMBER
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GARDENING CALENDAR JANUARY

January may seem like the dead of winter, but there is a lot to be done in your garden during this month.

Plants

Your plants will need protection and maintenance during this time of year. Brush snow from evergreens and conifers to stop the branches from bowing, breaking or splaying out under the sheer weight. If wet weather conditions have made ornamental grasses and other perennials fall flat, start cutting these back to give them a fresh start.

Protect

After plenty of rain, mulch beds and borders with leaf mould, manure, compost or shredded bark – a layer of around five to 10cm is ideal. Check

protective fleece and straw is covering still-tender plants such as tree ferns.

Feed

Feed new plantings in late January with slow-release fertiliser such as Blood, Fish and Bone, and water, but leave the application of faster-acting organic fertilisers such as Growmore until the beginning of March. Wildlife also will benefit from your help at the beginning of the year. Start putting food and water in your garden for hungry and thirsty birds. To stop ponds and bird baths freezing over, leave a tennis ball to bob on top of the water.

Tidy

January is also an appropriate time for tidying your garden and maintaining and repairing your garden furniture and decking. Recycle cut trees by shredding them for mulch or compost. Repair and stain or paint fences, pergolas and wooden furniture if weather conditions permit. Scrub slippery garden decking and paving with hot soapy water; Patio Cleaner is useful for dirtier surfaces. Ventilate greenhouses and conservatories on hot sunny days, and wash the glass of the greenhouse to let in more light. Be sure to put out feed for birds throughout the winter months

THIS MONTHS RECIPE

Beef pot roast

The perfect winter warmer, a delicious one-pot roasted beef joint with vegetables.

Serves: 3-4 **Preparation time:** 15 minutes **Cooking time:** 2 hours and 15 minutes

You will need

750g silverside beef joint
2 tablespoons olive oil
2 celery sticks, chopped into large chunks

3 carrots, chopped into large chunks
2 onions, peeled and quartered
2 parsnips, quartered lengthways
3 garlic cloves, peeled and crushed
300ml red wine
250ml beef stock
2 bay leaves
1 tablespoon dried oregano

To do**A step guide to making Beef pot roast**

1. Preheat the oven to 180°C, fan 160°C, gas mark 4. Season the silverside beef joint well.
2. Heat 1 tablespoon of the oil in a frying pan then add the joint and brown it on all sides. Put it in a casserole dish (making sure it's large enough to fit the joint and all the vegetables).
3. Add another tablespoon of the oil to the frying pan then brown all the chopped vegetables. Arrange them around the joint in the casserole pot.
4. Add the crushed garlic cloves, red wine, beef stock, bay leaves and dried oregano to the casserole and bring to the boil.
5. Cover the casserole with a lid and cook in the preheated oven for 2 hours, turning the meat over halfway.
6. Remove the bay leaves and serve the joint sliced with the vegetables.
- 7.

Cook's tip: Soak up all the lovely roast juices with creamy mashed potato on the side.

WOODS AND HEDGES

HEDGE WOUNDWORT *Stachys sylvatica* A plant of woods and hedgerows on rich soils, often appearing amid a tangle of other shadowy herbs in July and August, hedge woundwort is a creeping perennial with a flower spike up to 80cm high. Like other members of the dead-nettle family the flowers are carried in tiers or whorls. They are a deep crimson or purple/red colour

blotched with white, and have a narrow corolla allowing pollination by long-tongued insects such as bees and moths. The leaves are heart shaped, up to 9cm long, toothed and extremely hairy. They have a very pungent smell when crushed or bruised, a smell often described as 'unpleasant' but so characteristic of summer that it is hard to be critical.

YELLOW ARCHANGEL

Lamiastrum galeobdolon

A lovely name for a pretty dead-nettle, found along woodland paths and glades, most commonly in the south of England on heavy soils. The leaves are 5 or 6cm long and grow in opposite pairs up the stem. They are oval, pointed and heavily serrated, growing on a tall square and hairy stem, and are narrower than those of other dead-nettles and not so nettle-like in appearance.

The flowers grow in whorls, several tiers to a stem. They are buttercup-yellow and downy, composed of a calyx and a long elegant corolla, its lower lips usually streaked with red or brown. Yellow archangel is a perennial, spreading by stolons, flowering in May and June.

MY WEEKEND CAROL KLEIN

The horticulturalist and Gardeners' World presenter, 79, lives in north Devon with husband Neil. She has two daughters and two grandchildren

Tea or coffee?

If I'm in luck, which I frequently am, Neil brings me an Earl Grey tea in bed. I'm very fussy - I like to leave the teabag in and drink it with semi-skimmed organic milk.

Breakfast or brunch?

I don't have anything, really. It's straight out into the garden.

Who's the house chef?

Neil. I love cooking and used to cook. When I first started going to market with my plants, I also made and sold bread. I used to make lots of pastry

too – I've inherited my mum's cold hands. It's just that Neil is a very good cook.

Saturday lunch?

A boiled egg, and we often have a salad, because my greenhouse is full of tomatoes and cucumbers. Our grandson Bill loves cucumber, but he doesn't even need it sliced – he just takes the whole thing and eats it.

What's in your shopping trolley?

Wild salmon, haddock – we eat fish, but don't eat meat. And because I've had this health thing [Carol had breast cancer earlier last year], my daughter has persuaded me to eat more quinoa and foods that are alkaline rather than acidic.

Cookbook or freestyle?

Freestyle, but I used to read masses of Elizabeth David. Cooking's a bit like gardening – a classic is a classic.

A quick dish to rustle up?

I make a good omelette aux fines herbes with herbs from the garden.

Thyme, parsley, oregano, tarragon, chervil, dill, marjoram... I grow lots of herbs.

Go-to comfort food?

Instead of salt and vinegar crisps, Neil occasionally hands me a plate with membrillo, manchego cheese and a few olives. I do like that and it looks pretty too.

Savoury or sweet snacks?

Savoury, and I'm trying to be more so.

Sugars are a no-no.

Favourite autumnal dish?

A comforting stew with squash and lentils. We're lucky because our onions went in late last year, but they've did well, and Neil uses a lot of shallots. Blackberries did well too, so I might be tempted to do a blackberry and apple pie. But not too much sugar!

Pub grub or restaurant?

Restaurant. The Masons Arms in Knowstone has a Michelin star, and is brilliant. The owner is the chef, and his missus runs the place beautifully. When we're in London, there's a smashing place in Brockley, Le Querce, which does good Sardinian grub.

Essentials when writing your memoir?

Water, loads of tea and the odd glass of Torres Vina Esmeralda.

Sunday roast?

We've never done Sunday roasts. When they were smaller, it was a point of contention with our girls, but no longer. We just eat something later on, perhaps a homemade fish and veg curry.

Your takeaway order?

The best fish and chip shop in the world, Squires in Branton, is not far from us. The fish is always incredibly fresh.

Bedtime snack or drink?

No. We eat quite late anyway. I've already had my glass of Esmerelda, and I'm not quite in the malted drinks bracket yet!

SOMETHING TO MAKE YOU LAUGH

Church Notice board Bloomers!

1. There's a fine line between a long, drawn-out sermon and a hostage situation
2. Miss Sandra Mason sang "I will not pass this way again" giving obvious pleasure to the congregation
3. The outreach committee has enlisted 25 visitors to make calls on people who are not afflicted with any church
4. The vicar unveiled the church's new stewardship campaign slogan last Sunday:- "I've Upped My Pledge – now Up Yours"

Groan Corner

1. The rotation of the earth really makes my day.
2. What do you call a beehive without an exit? Unbelievable

3. Why don't we see elephants hiding in trees? Because they are really good at it.
 4. Why don't we see horses hiding in tree? We don't as there's no room as the elephants are already there.
 5. Which is faster Hot or Cold? Hot as you can catch a cold.
 6. 6:30 is the best time on a clock. Hands Down
 7. What did one ocean say to the other? Nothing they just waved.
 8. What do horses say when they fall? Help, I've fallen, and I can't giddy up
-

GM CROPS

could greatly reduce EU carbon emissions

THE European Union could significantly lower carbon emissions by embracing genetically engineered crops. If EU countries had grown genetically modified crops in 2017, in total they could have cut greenhouse gas emissions by the equivalent of 33 million tonnes of carbon dioxide that year, according to an analysis.

The reason is that GM crops have higher average yields, meaning less land is needed to produce the same amount of food.

"That can reduce clearing of new agricultural land," says study co-author Emma Kovak at the Breakthrough Institute in California. "And when land is cleared, that carbon storage is lost."

In fact, according to a 2018 report by the World Resources Institute, if farm yields stay at today's levels, most of the world's remaining forests would have to be cleared to meet estimated food needs in 2050.

This would wipe out thousands more species and release enough carbon to warm the world by more than 2°C, even if all other human emissions stopped, it says.

Kovak and her colleagues have now worked out what the change in carbon emissions would have been if the adoption rates of five key GM crops – cotton, maize, soya beans, rapeseed and sugar beet – had been as high in Europe as they were in the US in 2017, which has a much more favourable view of genetic engineering (see bioRxiv, [doi.0rg/f3qx](https://doi.org/10.1101/133333)).

The team used data from a global meta study of GM crops along with previous studies of land-use change to calculate the 33 million tonnes of CO₂ equivalent figure. This represents 8 per cent of the EU's total greenhouse gas emissions from agriculture in 2017, so a substantial amount. For comparison, total global emissions from all human activities are around 100 million tonnes of CO₂ per day.

Many people think that intensive farming is bad for the environment. If you measure the impact of low-intensity organic farming per area used, it is indeed lower, says Kovak. But per amount of food produced, high-intensity farming has a much smaller impact. "The intensification of farming can spare habitat for wildlife," she says.

Tim Searchinger at Princeton University, one of the authors of the 2018 World Resources Institute report, says there is more uncertainty about the yield rises from GM crops than the study suggests. However, the overall evidence does point to yield gains. "I think genetic engineering probably can be very useful," he says.

Luisa Colasimone at the Greenpeace European Unit says genetically engineered crops aren't a good solution. "GE food means handing over food

production to a few companies interested only in profits," she says. "GE crops increase the use of harmful chemicals."

Some studies have concluded that GM crops have reduced the use of pesticides. And the rise of CRISPR gene-editing technology is enabling smaller groups and companies to create modified crops, says Kovak.

Technologies such as gene editing could produce much more dramatic yield increases in the future. For instance, in 2019, a team boosted tobacco yields by about 40 per cent by fixing a flaw in photosynthesis. This trait is now being engineered into food crops.

YEAR END SHOW RESULTS

Most Points Section 1 (Flowers)

1st 126 pts Hazel Chant, 2nd 58pts Penny Slack, 3rd 54 Pts Ann Poole

Most Points Section 1 (Fruit & veg)

1st 57pts Ann Poole, 2nd 45pts Penny Slack, 3rd 26pts Hazel Chant

Most Points Section 3 (Cooking and Handicraft)

1st 30pts Hazel Chant, 2nd 19pts Mary Harris, 3rd 15pts Margaret Neate

Most Points all Classes all Shows

1st 182pts Hazel Chant, 2nd 116pts Ann Poole, 3rd 104pts Penny Slack