



Bulletin

9th October 2023

Important
see AGM notice inside page 4

From the Chair

Dear Members

Another great show, with more interesting and excellent entries. We were pleased to welcome Jonathan Essex, the Green Councillor for Redhill to present the prizes, who was very impressed by the standard of our exhibits and enjoyed meeting the members. He arrived on his bicycle and gave a supportive speech about how our allotments and the growing of plants and vegetables are so important for our future and the environment.

The committee has been busy producing the 2024-2025 schedule with a variety of events planned, in addition to the shows. Tickets are on sale now to members at a reduced rate of £15, available at all our shows and

events including the Coffee morning. From January 1st all tickets will be available at the full price of £17.50. Full price tickets are also on sale at Banstead Library as. from today.

I have still been enjoying my garden as I start to batten down the hatches preparing for the onset of Autumn, emptying old grow bags, tidying up and planting my A & B bulbs. Good luck with all your garden chores. Like each season, Autumn brings something new and exciting as per the quote from Albert Camus, the French philosopher and writer, "Autumn is a second Spring, where every leaf is a flower".

Wishing you all the best, Gail Fraser, Chairperson



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Autumn Show

What a great Autumn show, with the Community Hall packed tight with exhibits. Many thanks to all our exhibitors, and a special welcome three new exhibitors. Thanks also to the scouts who came along to help set up.

Councillor Jonathan Essex presented the prizes, and made the point that there are no flower shows in the south of the borough. We are lucky to have ourselves, Chipstead, and Kingswood, Walton and Tadworth shows close by. The standard of the exhibits was superb, much commented on by the judges, and

resulting in the awarding of 13 Blue Ribbons for outstanding exhibits and 21 Certificates of Merit (a show record). At current rate we will need to expand the show!

The results for the competition for the best front garden in Banstead were announced with Patricia Payne just pipping Alan Lansdown for the top prize. Both of their gardens are consistently the best in Banstead and, in recognition of this, they were awarded The Worshipful Company of Gardeners Diploma of Excellence in Horticulture. We are looking to expand the competition to include

spring gardens and broadening the area covered. More details will be published in the first 2024 Bulletin.

We made a special presentation to Mary Quick who is stepping down from organising the teas at the shows. We are most grateful to Mary for doing this essential but not easy job. Our shows are known for the standard of our teas. If you can help make cakes or help in any other way, please contact the Show Secretary. Mary is joining Anne Ford and Pauline Baldwin in the team that organises our raffle and sales tables

David Peterken, Show Secretary



Prizewinners

PE Smith cup for the most points in the soft fruit classes throughout the year: David Peterken

Parks Fruit Bowl: David Peterken

Birkbeck cup for Chrysanthemums: David Peterken

Shackell cup for the most points in the vegetable classes: Ann Shore

Village Tradesmans' cup for 4 vegetables: Ann Shore

Burkin Rose cup for the most points in the rose classes throughout the year: Signature Care Home.

National Vegetable Societies medal for the best vegetable exhibit (shallots): Jane Mawer

Banstead Gardeners challenge: David Peterken

Blue Ribbons were awarded to Ann Shore (soft fruit jam) Judith Henley (Decorative and pompon Dahlias), Signature Care Home (cluster flowered roses, decorative Dahlias and a pot grown flowering plant), Jackie Russell (a corsage and a pot plant in flower), Margaret & Norbert Dietsch (a hanging planted container and a specimen flower in a frame), Nina Fassnidge (cup cakes), Sally Keywood-Gray (a collection of pot plants), Debbie Fox (mixed flowers), Certificates of Merit were awarded to Sophie Ford (3 Vegetables), Ann Shore (butternut squash), Judith Henley, (a vase of annual plants and a mixed vase of annual flowers, gladiolus and a foliage shrub),

Signature Care Home (two vases of annuals and an arrangement of dahlias), Jane Mawer (a tree or shrub in blossom), Gail Fraser (mixed flowers), David Peterken (a pot grown fuchsia and a collection of tomatoes and Banstead Gardeners challenge), Jackie Russell (pears), Margaret & Norbert Dietsch ("Glory of Autumn"), Nina Fassnidge (soft fruit jam and a savoury flan), Sally Keywood-Gray (a planted container, a specimen dahlia bloom and fuchsia heads).

Jerusalem Artichokes

Last year Margaret Dietsch shared her recipe for Jerusalem Artichoke soup. For reasons best known to herself, and clearly willing to forgo her favourite soup this autumn, she and her husband Norbert then decided to clear a patch of the garden and dig up all the artichokes. However, nature had its own agenda and up came a splendid display of Jerusalem artichokes on 15ft stems proudly displaying their pretty yellow flowers.

Margaret will be bringing them to the show next month, and will also bring along copies of her soup recipe for anyone who missed it last year.



Versatile Autumn Treats and Spoiled for Choice.

Here are my favourite autumn plants which enjoy more than one season of interest- or can quietly grow out of sight only to provide real impact at this time of year.

Cyclamen hederifolium is great for naturalising in grass, prairie plantings or 'woodland'. I find it best to grow at the front of the border in sun or shade because of its midsummer dormancy. Bright pink flowers packed at ground level, followed by pretty marbled foliage all winter.



Arum italicum pictum enjoys striking variegated, deeply-veined arrow-shaped leaves with yellow spathes in summer (not very showy). These then disappear but develop bright green berried spikes that turn shiny glowing orange. Great impact. It is poisonous, so beware pets and children.



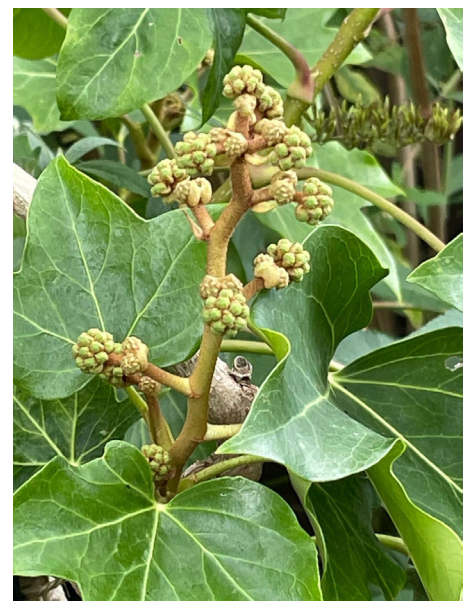
Fatsyhedera lizei is a tall evergreen shrub that can be grown in the ground (needs space) or in a large pot. It sometimes needs support. An architectural plant that has beautiful waxy palmate leaves beloved of flower arrangers. When sufficiently mature the plant produces clusters of green 'baubles' that then turn black.

Lastly, two quiet stalwarts:

Abelia grandiflora, a semi evergreen shrub provides interest for a clear three months. It has a bushy habit and generously showers the whole plant with small delicate pink bell flowers that leave long-lasting rusty bracts: good autumn shades and definition in among other shrubs.

As the grey purple leaves of *Rosa glauca* fall, the dark red rose hips (insignificant early flowers) gleam out from the shrubs skeleton and distracts from the rather raggedy seasonal state of its lower herbaceous companions.

Diana Beck



New Schedule

We are currently working on the new schedule for the 2024/25 shows. If you have any ideas for different cookery classes, or there are any other alterations or suggestions you would like to see please send them to the Show Secretaries.

Late Autumn Show

Saturday 4th November, 2-5pm in Banstead Community Hall. Set up on Friday evening from 7pm.

This show is your opportunity to show off your handiwork and craftwork. If you have made or painted anything this is your chance to show off your talents. Of course we will also have horticultural classes as well as flower arranging, cookery and junior classes. Some of the end of year cups are extremely close so please keep exhibiting!

We will also be pleased to welcome the RNLI who will have a stand at the show.

Supporting Gardeners

Perennial, the charity which supports gardeners in need of help, will be present at all our events for the rest of the year, selling mainly Christmas cards but also other merchandise.

AGM

We will be presenting the end of year cups and the Gardener of the year trophies, while celebrating the year with refreshments and wine.

David Peterken,
Show Secretary.

Notice of IMPORTANT CHANGES

1. Secretary's NEW CONTACT NUMBER is 01737 377529 (with ansaphone). Please note as the old number is being discontinued from the 15th November.

2. We will be amending the 2024 Programme of events, issued at the September Show. If you already have a blue Programme for next year please note and amend it as follows: February Coffee morning will now take place on Thursday 15th February at 10 am (NOT the 14th). The Late Autumn Show will take place on Saturday 9th November (Not the 2nd).

Upcoming events

AGM

The Committee is thinking about the AGM already, and the usual agenda and notice will follow later in October. We are proud to belong to a thriving Society at a time when many others are failing.

Whilst the AGM has a formal component in terms of elections and reports, it is a chance for

you to meet members of the committee and other members at the social event which follows. We always have good food on offer and we can celebrate another successful Society year with a glass of wine or soft drink. I am hoping that the students from Epsom College will be there to offer another delightful recital. We would love to meet and get to know more of you. Please can you also think about whether you could offer to join us on the committee, or take on some of the jobs that need to be supported to keep things going, so do contact us if you would like to know more.

At present we are a small and successfully active committee, but we need to plan and welcome new support for an exciting future too.

Wednesday 6th December
10-12 Jill Bray: Xmas Workshop.
We welcome Jill back to give us an entertaining insight into Christmas arrangements. More details will be circulated nearer the time and at the AGM.

Diana Beck



Raspberry and Sloe Jam Ann Shore

I love the deep, plum flavour of sloes which add a richness to other fruit. It is commonly paired with apples but this jam is even better. I use a greater proportion of raspberries so that the sloes don't overwhelm the more delicate taste of the raspberries.

Ingredients:

750g raspberries
500g sloes
1kg granulated sugar
Juice of one lemon

Makes 4 to 5 pound jars

Method

Heat the sugar in the oven at 140 degrees.

You can sterilise the jam jars at the same time but leave them in the oven until you are ready to fill them.

Stone the sloes – a boring messy job but worth it. The juice of the sloe stains badly so keep a cloth to hand.

Put the stoned sloes, raspberries and lemon juice in a pan and

cook slowly, stirring frequently, for about ten minutes until the fruit has broken down. If it sticks to the pan add a little water.

Add the sugar, stirring until dissolved, then increase the heat and boil the jam until setting point is reached. This should only take between six and ten minutes as both fruits are rich in pectin.

Pour into sterilised jars and leave to cool.

Contacts

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