

WYKE REGIS HORTICULTURAL SOCIETY



HQ & TRADING POST
RYLANDS LANE
WYKE REGIS
WEYMOUTH DT4 9PY

Founded 1925
Affiliated to the RHS & DFHS
President Mr Colin Giles

Telephone: 01305 759668
email: enquiries@wrhs.org.uk
website: <http://wrhs.org.uk/>

Price
10p

OPENING TIMES
WEDNESDAY 2pm – 6.30pm
SATURDAY 9.30am – 12.30pm

SEPTEMBER 2017 NEWSLETTER

WRHS AGM

The WRHS Annual General Meeting will be held on Tuesday 12th September at 8pm.

Retiring President Colin Giles invites all Members to attend from 7pm for Cheese and Wine before the Meeting.



The General Committee has several vacancies.

Could you spare a couple of hours a week?

We work as a team, so you wouldn't be expected to take on a job immediately, but come and share some of the work. **Interested?**

Why not pop into the office during Trading times and see what we do?

Or contact the General Secretary generalsecretary@wrhs.org.uk to come in out-of-hours or leave a message on 01305 759668.

MEMBERSHIP

Did you know that as a Member of WRHS another member of your household can become an Associate Member for free, with his/her own Membership Card ?



Having your own card makes shopping at the Trading Post quicker and easier - no need to wait while the till operator looks up your name to find your Membership Number - just zap the card ! Ask about free Associate Membership next time you're at the Horti !

Why not pay your Membership by **Standing Order** ?

It's so much easier !

A form giving all the details is available at the Trading Post till - remember to pick one up.

CALENDAR COMPETITION

Please send in your photographs for the 2018 calendar to calendar@wrhs.org.uk
All entries must be received by 30th September.

Photos for **all seasons of the year** are required,
so look through your collection and enter !

Twelve photos will be chosen to grace the WRHS 2018 Calendar;
the best photo will occupy pride of place on the front cover.

The winner will also receive a WRHS Gift Token.

The competition rules are on the website wrhs.org.uk
and a copy is attached to this newsletter.



DFHS ANNUAL SHOW



DORSET FEDERATION OF HORTICULTURAL SOCIETIES

INTER ASSOCIATION COMPETITION & SHOW

**SUNDAY 17th SEPTEMBER
2017**

ANNE BIDDLECOMBE HALL
TARRANT KEYNESTON
BLANDFORD
DT11 9JE

Entrance to the show is FREE

President:
Colin Giles
Chief Show Steward:
Derek Tarrant

Show Secretary:
Peter Yeates
23 Swyre
Dorchester DT2 9DN
Telephone: 01308 897235

dfhs.btck.co.uk

PROGRAMME

Saturday 16th September

5.00 pm Setting up of staging for the competitions
Volunteers to assist would be most welcome.

8.00 pm - 9.00 pm prompt Staging of exhibits

Sunday 17th September

7.00 am - 10.30 am prompt Staging of exhibits

10 am All trophies to be returned to the secretary

10.30 am Coffee for the judges

10.45 am Judging commences.
All except those officially engaged should be clear of the show rooms

12.30 pm (or on Completion of judging) The show will be open to competitors only.
Society nameplates and lists of contributing members may be displayed alongside exhibits at this time. (SEE RULE 7)

12.45 pm Show opens to all members and the public

4.00 pm Presentation of Trophies by Ray Hayward
President DFHS.

















4.30 pm approx Show rooms will be cleared. Exhibitors only will be readmitted to clear the exhibits

5.00 pm Show benches will be dismantled.
Help will be needed please.

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The WRHS is affiliated to the DFHS - why not enter in the September Show, or just attend for the fun of it ?
Full information available at the Trading Post

NEW ARRIVALS !

Amarylis 5 varieties £4.20 	Daffodil Butterfly 5 varieties 30p 	Narcissus Rockery 5 varieties 20p 	Tulip Miniature 5 varieties 15p 
Hyacinth outdoor 5 varieties 45p 	Hyacinth indoor 5 varieties 45p 	Tulip Short Stemmed 5 varieties 20p 	Broad Bean Sutton Dwarf 70p/100g 
Broad Bean Aquadulce Claudia 50p/100g 	Broad Bean Witkiem Manita 60p/100g 	Pea Douce Provence 30p/50g 	Pea Douce Provence 60p/100g 
Pea Meteor 50p/100g 	Onion Shakespeare 80p/200g 	Onion Senshyu Yellow 80p/200g 	Onion Red Winter 80p/200g 

A RECIPE FOR SEPTEMBER

Poached pears in Sauternes

Contributed by The Kitchen Gardener



This month I thought I'd get as far away from courgettes as I could !
I don't know about you, but I am really fed up with them.
We've had them cooked many ways and even pickled some for later!

Ingredients



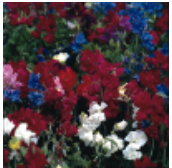




6-12 ripe pears, depending on size, preferably Williams or Conference.
1 orange, juice and pared zest
400ml Sauternes, or other medium-sweet white wine
750ml water
55g honey
200g sugar
Juice of 2 lemons
1 vanilla pod, split
1 cinnamon stick, broken into short lengths
4 cloves

Method

- 1 Using a small, sharp knife, score a zigzag pattern in the skin around the top of each pear, working downwards from the stalk. Leaving the zigzag skin at the top in place, peel the rest of each pear very thinly so as to preserve their shape.
- 2 Remove the core from the base using a corer or small melon baller. Cut the orange zest into thin strips.
- 3 Combine all the ingredients in a saucepan big enough to hold everything, including the pears.
- 4 Set over a medium heat until the liquid comes to the boil, then reduce the heat so that it is barely simmering.
The cooking time will vary according to the ripeness of the pears.
Very ripe pears will only take 5 minutes, much less ripe fruit will need up to 15 minutes. As soon as they are ready, turn off the heat.
- 5 Transfer the pears with their poaching syrup to a bowl and leave at room temperature until needed.
- 6 Serve one or two pears on each plate with a little orange zest and some of the syrup.

Some feedback for my recipes would be much appreciated. Do you cook them? Do you like them?
If any of you have any favourite recipes that you would like to share,
please send them to newsletter@wrhs.org or drop a copy into the Trading Post.

SEEDS TO SOW NOW

Calendula Sherbet Fizz £1.80 £1.65		Candytuft Spangles £1.05 £0.95		Larkspur Sublime Mixed £1.75 £1.60		Everlasting Sweet Pea £1.55 £1.40	
Sweet Pea Snoopea £1.50 £1.35		Sweet Pea Old Spice Mix £1.45 £1.25		Sweet Pea Matucana £1.50 £1.25		Basil Classic Italian £1.45 £1.35	
Corn Salad Vit £1.20 £1.10		Lettuce Arctic King £1.30 £1.15		Cauliflower All the Year Round £1.30 £1.15		Spinach Giant Winter £1.25 £1.10	
Spinach Trombone F1 £1.30 £1.20		Radish French Breakfast 3 £1.25 £1.10		Radish White Icicle £1.50 £1.35		Spring Onion White Lisbon £1.20 £1.10	

VOLUNTEERING !


















Thank you to all those who came on the morning of Friday 25th August.
Shelves were constructed, brambles tackled, new laths made for the display stand,
onions and beans were weighed and the tree by the gate was pruned!

Tremendous effort! Let's do it again!

Next Work Party will be on Friday 15th September 9.30am - 12.30pm

All welcome to join in. This is your Society, so come and help.

WHAT TO DO THIS MONTH

-  Divide herbaceous perennials
 -  Pick autumn raspberries
 -  Lift and store any remaining potatoes to avoid slug damage.
 -  Continue to water new plants, using rain or grey water if possible
 -  Clean out cold frames & greenhouses, ready for use in the autumn. The TP stocks fumigators and Jeyes Fluid.
 -  Cover leafy vegetable crops with bird-proof netting - available at the Trading Post.
 -  Net ponds before the leaves start to fall. Continue to remove blanket weed and duckweed.
Remove dead leaves from waterlilies and marginals. Divide waterlilies if over-vigorous.
 -  Collect seed from perennials and hardy annuals to sow or store. Got more than you need? Offer some to WRHS.
 -  Harvest apples and pears.
 -  Plant overwintering onion sets - new stocks have arrived at the Trading Post.
 -  Sow overwintering vegetables - turnip, spinach, winter lettuce, Oriental vegetables - to mature in spring.
 -  Sow green manures in bare areas - white clover and field beans are available at the Trading Post.
When dug in, they conserve nutrients and improve soil texture, all without using any chemicals !
 -  Cut down asparagus foliage when it turns brown. Mulch the plants well afterwards.
 -  Water tomatoes and runner beans **regularly**.
Irregular watering can cause blossom end rot in tomatoes, and flower drop in runner beans.
 -  Keep watering winter squash and pumpkins to keep them growing.
 -  Earth up Celery for the final time this month, leaving just a tuft of foliage sticking out.
-  Remember to keep notes throughout the year - which varieties you plant, and when, and how well (or badly !) they fare.
Take a few photos to go with your notes. If we all pool our experiences, we can all help each other.
Local knowledge is worth more than the generalisations you can get from gardening books!

If you grow any food crops, please take part in research by Jill Edmonson of the University of Sheffield.
See www.myharvest.org.uk or get more information from the Trading Post.

Don't forget the Pumpkin Competition - Judging & Harvest Supper on Saturday 7th October

ALERT

The Trading Post will be closed on Saturday 23 September, due to the lack of a till operator.
Could **you** spare an hour or so to train as a till operator and then join the duty rota? It isn't an arduous task.

OBITUARY

It is with sadness that we record the death of Mary Cole, who was for some years a Member of WRHS