

# WYKE REGIS HORTICULTURAL SOCIETY



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

Founded 1925  
Affiliated to the RHS & DFHS  
President Dr Brian Shaw

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website: <http://wrhs.org.uk/>

Price  
10p

OPENING TIMES  
WEDNESDAY 2pm - 4pm  
SATURDAY 9.30am - 12.30pm

## JANUARY 2018 NEWSLETTER

### HAPPY NEW YEAR !

The Trading Post has had a refit - come and see the bright new shop.

There are new cupboards and worktops to freshen up the displays and a lot of white paint has spruced the main room.



Fear not !  
The shop doesn't still look like this !

No shortage of work still to do, but we hope you enjoy what has been achieved so far.

### THANK YOU VERY MUCH !

The Society is very grateful to those Members who gave up their time during the Winter closure to help with the work of refitting the Shop and preparing for the re-opening, in particular to Dave Best and Chris Mowlam who worked almost every day, and to Jackie Hambling, Rachel Waldoock, Les and Chris Scott, Rocky Allen, Mrs Allen, John Kaye, Carrie Dalby, Andrea Inns, Lynda Parker, Lorraine Bash, Brian & Dorothy Woods, and Paul Clarke.

We could not have done it without you. Thank you.

### GENERAL NEWS

**The Trading Post reopens on Saturday 13<sup>th</sup> January 9:30am - 12:30pm**

Café open for filter coffee, tea and biscuits.

Trading hours for 2018: Saturdays 9.30am - 12.30pm and Wednesdays 2 - 4pm

The seed potatoes have arrived - see page 2 for details.

### LOST KEYS

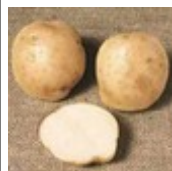
**Have you lost a bunch of keys?**

They were found when clearing up after the Christmas Wreath Workshop.  
Contact Carrie on [generalsecretary@wrhs.org.uk](mailto:generalsecretary@wrhs.org.uk) or ask in the Trading Post.

# SEED POTATOES

**The seed potatoes are in! Only £1.40/kg**

You can buy just one, or a bag full! Why not try a variety that you have not grown before?



**Pentland Javelin** First Early

A superb tasting variety which takes a week or two longer than other first earlies to mature. Can be left in the ground longer to produce larger, more floury potatoes.



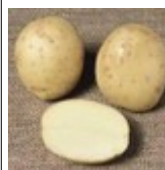
**Red Duke of York** First Early

Red Duke of York is a sport of the Duke of York variety and both looks better and cooks better. The variety was introduced to the UK in 1942. The red skin retains its colour during cooking.



**Rocket** First Early

Probably the earliest of all varieties, but not the tastiest. The flavour can be enhanced by generous use of salt, butter and fresh mint.



**Estima** Second Early

A reliable, high yielding variety, with good resistance to , drought, slugs and scab. Perhaps better classified as an early main-crop than a second early.



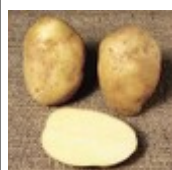
**Kestrel** Second Early

Bred from Solanum vernei x Cara, Kestrel offers good slug resistance, and produces consistently large potatoes of excellent flavour.



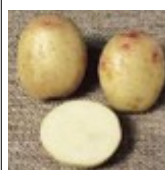
**Marfona** Second Early

A slightly waxy variety with moderate resistance to blight and scab. Its full flavour makes it good for baking, boiling, or mashing.



**Wilja** Second Early

Yields potatoes of consistent size and excellent flavour. Good resistance to everything except eelworm.



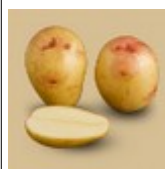
**Cara** Main crop

Good disease resistance to blight, drought, slugs and scab, giving a high yield of fair sized potatoes. Not strongly flavoured.



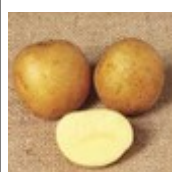
**Desiree** Main crop

A versatile variety bred from Urgenta x Depesche. Good baked, roasted, boiled, mashed, or chipped. Can be treated as an early main crop if desired.



**King Edward** Main crop

Introduced in 1902, and still widely grown for its excellent taste, good keeping properties and above average disease resistance.



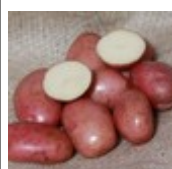
**Maris Piper** Main crop

Gives high yields of medium sized tubers, which keep very well. Excellent for baking, frying and boiling.



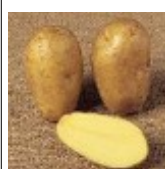
**Picasso** Main crop

A modern, disease resistant variety, with a mild flavour and good firm texture, suitable for a wide range of uses.



**Sarpomira** Main crop

Good resistance to wireworms, slugs, viruses, and drought. Gives good yields of red-skinned, floury tubers, ideal for mash, chips and roasting.



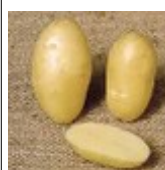
**Charlotte** Salad variety

Excellent flavour and boil without falling apart. Average resistance to blight and unlikely to be affected by scab or slugs.



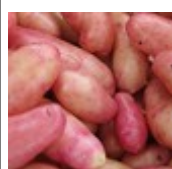
**International Kidney** Salad variety

Known as Jersey Royals when grown on Jersey. Excellent, distinctive flavour when picked early and boiled with the very thin skin left on.



**Nicola** Salad variety

Excellent flavour, served hot or cold. Reasonably good disease resistance overall, but susceptible to blight.



**Pink Fir Apple** Salad variety

Long, knobbly shaped variety, so scrub with a brush before cooking, and eat with the skins on. Expose harvested crop to the sun for a couple of days and they will store for two or three months.



**NEW TO WRHS THIS YEAR !**



## A RECIPE FOR JANUARY

### Salmon and Puy Lentils with Parsley

I always think it's nice to have some fish after Christmas.

Lentils are cheap and very nutritious. Puy lentils have a unique peppery flavour which goes very well with salmon.

**A Happy New Year to you all!**

from The Kitchen Gardener



#### Ingredients

- 200g Puy lentils
- 1 bay leaf
- Salt and freshly ground black pepper
- 25g flat leaf parsley, chopped
- 2 tablespoons Dijon mustard
- 2 tablespoons capers, rinsed and chopped
- 2 tablespoons olive oil
- 2 lemons, finely sliced
- 500g of salmon fillets
- 1 fennel bulb, finely sliced
- Dill sprigs, to garnish

#### Method

1. Put the lentils and bay leaf in a saucepan with enough cold water to cover. Bring to the boil, then simmer for 30 minutes or until tender.
2. Season to taste with salt and freshly ground black pepper.
3. Drain the lentils and discard the bay leaf.
4. Stir in the parsley, mustard, capers and olive oil.
5. Preheat the grill to a hot setting.
6. Arrange the lemon slices on a foil-lined grill pan and place the salmon and fennel slices on top.
7. Season with salt and freshly ground black pepper.
8. Cook under the grill for 10 minutes, or until the salmon is cooked through.
9. Serve on top of the lentils, garnished with sprigs of dill.

## GREENHOUSE











**A lean-to greenhouse aluminium frame  
10ft x 8ft (no glass) is looking for a home.**

**Ask the General Secretary for details.**

[generalsecretary@wrhs.org.uk](mailto:generalsecretary@wrhs.org.uk)

## NEW VARIETIES TO SOW THIS YEAR

A small selection of the many new varieties available in the shop.

<b>Wild Flowers</b> Hedgerow Mix <del>£3.75</del> £3.38		<b>Aubergine</b> Long Purple <del>£1.50</del> £1.35		<b>Beetroot</b> Mixed <del>£1.80</del> £1.62		<b>Herbs</b> Culinary Favourites <del>£3.95</del> £3.35	
<b>Onion</b> Tosca <del>£1.70</del> £1.53		<b>Chrysanthemum</b> Rainbow <del>£1.55</del> £1.40		<b>Onion</b> Paris Silverskin <del>£1.25</del> £1.13		<b>Sweet Corn</b> Minipop <del>£1.75</del> £1.58	

## WHAT TO DO THIS MONTH

- Plant trees and shrubs - check where they were propagated before you buy. Do not plant in frozen ground.
- Sow Sweet Peas in deep pots: a wide choice in the Trading Post. Pot on any that were sown in Autumn.
- Remove old leaves from Hellebores.
- Remove any leaves with black spot from Pansies.
- Clean green houses and plant pots - Cleaning products are in the Trading Post.
- Protect ponds from freezing over.

## MEMBERSHIP

Subscriptions become due for renewal on 1st April, but any newly joining in January, February or March will have Membership valid until 31st March 2019. Yes! £5 for 15 months.

**If you are already a Member, please consider paying your subscription by Standing Order - forms available in the shop.**

Remember - anyone with more than 12 months continuous Membership is automatically a Stakeholder in the Society.  
Copies of the Constitution are available from the General Secretary.

## PLANT HEALTH

**The focus for 2018 will be on Plant Health.**

The RHS will lead on advice to gardeners.



Recent diseases such as  
**Fuchsia Gall Mite** →  
and  
← **Box Blight**

were introduced on plants imported from Europe and beyond.  
**Xylella** is spreading across Europe, but is not yet in the UK.



**We can do our bit by making sure we buy plants that have been propagated and grown here.**

Good garden hygiene is also essential. Bag and burn infected material on site.

We hope to publish more detailed advice in later WRHS newsletters this year.