

WYKE REGIS HORTICULTURAL SOCIETY



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

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

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

OCTOBER 2017 NEWSLETTER

WORK PARTIES

The Trading Post needs a lot of maintenance work to the buildings and surrounds. This cannot be carried out whilst the Shop is open, so Work Parties are organised. Anyone can volunteer! Just turn up and we'll find you a job.

The first Work Party was held on Friday 25th August - metal shelves were erected in the poly tunnel, onions were bagged ready for sale, a display stand was repaired and the tree at the gate was pruned!

The second Work Party met on Friday 15th Sept - More tree pruning round the Scouts, a start made on digging out the banking beside Legh House, the rear yard made ready to build a compost bin, the pots and trays sorted and a display stand painted. All this work is very much appreciated.

Thursday 28th September saw more work done. Another display stand was painted and a compost bin constructed. Cuttings were trimmed and potted up, too.

Work Parties take place 9.30am – 12.30pm
come for as long as you like, you do not have to stay for the full time.
Coffee, tea and cake provided.

There is a very long list of jobs to be done, large and small: painting, woodwork, DIY, sowing, pricking out and cuttings - training given if desired.

Future dates: Monday 9th October and Friday 27th October.

OUTSIDE EVENTS

Andrea Inns & Carrie Dalby were invited to speak at the Southwell WI on Portland in September, on the theme of Autumn.

Carrie explained how plants prepare themselves for Winter and what gardeners can do to help them.

Some plants require more care than others, depending on their origins.

Cuttings can be taken in Autumn and over-wintered ready for Spring.

Andrea described care of the soil, making compost and leaf mould, and sowing green manures.

Andrea also showed a range of fertilisers and talked about seeds that can be sown and grown outdoors during Winter.

Andrea & Carrie have donated their fee to
Hangers Heroes to pay for the food at the
Harvest Supper on 7th October.

EXCLUSIVE ALLOTMENT OPPORTUNITY

A lady on Portland has a beautiful garden with a large vegetable patch. She is no longer able to manage the garden herself, so is offering the vegetable garden as a private allotment to someone willing to maintain her flower beds in return. If you are interested, please contact the General Secretary for more details.

HARVEST SUPPER



Harvest Supper & Pumpkin Competition Saturday 7th October

Wyke Regis Horticultural Society is happy to support
Hangers Heroes - raising money for local charities.

A Grand Raffle

will be drawn during the Harvest Supper

Pumpkins can be delivered to the Trading Post from 9.30am until 12.30pm and from 4pm. Weigh-in starts at 5pm.

Have you grown a pumpkin, but not entered it? You can enter on the day at £2 per pumpkin.

This event is open to everyone - you do not have to be a Member of the WRHS.

The Harvest Supper - Pumpkin Soup, Vegetable Soup, & Cake - will be served from 6pm

The food has been donated, so all proceeds will go to Hangers Heroes.

This event is open to everyone, including non-Members, so come and join the fun.

Tickets available from the Trading Post at £4 each

WRHS AGM REPORT



Twenty nine people attended the Annual General Meeting on Tuesday 12th September 2017.

This was preceded by a Cheese and Wine Party kindly provided by
Colin and Sylvia Giles that was much appreciated.

Colin Giles retired as President and was replaced by Brian Shaw.

The new Chair is Rachel Waldock, with John Southway taking the post of Vice-Chair.

Two new members joined the General Committee:

Chris Mowlam for Buildings Maintenance and Jackie Hambling in the Horticultural Team.

Re-elected were Paul Clarke, Treasurer; Carrie Dalby, General Secretary;

Dave Best, IT Manager; Andrea Inns, Horticulture; Gill Ketchley, Displays.

Michelle Lindley replaces Derrick Howe as Accounts Examiner.

The Annual Accounts show the Society to be in a strong and stable position.

A copy of the Minutes is on the Noticeboard in the Trading Post, or available from the General Secretary.

HELP NEEDED TO RUN THE TRADING POST

The Society regrets the need to close the Trading Post on Saturday 23rd September.

This was due to a shortage of trained volunteers to operate the till and be the Duty Manager.

More **Till Operators** are currently being trained, but the rota has room for more - the more there are, the less the load.
We have an EPOS system, with all the stock bar-coded. It is an interesting job, chatting to fellow gardeners and hearing about their gardens and allotments.

The training requires an introductory session of about 1.5 hours when the shop is closed.

After that, the trainee can work alongside a till operator when the shop is open, until they feel competent to work alone.

Could you do this? Why not try and see if it is for you?

Duty Managers need to know the stock and be able to supervise the volunteers.




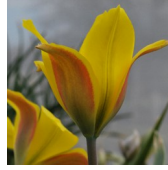


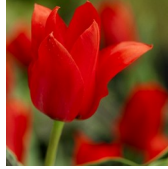

















They are responsible for the running of the Trading Post during opening hours,
including the health and safety of members.

They are required to ensure that the shelves are stocked and be able to answer customers questions,
usually by calling on a colleague with that knowledge.

















The training for this role will require spending some time in the back office learning how the Society functions.

Are you interested? Come in for a chat.

LATEST ARRIVALS !

<p>Amaryllis 5 varieties £4.20</p> 	<p>Daffodil Butterfly 5 varieties 30p</p> 	<p>Narcissus Rockery 5 varieties 20p</p> 	<p>Tulip Miniature 5 varieties 15p</p> 
<p>Hyacinth outdoor 5 varieties 45p</p> 	<p>Hyacinth indoor 5 varieties 45p</p> 	<p>Tulip Short Stemmed 5 varieties 20p</p> 	<p>Crocus Specie Mixed 5p</p> 
<p>Iris Dutch Mixed 7p each</p> 	<p>Narcissus Miniature Mixed 10p each</p> 	<p>Broad Bean Aquadulce Claudia 50p/100g</p> 	<p>Broad Bean Witkiem Manita 60p/100g</p> 
<p>Broad Bean Sutton Dwarf 70p/100g</p> 	<p>Pea Meteor 50p/100g</p> 	<p>Pea Douce Provence 30p/50g</p> 	<p>Pea Douce Provence 60p/100g</p> 
<p>Onion Shakespeare 80p/200g</p> 	<p>Onion Senshyu Yellow 80p/200g</p> 	<p>Onion Red Winter 80p/200g</p> 	<p>Elephant Garlic small bulb 35p each</p> 
<p>Elephant Garlic medium bulb 60p each</p> 	<p>Elephant Garlic large bulb £1.05 each</p> 	<p>Garlic Solent Wight medium bulb £1.10 each</p> 	<p>Garlic Solent Wight large bulb £1.50 each</p> 

SEEDS TO SOW NOW

<p>Sweet Pea Snoopea £1.50 £1.35</p> 	<p>Sweet Pea Old Spice Mix £1.45 £1.25</p> 	<p>Sweet Pea Matucana £1.50 £1.25</p> 	<p>Everlasting Sweet Pea £1.55 £1.40</p> 
<p>Sweet Pea Perfume Delight £1.50 £1.35</p> 	<p>Lettuce Arctic King £1.30 £1.15</p> 	<p>Cauliflower All the Year Round £1.30 £1.15</p> 	<p>Corn Salad Vit £1.20 £1.10</p> 
<p>Spinach Trombone F1 £1.30 £1.20</p> 	<p>Radish French Breakfast 3 £1.25 £1.10</p> 	<p>Radish White Icicle £1.50 £1.35</p> 	<p>Spring Onion White Lisbon £1.20 £1.10</p> 
<p>Salad Leaf Mizuna £1.45 £1.25</p> 	<p>Salad Leaf Mixed Spicy £1.45 £1.25</p> 	<p>Pea Shoots Serge £1.40 £1.25</p> 	<p>Green Manure Grazing Rye £1.50 £1.35</p> 

A RECIPE FOR OCTOBER

Curly Kale (or Cavolo Nero) with Rosemary & Chilli

Contributed by The Kitchen Gardener



Bruschetta

Griddle slices of good bread, rub with raw garlic, top with the cooked kale and then finish with a spoonful of mild, creamy young goats' cheese.

I love kale, and we have a particularly good crop this year. This recipe is a slightly different and tasty way of serving it. It is excellent as a side dish with roast chicken, or as a topping for bruschetta – see the panel below left.

Ingredients

250g curly kale or cavolo nero
3 tablespoons extra virgin olive oil
1 large onion, sliced
2 sprigs fresh rosemary
1 medium or hot fresh red chilli, deseeded and thinly sliced
4 garlic cloves, sliced
salt and freshly ground black pepper

Method

1. Trim off the tough stems of the kale or cavolo nero, rinse and cut into 1cm (½ inch) thick slices.
2. Heat the olive oil in a deep, heavy-bottomed, lidded pan over a medium heat.
3. Add the onion, and fry gently until very tender.
4. Add the rosemary, chilli and garlic and fry for one minute.
5. Add the kale or cavolo nero and season with salt.
6. Cover with a tight-fitting lid, reduce the heat to minimum, cook gently for about 20 minutes. Stir once after five minutes, and again ten minutes later.
7. Remove the rosemary stalks.
8. Adjust the seasoning, and serve immediately.

WHAT TO DO THIS MONTH

- 🌿 Divide established rhubarb crowns to create new plants
- 🌿 Cut back perennials that have died down
- 🌿 Divide herbaceous perennials
- 🌿 Move tender plants, including aquatic ones, into a greenhouse or conservatory
- 🌿 Plant out spring cabbages
- 🌿 Harvest apples, pears, grapes and nuts
- 🌿 Prune climbing roses
- 🌿 Finish collecting seeds from the garden to sow next year
- 🌿 Mow lawns and trim hedges.
- 🌿 Rake out moss and reseed lawns.



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