#### 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

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

#### NOVEMBER 2017 NEWSLETTER

# WRHS CALENDAR COMPETITION

Wyke Regis Horticultural Society



2018

Photo by: Daniel Robinson

A big thank you to the eight members who entered excellent photographs that were judged in October

# Daniel Robinson's tranquil scene was chosen as the winner

He receives a £5 voucher, and his winning photo will appear on the cover of the 2018 calendar and on the April page.

All the entrants will receive a free copy of the Calendar, which will be on sale from early November at £5 each

An ideal Christmas present!

# **CHRISTMAS WREATH WORKSHOP**



Richard & Angie Williamson's Christmas Wreath Workshop

Wednesday 13th December 10am - 12.30pm

Tickets £5 per head, available at the Trading Post now. Refreshments, frames, tape, etc. provided.

Bring your own greenery and decorations. Spaces are limited, so please book early.



### WRHS GIFT VOUCHERS

Solve your Christmas present problems with Gift Vouchers from the Trading Post



£5 and £10 vouchers available - recipients **DO NOT** need to be Members to spend them! Of course, they might feel inspired to join the Society once they have seen our prices.

Membership costs only £5

and the first year can run from January 2018 to March 2019!

#### WRHS NEWS NOVEMBER 2017

# WINTER CLOSURE

### The Trading Post will close on Saturday 16th December at 12.30pm



There will be free tea, coffee, mince pies and cake! and a

### **Grand Christmas Raffle**

Raffle tickets are on sale now at the Trading Post at £1 per strip



If you would like to do some baking, or donate a raffle prize. that would be much appreciated.

The Trading Post will reopen on Saturday 13th January 2018 9.30am - 12.30pm

### **RUNNING THE TRADING POST**

A big "THANK YOU" to everyone who has offered to serve as a Till Operator.

There's still room for one or two more folk on the Till Rota - many hands make light work!

Initial training takes about 1.5 hours when the shop is closed. After that, you work alongside a till operator when the shop is open, until you feel competent to work alone. We also need more Duty Managers to supervise the Trading Post during opening hours.

Fear not! You won't be dropped in at the deep end and left to sink or swim.

Volunteers initially assist an experienced Duty Manager to get the measure of the job, before becoming a full Duty Manager.

Why not come in for a chat to see if either job might suit you?

### **WORK PARTIES & WINTER WORK**

A huge "Thank You" to all 12 volunteers who turned out for the Work Party on 27<sup>th</sup> October.

We completed 13 tasks on the list! Just brilliant.

The back shop has all its slat-walling now in place - the Sweet Peas are hung and the tools have a home at last.

The emergency doors both open, the compost bin has hinges, the freezer is in the garage, which has been swept.

The space is cleared for the raised bed, and the concrete slabs inspected. The plant display stand is repainted and the wooden bench is blue! And the work done with the plants in the poly tunnel and outside was phenomenal.

We had a lot of fun & achieved huge improvements at the Trading Post. Such a happy buzz as people diligently worked for the Society.

Let's do it again - Friday 3<sup>rd</sup> November and again the following week on 10<sup>th</sup> November.

Pop in any time between 9.30am and 12.30pm. Tea, coffee and cake, too!

More refurbishment work must be done while the Trading Post is closed - 16th December to 13th January.

New cupboards, display shelving & a new pay desk are to be installed. There will be painting & building repair jobs inside and out, constructing displays from pallets, building a raised bed, painting door frames and the porch, laying a concrete step, digging out the embankment, moving the sign posts ... the list is long! And the shop needs to be stocked up for a New Year's trading.

Something will be happening most days after Christmas, why not offer to help?

If you have DIY skills and would like to help, please contact the General Secretary, Carrie Dalby, via email on <a href="mailto:generalsecretary@wrhs.org.uk">generalsecretary@wrhs.org.uk</a> or leave a message on the answerphone 01305 759668.

### **LOCAL PLANTS**

The influx of diseases and pests from abroad is causing concern. One way to reduce the risk is to produce our plants locally.

### A virus called Xylella is causing devastation across Europe

so nurseries are banning imports and going for home grown plants.

Many plants are easily propagated from seeds or cuttings, so make sure you buy British produced plants where possible and help to keep the disease out of the country.

At the Trading Post, we are collecting cuttings from local gardens and bringing them on for sale.

### **WRHS NEWS NOVEMBER 2017**

### WHAT TO PLANT NOW

Amaryllis 5 varieties £4.20



Hyacinth outdoor 5 varieties 45p



Hyacinth indoor 5 varieties 45p



Tulip Miniature 5 varieties 15p



Iris
Dutch Mixed
7p each



Narcissus Miniature Mixed 10p each



Tulip Short Stemmed 5 varieties 20p



Crocus Specie Mixed 5p



Daffodil Tête a Tête 10p each



Broad Bean Aquadulce Claudia 50p/100q



Broad Bean Witkiem Manita 60p/100g



Broad Bean Sutton Dwarf 70p/100g



Pea Meteor 50p/100g



Pea Douce Provence 30p/50g



Pea Douce Provence 60p/100g



Shallot Red Sun £2.00/500g



Shallot Golden Gourmet £2.00/500q



Onion Red Winter 80p/200g



Onion Shakespeare 80p/200g



Elephant Garlic small bulb 35p each



Elephant Garlic medium bulb 60p each



Garlic Solent Wight medium bulb £1.10 each



Garlic Carcassonne Wight £1.50 each



Lettuce Plants Arctic King £1.50 tray of 6



# **SEEDS TO SOW NOW**

Sweet Pea Snoopea £1.50 £1.35



Sweet Pea Old Spice Mix £1.45 £1.30



Perfume Delight £1.50 £1.35

**Sweet Pea** 



Sweet Pea Matucana £1.50 £1.35



Everlasting Sweet Pea £1.55 £1.40



Cauliflower
All the Year
Round
£1.30 £1.15



Corn Salad Vit £1.20 £1.10



Spinach Trombone F1 £1.30 £1.20



Salad Leaf Mizuna £1.45 £1.30



Salad Leaf
Mixed Spicy
£1.45 £1.30



Pea Shoots
Serge
£1.40 £1.25



Spring
Onion
White Lisbon
£1.20 £1.10



Basil Classic Italian £1.45 £1.30



Parsley
Extra Triple
Curled
£1.45 £1.30



Mustard White £1.20 £1.05



Green Manure Grazing Rye £1.50 £1.35



#### WRHS NEWS NOVEMBER 2017

# **HARVEST SUPPER**



The Harvest Supper & Pumpkin Competition on Saturday 7th October was enjoyed by a good number of members and friends of the Society, and succeeded in raising

### £275 for Hangers Heroes

money that will be used to support various local charities.

Thanks to all who donated food and raffle prizes, and supported this event.

### **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. <a href="mailto:generalsecretary@wrhs.org.uk">generalsecretary@wrhs.org.uk</a>

### A RECIPE FOR NOVEMBER

### **Roast Parsnip & Rosemary Soup**



Contributed by The Kitchen Gardener

### I think it's time for soup!

Roasting really brings out the sweet, earthy flavour of parsnips and makes for a wonderfully aromatic soup

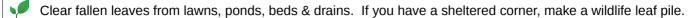
#### **Ingredients**

600g parsnips, peeled and roughly chopped
4 tablespoons olive oil
50g butter
225g onion, thinly sliced
1 tablespoon dried rosemary
2 vegetable stock cubes
750ml milk
750ml water
salt and freshly ground black pepper

#### Method

- 1. Preheat the oven to 200C/400F/Gas 6.
- 2. Put the parsnips on a roasting tray and coat with half the olive oil.
- 3. Roast in the oven for 15 minutes until golden-brown and tender.
- Heat the remaining olive oil and the butter in a large saucepan, and gently fry the onion and dried rosemary for 3-4 minutes.
- 5. Add the roasted parsnips and remaining ingredients.
- 6. Bring to the boil, then simmer for 5 minutes, until the parsnip is very soft.
- 7. Transfer to a blender and process until smooth.
- 8. Season to taste with salt and freshly ground black pepper.

# WHAT TO DO THIS MONTH



Raise containers onto pot feet to prevent waterlogging.

Plant tulip bulbs ready for next spring.

Prune roses to prevent wind-rock. Plant out winter bedding. Net brassicas against pigeons.

Insulate outdoor containers using bubble-wrap or fleece. Plenty in stock at the Trading Post.

Use grease bands to protect fruit trees against winter moth damage. Bands and grease available at the TP.

Put out bird food to encourage winter birds into the garden. Feeders, seed & peanuts in stock at the TP.

Burn debris unfit for composting, but don't risk roasting a hedgehog! Invest in an incinerator - safer all round.