

TREDINGTON & DISTRICT GARDEN CLUB NEWSLETTER

MAY/JUNE 2018

Welcome to the first newsletter of our new club year. We plan on issuing a newsletter every two months but in between times, notices of events, lectures, open gardens and other items of interest will be posted on the News page of the website. If you have any contributions please let me know via the contact page on the website - this could be about a garden you have visited, an event you know about that might be of interest to other members, maybe a seasonal recipe you would like to share, or a new plant variety that you have tried.

Upcoming events

Gardens open for the NGS

19th & 20th May	Charingworth Court, Winchcombe
20th May	Stowell Park, near Northleach
26th May	Newbold Plant Fair 10am - 12.30pm
26th/27th May	Ilmington Open Gardens
27th/28th May	Pebworth Open Gardens
2nd/3rd June	Hunningham Open Gardens
2nd/3rd June	Tysoe Open Gardens
3rd June	The Manor House, Little Compton
9th June	Deddington Village Gardens & allotment
10th June	Dorsington Gardens
15th June	Asthall Manor (evening)
17th June	Honington Open Gardens
17th June	Whichford & Ascott Gardens

Tasks in the garden for May/June

The late cold snaps this year have certainly put things back in my garden, but after all the rain, a few days of warmth and sunshine have resulted in a spurt of growth. So what task should we be thinking of over the next couple of months?

- There is still the outside chance of a late frost, so protect those tender plants and newly planted baskets until the end of May
- Check hedges for nesting birds before doing any work on them
- Watch out for lily beetle grubs that start to appear soon (perhaps this year there may be fewer of them after the late cold weather)
- Open greenhouse vents & doors on warm days and be ready to shade the greenhouse to prevent scorching plants
- Lift & divide over-grown clumps of spring bulbs
- Hoe borders regularly to keep the weeds under control
- By June, it may be time to prune spring-flowering shrubs
- Stake tall or floppy plants

Seasonal recipe

This isn't a recipe for anyone on a diet!

Asparagus & potato filo tart

Ingredients

500g potatoes

200g grated cheese

500g asparagus spears, trimmed

3 large eggs

200g filo pastry

300ml double cream

100g butter, melted

Nutmeg

Method

Peel the potatoes and cut them into chunks then boil them for approximately 15 minutes. Cook the asparagus spears in a pan of boiling salted water for 4-5 minutes then drain them thoroughly.

Pre-heat the oven to 190°C.

Whilst the vegetables are cooking layer sheets of filo pastry in your chosen dish, brushing them with the melted butter between layers. You will need a layer 5-6 sheets deep. Allow the pastry sheets to overhang the dish. Once done, cover the pastry with a damp tea-cloth and set aside.

Once the potatoes are done, mash them, add the cheese and then mix thoroughly. Mix the eggs and cream in a separate bowl and stir them into the potato mix. Grate in nutmeg and add salt & pepper to taste.

Spread the potato mix on to the pastry base. Pull the overhanging pastry up and roll it over to form a rim. Place the asparagus spears in a line across the potato filling - there should be enough to cover the potato. Brush the asparagus with the remaining melted butter. Place in the pre-heated oven for 20 minutes. Leave the tart to rest for 5-10 minutes before cutting.

Next month

There is no formal meeting next month as we will be having our summer party from 6.00pm onwards on Thursday 21st June. This year Betty Holden has kindly agreed to host. Remember to bring along your best rose for the competition!

TREDINGTON & DISTRICT GARDEN CLUB NEWSLETTER

SEPTEMBER/OCTOBER 2018

Newsletter will be published every two months (except summer months). In between times, notices of events, lectures, open gardens and other items of interest will be posted on the News page of the website. If you have any contributions please let me know via the contact page on the website - this could be about a garden you have visited, an event you know

about that might be of interest to other members, maybe a seasonal recipe you would like to share, or a new plant variety that you have tried.

Upcoming events

10th October at 7.30pm - Matthew Biggs of Gardener's Question Time will be speaking at Halford Village Hall. Cost £5 including a drink.

This year's annual lecture in aid of the NGS will be given by Lord Heseltine and will take place on Wednesday 7th November at the Royal Geographical Society in London. Lord Heseltine will talk about his life-long love of gardens and his own garden at Thenford in Northamptonshire and will share his passion for the social impact of gardens and green space in urban Britain. The evening will start promptly at 7.00pm, with doors opening at 6.00pm for a cash bar. Tickets cost £25 in aid of the National Garden Scheme.

RHS - tickets are now on sale for 2019 shows.

Tasks in the garden for September/October

- Lift, divide & re-plant congested clumps of summer-flowering perennials now.
- In theory we should start to move tender plants into shelter (as I write this it is 23C and sunny so who knows when autumn/winter will come!)
- Have any of your plants been decimated by vine weevils - if so treat them with a nematode control.
- Get your bulb orders in. I was quite taken with this [Old Master tulip collection](#) from Crocus and [Sarah Raven](#) always has beautiful collections.
- Now is a good time to renovate old climbing roses. Cut back old woody stems to base leaving just a few younger stems which can be tied in.
- Plant out spring bedding
- Place netting over your pond to stop leaves falling and creating sediment.

Seasonal recipe

Easy pear & caramel puff pastry tart

Ingredients

Puff pastry - either a pre-bought sheet or homemade

3 pieces stem ginger, chopped finely plus 2 tbsp of ginger syrup plus extra to glaze

50g dulce de leche

½ tsp cinnamon

2 tsp cornflour

Juice of 1 lemon

5 - 6 Comice pears, peeled, cored & sliced evenly & not too thickly

1 beaten egg

Method

Heat the oven to 200C (180C if using a fan oven), gas mark 6.

Roll out the pastry into a rectangle or lay out the sheet onto a baking sheet. Run a knife around the pastry about ¾" in from the edge.

Mix the chopped ginger, ginger syrup, dulce de leche, cinnamon, lemon juice & cornflour together and add the pear slices. Place the pear slices on the pastry, keeping the border clear. Pour over any remaining syrup mix.

Cook for 25-30 minutes. After 15 minutes brush the pastry with the beaten egg.

Serve with good quality vanilla ice-cream.

Next month

John & Kate Page will be talking about tulips - just in time for planting.