

# Saffron Walden Horticultural Society

NEWSLETTER

SUMMER 2011

## Membership Renewal

Membership was due for renewal on 1st March 2011. If you have not yet renewed and wish to be a member for the year to 29th February 2012, please fill in the membership renewal form at the back of the handbook. Subscriptions are £4 p.a. with a discounted rate of £7 p.a. where two members live at the same address. You can pay your subscription at the Summer Show, or post it to the address shown on the form, in which case it would help the Society if you enclosed a stamped and addressed envelope.

## Outings

Jackie Damary has arranged a coach trip to Marks Hall Gardens & Arboretum for Tuesday 14 June. Cost is £16, inclusive of coach, admission & guided walk/talk by the curator. Departure Swan Meadow coach park 9.30 a.m. or Common 9.45 a.m. Return by 3.30 p.m.. There are a few seats left.

Marks Hall has 5 walled gardens, an extensive arboretum and ancient woodland. There is a cafe, shop, visitors' centre and plant stalls.

If you want to reserve a place on the coach, please contact Jackie at [petjacdh@waitrose.com](mailto:petjacdh@waitrose.com) or telephone her on 01799 521221. After reserving your seat, cheques payable to *Saffron Walden Horticultural Society* should be sent to Robin Crouchman at 36 Cherry Garden Lane, Newport, CB11 3PZ

If you have already booked but not yet paid, please do so now. Thank you.

## Plant Stalls at Society Shows

There is a stall at every show selling members' surplus plants and produce for the benefit of the Society.

We would now like to ask members to donate surplus seed for sale.

This is a valuable source of income and we are very grateful to everyone who gives us items to sell.

## Summer Show

The Society's Summer Show is on Saturday 18th June and will be held in the Golden Acre Community Centre, Ross Close, Saffron Walden. Staging of entries is between 8.30 a.m. and 10.00 a.m. on the day of the Show. The show will open for viewing by members and the public from 2.00 p.m. to 3.30 p.m. when prizes will be presented by the Mayor.

We are always happy to welcome new exhibitors and hope you will find something to tempt you from the show schedule in the handbook. Why not enter a class or two with a favourite house plant, cut roses or other flowers, home grown fruit and vegetables, or enter the cookery, wine making, handicraft or photographic sections. You could persuade your children or grandchildren to enter the junior classes. If you do enter, please remember to stand all pot plants on a saucer, as we need to protect our table coverings from water damage!

There are plenty of attractions at the show, apart from the exhibits, including a plant stall and a raffle. Refreshments will also be on sale.

Entry forms are in the handbook and on the website. They should be sent to the Show Secretary, Yvonne Bishop, by Thursday 16th June. Her address is on the forms.

## Corrected Recipe for Boiled Fruit Cake

The following recipe replaces that shown on page 15 of the Handbook, which omitted one line of the method of preparation

12oz mixed dried fruit  
4oz glacé cherries, roughly chopped  
2oz mixed peel  
2oz chopped walnuts  
6oz brown sugar  
4oz butter  
1 teaspoon mixed spice  
½ teaspoon bicarbonate of soda  
½ pint milk  
12oz self-raising flour, sifted  
2 eggs

1. Preheat the oven to 170C/gas 3. Line an 8 inch (approx) deep-sided cake tin with greaseproof paper
2. Put the fruit, cherries, peel, walnuts, sugar, butter, spice, bicarbonate of soda and milk into a saucepan. Bring to the boil and simmer for 5 minutes. Leave to cool to blood heat.
3. Stir in the flour and eggs
4. Turn the mixture into the tin. Wrap the outside of the tin with brown paper or newspaper.
5. Bake in a moderate oven (170C/gas 3) for 45 minutes, then reduce the temperature to 150C/gas 2 for another 1½ hours.
6. Remove the cake from the oven and leave to stand for 5 minutes before turning out onto a wire rack. Remove the greaseproof paper and leave until cold.