NEWSLETTER

LATE SUMMER 2024

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Dear Member,

I hope the weather is giving you the right mix of sun and showers and that your garden is full of flowers, fruit and vegetables (and perhaps the odd deckchair?)





THE SUMMER ROSE AND FLORAL SHOW IN JUNE was a very

enjoyable event, with more exhibitors and more visitors than for several years. The Mayor of Saffron Walden, Cllr. Deryk Eke, presented the awards. The Veerman Rose Bowl and the SWHS Cup for the best exhibit in the Rose Classes were won by Sharon Davey, who was also joint winner with David Livermore of the R.A. Butler Cup. Vera Willson (pictured) won the Russell Green Cup, the Walden Trophy and the Rickett Shield for her strawberries and other exhibits in the Domestic Classes. Peter Cranfield and David Livermore were joint winners of the Denning Bowl in the Fruit & Vegetable Section, and in the Junior Classes Chloe Hollidge won the Scrivener Cup, and Ariella Quantrill was the winner of the Caroline Dowling Award. Many thanks to Mike Baxter and David Livermore for the photographs

THE AUTUMN SHOW - SUNDAY 29TH SEPTEMBER 2024

The Autumn Flower and Produce Show will be held in Sewards End Village Hall, Radwinter Road, Sewards End, CB10 22LG, and the full Schedule (Vegetables, Fruit & Flowers, Domestic and Junior Classes) is now available on the Society's website at http://www.swhortsoc.org.uk/schedule_autumn.html



If you've never entered a Horticultural Show before, don't be shy. It's great fun to feel involved, so have a go! Take a look at the Schedule because I'm sure most of you have something that you could bring along - and remember, we have a special class for Novices (Class 21) in the Vegetables Section where you can enter any vegetable you have grown (as long you have two of whatever it is). Or have a go at making the fruit cake (recipe provided - Class 52) or try some photographs of garden wildlife (Class 58). There is something for everyone.

Tips on what the judges are looking for! We're trying to arrange an open session in Saffron Walden about how to display your flowers and produce, and what judges are looking for. We hope to arrange this sometime in September - watch out for my next email!

How to Enter: The entry form is available on the Society's website (http://www.swhortsoc.org.uk/pdf/entry_autumn.pdf) and should be emailed to the Show Secretary (peter.cranfield@care4free.net or phone 07900 073401) no later than Thursday 26th September, giving your name, address, phone number for contact and the number(s) of the class(es) you're entering. Peter can also accept entries over the phone on 07900 073401. Late entries can be accepted up to 9.00am on the day of the show. You don't have to be a member to enter, and there are no entry fees, except for late entries received after Thursday 26th for which a charge of 20p per exhibit is usually made. However, if you are a new exhibitor, even late entries will be free – yet another reason to have a go! Advance notice would be appreciated, though, especially if you have a large number of entries or bulky exhibits. On the morning of Sunday 29th take your entry to Sewards End Village Hall between 8:30 and 10:30 am – there's plenty of room to park. Then come back at 2:00pm to see if you won!

We could always do with some more volunteers to help on Show Day, especially in the afternoon when we serve Tea and Cake to our visitors. If you are able to help in any way, please email Peter Cranfield (peter.cranfield@care4free.net) or give him a ring on 07900 073401. There is also a stall at every Show selling members' surplus plants and produce — if you have any to sell in aid of Society funds, please bring them to the Show in the morning. We have recently been given quite a lot of second-hand gardening bits and bobs (terracotta plantpots, small tools etc) and will be selling these at the show.

A SEASONAL RECIPE - COURGETTE AND HALLOUMI FRITTERS



We were away on holiday earlier this summer, and our courgettes are a bit behind - but I hear that others are having a bumper crop, so here's a recipe that solves the problem of what to do with a glut! These fritters are very easy to make, and freeze well. They can also be re-cooked from frozen so are handy for a quick meal later in the year. If you're not used to cooking with halloumi cheese, it's available in most supermarkets and is tasty and easy to use. Rice flour (white) is also usually available at supermarkets, though I get mine from the Saffron Wholefoods stall on Saffron Walden Market.

Ingredients:

3 medium courgettes (about 400g)

1 packet of halloumi cheese (about 225g)

100g plain flour

100g rice flour

1 teaspoon baking powder

2 or 3 big pinches of dried oregano

Zest of 1 lemon

Salt and pepper

Oil to fry (preferably olive oil, but any will do)

Method:

Roughly grate the courgettes and the halloumi cheese. Mix the flours, baking powder, oregano and lemon zest in a large bowl. Add the grated courgettes and halloumi and mix well. Season with salt and pepper.

Heat a big heavy-bottomed frying pan over medium heat and add a little oil. Then add some of the fritter mixture - about 2 tablespoons per fritter. Fry them for a minute of two until the edges are well set, then flip them over and cook for another couple of minutes. Keep going until all your batter is used up (you can keep them warm in a low oven).

The fritters go well with sweet chilli sauce - or tomato ketchup...

Put any fritters you don't eat straight away into a freezer bag and freeze them for later. The frozen fritters will separate quite easily with a knife, and can be defrosted or cooked from frozen.

MEMBERS' DISCOUNT AT SPRINGWELL NURSERY & GARDEN CENTRE

Springwell Nursery & Garden Centre in Little Chesterford (CB10 1UE) have very kindly agreed to give Members of Saffron Walden Horticultural Society a 10% discount - so remember to take your membership card with you and show it at the checkout before they ring up your purchases. The garden centre is open from 9:00 to 5:30 Monday to Saturday, and 9:00 to 5:00 on Sundays and is very well stocked with plants, seeds and just about everything you could want for your garden or allotment. You can check out their website at https://www.visitspringwell.com/



BBC GARDENERS WORLD AUTUMN FAIR AT AUDLEY END 30TH AUGUST TO 1ST SEPTEMBER

A visit to the BBC Gardeners World Autumn Fair is a great day out, with lots to see and do, and plenty of horticultural advice, plants to buy, great shopping, showcase gardens, planting inspiration in the beautiful borders, plant expert tours, the BBC Gardeners' World Magazine Stage, a good food market, street food, live bandstand entertainment, as well as access to Audley End House and Gardens (their words, not mine - but we were there a few years ago and it was wonderful).

Go to https://www.bbcgardenersworldlive.com/autumn-fair/ for full details

MEMBERSHIP OF SAFFRON WALDEN HORTICULTURAL SOCIETY

If you haven't paid your subscription yet, it's not too late - your support is what enables us to hold the Summer and Autumn Shows, and will help us bring back the regular meetings and talks that we enjoyed before Covid intervened. The annual subscription is a flat rate of £5.00 per person. Membership for children aged 16 and under is free, so please let me know if you would like membership cards for any of the next generation of gardeners. Membership Cards can be collected at the Autumn Show.

You can pay your subscription on-line to:

Account name: Saffron Walden Horticultural Society

Sort Code: 40 40 45 Account No.: 91054651

Please make sure you put your surname and first name/initial as the Payment Reference.

Alternatively, you can send cash or a cheque made payable to Saffron Walden Horticultural Society to Hilary Shibata, Membership Secretary, 4 Mount Pleasant Cottages, Debden Road, Saffron Walden CB11 4AE.

Bye for now, and happy gardening from your Membership Secretary,

Hilany Shibata