

GLYNNEATH & DISTRICT GARDENING CLUB

www.glynneathgardeningclub.com



Members' newsletter

October 2014

Hello everyone

Suddenly it's autumn and the nights are getting longer – but we have had a glorious “second” summer for a while.

We have enjoyed some memorable trips this year, with the one to the RHS Show at Malvern coming up at the end of September. As I write this, I am hoping the fine spell will last long enough for us to enjoy the Show.

The Annual General Meeting this year will be held on Friday 24th October. This is your opportunity to vote for the committee for the next twelve months. It is not just an AGM, but will be followed by a slideshow by Graham Morris on “Shrubs with Seasonal Interest”.

There is plenty more coming up before the end of the year, as you will see on the diary below. We thought that this December we would look at some slides of where we have been on the trips in 2014, and get your ideas for speakers and trips next year.

Margaret & Sue

Our website address is: www.glynneathgardeningclub.com



**OUR AUTUMN
SEASON OF
MEETINGS
STARTS AT
GLYNNEATH
TRAINING CENTRE
ON
FRIDAY 24TH OCTOBER**



OCTOBER:

Friday 24TH OCTOBER - 1 PM.

ANNUAL GENERAL MEETING

**FOLLOWED BY A SLIDESHOW BY
GRAHAM MORRIS ON
“SHRUBS WITH SEASONAL INTEREST”**

NOVEMBER:

Friday 21ST NOVEMBER - 1 PM.

“MONET’S GARDEN”

**A TALK AND SLIDESHOW OF HER
RECENT VISIT, KINDLY PRESENTED BY
ELIZABETH BELCHAM.**

DECEMBER

Friday 12TH DECEMBER - 1 PM

A CHRISTMAS BUFFET

**A SLIDESHOW OF THE 2014 TRIPS AND
YOUR CHANCE TO LET US HAVE YOUR
IDEAS FOR NEXT YEAR.**



GLYNNEATH HORTICULTURAL SHOW

**SATURDAY 6TH SEPTEMBER 2014 -
A VERY GOOD DAY**

This year we celebrated our 30th Show, which has taken place on the first Saturday in September since 1984. It turned out to be a lovely day which was enjoyed by all who attended.

We were delighted to see a steady stream of people through the doors in the afternoon. The attendance at this year's Show reflects all the hard work, time and effort put in by our contributors. There were splendid entries in most sections, and we were particularly pleased to see that this year the children put on some excellent exhibits, showing a real interest in their subject.

Many thanks to all the committee members and volunteers for their assistance in making the Show such a success, in particular Lyn and John for all their fetching and carrying. Mind you it was self-inflicted for John as he grew one of the monster marrows!

We are most grateful to Cllr Del Morgan, who as well as being our Show President is also Mayor of Glynneath this year, for presenting the cups and medals to the prizewinners.

David Stevens



The winners of the cups and medals this year were:

VEGETABLE SECTION:

| | | | |
|------------------------------------|---|---|---------------|
| Max Boyce Cup | (3 blanched & 3 pot leeks) | - | Keith Edwards |
| Bill Crew Cup | Highest points in vegetable section | - | Keith Edwards |
| Randall Thomas Memorial Cup | Best vegetable exhibit | - | John Davies |
| Mike Dowley Cup | (Tray of 12 onions) | - | Keith Edwards |
| Robert Parry Cup | (heaviest pumpkin) | - | Len Jenkins |
| Harry Lewis Cup | (highest points for heaviest/longest section) | - | Keith Edwards |
| Gill Parry Cup | (heaviest marrow) | - | Glyn Davies |

FLOWER SECTION:

| | | | |
|---------------------------------|---|---|---------------|
| F E Crick & Sons Cup | (best flower exhibit) | - | Ian Williams |
| John Quick Cup | (highest points in flower section) | - | Ian Williams |
| John Nelson Cup | (best overall exhibit in flower/veg sections) | - | Ian Williams |
| The Wimpey Cup | (highest total points in flower/veg sections) | - | Keith Edwards |
| RHS Banksian Medal | (highest overall points for flowers/veg.) | - | Ian Williams |

BAKING & PRESERVING SECTION:

| | | | |
|--------------------------------|---|---|-------------|
| John Penny Memorial Cup | (best exhibit in baking/preserving section) | - | Diane Price |
| Linda Howells Cup | (highest points in this section) | - | Susan Jones |
| Carol Williams Cup | (best novelty birthday cake) | - | Diane Price |

PHOTOGRAPHY SECTION:

| | | | |
|--------------------|-------------------------|---|--------------|
| Mayor's Cup | Best overall photograph | - | Nigel Bailey |
|--------------------|-------------------------|---|--------------|

CHILDREN'S SECTION:

| | | | |
|-------------------------------|--------------------------------------|----------------------------------|-------------------------------|
| Any model animal | 1 st - Grace & Lucy Bowen | 2 nd - Tayla Stanley, | |
| Scarecrow | 1 st - Isabella Davies, | 2 nd - Tayla Stanley, | 3 rd Caelan Thomas |
| Largest sunflower head | 1 st - Caelan Thomas | | |

THANK YOU TO EVERYONE FOR TAKING PART - AND CONGRATULATIONS TO THE WINNERS

As well as taking the photographs at the Show last month, Glyn Davies kindly lent me a book on “**How to Grow Giant Vegetables**”.

It is written by Bernard Lavery from Llanharry, Mid Glamorgan. In the Foreword to the book, Norris McWhirter wrote that of all growers, the one who strikes most awe in his rivals is Bernard Lavery. In the autumn of 1989, Garden News recorded his name alongside six new records, including a 124 lb cabbage, a 12ft 8in parsnip and a 6cwt 38lb pumpkin. In 1990 Bernard was back, not merely with United Kingdom records, but World Records in four new categories, including a 108lb marrow and a 46lb celery.

His book reveals the techniques involved in growing his record-breaking, outsize vegetables, and contains many interesting sounding recipes. I have picked out a couple of them, which you might like to try.

Carrot & Potato Crunch

1 giant carrot, about 2lb, peeled & chopped,
2lb potatoes, peeled and chopped
2 tablespoons oil
1 large onion, peeled & sliced,
1 clove garlic, crushed
1 pint of cheese sauce
3oz flaked almonds
4oz mature Cheddar cheese, grated
Chopped parsley - to garnish.

1. Cook the carrots and potatoes in boiling salted water for about 10 minutes.
2. Drain and place in an ovenproof dish.
3. Heat the oil in a frying pan and fry the onion and garlic until softened. Mix with the carrot and potatoes.
4. Pour over the cheese sauce. Combine almonds and grated cheese and sprinkle on top.
5. Bake in a preheated oven at 200C, Gas mark 6, for 40-45 minutes or until the top is golden brown.
6. Garnish with parsley to serve.

(This would be suitable for vegetarians)

Cream of Celery Soup



1 heaped tablespoon butter
6 stalks of celery, washed and diced
Several celery leaves, finely chopped
1 heaped tablespoon flour
1 pint milk
Bouquet garni
Salt and pepper.

1. Melt the butter in a saucepan and gently sauté the diced celery and leaves until tender, but not too soft.
2. Add the flour and cook gently until it absorbs the butter.
3. Pour in the milk and bring to the boil, stirring continuously until soup thickens.
4. Add the bouquet garni and simmer gently for about 5 minutes.
5. Serve with croutons.

TIPS ON GROWING GIANT MARROWS

Glyn Davies

Tip 1:

It takes approximately 14 weeks from sowing the seed to harvesting a giant marrow.

Once a show date is established, count back 14 weeks, to find the date for sowing the seeds. This allows the plant to develop for six weeks before cross-pollinating the male to female flower, and allows a further eight weeks for the marrow to grow.

The marrow stops growing in length after approximately 5 weeks, but still produces seeds and adds more bulk and weight in the final weeks.

Tip 2:

As the marrow plant runs along the ground, peg it down at a leaf joint, as shown in the picture, and it will send down further roots. This will give the plant more food and vigour.





This garden, in the grounds of the Duke of Cornwall Spinal Treatment Centre, Salisbury was featured on *Gardeners World* in September.

It was named after Horatio Chapple, a student at Eton, who planned to study medicine and enjoyed volunteering at the Spinal Centre in his school holidays

His father David Chapple is a spinal surgeon at the hospital, and together they came up with the idea for a garden for the benefit of the long term patients, and their families.

Horatio drew up a questionnaire to find out exactly what the patients wanted, and his research established the need for a beautiful garden to be created.

Tragically, he did not live to see the garden grow. At the age of 17, while on an expedition to Svalbard, he was killed by a polar bear. After his death, donations flooded in for his garden to be created.



The garden was designed by Cleve West, the perfect man for the job. He knew the spinal centre well because his best friend had been a patient there and he also happened to be the winner of Best in Show at Chelsea in 2011.

Cleve used Horatio's patient research as the starting point for the design and then listened to the views of everyone involved - patients, nurses, therapists, doctors, managers. He even asked to be taken around the site in a hospital bed and a wheelchair to get a patient's perspective.

The garden is designed with paths wide enough to take a hospital bed, with a series of low limestone walls, which double up as seating for families. The plants have been chosen for their multi-sensory qualities; grasses to catch the wind, herbs to smell and taste, and shrubs and trees for their texture and winter structure. The gardens are a sanctuary for patients to share with the families and friends, as well as for the hospital staff.

For those patients who are able to take part in some gardening, there are weekly sessions run by the occupational therapists and supported by the head gardener and volunteers. Patients can take ownership of a planter and choose seeds or plants to grow in it. The oak planters are at wheelchair height and on casters so they can be moved into the sun or shade, and into the greenhouse in winter.

It is hard to imagine being cooped up in a hospital ward, perhaps for many months at a time. It must be absolute bliss to be able to get out in the fresh air and enjoy the garden. I found this tribute from a former patient on the Horatio's Garden website. It makes you realise how lucky you are to be able to enjoy the great outdoors.

Horatio's Garden, such tranquillity, allows me to think on the life set before me.

I feel calm and relaxed sat quietly here, escaping the hustle and bustle and the deep dreaded fear

Different colours and smells drift me away from my pain, before I'm back on the ward doing the same thing again.

I take myself away to a corner of this place, where I can sit and draw in my own special space.





GUY FAWKES

On 5th November every year, the effigy of Guy Fawkes is still burned on bonfires across the U.K in recognition of his part in the failed “Gunpowder Plot” of 1605.

His expertise with gunpowder gave him a key and very perilous role in the conspiracy, to source and ignite the explosive. But 18 months of careful planning was foiled with just hours to go, when he was caught red handed and arrested at midnight on the 4th November 1605 beneath the House of Lords. Thirty six barrels of gunpowder were found stacked in the cellar directly below where the King would have been sitting for the opening of Parliament the next day.

The foiling of the plot had been expertly engineered by James 1's spy master Robert Cecil. Fawkes was brutally tortured before being sentenced to the traditional traitor's death - to be 'hanged, drawn and quartered'

In the event, he jumped from the gallows, breaking his own neck. His lifeless body was hacked into quarters and his remains sent to “The four corners of the Kingdom” as a warning to others.

Today the reigning monarch only enters the Parliament once a year, on what is called “The State Opening of Parliament”. Prior to the Opening, and according to custom, the Yeomen of the Guard search the cellars of the Palace of Westminster. Nowadays, the Queen and Parliament still observe this tradition.



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Weekly food offers:
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12 - 3 pm

Carvery
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As well as fruit and veg.
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We do a wide variety of
day trips, so if you fancy
Christmas shopping
or going to see a show

There is a trip you will
enjoy.

IT SOCIAL CLUB

Glynneath Training Centre
with Richard Angove
every Tuesday: 1 - 2.30 pm



Helping you email and stay connected online
No set syllabus, but instead requests for information welcomed
and your questions answered.

You can bring your own device or use the Centre's computers.

For more information telephone the Training Centre: 01639 721772

Email: glynneathtc@gmail.com

Richard's email: richlinux00@gmail.com

GLYNNEATH & CWMGWACH HISTORICAL SOCIETY

Meetings are held in
Glynneath Training Centre
on the first Wednesday of the month,
beginning at 7 pm.

The November meeting is on
Wednesday 5th November

**Martyrs of the Arena:
Music, Sport & Society in Wales**

Speaker: Prof Gareth Williams

For more details of forthcoming meetings,
have a look at the website:

www.glynneathhistory.co.uk

COMING UP IN 2015.....



**Friday
23rd January
at 1 pm.**

**We welcome back
MARTIN HUMPHREYS**

"GARDENING FOR BIRDS"

We look forward to seeing you all again when
our Autumn season starts on Friday 24th
October.

The first meeting is the AGM, followed by
"Shrubs with seasonal interest" presented by
Graham.

Do try and bring a friend along with you - new
members are always very welcome.

Margaret and Sue