

MEMBERSHIP

Hello to all members and especially to all our hardworking distributors out there, thank you for all your support.

I do wish to apologise to those members who were late in receiving the last newsletter; I hope it didn't spoil your enjoyment.

As Membership Secretary one of my roles is to ensure that all records are correct and kept up to date and sadly they are not. So, I'm going to ask a very big favour of you all to verify your email address, or add, as a lot of them no longer exist.

To comply with the new GDPR regulations we also need your complicit agreement for us to use the information to send out Updates, Special Offers and Promotions that may be happening at the Trading Centre and of course your Newsletters should never be late again.

This information will not be shared with any other organisation, so don't miss out, get your emails off ASAP to lesleyt.horti@gmail.com don't forget to add the first line of your address and your agreement to join this scheme.

If I don't hear from you I will assume that you do not wish to receive any communication from us by this method.

Lesley Tyrrell Membership Secretary

TEA ROOM

Once more a big thank you for all the wonderful cakes you donate for the afternoon teas.

Also all the great help I get at each Show. September will be the last show I will do the catering for. It has been a very happy twelve years, but now because of Arthritis in my knee, I am stepping down.

Kay Hawkins will be taking over, I hope you will all give her the same support that you have given to me. I hope still to come to the shows and perhaps help.

A big thank you to Tony who all these years has supported me, and toted all the boxes of dishes etc. Ann Berry has decided after helping serve the cakes for many years, to put down her serving tongs. A big thank you Ann, keep well.

June Kemp 02392251292 longcollins8@gmail.com Helpers always wanted



HAYLING ISLAND HORTICULTURAL SOCIETY AUTUMN 2018 NEWSLETTER

CHAIRMAN'S JOTTINGS

THIS NEWSLETTER CONTAINS IMPORTANT INFORMATION IN RESPECT OF THE TRADING CENTRE, PLEASE READ AND CONTACT MARTIN CLARK IF YOU ARE ABLE TO ASSIST. THANK YOU.

Well I've heard of "well done" or "bien cuit", but this weather takes the biscuit! We have been warned of a changing climate, but when you see the devastation caused in just a few weeks you realise we have an oncoming problem. The Farmers and Market Gardeners are really suffering this year, and only this morning football clubs are saying that matches may have to be postponed owing to the hardness of the pitches!

The Summer Show proved to be a success, many of our regular volunteers were away, medically handicapped, and so on, however volunteers came forward and John Lark had a full complement on board, well done John.

The trip to Dorney Court, and the following river trip proved to be a wonderful "swan song" for Eve Osborne. Looking at our Members slowly making their way on board, I remarked to the Captain that we would be in trouble if the boat sank. He laughed, asked me if our party was on the top deck? I confirmed we were, he said if the boat settled upright on the bottom we would not get our feet wet, the Thames is only 5 foot deep on that stretch! On a more serious note we do need a successor for Eve, if you feel you have the ability to take over please give Eve a call, and she can discuss the organising with you.

The Talks get under way with a lecture by Alan Sargent entitled "Confessions of a Gardener". The usual venue, URC Main Hall starting at 2.30 pm on Wednesday 26th September.

May I also remind you of our ticketed lecture by Charles Dowding, it is entitled "Healthy Growth With No Dig Gardening". Tickets are available from Gill Elton, myself and the Community Centre.

Please see the Year Book for the following talks.

The Autumn Show on 1st September, will be the last where the Tea Room will be under the control of June Kemp. On a show day, she and her wonderful team of volunteers, supply tea during the morning, arrange a tea and biscuits reception for the Judges and the Show Stewards. Whilst the judging is taking place, they prepare lunch for 30 plus people. As soon as the lunch is over, the set up of the room is altered for afternoon tea and cake! June and her afternoon helpers finally get away from 4.30 pm onwards, June usually exits about 5.30 pm! Thank you June for so much over many years, you will be missed. Kay Hawkins takes over from June, and we wish her success in the forthcoming year.

Elsewhere in this Newsletter you will see the Trading Centre input, it is therefore timely to add the Management Committee's thanks to the magnificent efforts of Peter Jackson over many years, and some times in very trying circumstances, he will be missed by many, and by me personally. There are only a few of us who know just how invaluable his contribution to the Society has been.

Finally it is time to thank our very good friends, "Mr & Mrs Reliable". I refer, of course, to John & Janet Lark. John is stepping down as Chief Steward, and he will be a hard act to follow, the pair have done so many jobs for the Society over many years, no quibbling just getting on with it, and sorting any problems as they occurred. Their endeavours will be missed but we will still have the benefit of their company.

Bill Biggs, Chairman

100+ CLUB

We now have 106 members so the prize money is:
1st £26.50, 2nd £15.90, and 3rd £10.60

Drawn numbers for May were: First 8, Second 93, and Third 75.
Drawn numbers for June were: First 9, Second 3, and Third 54.

Draws for July & August will take place at the Autumn Show - 1st September.

The September draw will take place at the Talk on 26th September.

If you would like to join, new members are always welcome. The more Members we have the better the prize money! For more information and an application form, visit the website www.hihs.org.uk or contact the club organiser.

Hazel Phillips 023 9246 3803

RECIPES - AUTUMN SHOW 2018

LEMON COCONUT CAKE

INGREDIENTS

120g (4½oz) butter, softened
200g (7oz) caster sugar
2 eggs
200g (7oz) self-raising flour
Pinch salt
120ml semi-skimmed milk
40g desiccated coconut
2 tablespoons lemon juice



For the lemon icing

100g (3½oz) icing sugar
2 teaspoons lemon juice (as needed)

METHOD

Preheat oven to 180c/160fan/350f/gas4. Grease and line a 900g (2 lb) loaf tin.

In a large mixing bowl, cream butter and sugar together until light and fluffy. Add the eggs, one at a time, beating well after each addition.

Sieve the flour and salt. Add to creamed butter mixture alternately with the milk. Fold in coconut and lemon juice, mixing just enough to evenly combine. Pour cake mixture into prepared loaf tin and bake for approx 60 minutes or until skewer comes out clean.

Cool for 10 minutes in the tin and then turn out onto a wire rack.

Lemon icing

Gradually stir the lemon juice into the sieved icing sugar to make a slightly thick icing and brush over the cake. Decorate with desiccated coconut.

RECIPES - AUTUMN SHOW 2018

BREAD PUDDING – MEN ONLY

INGREDIENTS

225g (8oz) bread –
it doesn't matter whether this
is brown or white but cut off the crusts
275ml (½ pint milk)
50g (2oz) butter, melted
75g (3oz) soft brown sugar
2 level teaspoons mixed spice
1 egg, beaten
175g (6oz) mixed fruit –
currants, raisins, sultanas, candied peel
Nutmeg (optional)



METHOD

Preheat the oven to 180c/160fan/350f/gas4

Butter a 2-2½ pint (1.25-1.5 litre baking dish)
In a large mixing bowl break the bread into suitable-sized pieces.

Pour over the milk, then give the mixture a good stir and leave it for
about 30 minutes so that the bread becomes well soaked with the milk.

Now add the melted butter, sugar, mixed spice and beaten egg.

Beat the mixture well, making sure that no lumps remain, and then stir in
the mixed fruit.

Spread the mixture in the prepared baking dish and sprinkle over some
freshly grated nutmeg.

Bake in preheated oven for about 1-1¼ hours.

TRADING CENTRE

Peter Jackson resigned as the Trading Manager at the end of June. We would like to thank Peter for the unfailing effort he has put into the Trading Centre over many years. Few people will ever know how much work Peter put in to keep the Trading Centre going and to ensure it was efficiently managed. Peter is helping in the transition as there are many aspects that we are unfamiliar with. Thanks again Peter for your efforts and your support and we wish you all the best for the future.

The Trading Centre continues under the combined management of the Sub-committee. We have significant plans for the future that will improve the ambience, introduce new products, bring more people on board to help and take care of essential maintenance of the buildings. We already have a “To Do” list that we are prioritising and some changes will be evident in the very near future. Through these plans we hope to make the Trading Centre a more attractive place to shop and hence increase our customer numbers and income. Please continue to support us through this initial phase as we introduce new ideas and new products.

To enable us to fulfil our plans we need extra help, not only in the shop and shed but also in the general running of the Trading Centre. If you can help in any way, either as a permanent member of the team or as a reserve in the shop or shed, please contact me by Email or leave your details at the Trading Centre.

Please note the Trading Centre will be closed on Remembrance Sunday, 11th November, this year and similarly for future years.

Martin Clark martinw-clark@virginmedia.com

On behalf of the Sub-committee (Martin Clark, Ray Jones, Peter Burton, Ron Duffield and Bill Biggs).

OUTINGS 2018

HIDCOTE MANOR GARDEN & STRATFORD upon AVON
Tuesday 19 June 2018

Ugh 7.30 start. Although cloudy, the weather was warm and dry and we arrived at Hidcote Gardens passing through the beautiful undulating patchwork of the Gloucester countryside. The welcoming lady abbreviated her introductory talk, telling us that the American Lawrence Johnston and his mother moved to the UK (circa 1900). They took British citizenship and she bought the Hidcote Manor Estate in 1907. He developed the gardens influenced by the Arts & Crafts movement and in 1947 entrusted the property to the National Trust.

The garden is a composite of areas cum “rooms”. It would have been impossible to visit all the site so I chose to wander. I stumbled into the stunning lime bower and through the old garden full of wild flowers with the feeling that the dozen or so gardeners and 50+ volunteers were losing the battle. I was very comfortable; it was just like home! Through the Red Borders and via the Rock Bank to the Great Lawn where picnickers were enjoying the tranquillity. Entered the almost overpowering and dramatic Beech Allee with almost elephant like leg trunks, only to be surprised by the very little (compared to Monet’s) but pretty lily pond. Through the Long Borders and into the very tidy orchard and then passed the tool shed which was almost crumbling under the weight of a truly massive wisteria. My amble was so enjoyable that I got back to the coach without a bite, except for a sly packet of fudge.

Off to Stratford upon Avon. It is so pretty, dominated by the river and Shakespeare. I am familiar with Stratford but I had never been up the Tower, so took the opportunity. The guide was excellent and directed our 360 degree viewing, amongst others, to Henley St., Shakespeare’s birthplace, Anne Hathaway’s cottage and the Holy Trinity church, where he is buried. We enjoyed a cup of tea before seeing the plaques on the houses indicating the height of past river floodings. At least one enterprising couple took the tour bus and saw the whole town; shame on us!

Once again Eve had given us a day of joy, so it was a shock to learn that she is “retiring” after the July trip; many thanks Eve for all our visits and your effort.

Clive Roberson

OUTINGS 2018

DORNEY COURT, WINDSOR & THAMES CRUISE
Thursday 19 July 2018

What a glorious day out we had at Dorney Court, Windsor, followed by the Thames Cruise.

Welcomed by one of the family to this magnificent Tudor Manor House on a truly ‘English Summer perfect day’, we were all charmed by this genuine example of a home that had changed little from its 15th Century origins. To find such a gem which is not far from the bustle of London seemed amazing to us all.

With knowledgeable Guides, we were split into three parties ensuring that we soaked up all the fascinating history of Dorney Court (incidentally Dorney means ‘*the island of bumble bees*’), looking at rare tapestries, paintings and elegant furniture with a ghost story thrown in. Well, we would expect that in a House which has been in a family, father to son succession since 1620, and before that, through marriage to the Garrards since 1537.

The House has been used as a fitting setting for many films, including ‘*Henry VIII*’, ‘*Elizabeth Ist*’, ‘*Poirot*’ and many more and was being set up to film ‘*David Copperfield*’ whilst we were visiting. The revenue from film production plays a major part towards the extensive upkeep and repairs.

We rounded off our visit by exploring the relaxing Gardens and the small, charming 12th Century Church – *St James the Less*. The Church has a number of unusual features, including a Clergy List which illustrates The Black Death and The Plague, which killed off one third of the local population in 1349.

Boarding our coach again, our happy party made our way to the Thames. Here we enjoyed a remarkable two hour Cruise up the river, moving through Locks and gliding through calm, clean water. Lovely trees reached down to kiss the tranquil river and we even had the treat of spotting the turquoise flash of a kingfisher diving amongst the banks.

How lucky we were to have such a fulfilling day out with good friends.

Mary Law