

Sedlescombe and District Garden Society

Newsletter No. 64 – July (1) 2020

Past President Chris Hone.

It was with great sadness that we learnt of the passing of our President Chris Hone last weekend. Chris was a great asset to the garden society with his knowledge of most types of fruit, vegetables and flowers you could find in many gardens. If you needed information appertaining to a specimen, he was your man. His knowledge was remarkable. I can honestly say that in my mind he was a true plants-man at heart. We will miss Chris on so many fronts, from the talks he gave on so many subjects, to the number of entries he always put in the shows. Chris as you may know was a bee-keeper. He provided the first swarm for our hives in the garden a few years back. If my wife had a problem she could ring him up, and he would answer the question posed, no problem. He once told me he had been keeping bees since he was nine years old. The members of the garden society will miss his remarkable knowledge on so many subjects. We will be poorer for the loss of such a true member in so many ways.

With thoughts of Chris
Rod Eldridge. (Chairman SDGS).

Chris Hone's article can be found on Page 3 this issue. I will continue to print his interesting articles over the next couple of months. Editor



V

And here we are at
Violet already.

I wish to thank all the
people who have sent in
flowers for our
'Rainbow'

I wonder how many of you have been looking out for 'scruffy tits' and other moulting birds this last couple of weeks, following Christine's article.

Jenny Mitchell has and spotted this nuthatch in her garden. These are usually such smart and crisply turned out birds but this one is soft and fluffy.



Items for print

I have several photos for the Newsletter that will keep me going for many issues but I am short of written articles of interest. If anyone feels they could write a short piece, maybe about their garden or problems they have encountered, growing individual flowers and veg, that they have overcome, I would be very pleased to receive them to add to Chris Hone's and Christine George's interesting pieces. Editor



What to do in July



July is when harvesting really begins – so regularly pick lettuces, cucumbers, courgettes, broad beans, lift new potatoes and, a bit later in the month, green beans, peas and tomatoes will be coming. Also there will be loads of soft fruit. You may already have been picking raspberries and red or white currants but July brings strawberries, blackcurrants, gooseberries, tayberries in abundance.

1. Now is an ideal time to plant autumn flowering bulbs such as Colchicum, Sternbergia and Nerine.
2. Tear off, rather than cutting, unwanted side shoots on woody plants. Deadhead roses and, after the first flush of flowers, feed bushes and continue to spray for greenfly, black spot, mildew and rust. Continue to deadhead all flowers. If you are growing for exhibition, (probably not sadly this year) stake dahlias and gladioli to maintain straight stems.
3. Check conservatories and greenhouses for bugs, if sticky card traps are not enough other treatment may be necessary. Dust indoor plant leaves especially those near open windows.
4. In your veg patch – lift garlic, shallots and onions. Lift early potatoes and eat straight away as they do not keep well. Check fruit trees to remove more fruit if necessary after the June drop. This will encourage larger fruit later. Water lettuce and chard to prevent bolting.
5. Collect ripe herb seeds to use in cooking – dill, caraway and fennel. Cut lavender for drying and storing. Continue to feed tomatoes, peppers, chillis and melons with a potassium feed. Plant turnips, spring cabbage, sprouting and spring broccoli, spinach beet, fennel and make late sowings of round seeded peas, globe beetroot and winter radishes.
6. Ponds. Continue to collect blanket weed, top up ponds with water if necessary. Provide low growing plants around your pond for young frogs to hide.
7. Green Gardening. Newly planted trees may need watering – a tree-watering bag will get the water to the roots with limited waste through evaporation. Foxgloves and Wild teasels can be planted for next year's flowering. Collect seed from plants you want to grow again, save some for yourself and give some to Reg!
8. Now is the time to carry out tasks such as paving, wall building and concreting. Repair and paint greenhouse and frames or treat wooden surfaces with wood preserver. Maybe you will have time to wash all the little pots and trays you used for seedlings, so they are ready to use again next year. The greenest thing you can do with nonrecyclable plastic is to keep using it year after year.

Cooking - Summer Vegetables

Enjoying the vegetables that you pick from your garden is one of the pleasures of life. They can be fried, boiled, steamed, roasted or eaten raw. As a change from the inevitable (even if delicious quiche) you may like to try this recipe.

You will need a puff pastry case. This can be bought or homemade pastry – roll out into a rectangle, to fit your baking tray, but not less than 5 inches wide and half an inch thick. With a sharp knife cut a line three quarters of an inch from the edges all round the rectangle being careful not to cut more than two thirds the depth of the pastry. Brush with egg but be careful not to brush over your cut line. Cook at gas mark 6/7, 210 (200 fan) until light golden, about 25 mins. With a spatula gently remove the thin centre of the panel. You should end up with a box with a lid. Return the box to the oven for 5 mins if the inside is still very wet. This box can be made the day before.

You will also need at least three different vegetables and these can be broccoli (including tenderstem), peas, broad beans, small sprigs of cauliflower, green beans, asparagus or sweetcorn, a batch of cheese sauce, either chopped ham or chopped fried bacon (leave out if you want a vegetarian option) and a little parmesan and butter. And seasoning to taste.

Cook your veg choices lightly. Make a cheese sauce and mix in the ham or bacon then gently mix in the veg. Pile into the puff pastry box, scatter the top with parmesan and dots of butter. Cover loosely with foil and heat through in a cool oven Mark 2, 150 (140 fan). At the same time warm the lid brown side down. Put lid on top of box and serve with a salad or finely sliced, cooked red and white cabbage.

Chris Hone writes

Orchids 2 An addition to the last article on Cymbidium's

Many Orchids have adapted themselves to resemble something else in their reproduction i.e. the Bee Orchid. The following photos are Orchids that don't fit into any categories and what they resemble even Darwin cannot explain.



Dancing Girls Impatiens Bequaertii

Laughing Bumble Bee orchid
Ophrysbombybiflora

Swaddled Babies
Anguloa Uniflora

Parrot Flower Impatiens Psittacina



Flying Duck Orchid
Calaena Major

An orchid looking like a tiger

Happy Alien
Calceolaria Uniflora

And his friends

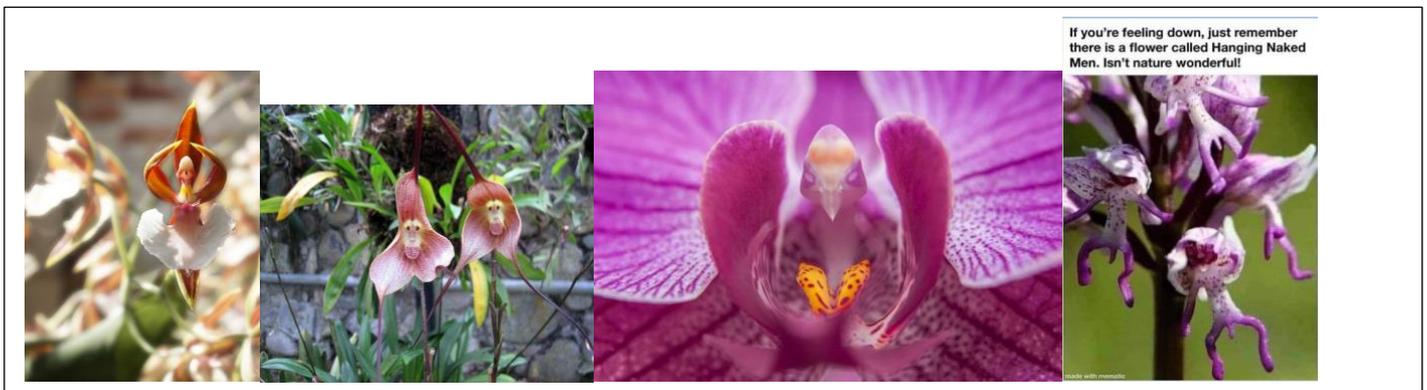


Angel Orchid
Habenaria

Dove or Holy Ghost Orchid
Peristeria Elata

White Egret Orchid
Habenaria Radiata

The Darth Vader
Aristolochia salvadorensis



An Orchid that looks
like a Ballerina

Monkey Face Orchid
Dracula Simia

Moth Orchid, Phalaenopsis

Hanging Naked Men

WHAT A WONDERFUL WORLD

