



Newsletter

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Dear Members,

I am delighted to take over the newsletter from Marion and, over the coming months, will do my utmost to build on the legacy of her tenure as editor. I am sure that you will all join me in thanking her for the quality of the newsletters we have benefitted from over the last five and a half years.

After the excitement of the Annual Show on 23rd July and the scorching summer months when we were all praying for rain and fretting over how to ensure our gardens survived, we now enter the more restful months of Autumn and our water butts are once again full!

September is of course the first month of that glorious season, a month of beginnings and endings, this year more so than ever with the death of our long reigning Monarch Queen Elizabeth II and the accession of King Charles III. It is also the beginning of the academic year, the beginning of both meteorological and astrological autumn and the end of summer. The equinox on 23rd of the month marks the second date in the year when the day and night are of equal length, after that our daylight hours diminish rapidly and the time in the garden is more limited.

The start of autumn is a reminder to finish the harvest of fruit and vegetables in our gardens, to give thanks for the bounty and thought to preserving any excess (Have a look at the recipe section for ideas). This month the seed catalogues begin to land on our doormats and we all start to contemplate what we will grow next year. Those of you who were able to visit our 73rd Annual Flower and Produce Show at St Peters Hall on 23rd July will have seen first-hand just what a talented group of horticulturalists our members are. Have a look at this year's results in the Annual Show section and have think about which classes you could enter in our next show.

We will aim to publish future newsletters in the second week of the month. Your articles and suggestions for future issues are very welcome and essential to help us keep our newsletter up to date. Please send your ideas on to me at annfenton@hotmail.co.uk by the 5th of the month.

Looking forward to hearing from you.

Ann

73rd ANNUAL SHOW – 23rd JULY 2022

Review by Wendy Jenkinson

This year's Show was a very successful event with 471 entries and nearly half the members entering the classes. The judges were very complimentary about the quality of the fruit, vegetables, flowers and produce and crafts that were exhibited. The weather was on our side, and it was good to see so many friends, family and the general public come to have a look around the show in the afternoon and stay on for tea and the delicious cakes made by our members.

The 73-year tradition of the show can only be maintained with the support of the committee who work in the background to make sure that everything comes together on the day and who support the running of the event on the day; from setting out the tables, writing the certificates, running the raffle and marshalling the judges. Thank you to each of them and to all of you who were involved in the "set up" and "clear down". A special thank you to Helen Jones and Ann Fenton who coordinated all the entries and overall logistics. Once again, the show was a great example of teamwork from our Society.

A date for the diary - the 2023 Show is planned for Saturday 22 July.

2022 Cup Winners:

THE DEELEY CHALLENGE CUP Awarded for the most points in Sections A & B - Vegetables & Fruit

[Edward Cotterrell](#)

THE MAISEY CHALLENGE CUP Awarded for the most points in Section C - Flowers and Foliage

[Helen Jones](#)

DAVID'S DAHLIA AWARD in memory of David Ashcroft Awarded for the best dahlia bloom in class C40

[Bridie McSorley](#)

POT PLANT CUP Awarded for the most points in Section D - Pot Plants

[David Cotterrell](#)

THE SOCIETY CUP Awarded for the best exhibit in Section E - Flower Arrangement

[Jennifer Leeming](#)

THE PRODUCE CUP Awarded for the best exhibit in Section F - Produce and Cakes

[Alison Watson](#)

THE HEART OF ENGLAND TROPHY Awarded to the best photograph in section G - Photographs

[Jane Brennan](#)

THE BALSALL TROPHY Awarded for the best exhibit in section H - Arts and Crafts

[Don Lawrence](#)

THE WILKINS CHALLENGE TROPHY Awarded to the best entry in Section K - Plants from Plugs
[David Cotterrell](#)

THE SOUTHFIELD GERANIUM CUP Awarded for the best geranium or pelargonium in the Show
[David Cotterrell](#)

THE NOVICE AWARD Awarded to the Novice gaining the most points in the Show
[Bridie McSorley](#)

RHS BANKSIAN MEDAL Awarded for the highest total of points in classes A, B, C, D & G
(Excluding winners in the previous 2 years)
[Edward Cotterrell](#)

THE BALSALL CHALLENGE CUP Awarded for the second highest total of points in all classes
[Edward Cotterrell](#)

CHALLENGE CUP Awarded for the highest total of points in all classes
[Helen Jones](#)

NOTICE BOARD

Dates for your diary:

Sunday 25th September. Coach trip to RHS Garden Bridgewater, Manchester.

The coach will leave the Balsall Common Co Op carpark at 8.30am. Please don't leave your car here as the carpark has a maximum 2hr stay.

Thursday 29th September – Monthly meeting of BDHS.

7:30pm Tea & Coffee (remember to bring a mug with you if possible)

8:00pm Speaker - Razvan Chisu "Plants & Gardens of Transylvania"

Tickets will be on sale for our AGM on 24th November at £6 each. Remember to catch Helen Jones for yours.

Thursday 27th October – Monthly meeting of BDHS.

7:30pm Tea & Coffee (remember to bring a mug with you if possible)

8:00pm Speaker – Jack Willgoss "The Late Summer Garden"

Thursday 24th November – 7:30pm Annual General Meeting

Tickets on sale from Helen Jones (£6 each)

Recipe of the Month

Fruit Gin – Blackcurrant, Raspberry, Blackberry, Damson or Sloe

Ingredients:

- 500g of fruit - can use fresh or frozen, freezing the berries works best as it breaks the skin and more flavour comes out
- 1 litre of medium quality gin - choose one low in aromatics as you want the fruit to be the star
- 200g sugar for blackcurrants/raspberries/blackberries
- 250g sugar for damsons/sloes

Method:

Place the berries in a 2 litre wide necked bottle/jar, add the sugar, then the gin and shake well. Shake every day until the sugar is dissolved, then shake lightly from time to time. Store in a cool dark place for 4-6 months. Strain through muslin and bottle/serve.

Note – Damson and sloe gins take a little longer and are ready in 6-12 months. They will continue to mature once filtered and bottled and are better the year after they are made.

Some jobs for the next few weeks...

- Keep camellias and rhododendrons well-watered as they are forming next spring's flower buds and will drop them or make fewer if their roots are dry
- Trim evergreen hedges
- Time for ripening tomatoes is running out, so remove any leaves that are shading the fruit
- Lift main crop potatoes
- Harvest apples
- Take cuttings of herbs and tender perennials
- Transplant spring cabbages
- Check nets on all brassicas and winter salads – hungry pigeons are about!
- Reseed any bald patches in your lawn
- Weeds are still germinating, so keep hoeing to disrupt them and any slug and snail eggs
- Pot up bulbs for indoor colour over Christmas