

Meeting Reminder:

Refreshments

A reminder that there will be cake available at this meeting so don't eat too much before the meeting, leaving space for a treat.

The cost for cake and tea/coffee will be £1.50, and £1 for biscuits and tea/coffee

Barbara Leach

It was very sad to hear that Barbara had passed away recently. Barbara had been a member of the garden club from the beginning and rarely missed a meeting. A few members attended her funeral and described it as a lovely service.

Here is what was said about Barbara. She was born at the Holmfirth hospital 11th Dec 1937. She lived in and around Honley all her life.

She married Fred in her early 20's and had 3 children, 2 died 1 very young. 1 son remains who lives in Thailand with his family (he was at the funeral). Fred had a great interest in shire horses and showed them. Barbara helped with show arrangements.

She liked cooking and baking but her love of gardening their 3/4 acre garden took up most of her time. She opened up her garden to raise funds for Leukaemia. She made chocolate cake for the men at the tip as she was a regular visitor and they helped empty the many bags of garden rubbish into the skip.

Although she didn't like flying she did go to Australia, Vietnam and Thailand.

Apparently she was mad on John Wayne. The congregation sang All things bright and beautiful, followed by the Minister reading a poem - My mother kept a garden.



RHS Membership Card

The membership card has been renewed. This card offers a 50% discount for up to 2 members to any RHS garden (Bridgewater, Harlow Carr, Hyde Hall, Rosemoor and Wisley). It excludes RHS flower shows and RHS Glow evenings.

If you wish to borrow the card please contact Margaret (Refreshments) or phone her on 07722 444816.



Contact us:

For general enquiries:

enquiries@bluebellgardenclub.co.uk

Future Newsletter Contributions:

Please submit any comments or contributions for future newsletters to

Mary Harrison at 73 Pavilion Way, Meltham, Huddersfield, HD9 5QN.

Alternatively by:

E-mail - me@thepigsty.me

Telephone - 07912 513236

BLUEBELL GARDEN CLUB APRIL 2024 NEWSLETTER

This Month's meeting : 1st Tuesday in the month
2nd April 2024 : 7.30pm at St John's Church Hall, Lepton
Growing Vegetables for Beginners : A talk by John Smiles



John has been Treasurer of the West Yorkshire Branch of the National Vegetable Society for 38 years and also a member of the Yorkshire Sweet Pea Society and the Yorkshire Rosarians.

He retired four years ago after fifty years in agriculture, latterly 21 years on a farm growing rhubarb and strawberries. He is also a vegetable judge.

Next Month's Meeting : 1st Tuesday in the month
St John's Church Hall, Lepton : Tuesday, 7th May 2024 : 7.30pm
**Bugs and Garden Plagues : Pest and Disease Control
A talk and presentation by Geoff Hodge**



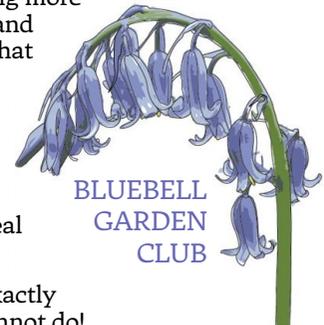
Geoff Hodge is a freelance garden writer, author and editor, writing for and working for various national gardening magazines and websites, as well as lots more besides! He has written 10 gardening books, including six for the RHS, with titles ranging from pruning and propagation to growing veg on allotments, bulbs and a topic close to his heart – botany for gardeners.

He is a regular guest on gardening programmes on BBC Radio Cambridgeshire. He appears on Q&A panels at flower shows across the country, gives lots of talks and demonstrations at garden centres, garden shows and for gardening clubs and answers hundreds of gardening questions every year for various organisations.

Pests and diseases are probably responsible for putting more people off gardening than just about anything else, and they can reduce prized plants to sickly specimens that just don't perform in the garden in no time at all.

In this illuminating, interesting and amusing practical talk (at least that's what garden clubs tell him!), he looks at the various ways of preventing pest and disease attacks in the first place and how to deal with them when they do occur.

You may be surprised at exactly what you can and cannot do!



Jobs for April:

Here are a few jobs for April recommended by Pippa Greenwood in her book *The Gardeners Year*.

- ⇒ Plant summer flowering bulbs such as lilies, ornamental alliums, gladioli, camassia, tritelia, eucomis and crocosmia in flower beds and borders
- ⇒ It's time to spring clean flower beds and borders. A simple tidy-up will make your garden look so much better and needn't cost you a penny. Collect up fallen twigs, rake up old leaves that have been redistributed over the winter, cut back dead and damaged leaves on perennials, and unless diseased add the whole lot to the compost bin.
- ⇒ Tie in stems of rambler and climbing roses, making sure that they are secure on their supports, but that there is also enough room for some stem expansion over the coming months.
- ⇒ Prune Forsythia and Chaenomeles (Japanese quince) as soon as they have finished flowering.
- ⇒ Earth up shoots on potatoes as soon as they emerge above ground – mounding soil on to the rows will prevent them suffering from frost damage. This will also help to ensure that the crop of new tubers forms deep enough in the soil for them to avoid turning green and becoming poisonous.
- ⇒ Water fruit trees, canes and bushes regularly.
- ⇒ Harden off sweet pea seedlings.



National Garden Scheme

Copies of the Yorkshire booklet will be available from the Admissions Table.

If you fancy travelling further afield, open gardens elsewhere in England full details can be found at www.ngs.org.uk

Harrogate Spring Flower Show

25 – 28 April 2024

Great Yorkshire Showground

Pre-book tickets early and receive a £3 discount per ticket.

The offer ends on Tuesday 9th April after which the price will increase to £25.



Courgette and Lime Cake

Recipe from Ronwyn Holden



For the Cake

- 3 medium eggs
- 125ml vegetable oil
- 150g caster sugar
- 225g SR flour
- 1/2 tsp bicarbonate soda
- 1/2 tsp baking powder
- 250g finely grated courgette

For the Icing

- 400g cream cheese
- 175g icing sugar
- 2tblsp lime juice
- 40g pistachio nuts finely chopped
- 1tblsp lime zest

Set oven to 180 C/160 C fan/ Gas4. Grease and line two 21cm (8") sandwich tins.

Beat together the eggs, oil and sugar until creamy. Sift in the flour, bicarbonate soda and baking powder and beat well. Stir in the grated courgette. Divide mixture into the tins.

Bake in middle oven for 25 to 35 mins.

Remove cakes and allow to cool.

Beat the cream cheese until smooth. Sift in icing sugar and stir in lime juice. Use 2/3 of icing to sandwich cakes together and cover the top with the remaining icing.

Sprinkle with pistachio nuts and lime zest.

