

## Upcoming Competition

### November meeting - "Last Rose of Summer"

This competition will be held as an annual event as a tribute to our former Chairman Edward Kilner. Prizes for the best 3.



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## NGS Open Gardens

Great Cliff Exotic Garden, Cliff Drive,  
Crigglestone, WF4 3EN

Saturday 10<sup>th</sup> and Sunday 11<sup>th</sup> August (10-4)  
Admission £4



Pre-booking essential, please visit [www.ngs.org.uk](http://www.ngs.org.uk) for information and booking

An exotic garden on a long narrow plot. Possibly the largest collection of palm species planted out in Northern England including a large Chilean vine palm. Colourful and exciting borders with zinnias, cannas, ensete, bananas, tree ferns, agaves, aloes, colcasias and bamboos. Jungle hut, winding paths and a pond that traverses the full width of the garden. Featured on BBC Gardeners World Episode 24 2023. Plants for sale, Cashless payments available. Light refreshments including vegan options and home-made tray bakes.

## Collaboration with Willow Garden Club

### Chris Bearshaw Talk: "Painting with Plants" 17<sup>th</sup> October 2024

Tickets will be available at the August meeting from Mary Harrison (£20 each).

Payment can be by cash, bank transfer, card (in person) or cheque.

If you are unable to attend the meeting and would like tickets, please contact Mary by email [mary@willowgardenclub.uk](mailto:mary@willowgardenclub.uk), text or phone 07912 513236.



## 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](mailto:me@thepigsty.me)

Telephone - 07912 513236



## Contact us:

For general enquiries:

[enquiries@bluebellgardenclub.co.uk](mailto:enquiries@bluebellgardenclub.co.uk)

# BLUEBELL GARDEN CLUB AUGUST 2024 NEWSLETTER

## This Month's meeting : 1<sup>st</sup> Tuesday in the month

St John's Church Hall, Lepton  
Tuesday, 6<sup>th</sup> August 2024 : 7.30pm

### A talk by Geoff Hodge : Happy Houseplants The Indoor Jungle

Geoff Hodge is a freelance garden writer, author and editor, writing for and working for various national gardening magazines and websites. 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 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.

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!

## Next Month's Meeting :

1<sup>st</sup> Tuesday in the month, St John's Church Hall, Lepton  
Tuesday, 3<sup>rd</sup> September 2024 : 7.30pm

## AGM and Auction

The AGM papers will be issued to all members prior to the meeting. Please note that the annual subscription will be due at this meeting – there will be no increase in the annual fee.

We will also have an auction of plants and garden related items. This is usually a lively affair and all donations of plants and any other garden related items will be welcomed – bring them along on the night and don't forget your cash for all the goodies you will be buying.



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**AND DON'T FORGET** Bring along an "Autumnal Arrangement" – no rules, be as inventive and quirky as you want. Prizes for the best 3.

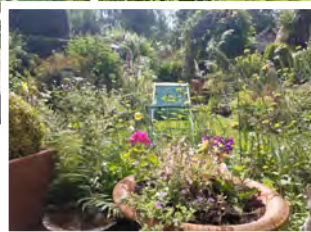
# Summer Social

Special thanks to Lyn and Russell for allowing us to visit their stunning garden. A very challenging garden in terms of steps up and down but they have created a colourful and interesting garden. We hope you all enjoyed your visit.

Thanks to everyone who donated cakes and plants, both were very well received.



Thanks to Peter for the photos of the afternoon.



If you are interested in hosting the Summer Social next year please let one of the committee members know.



# Recipe

*Courtesy of Sean Downey*

## Chocolate Fudge cake (gluten free)

Makes 1 cake

### Ingredients

Butter, for greasing	2 medium eggs
190ml milk	80ml melted butter (or oil), cooled
1 tbsp lemon juice	1 tbsp vanilla extract
200g gluten-free plain (all-purpose) flour	1 tbsp instant coffee
50g cocoa powder	190 ml plus 1 tbsp boiling water
160g plus 1 tbsp caster sugar	Icing
150g light brown sugar	30g Margarine
1 tsp gluten-free baking powder	1.5-2 tbsp of milk
1 tsp bicarbonate soda	30g Cocoa powder
½ tsp xanthan gum	170g Icing sugar

### Method

Preheat the oven to 160°C fan/ 180°C.

Lightly grease two 20cm/8in round cake tins and line with non-stick baking parchment.

In a medium-sized mixing bowl, mix your milk and lemon juice and allow to stand for 10 minutes until it curdles a little.

In a large mixing bowl, add all the dry ingredients, sifting in the flour and cocoa powder. Mix well.

Crack your eggs into the slightly curdled milk, then add the melted butter or oil, and vanilla. Beat until smooth. Add the wet mixture to your dry ingredients and mix well until combined.

Next, dissolve the coffee in the boiling water and add to the mixture. Mix until it has a nice shine to it, then split the mixture evenly between the two tins.

Bake for 30-35 minutes, checking that the cakes are cooked by sticking a skewer into the centre – if it comes out clean, then they are done. Leave to cool for 10 minutes in the tin before turning out onto a wire rack to cool completely.

To make the icing, fork the margarine until soft. Sift in the icing sugar and cocoa. Gradually add the milk, mixing as you go until you get a nice spreadable icing. If too dry add more milk or too wet, more sifted cocoa and icing sugar. Spoon the icing onto one of the cooled cakes and spread evenly to the edges. Place the other cake on top, spoon more icing on top and evenly spread it to the edges, adding enough for the icing to just start going over the edges.

Slice and enjoy!

NB - The coffee brings out the chocolate flavour, it doesn't actually taste as if there is coffee in it. Also the xanthan gum replaces the gluten in "normal" flour.