

# **THACS**

## **TEWIN HORTICULTURAL ARTS & CRAFTS SOCIETY**

### **NEWSLETTER JULY 2007**

Dear Members,

What a mixed summer we've had so far, with beautiful sunshine, or pouring rain; just what the gardens need!! The longest day will have been and gone by the time you receive this newsletter, and we'll be looking forward to our remaining summer events, and preparing for **THACS** 6th Autumn Show.

Please take note of forthcoming events and let the organisers know in plenty of time if you wish to attend. This applies especially for the proposed visit to *The First Emperor: China's Terracotta Army* because tickets are selling fast and we need to move swiftly if we are to secure a group booking. We don't want to put **THACS** member's money at risk by paying for tickets in advance, when we don't know the number of people wishing to attend. We are frequently required to pay upfront for events now, and therefore it is vital that you let us know your intention to come, and send a deposit **immediately**.

**THACS** organisers work very hard to research your preference for events, find suitable dates, and get block bookings. It is very disappointing that two potentially interesting winter outings have had to be cancelled, because deadlines for letting us know have not been met, either from lack of interest, or simply by forgetting. So please, if you want **THACS** to continue organising these events, **don't delay**, let us know your intentions in time.

Enjoy the rest of the summer, and happy holidays to everyone.

Gay Cates, Chairman

### **RECENT EVENTS**

#### **Countryside Day at the Commons Nature Reserve, WGC on Saturday 19<sup>th</sup> May 2007**

Peter Oakenfull, the warden at this Council owned reserve in the middle of Welwyn Garden City, and a **THACS** member himself, invited members to sell or display their goods / talents at this annual event.

Among the many attractions were a storyteller, traditional coppice craftsmen working in the woodland, Morris Dancing, a one-man band on stilts and a bird ringing demonstration.

There was a small but impressive response from our members to his request: Tewin's Bruins run by their co-producers, Terry Brand and Hilary Tipping; Elisabeth Buchanan with her beautifully crafted and unusual pottery; Emma Pitrakou, supported by her friend, keeping a hoard of children happy with her creative face-painting; Michael Clark's books; Anna's eggs, preserves and plants.

We all had a happy and successful day, both manning the stalls and looking around the other activities, and the day finished with a hog roast for the helpers with a live band to entertain us in the evening.

Thank you to Peter Oakenfull for working so hard at this event and for inviting us to take part.

### **Visit to Myddelton House Garden on Saturday 2<sup>nd</sup> June 2007**

It was a glorious sunny day and the 24 people arrived at Myddelton House Gardens by 11:00 for a guided tour of the garden. The tour took just over two hours and was made at a comfortable leisurely pace. There is a considerable amount of interesting history about the gardens and the people associated it, so hearing about this made it much more interesting than any unguided tour of the garden would have been.

Our guide was Bryan Hewitt, who is one of the gardeners there. He did an excellent job in providing a good mixture of history and horticulture, spiced up with a generous sprinkling of humour.

### **Flower arranging workshop Monday 11<sup>th</sup> June 2007**

The scent of summer flowers filled the hall as Margaret Brett from Stevenage Floral Art Society demonstrated how to create an asymmetric arrangement of flowers for a window ledge or table. Members then successfully created their own designs using garden and florist's flowers that they had brought along themselves, resulting in some elegant and colourful displays. Margaret also gave some very useful tips and advice about conditioning flowers and foliage to ensure long lasting results. We look forward to seeing more entries in the flower arranging class at the Autumn Show!

## **FDRTHCDMING EVENTS**

### **Family Day, Upper Green, 11:30 – 16:30, Sunday 15<sup>th</sup> July 2007**

This event is being arranged by the *Friends of Tewin* and has been announced in the June edition of the Parish News. **THACS** will be there. We will be running a gardening-related quiz for children, displaying information about **THACS** and possibly selling plants. We look forward to seeing you there.

### **Painting and photography day Tuesday 17<sup>th</sup> July 2007.**

The day will begin at 10am. at St. Peter's Church, Tewin, where we have kind permission to use the kitchen and toilet facilities. Coffee/Tea and biscuits will be provided.

Painting/Photography may take place in and around the church and also at Tewin Bury, thanks to Ivor Williams. Please bring your equipment and a packed lunch if staying all day. The day will end at 4pm. For any further information please contact **Gay Cates on 01438 717622**.

### **St Peter's church and Rose & Crown Thursday 16<sup>th</sup> August 2007**

Peter Walters will give a talk on the history of St Peters Church at 6.00pm followed by a meal at the Rose & Crown in Tewin at 7.30pm for 8.00pm. The meal will cost £16.50 per head including service charge.

There are a limited number of places still available so, if you would like to attend, then please **phone Gay Cates on 01438 717622 now** for a copy of the menu. After making your choice by ticking the boxes, please return the completed form together with your cheque or cash by **3<sup>rd</sup> August to Gay Cates at 6, Harwood Close, Tewin, AL6 0LF**. Cheques should be made out to **THACS**.

### **Autumn Show Saturday 1<sup>st</sup> September 2007**

The sixth autumn show is on 1<sup>st</sup> September at 2.15 pm in The Tewin Memorial Hall. Let this Autumn Show be the best we have ever had in Tewin. Remember, everyone is welcome to take part (members, non-members and children). We can make this an extra special event so please give this Show your full support to make it a memorable event. Just enter that extra item and new talents may be discovered, so please make a note in your diary because **THACS** is looking forward to seeing you on 1<sup>st</sup> September 2007 at Tewin Memorial Hall.

This year the schedules for the show will be going out to each **THACS** member with this newsletter. Please **return your entry form with entrance fees to Pat Fulford by 25<sup>th</sup> August 2007**. Please do not leave entries until the day of the show. If you could provide cakes for teas at the Autumn Show, then please let **Doreen Lloyd know on 01438 715020**.

Pat Fulford, Show Secretary.

### **Visit to see *The Art of Italy in the Royal Collection: Renaissance and Baroque in the Queens Gallery, Buckingham Palace, London on Saturday 20<sup>th</sup> October 2007*.**

This has been cancelled due to lack of support. We are sorry to disappoint the 16 people who expressed an interest in going, but we needed at least 30 people to make this trip financially viable.

### **Theatre outing to see *Phantom of the Opera* at Her Majesty's Theatre, West End of London, Wednesday 14<sup>th</sup> November 2007**

This too has been cancelled due to lack of support since only 14 people expressed an interest in going.

## **FUTURE EVENTS**

### **Visit to see *The First Emperor: China's Terracotta Army* at the British Museum, London on Wednesday 5<sup>th</sup> March 2008.**

This once-in-a-lifetime exhibition will explore one of the greatest archaeological discoveries of the 20th century and provide an insight into China's First Emperor, Qin Shihuangdi, and his legacy. In introducing the idea of a unified state and effectively creating China in 221 BC, the First Emperor created what is today the oldest surviving political entity in the world.

Objects featured in the exhibition will include a number of the world-famous terracotta warriors from Xi'an, China, which were buried alongside the First Emperor in readiness for the afterlife, as well as some of the most striking recent discoveries made on the site.

The cost for this trip will be £19.50 per person for **THACS** members and £20.50 for non-members, including coach travel and entry tickets. Individual tickets to the exhibition are £12 each, so the £2.50 discount per ticket for groups represents good value.

This exhibition will run from 13<sup>th</sup> September 2007 to 6<sup>th</sup> April 2008 and is proving to be extremely popular. If we are to secure a group booking for Wednesday 5<sup>th</sup> March 2008, then we need to book and pay as soon as possible. Tickets need to be paid for when the group booking is made and they are non-refundable. Consequently, if you wish to visit this exhibition with us then **please complete the form at the end of this newsletter and send it, with a non-refundable deposit of £5 per person, to Peter Burleigh by 31<sup>st</sup> July 2007**.

CHILDREN'S' CORNER

**Clues**

**Across**

- 4 Rabbits dig a huge w \_\_\_\_\_
- 5 A kingfisher's hole is in a r \_\_\_\_\_
- 7 A mole's tunnels are called a f \_\_\_\_\_

**Down**

- 1 A fox sleeps in a l \_\_\_\_\_
- 2 Another name for this is a d \_\_\_\_\_
- 3 A bat hangs in a c \_\_\_\_\_
- 6 Birds build a n \_\_\_\_\_ in Spring.

Underground 7

Answers from Children's Crossword			
Across		Down	
4	Warren	1	Lair
5	Riverbank	2	Den
7	Fortress	3	Cave
		6	Nest

## **ORGANIC GARDENING TIPS**

### **Grow your own flowers for cutting and drying**

With growing awareness of ethical and environmental concerns about the massive trade in flowers flown from the other side of the world, why not use your own flowers and greenery? For next year you could plan to use an area in your garden, just to grow your own flowers to cut for your own use. In spring you start with a variety of bulbs – so plan this for your autumn bulb orders, but make sure the bulbs you buy are from cultivated stock and never from the wild!

Annuals and biennials can supply you with the freshest flowers for cutting, flowers for drying and even some seed heads to use in your flower arrangements all year long. Furthermore this allows you to choose any colour and shape by planning your seed order and then sowing direct in the open during the spring. For an even better way of control and an even earlier supply, you sow in modules and plant the new seedling out when conditions are right. Hardy perennials will extend your choice and again the more you pick, the more they will flower.

### **Pests - Pests - Pests**

*Lily Beetle (Lilioceris lili)*– You might have seen this bright red beetle, which is about 6-8mm long on your lilies for the last few weeks. By now you will also see its larvae, an ugly creature, about 1 cm long when fully grown. The larvae covers itself in its excrement so it looks like a dark blob of mud, while the larvae underneath has an orange-red body and black head. Lilies can get covered with these very ugly looking blobs, spoiling the plants very quickly. On infestation, remove any larvae and the beetles regularly and squash them (the beetles will either play dead and drop to the ground or will try to fly away, so be quick!) A regular inspection in early spring when the first beetles appear will help to catch newly hatched adults before egg laying starts and avoid a more serious attack – so vigilance is of prime importance!

### **What to sow in July and August**

*Oriental Leaves* – This is the best time to sow some Oriental leaves to extend your season well into autumn and use some of the beds that have been used for early crops, like early potatoes and peas etc. So why not try some of the varieties below:

- Chinese Cabbage – Sow in situ or modules- thin out or plant out 35cm between plants. Keep moist, but will tolerate some shade.
- Chop Suey Greens and Mustard Greens - Sow thinly in situ in rows 30cm apart and keep moist. They grow quickly and need picking young, before they become too strong tasting if left to mature. They can withstand some frost so they are useful for an early winter crop as well.
- Mizuna, Mibuna and purple Choy Sum – Grow as Chop Suey Greens, but these are not frost hardy, so cover them with fleece later in the year, or grow in an un-heated greenhouse or polytunnel for some late autumn/winter salads.
- Pak Choi – Can be grown as cut-and-come again for some baby leaves or let them grow into larger plants. Sow on the surface of a container cover lightly with compost and put in a sunny spot. Start harvesting when the leaves are 6-10cm tall or transplant into the open 20cm between plants and 30cm between rows to mature.

## RECIPES

**Aromatic Tomato Tart.** Serves four.

**Ingredients:** 4 sheets filo pastry. 2 tbsp olive oil. ½ tsp ground coriander seeds. ½ tsp fennel seeds. 3 spring onions. 1 tsp cumin seeds. 2 garlic cloves sliced. ¼ tsp chilli powder. 6 large ripe tomatoes each cut into 4 thick slices.

**Method:** Place non-stick baking tray into oven and pre-heat oven to 220c/gas 7. Lightly brush the filo pastry with a little of the olive oil and fold in half. Stack sheets of pastry, one on top of another, on another non-stick baking tray. Heat the remaining olive oil in a frying pan over a moderate heat and add the coriander, fennel, spring onions, cumin seeds and garlic. Stir and fry until the spices give off a fragrant aroma - after about 30 seconds. Add the chilli powder and tomatoes in two batches and cook for 1-2 minutes taking care not to break up the tomato slices. Reserve any cooking juices. Arrange tomatoes on the pastry sheets leaving a 5mm border of pastry around the edge. Set the baking tray on top of the hot baking tray in the oven and cook for 15-20 minutes until the pastry is crisp and golden. Drizzle the reserved cooking juices over the tart and serve.

**Summer Pudding.** Serves six.

**Ingredients:** 8 oz (225 g) redcurrants. 4 oz (110 g) blackcurrants. 1 lb (450 g) raspberries. 5 oz (150 g) caster sugar. 7-8 medium slices white bread from a large loaf. You will also need a 1½ pint (850 ml) pudding basin, lightly buttered.

**Method:** Separate the redcurrants and blackcurrants from their stalks. Rinse all the fruits. Place the fruits with the sugar in a large saucepan over a medium heat and let them cook for about 3-5 minutes, only until the sugar has dissolved and the juices begin to run. Remove the fruit from the heat and line the pudding basin with the slices of bread, overlapping them and sealing well by pressing the edges together. Fill in any gaps with small pieces of bread, so that no juice can get through when you add the fruit. Pour the fruit and juice in (except for about two thirds of a cupful), then cover the pudding with another slice of bread. Place a small plate or saucer (one that will fit exactly inside the rim of the bowl) on top, and on top of that place a 3 lb or 4 lb (1.3 kg or 1.8 kg) weight, and leave in the fridge overnight. Just before serving the pudding, turn it out on to a large serving dish and spoon the reserved juice all over, to soak any bits of bread that still look white. Serve with cream.

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**Visit to see *The First Emperor: China's Terracotta Army*  
at the British Museum, London on Wednesday 5<sup>th</sup> March 2008.**

Name(s).....Numbers.....  
Address.....  
Tel. No.....e-mail address.....  
Are you a member of **THACS**?..... Will you be bringing a non-member?.....  
I enclose £..... non-refundable\* deposit (£5.00 per person – cheques made out to **THACS**)

Please send to Peter Burleigh, 23 Harwood Close, Tewin AL6 0LF by **31<sup>st</sup> July 2007**.

\* Deposits will only be refunded if the visit is cancelled.