

Colinton Garden Club

www.colintongardens.org.uk

Newsletter 108
November 2014



Coming soon...

Monday 24th
November 8 pm

Dreghorn Loan Hall

*'Scotland's Best
Gardens and
Nurseries'*

Ken Cox

Glendoick Gardens

It's a "Bring a
Friend Evening"

Monday 8th
December 8 pm

Our annual
Christmas Party
Good food, quizzes
and by popular
request a Panto from
the irrepressible
Isobel Lodge

Printing change

From this month,
a colour version of
the newsletter will also
be available to members
who receive it by
hand or post

From the pen of our Chair...

Dear friends

A very warm welcome to all our members, both old and new, to a new year of Colinton Garden Club activities - we have a full programme of evening talks, plant sales, outings and garden visits - not to mention of course our annual Christmas Party and AGM with members' crafts exhibition.



Our new winter season got off to a stimulating start, to a very full hall, with a talk about the Lost Garden of Penicuik. The many questions showed an immense interest in our surrounding gardening heritage and also displayed how vulnerable some 'historical' gardens are. Gone are the pre-WW1 days of an army of skilled gardeners working for many wealthy large estate owners - instead we mostly live in the era of burgeoning new housing estates and diminished wealth, buying vegetables from afar (I recently noticed my supermarket carrots came from New Zealand - how 'ungreen' is that?).

So what of last summer? "Why go abroad when we have summers like this?", I have heard said several times, but would it not be nice to know this in advance



*Photos
taken at
our recent
Plant Sale
& Coffee
Morning*



Pen of our Chair... continued

of booking far flung trips? Now Autumn is upon us and I am enjoying showing photos of all our recent Garden Club activities at the chilly evening meetings. Art in the Park was well attended and many folk came to our stand, discussing gardening issues and signing up - and of course it is a useful venue for networking with sister community organisations such as the Colinton Conservation Trust, Trephereth, and Colinton Community Association – all of whom contribute to the lovely surroundings we enjoy here.

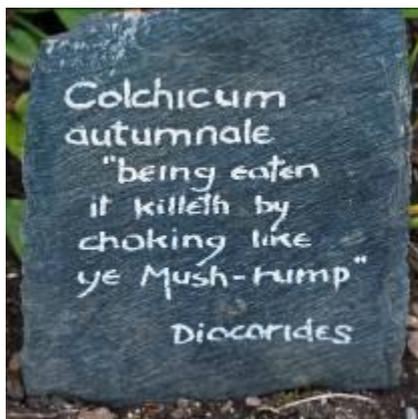
Our recent plant sale was a success - I should like to thank everyone who contributed either plants, produce or time - all very sociable as well - we will need more café tables next year - and fresh produce too - why not bring along surplus apples (this has been a bad year I gather), plums, potatoes, etc?

On a personal note, I am glad to report that the first full year at our allotment has been a success (due to a large extent to my husband's spade work...) - plenty of spinach which we note the pigeons are eschewing, but fewer brassicas which the pigeons love - hence horrible blue netting everywhere ... Now it's planning crop rotation for next season, experimenting growing garlic from supermarket cloves and sowing courgette seeds much much earlier than last year. Santa knows I'd like a cold frame too - so I'll have to ensure the stocking I leave at the foot of my bed on Christmas Eve is extra large this year!

Penny

Rump-a-clump-clump

During a visit to Dirleton Castle Garden in early September, I came across a slate tablet pertaining to Autumn Crocuses, which were just in flower. The original sentence in Greek is from *De Materia Medica* written by Dioscorides, a renowned military physician / herbalist of the first century AD. But what of this much later word "mushrump"?



Unearthing my silicon-based tablet, I soon had two definitions: a mushroom-shaped pillar of winter snow capped by a clod of dirt, a dead animal or a piece of rubbish, and left standing as snow around it melts away; **an archaic word for a mushroom** – e.g. Marlowe's night-grown and Shakespeare's midnight mushrumps. It is not clear which fungal fiend Dioscorides had in mind.

A month later: while meandering in a very squelchy Dawyck Botanic Garden, I pondered the edibility of a tempting clump of mushrooms. In this instance, Roy Watling, Chairman of the Fungus Group of SE Scotland came to the rescue – they are Shaggy Scalycaps (*Pholiota squarrosa*) and are very bitter. Poisoning has also followed their consumption with alcohol. Editor



**Arts and Craft Exhibition
at our AGM next April**

This time the focus is on

Pot Plants

Flower Arrangement

Photography

within a broad horticultural theme
(and not too competitive)

So postpone some of those
irksome wee jobs around
the house
and

become creative!

Everything to hand



For more information visit:
[www.red-newt.com/
products/wheelchair-raised-garden.html](http://www.red-newt.com/products/wheelchair-raised-garden.html)

According to information sent to the Club's Yahoo account, a French-designed product is helping the disabled to garden in comfort. To paraphrase: "The 'TERRA-form wheelchair accessible allotment is made from 100% recycled / recyclable polyethylene and European Douglas Fir. The boxes may be used separately or linked together. Their use is increasing in family homes, retirement homes and hospitals".

Members' Recipes – Winter Supper Recipe from Chris Tonge

Chicken with Tarragon and Gruyere

Ingredients for 4 people:

- 4 large chicken breasts
- 3 or 4 oz Gruyere cheese, grated
- 1 onion, chopped very finely
- juice of a lemon
- sea salt and black pepper
- 1 tablespoon tarragon leaves finely chopped - less for a milder sauce
- 1/2 pint good chicken stock
- 5 fluid ounces white wine
- 4 tablespoons single cream
- 1 tablespoon Dijon mustard
- butter and flour made into a roux paste



Prepare chicken breasts, placing on a baking sheet with a little lemon juice, sea salt and black pepper. Cover with foil and cook at 160°C for 18 min or until only just cooked. Remove from the oven and set aside

Meanwhile gently cook the onion in a little oil in a high-sided frying pan. When soft add a little of the stock and a little white wine to the pan and using a prepared roux paste start to thicken the liquid stirring continuously, adding more stock and wine in stages to make a smooth sauce. Season with black pepper and add the Dijon mustard and then the tarragon in stages until the flavour is sufficiently strong. Stir over a gentle heat for a few minutes

Now cut the chicken breasts into 4 or 5 sections depending on their size and lower into the sauce – bring to a very gentle simmer for 5 minutes. Adjust the thickness of the sauce if necessary using a little more wine or stock

Finally, when ready to serve check the seasoning adding a little more mustard and/or tarragon to taste and then stir in the cream and nearly all the grated Gruyere. Keep stirring gently to allow most of the cheese to melt into the sauce

Pour into the serving dish and sprinkle with a few tiny pieces chopped tarragon leaves and a little grated Gruyere and black pepper. These last few pieces of Gruyere will melt in as the dish goes to the table

Serve with crusty French bread and a green salad – bon appétit!

Christmas Party

A reminder that our Christmas Party / Pantomime takes place on Monday 8th December at 8 pm
 Doors open at 7.45 pm. Tickets are £8 each.
 To reserve places (**members only**) contact Chris Tonge Tel: 662 4508
 e-mail: treasurer@colintongardens.org.uk



**Quiz & Carols
 Entertainment
 Refreshments**



Always welcome in Autumn: Schizostylis coccinea 'Major'

Restoration of a Lost Garden

After his recent talk on 'The Lost Garden of Penicuik', Roger Kelly appealed for volunteers.
 Could you help with this project? Contact Roger at roger@kosmoid.net Tel: 01968 677854
www.penicuikcdt.org.uk/garden/lost-garden

Update on Fertilizer orders

The owners of Garden Solutions are very appreciative of our continued support. This Autumn we ordered over £850 worth of supplies, which were delivered to your door or allotment at no extra cost.

Dates for your diary.....

Monday 24 November 2014 "Bring a Friend"	'Scotland's Best Gardens and Nurseries' Ken Cox – Glendoick Gardens 8 pm in Dreghorn Loan – Upper Hall
Monday 8 December 2014	Christmas Party 8 pm in Dreghorn Loan – Upper Hall
Monday 26 January 2015	'The Living Collection of the Royal Botanic Garden' David Knott – Curator, RBGE 8 pm in Dreghorn Loan – Upper Hall
Monday 23 February 2015	'Ferns' Yvonne Golding – British Pteridological Society 8 pm in Dreghorn Loan – Upper Hall
Monday 23 March 2015	'Growing and showing vegetables' George Harrison – Fellow of National Vegetable Soc. 8 pm in Dreghorn Loan – Upper Hall
Monday 27 April 2015	Annual General Meeting / Crafts Exhibition 8 pm in Dreghorn Loan – Upper Hall
A Monday evening in May	Evening Open Garden Details later
A Saturday in May / June	Local Open Gardens Details later
A Saturday in June / July	Summer Outing Details later

Membership Matters

Membership renewal, new members: contact Membership Secretary, Jo Todd
 9 Dreghorn Loan
 Edinburgh EH13 0DF
membership@colintongardens.org.uk

Club Website

www.colintongardens.org.uk
 for details of all Club activities
 Webmaster: Sonia Duffy

Newsletter

Difficulties with delivery, article copy and photos for Website Gallery: contact Bob Jones,
0131 445 2745
publicity@colintongardens.org.uk