

Upcoming events :

Thursday 23 to Sunday 26 April : 9.30am to 5.30pm

Harrogate Spring Flower Show, North of England
Horticultural Society,

Great Yorkshire Showground, Harrogate,
North Yorkshire, HG2 8NZ

Book before Tuesday 14 April to save £2.50 per ticket

<https://www.flowershow.org.uk/>



BLUEBELL

GARDEN CLUB

Snowdrop Trails

1 Feb to 31 March 2020

Dunham Massey Winter Garden
(check website for house opening and times)

Free for NT members – Garden only £11

www.nationaltrust.org.uk/dunhammassey

7 Feb to 31 March 2020

Kiplin Hall, Richmond, DL10 6AT

10am to 4pm

www.kiplinhall.co.uk



NGS Open Gardens

See NGS Yorkshire Booklet –
available from admissions table.



National Trust Friday & Sunday Plant Sales :

Commencing Friday, 27 March : 10am to 3pm

Marsden Moor Estate, Marsden

www.nationaltrust.org.uk/marsden-moor-estate

BLUEBELL GARDEN CLUB

www.bluebellgardenclub.co.uk

MARCH 2020 NEWSLETTER

Next Month's Meeting, Tuesday 7th April

Bob Flowerdew (admission by ticket only)

“The No Work Garden” : Doors open at 6.30pm

Bob Flowerdew is an organic gardener and television and radio presenter. He is a regular panel member of BBC Radio 4's Gardeners' Question Time.

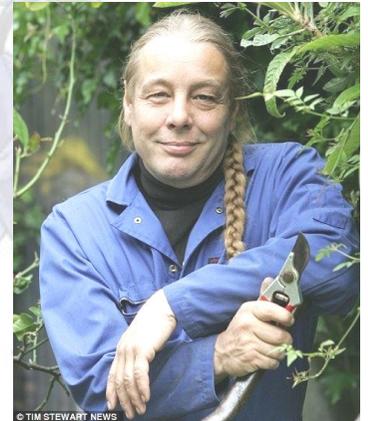
He has nearly an acre of garden in Dickleburgh, Norfolk, England, where he lives with his wife, Voretta, a care worker, and their twins, Italia and Malachi.

He currently writes freelance at home and abroad and regularly for Amateur Gardening, Kitchen

Garden Magazine and BBC Gardeners World Magazine. He has written articles for many other journals and a whole series in Living Earth, Organic Life, Gardens Monthly, Gardens Illustrated, Readers Digest and the Eastern Daily Press.

Bob has written several books in his own right including the “No Work Garden” which he has generously donated as a raffle prize. He has also co-authored five books.

www.bobflowerdew.com



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Rhubarb Season:

Now is a great time of year for forced rhubarb, so here are a couple of recipes to try. If you try them and they are successful (or not), let us know.

Rhubarb and Date Chutney

Ingredients:

- 50g fresh root ginger, grated
- 300ml red wine vinegar
- 500g eating apple, peeled and finely chopped
- 200g pitted dates, chopped
- 200g dried cranberries or raisins
- 1 tbsp mustard seed
- 1 tbsp curry powder
- 400g light muscovado sugar
- 700g rhubarb, sliced into 2cm chunks
- 500g red onion, chopped
- Clean jars



Method:

- Put the onions in a large pan with the ginger and vinegar. Bring to the boil, then simmer for 10 mins.
- Add the rest of the ingredients, except the rhubarb, plus 2 tsp salt to the pan and bring to the boil, stirring.
- Simmer, uncovered, for about 10 mins until the apples are tender.
- Stir in the rhubarb and cook, uncovered, until the chutney is thick and jammy, about 15 – 20 mins.
- Leave the chutney to sit for about 10 – 15 mins, then spoon into warm, clear jars, and seal. Label the jars when cool. Keep for at least a month before eating.

Rhubarb and Yogurt Loaf

Ingredients:

- 225g caster sugar
- 125g unsalted butter
- 1 tsp vanilla essence
- 2 eggs, whisked
- 300g self-raising flour
- 260g natural yogurt
- 400g forced rhubarb, chopped
- Icing sugar for dusting (optional)



Method:

- Pre-heat the oven to 190°C.
- Cream together the sugar, butter and vanilla until pale.
- Beat the eggs in gradually.
- Stir in the flour and yogurt, then add the chopped rhubarb.
- Pour into a lined loaf tin and bake for 40-50 minutes or until a skewer inserted into the middle comes out clean.
- Leave to cool, then dust with icing sugar (if desired) and slice.

Future Contributions

Please submit any comments or contributions for future newsletters to Mary Harrison at 73 Pavilion Way, Meltham, Huddersfield, HD9 5QN.

Alternatively by:

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