

## Shows for next year

Harrogate Spring  
Flower Show :  
21 – 24 April 2022

At the Great Yorkshire  
Showground  
Tickets on sale now at  
[www.flowershow.org.uk](http://www.flowershow.org.uk)



2021 Show Gardens



## RHS Shows

The RHS have announced that tickets for their shows in 2022 are now on sale. They say they will be back, bigger, brighter and better than ever in 2022.

### RHS Malvern Spring Festival

5–8 May

### RHS Chelsea Flower Show

24–28 May, Members' Days 24 & 25 May

### RHS Hampton Court Palace Garden Festival

4–9 July, Members' Days 4 & 5 July, After Hours 8 July

### RHS Flower Show Tatton Park

20–24 July, Members' Day 20 July



## Members

### Trip 2022

We are planning a trip to Burton Agnes Hall & Gardens next June. Further details will be in the February newsletter but in the meantime if you are interested please let Peter Hoyle know.



## Keeping Up to Date

You can keep up to date with what is happening with the Bluebell Garden Club by checking out our website and Facebook pages.

[www.bluebellgardenclub.co.uk](http://www.bluebellgardenclub.co.uk)

Or search for Bluebell Garden Club on Facebook

# BLUEBELL GARDEN CLUB

[www.bluebellgardenclub.co.uk](http://www.bluebellgardenclub.co.uk)

## NOVEMBER 2021 NEWSLETTER

### Next Month's Meeting : 7th December 2021 : 7:30pm

Candlelight at Christmas

A talk and demonstration by  
Margaret Christian



Margaret grew up in beautiful gardens, they were always part of her life, gardens, plants and flora became a river meandering through every facet of her working life.

Although life is not as hectic as it used be, she still demonstrates and arranges flowers for weddings and other events on a small scale which she finds less stressful!!!

### RHS Glow events - November & December

For Harlow Carr the dates are Thursday, Fridays and Saturdays only from 18 November to 18 December, then Mondays, Tuesdays and Wednesdays only 20 – 29 December.

Times are 4.30 to 8.30pm and last entry to the garden is 7.30pm.

Tickets need to be pre-booked and further information is available at

<https://www.rhs.org.uk/gardens/harlow-carr/whats-on/glow-winter-illuminations>



For Bridgewater the dates are Wednesday to Saturday, 17 November – 18 December and Monday to Thursday, 20 – 30 December.

All dates at 4.30pm and 9.00pm.

Tickets need to be pre-booked and further information is available at:

<https://www.rhs.org.uk/gardens/bridgewater/whats-on/bridgewater-glow>



# Some suggestions to use up your leftover Halloween Pumpkin

## Pumpkin Soup (with Bacon and Rosemary)

Serves 6

5 mins to prepare and 50 mins to cook  
135 calories / serving  
Freezable



### Ingredients

- 1kg (2lb) pumpkin or 1 large butternut squash, unpeeled
- 1 onion, cut into wedges
- 3 cloves garlic, skin on
- 3 sprigs rosemary
- oil for drizzling
- 125g (4oz) pancetta or smoked bacon pieces
- 400ml (14fl oz) chicken or vegetable stock
- 250ml (8fl oz) milk

### Method

Heat the oven to gas 6, 200°C, fan 180°C. Cut the pumpkin or squash into 3cm slices; remove seeds, saving a few for the garnish. Put pumpkin on a baking tray with the onion wedges, garlic and rosemary, and drizzle with oil.

Bake for 20 minutes, then add the pancetta (keep separate in one corner of the baking tray). Bake for a further 20 minutes until the pumpkin is soft inside and brown around the edges.

Reserve the pancetta and rosemary. Remove the pumpkin skin, then place flesh in a food processor along with the onions and garlic paste squeezed from each clove. Add the stock and milk. Blend until smooth, adding extra milk if needed. Place in a pan, season and heat to taste, and serve with pancetta, pumpkin seeds and rosemary.

### Freezing and defrosting guidelines

Make the soup, then leave to cool at room temperature. Freeze (without garnishes or toppings) in a rigid container, leaving a bit of space for expansion, for up to 1-3 months. Reheat either from frozen or defrost in the fridge overnight. Once piping hot, add toppings or garnishes and serve.

## Pumpkin Bake

Serves 4

20 mins to prepare and 1 hr to cook  
125 calories / serving  
Freezable

### Ingredients

- 50ml olive oil
- 5 large vine tomatoes, halved
- 1/2 pumpkin, peeled, de-seeded and diced
- 50g cheddar, finely grated
- small handful of thyme leaves



### Method

Preheat the oven to 180°C.

Arrange the tomato halves face-side up in an oval roasting dish so that there are a few gaps between them where the pumpkin will go. Dot the pumpkin into these spaces so that everything is neatly packed into the dish.

Drizzle with olive oil and season well, then sprinkle the thyme leaves on top. Cover the dish with foil then bake for 30-40 minutes until the pumpkin is soft.

Remove from the oven, discard the foil and sprinkle the cheese on top. Return to the oven for 10-15 minutes until the cheese has melted.

Remove and allow to stand for a few minutes before serving

### Freezing and defrosting guidelines

Make the pumpkin bake, then leave to cool at room temperature. Freeze in the original or a rigid container, for up to 1-3 months. Reheat either from frozen or defrost in the fridge overnight. Once piping hot, serve. And enjoy.

## 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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