



The Village

GARDEN CLUB

of Sevenhampton & District

NOV / DEC 2021

Next Meetings

Thursday 25th November

"Make your own Christmas Wreath" - Pippa Shouler

Thursday 20th January

New Year Social Evening

NB: NEXT YEAR'S PROGRAMME IS CURRENTLY BEING DEVISED AND WILL BE SENT OUT TO MEMBERS AS SOON AS POSSIBLE.



The D'Auch Pear

by William Hooker, 1817

(This popular French pear was often overwintered, wrapped in paper or straw and held in large earthenware pots in the cool).

PROBLEM PEARS

The pear tree in our garden has a lot to commend it. Firstly, it is space saving - trained as an espalier against a south easterly facing wall, which catches a lot of sun and retains beneficial heat throughout the day. In addition, it has very good pears, which I think may be 'Williams' - delicious! However, the problem experienced this year is that it has developed rust. Unlike the name suggests, this is not due to excess water but is a rather unsightly and potentially harmful fungal disease (*Gymnosporangium subinae* if you're interested).

The effects of the fungus appear in late Summer/Autumn, causing bright orange spots on the upper leaf surfaces. It can also cause cankers on the wood. As the seasons progress, the underside of the infected leaves develop scabs with hair like growths, which, if left alone, release fungal spores into the air.

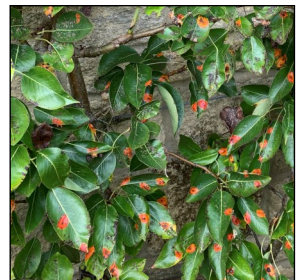
Pear rust needs two host plants to survive - pears and junipers. After leaving the pear tree the spores will overwinter on a juniper; still causing harm by creating abnormal growths (galls) on the juniper's stems and branches. In the spring, spores are again released ready to infect an unsuspecting pear tree - thus completing the cycle. The best method



gardeners have of controlling this fungus on pear trees is to cut off any infected leaves. Although rather laborious, this offers good

Underside of leaf showing rust gall

results as it breaks the life cycle of the disease. Time to get my secateurs out!



Before ↑ & After ↓



PEAR FACTFILE: Pear trees and shrubs belong to the *Pyrus* genus of the *Rosaceae* family. They are native to most temperate climates throughout the world and there are about 3000 known varieties. Evidence of its existence dates back to prehistoric times and the Chinese were known to have cultivated them in 2000 B.C.

Pear wood has a smooth, dense surface and is one of the preferred materials used to make high-quality woodwind instruments. It is easily carved and, despite limited lengths, used for furniture (including inlays) and for making woodcut blocks for printing. Smaller pieces are often burned to produce aromatic smoke for smoking meat or tobacco.

Nutritionally, pears typically have 85% water, 15% carbohydrates (mostly sugar) & 60 kcals/100g but negligible amounts of other nutrients. (One of my favourite recipe is pears poached in red wine - which ups the calories somewhat!)

13 pears have gained the [RHS Award of Garden Merit](#), including Beurre Hardy, Concorde, Conference, Doyenne du Comice.

A SELECTION OF PEARS WITH DESCRIPTIONS AND CULINARY COMMENTS.

1. Green Anjou



This medium to small egg-shaped pear has a sweet citrusy taste with a smooth texture. It gets juicier as it ripens but does not turn yellow like most other pears. It is one of the most commonly available variety in the United States. It can be eaten fresh, or even sliced and added to salads. The versatility and texture of the Green Anjou makes it ideal for baking, poaching, grilling, and roasting. There is also a Red Anjou - the same qualities in all but colour.

2. Bartlett



Bartlett pear, alternately known as Williams pear, is popular in Europe and America, ripens in summer and is intolerant to cold. The bell shaped fruit has cream-coloured flesh that transforms to golden-yellow as it matures. Initially tart and crunchy, the fruit becomes smooth, sweet and juicy on ripening. Besides eaten raw, it is suitable for salads, cocktails, desserts, juices, and purees. It even does well when baked as it retains its shape.

3. Forelle



Forelle, originating in Germany in the 17th century, is one of the smallest pear varieties. Its name in German translates to “trout”; named because of the red spots against the green skin, giving it a colour similar to the rainbow trout. It has a bell-shaped symmetrical body, and moist whitish-yellow flesh. Its crispy texture, and sweet-tart taste, makes it an excellent choice for salads and snacking.

4. Seckel



Seckel is a miniature, round pear, with a small neck and a short stem. Its olive skin has a maroon blush, which darkens a little, turning matt as it ripens. This crispy, juicy variety is ideal for desserts. Its small size makes it useful for spicing and pickling. The fruit makes for a perfect lunch box snack and can even be baked, simmered, or poached.

5. French Butter Pears



French butter pears have a teardrop shape with a green skin that turns golden to greenish-brown on ripening. Its discovery in France’s Boulogne region in 1820, alongside its buttery texture, gives the fruit its name. This delicate pear tastes sweet and juicy, while the lemony notes add to its tartness. Besides consuming it raw, one can use it in baking, grilling, glazing, and poaching.

6. Conference



It is the European pear’s autumn cultivar, developed by Thomas Francis Rivers in Britain. This pear attained its name after London’s “National British Pear Conference” in the 1880s, where it won the first prize. It has an elongated bottle-like body, with a greenish-brown skin and white flesh, both of which turn to pale yellow on ripening. Its soft, smooth texture, and sweet taste, makes it suitable for eating raw, poaching, baking, and roasting.

7. Comice



Comice, originating in the middle half of the 19th century in France’s Angers city, has a bulbous body with a short neck and a smooth yellow-green skin. Soft and buttery, the fruit is considered one of the juiciest and sweetest of the lot. It is a perfect choice for eating raw, slicing into salads or juicing. However, Comice is not an appropriate choice for cooking since its soft, juicy flesh is unable to remain firm and falls apart.

At this year's Chelsea Flower Show a special garden was designed to celebrate the bicentenary of the birth of Florence Nightingale & to acknowledge the importance of the nursing profession. The design represented a hospital courtyard, with pergolas representing the building. Large birch trees, a scented *Heptacodium miconioides* (or 'seven sons tree'), plants for well being (eg echinacea, witch hazel) and many perennial flowers were all greatly admired. It was awarded a Silver medal by the RHS judges. After the show the 'restorative garden' was moved to Guy's & St Thomas' Hospital in London, home to the world's first professional nursing school which was established by Florence Nightingale in 1860.

When creating a Health & well-being garden, the senses need to be considered.

Sight: provide tranquillity with greenery and pastel flowers. Soft curves, not harsh lines.

Smell: choose fragrant flowering plants and herbs.

Hearing: a water feature is ideal to calm and soothe

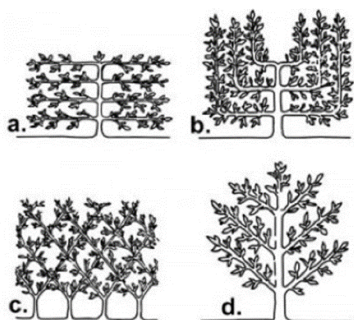
Touch: Avoid sharp leaves and thorns to provide tactile enjoyment

Seating in a garden is also important, providing a space in which to **relax and unwind**.



Tickets are now on sale for next year's RHS flower shows. Access their [website](#) for details of shows at: Malvern /Chelsea / Hampton Court Palace / Tatton Park

CLIMBING UP THE WALL



Espalier shapes

- a. Horizontal cordon
- b. Candelabra
- c. Belgian fenced.
- d. Fan

With pears and other fruit trees in mind, have you thought of using /hiding a wall by training espalier fruit trees against it?

Creating the shape is best done with young trees, which can be planted at this time of year, up until the time when the ground becomes frozen. Once

the leaves have fallen, any frost free day between now and February is an ideal time to prune apples and pears. Pruning of plums and cherries should be done in late Summer or Spring.

The RHS offers further information [here](#).

RECOMMENDED LOCAL GARDENS

At our September meeting, garden journalist **Mandy Bradshaw** shared her knowledge of gardens, particularly local ones.....

- Hidcote, near Chipping Campden
- Barnsley House, Barnsley, Cirencester
- Highnam Court, Highnam
- Stowell Park, Yanworth
- Asthall Manor, Asthall
- Little Field, Hawling
- Soloman's Orchard, Chedworth
- Showborough House Sculpture Garden, Twynning, Tewkesbury
- Bowling Green Road, Cirencester
- Little Compton Manor, Little Compton, Moreton-in-Marsh
- Whatley Manor Hotel, Malmesbury

Mandy's virtual tour showed that **all are well worth a visit** so keep an eye on the NGS website for their opening times. Further gardening information can be found on Mandy's website

www.thechattygardener.com

CLIMBING UP THE WALL—PART 2

On a recent visit to the National Trust's Arlington Court in North Devon, I noticed vertical courgettes! To explain:

At the back of one of the beds in the walled garden, there were wire supports upon which the courgettes were being encouraged to grow. This seemed to be working well & it is certainly a space saving technique worth trying. The courgettes being grown were "Tromboncino" but many other varieties (and vegetables) can receive the same treatment.



NATIONAL TREE WEEK (Sat 27th Nov - Sun 5th Dec) is the UK's largest annual tree celebration, marking the start of the winter tree planting season, which continues through to March. [The Tree Council](#) organises a number of events during this time to encourage tree planting, indigenous species and ornamental garden trees alike!

Trees help climate change and look beautiful too.

HOW TO PLANT A TREE: Soak bare-rooted trees or shrubs for about **30 minutes** prior to planting. Give containerised plants a good water before taking them out of their pots. Place tree/shrub in the hole so that the start of the first flare of roots will be level with the soil surface when planting is complete. Provide good compost around the roots. Firm soil well. If necessary stake and protect with a guard (preferably spiral, which adjusts to growth).

HOW TO MAKE YOUR OWN CHRISTMAS WREATH

That time of year is fast approaching and, to help us all out, at the next meeting Pippa Shouler will be demonstrating how to make a Christmas wreath. Using readily available plants from gardens and hedgerows, Pippa will also be giving helpful tips and advice.

Hope to see you there on **Thursday 25th November**.



DATE FOR YOUR DIARY

The date for the Garden Club's social evening has now been set for

Thursday 20th January

when

Drinks & Nibbles

will be served



Committee member Sue Tallents will be co-ordinating the event. For further information and to reserve a **FREE** place, please contact her on:

Tel: 01242 820339 / Email: suetallents53@gmail.com

THINGS TO DO IN THE GARDEN

- Prune bush roses to reduce their height so that strong winds don't loosen their roots
- Prune rambling rose: cut out dead, diseased & wispy stems, ensuring those left are close to the support & secure them. Add well rotted manure/compost to its base.
- Lift & store dahlias for the winter (tho' they can survive mild winters if well mulched).
- Plant garlic - it likes a period of dormancy and cold prior to growth.
- Dig veg patch so that winter frosts can help to break down heavy soil.
- Put plenty of organic material on rhubarb (& other nutrient-needy plants)
- Clear up fallen leaves, especially from lawns and ponds.
- Lawns: Scarify & aerate, redefine damaged edges
- Leaves: Continue to clear
- Insulate outdoor water supplies & protect ponds/pumps etc.
- Tools: Clean, lubricate and service garden tools
- Take [hardwood cuttings](#)

Wishing all a very Happy Christmas and New Year.

With Christmas

coming you may think of buying something 'garden related' as gifts. If so, don't forget to use your **Club Discounts**.

A choice of five garden centres are listed on the back of membership cards offering up to **10% off**.

SOME CHRISTMAS CRACKER JOKES (WITH APOLOGIES!)

What plant is always cold?

A chilli.

What runs around a garden but is never cold?

A fence.

What's small, red and needs to whisper?

A hoarse radish.

Why do worms like bulbs?

They help them to see!

Why doesn't Elton John like lettuce?

He's more of a rocket man.



Have you anything of interest that can be included in the next newsletter? If so please contact Di Cook (editor) at ditex.cook@gmail.com or Tel: 01242 603480