

ORLETON AND DISTRICT GARDENING CLUB

JULY 2026

The time for the “official” bit has come around again and it is time for our AGM and Shared Supper.

Just to jog your memory, each member is asked to bring a plate of savoury food and a plate of dessert to be shared amongst the members. All the food is put on a central table and members will help themselves as their table is asked to come forward. The Club will be supplying bread, butter and cheese as usual.

Please put your name on the plate (and serving utensils if needed) that you are putting on the central table so it is easy to get them back to the rightful owner. You would be amazed how many things are left unclaimed at the end of the evening

Please bring your own plates and cutlery, also anything you would like to drink with your meal. There is tea and coffee available BUT please wash up after yourself.

The Hall will be open from 7.00 pm and we would be grateful for help setting up the tables. And of course, tidying up at the end of the evening. The intention is to start the AGM at 7.30 pm so that we can then have our supper!

The minutes of the 2025 AGM are on the website for you to read.

Your committee have already advised you of changes to rules and information they want to implement and we have not received any indication of objections to these

So far, we have had no volunteers to help in the running of **YOUR** Club but you will see there is an item on the agenda to discuss this as the existing committee did advise at the 2025 AGM that they were all stepping down at the 2027 AGM.

IMPORTANT NOTICE:

CORRECTION TO RECIPE IN SHOW SCHEDULE:

There were errors in The Cheese and Onion Tear and Share Loaf recipe, Method steps 4 and 6 (Page 13). The Schedule has been updated on the website.

Method step 4 should read: Punch down the dough and knead until smooth. Divide into 9 even pieces and shape each into 7.5cm (3”) diameter disc. Divide the onion and 25g of the cheese among the discs. Wrap the dough around the onion and cheese filling to form balls, pinching the dough over the filling to seal completely.

The first sentence of Method step 6 should read: Towards the end of the rising time, preheat the oven to 190 °C / 170°C fan / Gas 5.

45th ANNUAL SHOW:

A message from Jane:

Our Annual Show is on Saturday 15th August. It would be great if you could show your support by joining in - there is no experience necessary, the more the merrier! Or just come along in the afternoon to admire the displays of flowers and vegetables, browse the craft and plant stalls and enjoy a slice of delicious home-baked cake. If you are growing *anything*, take a look through the Show Schedule on the club website to see what you could enter: fruit and vegetables, flowers, shrubs or pot plants. Or perhaps you have time to bake something for the cookery section? Or have jams and preserves in the cupboard that you have made in the last 12 months?

The schedule gives hints on what the best exhibits should be aiming for but most exhibitors don't manage to meet all the criteria. So don't worry if your entries are not perfect because they could still be the best on the day! It is all about the taking part and the more entries there are, the better the show.

So, please ...

Join the Show, Give it a Go!

Members should bring their entries to the hall between 10:00am and 11:30am (there is a charge of 10p per entry). Stewards will be on hand to provide assistance with staging your exhibits should you need it.

Viewing and afternoon teas 1:30pm – 3:30pm

Trophy presentations at 3:30pm

LAST BUT NOT LEAST:

Following the talk by Alun and Jill Whitehead on "Hidden Gardens of Herefordshire", Alun supplied us with a list of all the gardens mentions and this has been attached to the write up of the talk on the website under Meeting Reports.

Monica