

# Growing Together

## Bovey's Community Garden Newsletter

*The Community Garden is run by BOVEY CLIMATE ACTION, in partnership with the National Trust.*

### **C+ Carbon Positive Award Winners for The South West**

Bovey Climate Action gained this accolade for its efforts to reach and engage the whole community in combating the global issue of climate change. The Community Garden is part of this incentive and I would like to thank everyone who is helping to move us towards a more sustainable community.

For more information on this award visit

[www.bitc.org.uk/carbonpositiveawards](http://www.bitc.org.uk/carbonpositiveawards)

### **Visit to Bickham House Walled Garden**

**Wednesday June 24<sup>th</sup> .Car share leaving Parke Main Car Park at 1.30p.m.**

If you would like to join us e-mail,

[gailbanham@tq139qt.freemove.co.uk](mailto:gailbanham@tq139qt.freemove.co.uk)

### **Garden Update**

Garden Open Times for June & July;

Wednesdays 10.00a.m. To 1.00p.m.

Thursdays 6.30p.m. To 8.30p.m.

Sunday 7<sup>th</sup>, 21<sup>st</sup>, June. 5<sup>th</sup>, 19<sup>th</sup> July 10.00.a.m.To 1.00p.m.

Saturday 13<sup>th</sup>, 27<sup>th</sup> June. 11<sup>th</sup>, 25<sup>th</sup> July 10.00a.m. To 1.00p.m.

Firstly a big thank you to everyone who has given seeds, plants, equipment and especially time to our new venture. We have had seeds donated from as far away as Turkey and Italy!

The seeds given out in April are now being returned to the garden as plants, and are really giving us a great start.

We now have all the beds planted out with lots of exciting crops, both old favourites and new varieties, including some unusual 'heritage plants'. Companion planting in some beds will encourage an organic control of pests, and there are wood and stone stacks in place to give habitats for slow worms etc.

A new 'Tomato and Pepper bed' evolving on the East side of the garden.

The pulses bed is rapidly filling up with beans and peas of all types and sizes.

Our Special needs group, who now regularly come and help us on Wednesdays have cultivated and planted a section of the East Plot and are looking forward to the produce.

The solar pump for the well has now arrived and The National Trust is making plans to get our well pumping water.

With the help of one of our gardeners we are looking at resourcing recycled timber to construct table and bench seats for the hungry and weary.

We have someone onboard who will make us a 'Community Garden' sign in wood for above the main gates of the garden.

The community gardeners now have the mammoth task of keeping the weeds at bay and making sure our plants are happy ones.

### HOT WEATHER WATERING APPEAL

Anyone willing to be put on an emergency watering list as a contact for the garden for Monday, Tuesday and Friday evening?

This means I will contact you ONE day before needed in hot weather. It will take about 45 mins and in return you will be able to register time at the garden, which can be exchanged for produce.

If you're busy when contacted, that's O.K. since if I have a list of people someone else may be available, but I'd appreciate some response to start us off. Many thanks. Gail.

[gailbanham@tq139qt.freeseve.co.uk](mailto:gailbanham@tq139qt.freeseve.co.uk)

Bovey Watering Network: If you are going on holiday and are worrying about your courgettes or your runners - see if you can find a near neighbour who can check your garden while you are away! Here is how it works:

1. Just send your name, street name, an email address and/or phone number to me [audrey@boveyclimateaction.org.uk](mailto:audrey@boveyclimateaction.org.uk) - no need to give the dates you will be away.

2. Ask for the list when you are planning your holiday, and you can contact a near neighbour yourself to arrange cover.

3. You can add your name even if you aren't going anywhere - but would enjoy looking after someone else's garden for a week or two - and maybe harvesting and eating some of the produce in return!

Even more important, if you would be willing to run the scheme, please get in touch with me. It shouldn't take up much time.

Audrey Compton

## Topical Tips

Climate-friendly gardening tips.

Here are a few starter tips - please send any of your ideas to

[gailbanham@tq139qt.freeseve.co.uk](mailto:gailbanham@tq139qt.freeseve.co.uk):

1. Good basic tools are important - but beware of glossy gardening catalogues! Many of their essential products have been come thousands of miles, were made using a lot of oil and aren't really essential at all!

2. Try to use locally-made composts (like Go Green, from Forches Cross) and avoid using peat whenever possible.

3. Collect as much rainwater/clean bath water as possible for watering.

4. Save your own seeds when the weather is really dry.

5. Buy seeds from our annual Seedy Saturday event - or share a packet with a friend.

6. Avoid pesticides whenever possible - they may kill a lot of useful plants/creatures, as well as your current pest!
7. Use a wildlife-friendly slug killer, such as Advanced Slug Killer.

Continue successional sowing of salad crops.

Sow French and runner beans, squash, courgettes and pumpkin.

Sow cauliflowers and purple sprouting broccoli for next winter.

Brussel sprouts can be transplanted and catch crops of salad put in between.

Sweet corn can be transplanted in blocks to enhance fertilisation.

Leeks sown indoors can be planted out when they reach 4ins. A dibber (old spade handle) can be used to make a hole, then drop the leeks in and just fill the hole with water.

Earth up potatoes.

Peas need supporting with twigs.

Keep hoeing and weeding!

## Seasonal Recipe Spring Rhubarb Relish

I tried this last week, it's easy to make and really good to eat straight away with either cheese or cold meats.

Makes about 4 x 340g jars.

500g granulated sugar  
100ml cider or wine vinegar  
1kg rhubarb  
125g raisins

For The Spice Bag  
50g fresh root ginger, bruised  
2 cinnamon sticks, broken in half  
6 cloves

First make spice bag by tying up the bruised ginger, cinnamon & cloves in a 20cms square muslin bag. (Available at Arnold's hardware Store, Bovey Tracey)

To bruise ginger, whack it gently with a rolling pin.

Put the sugar, vinegar, and 100ml of water and the spice bag into a preserving pan. Heat gently to dissolve the sugar and allow the spice bag to release its flavours into the syrup. Remove from the heat and set aside to infuse for at least 20mins.

Meanwhile trim and wipe the rhubarb and chop into 2cms chunks.

Add rhubarb and raisins to the spiced syrup. Cook gently for 15 to 20 mins, until mixture is thick, but there are still soft chunks of rhubarb in the mix.

Remove from heat and put in warm, sterilised jars.

Jampot covers are available from Arnold's.

Will keep for 12 months.