

KING HENRY'S WALK GARDEN

newsletter

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ISSUE 7 SPRING 2011

Welcome... *to the seventh edition of the King Henry's Walk Garden Newsletter*



SPRING
IS HERE!



KHWG on Facebook

We've set up a KHWG facebook page which we'll use to share news about events, requests for help on workdays and links that might be of interest.

If you're on facebook please visit the page and 'like' us, add a comment and invite your friends to visit our page too. We hope it will be useful in spreading the word about events like the summer fete – one of our main fundraising opportunities – so we attract lots of visitors.

NEWS FROM THE COMMITTEE

We are pleased to announce that we have received planning permission to build a new storage shed, which will be tucked away at the back of the compost corner. Specifically designed to fit into this awkward space, the shed will be clad in timber to make it as visually unobtrusive as possible. It will provide much-needed secure storage for all the equipment needed to run events effectively, and will help us to keep the meeting room and greenhouse clear of clutter. WHAT_architecture have provided their services to us at a discount to assist with the project, and committee members Rosey and Andy are currently talking to possible sponsors who may be able to provide funding, materials or labour.

Nicola Freshwater, Chair

SHERRY MORRIS & JESSY KANER

I had to hide my envy when Sherry Morris showed me that her's is one of the coveted plots by the wall...one with a pear tree and the disco ball, she pointed out, to keep the squirrels away... It is neatly divided by a little brick path into a flower patch with daffodils, snowdrops and hyacinths swelling up, as well as sweet peas which amazingly survived the winter on one side and plans for vegetables on the other. Sherry was a little surprised to find that some bulbs she planted on the vegetable side thinking they were garlic, turned out to be tulips, but is hoping for better results from the row she had just sown of "elephant" garlic bulbs which were given to her by a waiter in a restaurant recently. Sherry laughs as she talks about her style of "haphazard gardening fiascos with Sherry", but last year she was proud of her successes with corn, squash and massive "Chernobyl" cucumbers. She also has some very healthy looking strawberry plants and a pretty little bay tree. This year Sherry is experimenting with potatoes in a big pink plastic pot and she has brought an unwanted bookcase from home, fixed it in a sheltered spot

against the wall, put a sheet of polythene over it and is growing broad bean seedlings in it. I had been curious about the Philip Starck lemon squeezer pushed into the ground on Sherry's plot in the past. Sherry explained it was a gift from her new flatmate and she had been using it to prop up a plant!

It was Sherry's old flatmate who persuaded her to sign up for the plot at KHVG in the first place, who must have sensed a frustrated gardener behind her claims that she hated gardening since being made to pick peas and beans in her parents' huge garden as a child. Her flat, apparently, is teeming with house plants. The flatmate offered to help her but promptly moved to Scotland after Sherry had agreed to take on the plot. A couple of years on and Sherry doesn't seem to have any regrets. In fact, she has become attached to the garden generally and her pear tree in particular – she was traumatised when it was pruned. Aside from taking a lot of time to care for her plot, Sherry isn't really a committee person, but she has signed up for several courses this year; beekeeping being one, but oh, maybe she should be careful since she has remembered she's allergic to bees!

Stinging nettle & herb risotto

The flavours of spring – for all the foragers out there

INGREDIENTS (Serves 4):

30-40 nettle tops	200g/7oz arborio rice
A selection of spring herbs – try chives, parsley, chervil, tarragon, wild garlic or rocket	500ml/17fl oz vegetable or chicken stock
1 small onion	1 glass white wine
50g/2oz butter	Salt and pepper
	Grated parmesan cheese

- 1 Blanch the nettles in salted water for 30 seconds, drain, squeeze dry and chop finely with the other herbs.
- 2 Bring the stock to a boil, then turn the heat down to a simmer.
- 3 Melt 25g/1oz of butter and sweat the onion until soft. Add the rice and stir ensuring the grains are coated with butter.
- 4 Add the wine and stir until evaporated. Add a ladleful of the hot stock, stirring and slowly add more stock as it is absorbed by the rice. It should take between 15-18 minutes to be ready. The grains should remain al denté (retain a 'bite').
- 5 Turn off the heat and stir in the nettle mixture. Beat in the remaining 25g/1oz butter and the cheese. Season with salt and pepper.



BEE UPDATE

Andy has spotted signs of bee activity around all four hives. A cold winter and late spring has meant it is too cold for an inspection yet, but check the next newsletter for an update.

Want to be an eco-schools assessor?

Eco-Schools assessors are volunteers who assess schools that are working towards a Green Flag award. The Eco-Schools programme is currently looking to recruit more assessors in this area. If you're interested, please email clare.baird@keepbritaintidy.org. More information on the Eco-Schools Programme can be found on the website: www.eco-schools.org.uk.