

# Newsletter

PRESIDENT: Wendy Jenkinson

CHAIR: Rotating

SECRETARY: Michelle Sutcliffe 07790004750

TREASURER: Helen Jones 07870 327524

NEWSLETTER EDITORS: Sharon Nelson 07778573692 & Michelle Sutcliffe

WEBSITE: [www.bdhs.club](http://www.bdhs.club)

## Dear Members,

Welcome to our brief December newsletter!

The BDHS AGM and buffet on 27th November was a huge success with 78 members attending. We would like to thank Helen Jones and Helen Moore for providing the delicious buffet and drinks.

A number of changes to our committee were announced, including the resignations of Edward Cottertell (President), Ann Fenton (Chair), Mary Cotterrell (internal auditor), Doug Timmis, Marion Keeley and Maggie Smith.

The committee thanked the above members for their outstanding contributions to the Society over the years.



New members welcomed to the committee include; Wendy Jenkinson (President), Iain McKenzie, Sharon Nelson and Michelle Sutcliffe. The committee are currently seeking a replacement Chair and in the interim committee members will rotate this responsibility. If any of our members are interested in this post please contact Helen Jones@ [helen@manorfarmknowle.co.uk](mailto:helen@manorfarmknowle.co.uk) for further information.

A number of certificates were handed to winners of the annual show categories during the evening and photos of these can be viewed on the BDHS website: <https://www.bdhs.club/gallery#693323eab54ec>

We would like also to welcome five new members; Keith and Ann Dodd, Liz Raynor, Linda Shawbury and Louise Stockton-Swann.

Finally, may we take this opportunity to wish all our members a **Very Merry Christmas and a Happy and Healthy New Year.**

*Sharon and Michelle*

## Recipe of the Month – Luxury Mince Pies

*supplied by Sharon Nelson*

This is a Joceline Dimbleby recipe I found many years ago in a very small Sainsburys cookery book first published in 1976. I have made these for many years now and never found a better recipe! I hope you too will enjoy them.

For the Pastry:

400g Plain flour

200g butter

100g lard

Grated rind and juice of an orange

Filling:

200g full fat cream cheese

50g caster sugar

400-500g mincemeat (add rum/whiskey or brandy if desired – optional)

A spot of milk and caster sugar

Mix cream cheese and sugar till smooth and set aside.

Make the pastry: Mix the fat (butter and lard) into the flour, add grated rind of one large orange and then bind with the juice of the orange (gradually) until it forms a dough. Knead, then roll out 24 rounds using a 7cm cutter.

Grease and line bun tins and half fill with mincemeat then put a teaspoon of the creamed cheese mixture on the top.

Roll out another 24 rounds with a 5cm cutter moisten the underside with milk and place them on the top pressing down the edges to seal.

Make a small slit in the top of each, brush with milk, sprinkle with caster sugar and bake at 220°C for 15-20 minutes.

The pastry will be deliciously crumbly so allow these to cool slightly before removing from the tin.

Eat and enjoy.



*If you have any favourite recipes to share with members please do email - [michelle@sutreyfit.co.uk](mailto:michelle@sutreyfit.co.uk) or [sharonmarie1406@btinternet.com](mailto:sharonmarie1406@btinternet.com) - your editors with details, for inclusion in future Newsletters.*

## NOTICE BOARD

### BDHS Meetings:

#### Monthly Meeting Dates

Members welcomed from 7:30pm - Tea/Coffee and cake/biscuits available. Please remember to bring a mug with you if possible, it helps the environment and the clearing up after the meeting.

Please register on entry to the hall . A sales table is present featuring various items such as plants and sundries. We also hold a monthly raffle with tickets available for sale at £1.00 per ticket for wonderful garden related prizes.

The meetings start at 8pm. Guests are welcome - there is a small charge of £3 for entry which includes refreshments.

### 2026

#### Guest Speakers

29th January	Nigel Hope	A year in the life of John's garden
26th February	Pip Smith	What life is like for a garden designer
26th March	Liam Beddall	David Austin Roses
30th April	Josh Egan	Classy plants for classy people – part 2
28th May	Carol & John Mathews	Vintage garden tools
25th June	Philippa Cooper	Sweet peas
24th September	Jack Wilgoss	Planting for a late summer garden
29th October	Dr Alison Foster	The garden chemist - wicked weeds, toxic trees and poisonous plants

#### Other BDHS dates 2026:

19th March	Annual Dinner - Village Hall Balsall Common
9th May	Plant Sale - 10am to 11:30am. Front of Village Hall, Balsall Common
14 <sup>th</sup> June	Dorothy Clive Garden & Hodnet Hall Trip
18th July	77th Annual Show - St Peter's Hall, Balsall Common
30 <sup>th</sup> July	Summer Social Evening (location tbc)
26th Nov	AGM & Buffet – 7:30pm. Village Hall, Balsall Common

Further events/details will be announced once they are finalised

#### Other Dates for the Diary:

13th & 14th Dec	Haseley Church, Firs Lane, Haseley - 10am-4pm - Christmas floral decorations
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If you are aware of any local events of interest, please do email [michelle@sutreyfit.co.uk](mailto:michelle@sutreyfit.co.uk) or [sharonmarie1406@btinternet.com](mailto:sharonmarie1406@btinternet.com) details for inclusion in future Newsletters.

### **Annual Membership Fees and Annual Dinner Tickets**

Please complete the forms for your annual society membership as a matter of some urgency as our membership is now full and we have people on the waiting list. This is wonderful news. Annual fees remain at £15.00 and are required either before or during the January 2026 meeting to confirm your continued membership. The form (including payment options) is attached to the email containing this Newsletter and can also be downloaded from our website @ <https://www.bdhs.club>

The cost of the Annual dinner on 19<sup>th</sup> March will be £20.00 per head and will taken on a new format in 2026, further details will be forthcoming in the new year. To reserve your please complete the form and submit with payment (see payment options on form).

Enjoy the quiet of December and keep warm and safe. We look forward to meeting again in 2026.

