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# **Preparing Your Garden for Winter**

- 1. **Rake Fallen Leaves:** Regularly rake up fallen leaves to prevent them from smothering your lawn and plants. Leaves can also harbour pests and diseases.
- 2. **Prune Shrubs and Trees:** Prune back dead or damaged branches to promote healthy growth and prevent diseases.



3. **Plant Bulbs:** Autumn is the ideal time to plant spring-flowering bulbs like daffodils, tulips, and hyacinths.

4. **Protect Tender Plants:** If you have tender plants that can't withstand frost, consider moving them indoors or providing them with frost protection.

5. **Insulate Containers:** Wrap potted plants in bubble wrap or horticultural fleece to protect their roots from freezing temperatures.

## Garden Maintenance Tasks

1. Lawn Care: Mow your lawn regularly until it stops growing. Aerate your lawn to improve drainage and promote healthy growth.

2. **Fertilize Plants:** Apply a balanced fertilizer to your plants to provide them with essential nutrients for the winter months.

3. **Clean Up Debris:** Remove any garden debris, such as weeds, dead leaves, and broken branches, to prevent pests and diseases.

4. **Winterize Your Greenhouse:** Clean your greenhouse thoroughly and remove any plants that can't withstand frost. Insulate your greenhouse to protect your plants from cold temperatures.



# **Christmas Cake**



Ingredients

#### For the Cake:

175g/6oz raisins 350g/12oz natural glacé cherries, halved, rinsed, and thoroughly dried 500g/1lb 2oz currants 350g/12oz sultanas 150ml/1/4pt brandy or sherry, plus extra for feeding 2 oranges, zest only 250g/9oz butter, softened 250g/9oz light or dark muscovado sugar 4 large free-range eggs, at room temperature 1 tbsp black treacle 75g/3oz blanched almonds, chopped 275g/10oz plain flour 1<sup>1</sup>/<sub>2</sub> tsp mixed spice For the covering: about 3 tbsp apricot jam, warmed and sieved icing sugar 675g/1lb 8oz marzipan For the royal icing: 3 free-range eggs, whites only 675g/11/2lb icing sugar, sifted 3 tsp lemon juice

#### Method:

**1.** For the cake, place all the dried fruit, including the cherries, into a large mixing bowl, pour over the brandy and stir in the orange zest. Cover with clingfilm and leave to soak for three days, stirring daily.

2. Grease and line a 23cm/9in deep, round tin with a double layer of greased greaseproof paper. Preheat the oven to 140C/120C Fan/Gas 1. 3. Measure the butter, sugar, eggs, treacle and almonds into a very large bowl and beat well (preferably with an electric free-standing mixer). Add the flour and ground spice and mix thoroughly until blended. Stir in the soaked fruit. Spoon into the prepared cake tin and level the surface.

4. Bake in the centre of the preheated oven for about 4-4½ hours, or until the cake feels firm to the touch and is a rich golden brown. Check after two hours, and if the cake is a perfect colour, cover with foil. A skewer inserted into the centre of the cake should come out clean. Leave the cake to cool in the tin.

5. When cool, pierce the cake at intervals with a fine skewer and feed with a little extra brandy. Wrap the completely cold cake in a double layer of greaseproof paper and again in foil and store in a cool place for up to three months, feeding at intervals with more brandy. (Don't remove the lining paper when storing as this helps to keep the cake moist.)

6.The week before you want to serve, begin covering the cake.

7.For the covering, stand the cake upside down, flat side uppermost, on a cake board which is 5cm/2in larger than the size of the cake.

8. Brush the sides and the top of the cake with the warm apricot jam.

9.Liberally dust a work surface with icing sugar and then roll out the marzipan to about 5cm/2in larger than the surface of the cake. Keep moving the marzipan as you roll, checking that it is not sticking to the work surface. Dust the work surface with more icing sugar as necessary. Cont'd... Continued from Christmas Cake recipe...

10. Carefully lift the marzipan over the cake using a rolling pin. Gently level and smooth the top of the paste with the rolling pin, then ease the marzipan down the sides of the cake, smoothing it at the same time. If you are careful, you should be able to cover the cake with no excess marzipan to trim but, if necessary, neatly trim excess marzipan from the base of the cake with a small sharp knife. Cover the cake loosely with baking parchment and leave for a few days to dry out before adding the royal icing.

11. For the royal icing, whisk the egg whites in a large bowl until they become frothy. Mix in the sifted icing sugar a tablespoonful at a time. You can do this with a hand-held electric whisk, but keep the speed low.

12. Stir in the lemon juice and glycerine and beat the icing until it is very stiff and white and stands up in peaks.

<b>Trivia Answers</b> from page 26 1. Portmeirion		13. Cover the surface of the icing tightly with clingfilm and keep in a cool place until needed.
2. 3.	John o' Groats Cricket (Known as the 'Cradle of Cricket'. Formed circa 1750, Hambledon was England's leading cricket club until the formation of the MCC.)	<ul> <li>14. To ice the cake, place all the icing onto the top of the cake. Spread evenly over the top and sides of the cake with a palette knife. For a snow-peak effect, use a smaller palette knife to rough up the icing.</li> <li>15.Leave the cake loosely covered</li> </ul>
4. 5.	Emmerdale Clovelly	overnight for the icing to harden a little, then wrap or store in an airtight container in a cool place until needed.
6. 7. 8.	Bourton-on-the-Water Branston Balmoral Castle	ENJOY
9.	Anglesey	
11.	Robin Hood's Bay Beaulieu	<b>Mazzage</b> <i>Professional Mobile Massage Therapist</i> St. Martins, Ellesmere and Oswestry region
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## SAHA FC 1 St. Martins FC 3

This match started at a hectic pace with both teams eager to score the important first goal. Saint's Centre Forward, Zach Harris, fired an impressive long-shot that sailed just over the opposition's bar. This close effort proved to be a signal for things to come, as it was Zach Harris who broke the deadlock with an impressive headed goal to take the lead for St. Martins in the 20<sup>th</sup> minute.

SAHA maintained a determined attitude but it was St. Martins who came closest to scoring, with Zach Harris proving to be a permanent threat. However, Ugis scored the goal-of-the match for SAHA, firing home from well outside the penalty box.

Unfortunately for SAHA, Zach Harris was in scoring mode for the Saints, beaming confidence as he latched onto a loose ball to fire home his club's second goal.

The second half proved as lively as the first, with both teams investing 100%, and it was impacted by those who influenced the first half, as Zach Harris fired home his hattrick by scoring the Saint's 3<sup>rd</sup> goal.

The SAHA players didn't bow to this period of pressure from the Saints and fought back, their efforts typified by a stunning long-shot from George Armstrong that sailed into the back of the Saint's goal.

This was a stunning goal from the opposition but the Saints maintained their dominance to record a well-fought victory.







## AUGUST MEETING

A few members of St Martins WI attended a Crown Green Bowls session and Picnic at St Martins bowling green. Some of our members were rather good at bowling whilst others struggled, to put it mildly! Roy, ably assisted by Oscar, attempted to teach us how to bowl and Roy kindly supplied the bowls. Our grateful thanks to them all for their patience and understanding with our attempts at bowling.

## SEPTEMBER MEETING

Our speaker at our September meeting was Ma Baker from Overton Bakery, Liz Wilson, who demonstrated how to make bread using a simple recipe of just four ingredients. During the demonstration Liz explained her interest in cooking, particularly making bread, and her journey from Australia to the UK when she met and subsequently married her husband. She moved to Overton some 3 years ago, opening her bakery in an old pharmacy premises. Liz undertakes talks and conducts bread schools. The Bakery opens on Thursdays and Fridays, and takes

regular orders for bread. Liz explained her recipe and how she is keen to only use British suppliers for her ingredients. She finished with a tasting session and raffling off loaves to seven lucky ticket holders.

#### DATE OF NEXT MEETING

We will be holding our October meeting on Tuesday 1<sup>st</sup>, our speaker will be Caroline Coulson who will be undertaking a Laughter Yoga session (this is seated if wished).

On 5<sup>th</sup> November we will be holding our AGM and social.

Meetings start at 7.30 p.m. at The Miners Institute. New members and visitors are all welcome.





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