



The Scottish Rock Garden Club

SHOW REPORTS

DISCUSSION WEEKEND SHOW

DUMFRIES 2012



No Forrest Medal was awarded but a good time was had by all!





Although the reports are always about the show plants and show people, at an SRGC Discussion weekend there are some people who do not take plants to the show. They do however look at the plants and buy plants from the nursery stands. Here you can see some of them doing what most of us at DWs do, most of the time. They are sitting. Here they are sitting watching and learning at a lecture. At other times they sit and chat, whilst the others main sitting activity is for eating...and there was

plenty scope for eating. What I most looked forward to was to a slice of fechin cake.

This is a local delicacy, sort of Dundee cake x sticky black bun minus the pastry. Quite delicious and well worth travelling to Dumfries or more probably Ecclefechan to get some. See end of article for recipe for Fechin tarts





Since I [Sandy Leven] write the SRGC show reports for the web site, I try not to mention my own success but at the Discussion Weekend show I was delighted that the judges awarded two of my entries, in adjacent classes a first prize each me two first prizes in adjoining classes - the 6 pan Jubilee and Class 1 for 3 pans of rock plants. The result was that 9 of my plants sat side by side. Now I know something of what Cyril regularly feels! I am always pleased when the *Cyclamen africanum* which I bought from Jim Archibald about 25 years ago when he sold up his nursery, flowers well.



Jubilee Class A



Stan da Prato's nice collection of Heucheras shown to show variation on a genus helped him win the Mary Bowe Trophy for Most Points in Section I. Stan loves his Begonia on the left, which is hardy in his East Lothian garden



Adenophora morrisonensis RWJ10008 (Campanulaceae)

Introduced into cultivation by the Crug Farm-Rickard Ferns expedition to Taiwan in 2002, when the original seed collection was made from the highest mountain in Taiwan, Mount Yushan (was Mount Morrison), from which the plant takes its name. It has slender stems with long grassy foliage and good sized pendant mid-blue flowers in late summer to early autumn. In the wild, it forms sizeable colonies on steep well drained slopes. Bleddyn Wynn-Jones of Crug says it took several years to establish from their seed collections. I have grown the plant on for about 3 years in a pot and it has proved fully hardy. I grow it in a mixture of J13, leafmould and grit in part shade. It makes runners from which it can be propagated.

3 Petrocosmas
from top down
P. begonifolia
P. forrestii
P. aff. lodiodes
[below]





Litanthus pusillus
[formerly under *Scilla*]



Berberis thunbergii
selection



Shortia uniflora
v. *kantoense*



Thalictrum ichangense



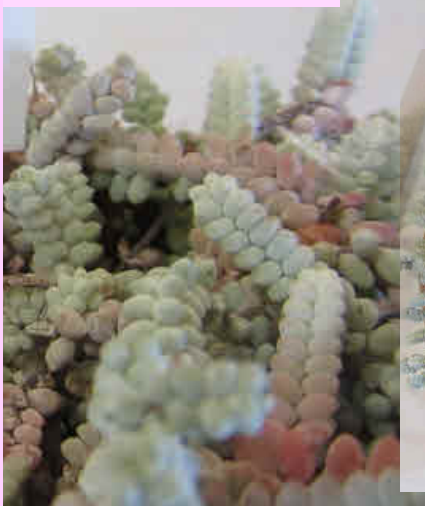
Cotula potentillina



Abies koreana 'Kohout's Ice Breaker'

I have never seen this before and it is a striking plant with its needles rolled back to show the pure white underside. 'Kohout's Icebreaker' is a slow growing dwarf, a witches broom from 'Horstmann's Silberlocke', globose in its youth and eventually sending up a slow leader with age. It will form a small pyramid in a decade or two growing between an inch and five inches at the terminal leader per year

Below
Sedum brevifolium



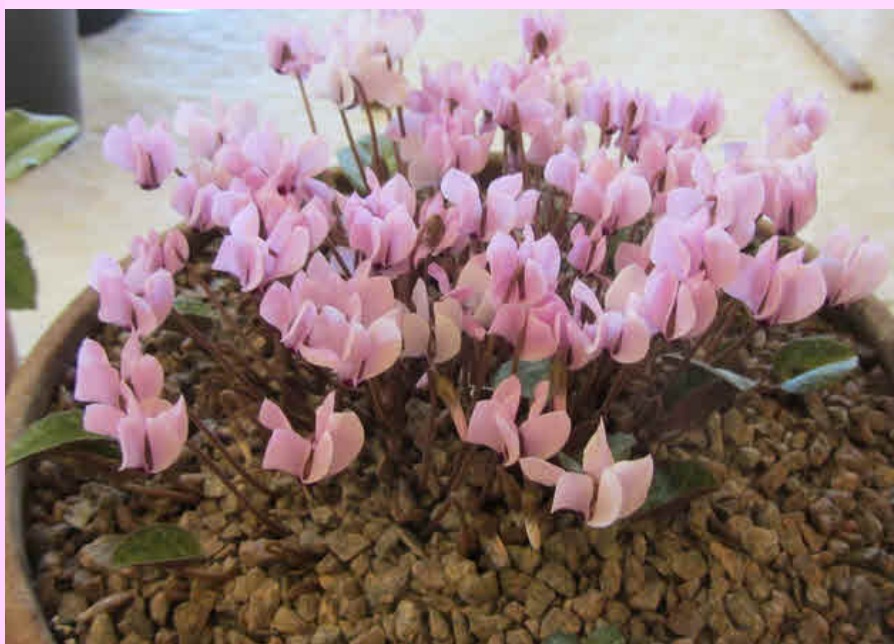


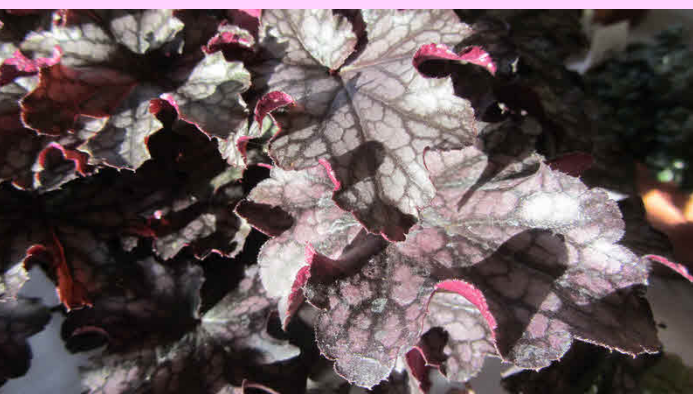
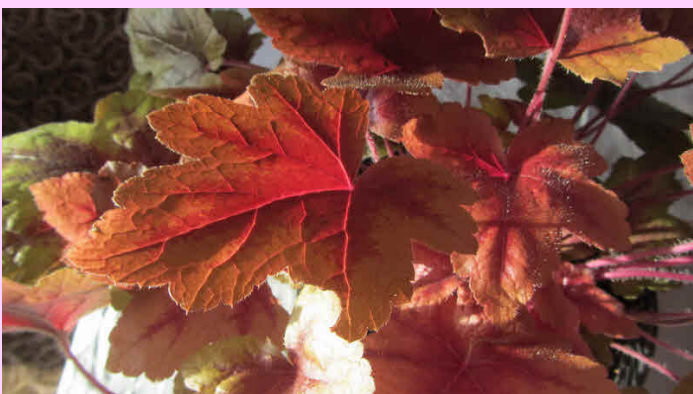
The Jim Lever trophy for Best Cyclamen was awarded to David Millward's super *Cyclamen cilicium* [below]

At the top left is Roma Fiddes' *C. rohlfianum* another terrific achievement.

Just above is a *Cyclamen graecum* with fabulous leaves

The other pictures are of various *Cyclamen hedrifolium* plants in the shows





Echevaria elegans The Mexican snowball



Modern Heuchera hybrids show fantastic variation on foliage colours, leaf size and texture. When the sun shines on the leaves it brings out these colours. I find them to be good plants for a while in a pot. They are better in troughs and planter but in the open garden I fear for their long term survival. The names of the different selections are equally quirky. We must thank American hybridisers for the improvement in the appearance of Heucheras.





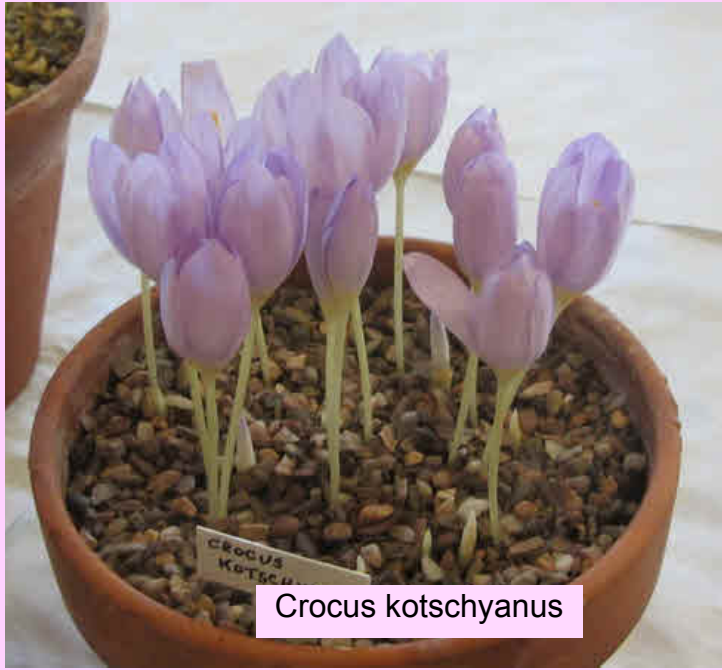
Ian & Beryl MacNaughton won the Peel trophy for 3 pans of gentians with 3 of Ian's own plants. G. Iona, G. Balmoral & G. Braemar



Ian Christie's fine Gentiana 'Strathmore' is one of the best for Scottish Gardens



Lionel Clarkson's Gentiana szechenyi although it had only one flower was a wee beauty. Note the blue ovary



Crocus kotschyanus



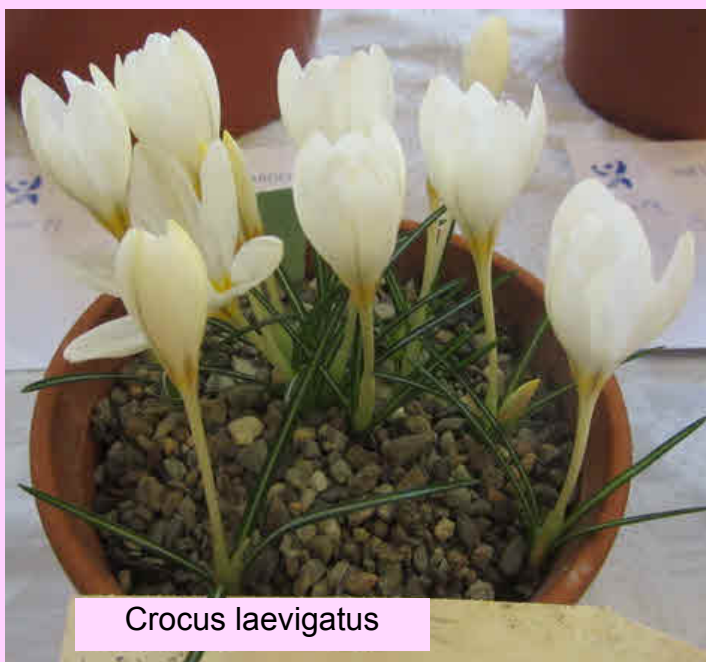
Crocus salzmannii



Crocus banaticus



Galanthus reginae-olgae



Crocus laevigatus

The autumn bulbs were later this year and were just starting into flower for this show. The snow-drop is *G. reginae-olgae* and while it may not carpet the pan it gives a hint of the glories which will follow in the spring. The same can be said for the crocuses but they are certainly much more colourful. Can we not get a bit of chromosome work to get some colour from crocuses into snowdrops?



Oxalis massoniana is named for Francis Mason the Scots plant-hunter who travelled widely in South Africa. It is rare in the wild, comes from Van Rhyne's Pass and was grown in New Zealand before its introduction to the UK. It is nice in full flower or just as it is waking up in the morning sun



Calluna vulgaris 'Kinlochruel' is the best white heather. Fred Hunt once won a Forrest Medal at a Discussion Weekend with the plant



Aeschyanthus buxifolius is an unlikely looking member of the African Violet family, the Gesneriaceae

Myrteola nummularia is a wee gem from South America, Tierra del Fuego and the Falkland Islands included. It might not be perfectly hardy all over Scotland. I remember tho' that Ron Macbeath had this or its cousin fruiting in his nursery at Lamberton near Berwick on Tweed. It is reputed to root as grows across the ground. This one looks to have a more upright habit. Its flowers are hermaphrodite and are pollinated by bees. Apparently the fruit can be eaten raw or cooked. I don't recommend it but you could try if you had nothing else in the cupboard to eat.





David Millward checks his show schedule while admiring the foliage plants

In recent years we are seeing more ‘shown for foliage’ plants on the benches and these increase the value of the whole show. They provide interest in themselves but also act as foils for the flowering plants.



On Sunday evening as we drove back north on the M74 we saw STV’s new ‘advertising with a purpose’ van!. Since I am way behind in watching the episodes its good to know that the family branched out from living in a stately home to moving furniture. Now I know what they mean by a moving performance on the stage.

Ecclefechan Tart

serves 8 Serve warm or cold.

Pastry:

50g / 2 oz golden caster sugar
75g / 3 oz ground almonds
150g / 5 oz plain flour, sifted
110 g / 4 oz butter, diced
1 large free-range egg

for the filling:

115 g / 4 oz unsalted butter, softened
115 g / 4 oz soft dark brown sugar
2 large free-range eggs, beaten
300 g / 10½ oz raisins
the grated zest of 1 large unwaxed lemon + 1 tbsp
lemon juice
100g / 3½ oz walnuts, chopped
½ tsp ground cinnamon

Make the pastry in the usual way: either by hand or in a food processor by processing the first 4 ingredients together then adding the egg.

Once amalgamated, combine in your hands, wrap in clingfilm and chill well. (The pastry is softish.) Then roll out to fit a deep 23cm / 9" loose-bottom, buttered flan tin.

Prick the base and chill again - for at least 3 hours - preferably overnight.

Line the pastry case with foil and baking beans and bake at 200C / 400F / Gas 6 for 10 minutes then remove the foil and beans and continue to bake for 5 minutes then remove from the oven.

Reduce the temperature to 190C / 375F / Gas 5.

For the filling, beat together the butter and sugar, then stir in the eggs, raisins, lemon zest, juice, nuts and spices.

Tip into the pastry case and bake in the oven for 30 minutes or until set, covering it loosely with foil for the last 10 minutes to prevent the raisins burning.

Serve the tart warm for pudding (with crème fraiche) or cold with a cup of tea.



Ecclefechan tart (serves 8 – 12):

For the pastry:

250g plain flour
125g unsalted butter
Vanilla salt
50ml whisky

For the filling:

150g unsalted butter
150g light brown sugar
3 eggs
150ml double cream
1 tablespoon black treacle
300g mixed dried fruit
1 teaspoon finely chopped stem ginger
1 lemon
1 orange

To serve:

150ml double cream
1 tablespoon stem ginger syrup
1 teaspoon black treacle

Preheat the oven to 180°C.

Rub the flour, butter and pinch of salt together and add enough spirit to combine to a fudgy pastry. Cover with clingfilm and refrigerate until needed.

Roll out the pastry to 5mm and line a 25cm tin with it. Prick all over, line with baking beans and blind bake for 10 minutes, then remove the beans and cook for 5 more minutes until golden.

Meanwhile cream the butter and sugar together and then incorporate the eggs. Mix in the cream.

Drizzle a tablespoon of treacle all over the base, top with the fruit then grate over the orange and lemon zest. Top with the cream mixture and bake for 30 minutes until set.

Whisk the remaining cream until it holds its shape and then combine the syrup. With one flourish of the whisk introduce the treacle to get a lovely marbling effect.

The tart is best after it's had half an hour out of the oven. Serve with the cream.

My memory of the treat was that it was baked as a cake and cut up into slices. The two recipes are slightly different, not just imperial v metric. Why not make both and bring along to an SRGC meeting for us all to try!