

BRAEHEAD COMMUNITY GARDEN



NEWSLETTER - APRIL 2024

EASTER OPEN DAY



A wonderful open day to start off the season! We had over 70 visitors through the gates and made £316! The kids had a great time egg hunting and making Easter crafts.

Thank you to everyone who came along, donated time, baking or a raffle prize!

There were also lots of amazing Easter bonnets. And a special thank you to Aisha's girls for their impromptu crafting session - the kids loved you!



Community Orchard

Our new community orchard is coming along nicely! We have 12 new fruit trees from which local people can help themselves to fresh fruit once established. Huge thanks to our helpers!



Welcoming our new members...

Susan & Iain, Gillian, Kitty, Clare & Alan, Anneke, Paula & Ian, Kirsty & George, Leah & Sam, Robert

UPCOMING EVENTS

Fob Collection times:
Tuesdays 9am - 1pm
Saturdays 9am - 12noon

Social Eve
Fri 26th April, from 6pm

Plant Sale
Sat 11th May, TBC

Horticultural Show - How To Present Your Veg session
Sun 14th July, 10 - 12noon
Wed 17th July, 6 - 8pm

Scotland's Garden Scheme - Open Garden at Braehead CG
Sun 4th Aug

April Garden Jobs

Spring has officially started and there are lots of jobs that can be done both indoors and outdoors - here are just some of them!

SOW:

- Sow sunflowers in a sunny spot
- Small batches of rocket and other salad leaves
- Sow your herbs: basil, chives, fennel, coriander & parsley in your greenhouse

PLANT:

- Onions and shallots sets can be planted outdoors
- 2nd early & main crop potatoes
- Divide clumps of hardy herbs (ie lemon balm or chives) to repot or plant

Protect emerging seedlings from slugs & snails.

Member Recipe - Broccoli, Bacon & Cheese Salad

Prep: 15 mins, Cook 15 mins. 12 servings. **Ingredients:** 8 slices bacon, 2 heads fresh broccoli chopped, 1 ½ cups grated cheddar cheese, ½ large red onion chopped, ¾ cup mayonnaise, ¼ cup red wine vinegar, ¼ cup white sugar, 2 teaspoons ground black pepper, 1 tsp lemon juice



Method: Cook the bacon until crisp and evenly browned, 8-10 minutes. Transfer to a paper towel-lined plate and crumble when cool enough to handle. Combine bacon, broccoli, cheese, and onion in a large bowl. Dressing: Whisk mayonnaise, red wine vinegar, sugar, pepper, salt, and lemon juice together in a small bowl; pour over salad and toss to combine.

MEMBER NOTES...

- Now we are at the start of the new membership year, fees & forms are due. Please contact Nikki if you have not received an email, or fill these in asap.
- 2023/24 was a very successful year for grant funding for the garden. We were awarded funding for specific projects including our community orchard, garden signage, beekeeper training, new chicken run and lots more IBCs, to name a few! We have also secured sufficient external funding to cover the Development Officer role for the year ahead. Thank you to all involved!
- Any ideas for more things we can do this summer let Nikki or a trustee know.

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