



Bridford & Teign Valley Garden Club

www.bridfordandteignvalleygardenclub.co.uk

Newsletter November '25

Talk about Trusham Churchyard

On Thursday 6th November Helen Harding gave an illustrated talk to the B & TV Garden Club. It was entitled Merveille du Jour and other Friends. Helen explained how she had become fascinated with the abundant wildlife in the churchyard of St Michael in

Trusham, making new discoveries of flowering plants, invertebrates and moths every year. The tally stands at 350 moths, 335 other invertebrates, 70 wild flowers and 13 species of bats. The reason for this biodiversity is the fact that this piece of land has been undisturbed for many hundreds of years except for the burials and the regular grass cutting, using no weed killers or synthetic fertilizers. Since 2021 some part of the churchyard has been allowed to remain uncut, encouraging pollen collectors and new species of invertebrates and flowers. She left the explanation of the title to the last minutes of her talk, the Merveille being an astonishingly beautiful patterned moth which was found by a 9 year old boy on a stone after the moths in her traps had been identified. Helen had been longing to see this particular moth since she first began identifying them.

Helen's presentation was very professional and her photographs exciting and imaginative and we all felt inspired by her enthusiasm for what her careful study had revealed.

Dates for your diary

Thursday 4th December AGM with a quiz and a screening of photos from this year's visits. Wine and mince pies will be served as well as tea and coffee.

Should you wish to stand for the committee please let Paul know in advance

Paul.n.french@btinternet.com

Memberships are due at the AGM a bargain £8.00 for the year.

Payments

Please pay for your subs and luncheon by bank transfer if possible, with your name as reference. Please confirm your payment by email to Mike Rosenbloom

mikerosenbloom55@gmail.com

Bridford and Teign Valley Garden Club 08-92-99. account number 65540398

Annual Luncheon

Thursday 8th January 2026, 12.30pm.

Starters

Carrot & Coriander Soup (V/GFO)

Salt & Pepper Squid with Lemon Mayo

Classic Garlic Mushrooms on Toast (GFO)

Mains

Moules Mariniere; Mussels in a cream & garlic sauce, French Fries(GF)

Steak & Ale Stew with Dumplings, Mashed Potato & Seasonal
Vegetables

Chickpea & Cauliflower Curry, Rice & Poppadom (Ve, GF)

Tempura Mushroom Burger with Brie & Sweet Chilli sauce, French
Fries & Salad (V,)

Desserts

Sticky Toffee Pudding

Apple Crumble

Brioche Bread & Butter Pudding

Served with custard, cream or ice-cream

Two Courses £25.50

Three Courses £30.00

Please let Paul know your choices by email or in person at the AGM

Data update

All members should receive an email in the next few weeks asking you to confirm the data we hold on you, the email will come from saualackroyd@googlemail.com Saul is the club's membership secretary.

Anything for the next newsletter to kennickbarn@gmail.com