



Chamaenerion dodone by Ori Fragman-Sapir photographed during a botanical tour he led in Georgia this summer.

Can you believe it's September and another season is almost here?

This newsletter includes information on some of the events held over the summer and also a taster of what's planned for the Friends in the coming months. We're looking for new Trustees, please see the website for details - www.friendsjbg.org.uk

Just as others planted for me, I plant for future generations.

A legacy can ensure that the Jerusalem Botanical Gardens can continue for the next generation. For more information about leaving a legacy to the Friends of JBG, please contact the office.

New President appointed

We are very happy to announce that **Andrew Jackson**, Director of Kew's Wakehurst Place, has agreed to become President of the Friends of JBG, following Professor Sir Peter Crane's decision to stand down after more than a decade. As an alumni, Andy Jackson understands the benefits and challenges of working and studying at the Jerusalem Botanical Gardens, "I am a testament to the notion that these internships have the potential to change lives."

We are very grateful to Sir Peter for his support over so many years. In a letter to our Chair, Jose Dent, he wrote "*Although it does not make sense for me to continue as President, I do hope that we can stay in touch and that there may be some way that I can help in the future. It must be very gratifying for you to see these wonderful developments not only taking shape but also coming to fruition. I am also delighted that there is still a strong connection to Kew. The relationship has been so important to both organizations, and to so many key people, over the years.*"

Summer socials ... thank goodness for the sunshine



Our social events this summer were well attended and helped to raise funds towards our International Cross-Cultural Internship Programme. Renee and Theo Laub hosted a private opening of the new garden at their NW2 home (photo above). Renee's skills as a garden designer were much in evidence and as well as appreciating the plants, guests enjoyed a glass of wine and snacks. All the guests gave generously, for which we are most grateful, and over £1000 was raised.



On 26 June, we organised a private tour of two gardens in Welwyn. It was a day of beautiful, contrasting gardens, generous and funny hosts and a fabulous lunch at a local pub. When we arrived at The Mill House, Sarah (pictured left, in black) and Ian Marsh brought us into their garden over a tiny bridge across the mill stream. What a dramatic start ... and noisy too, as the water was hurtling past! Their delightful, romantic garden was packed with striking combinations of colour and foliage. No harsh lines, just gentle meandering beds combining texture and scent and encouraging visitors to relax. An unexpected highlight was the invitation to see the clockwork figures built by Ian, a retired engineer.

The second garden, created by Adrian and Clare de Baat was just as abundantly planted and inspired by Piet Oudolf, so grasses and drifts of plants were much in evidence. In complete contrast, at the back of the garden Adrian had created a secret, shady primeval area with tree ferns and clumps of bamboo. It was fascinating to listen to Adrian's enthusiastic explanations of what inspired him to create this garden. Our sincere thanks to both couples for making our group so welcome.

We are hoping to hold an *Open Garden Sunday* in July 2015 as part of our summer events (see back page). Would you like to be part of this celebration?

News from our interns ...

Sara Perzley has now completed her internship and returned to the UK and we thank her for the hard work and commitment to working in the nursery.

During the summer months we sponsor an Israel-based intern and this summer **Maor Elron** has been working in the nursery, sowing and growing tropical plants destined for the extended Dworsky Conservatory.



We are also providing an internship for **Adi Bar Joseph**, a graduate who is assisting the Gardens MD on special projects, keeping an eye on the interns and providing an extra channel of communications for the Friends.

Hans Mackrodt will arrive in Israel at the end of September. He'll work in the nursery in charge of the rare bulbs and seeds collections. A Kew Diploma graduate, Hans has studied in Germany, Ecuador and the UK. In 1995, he spent several months helping to reconstruct a monastery garden in Jerusalem.



During the Chelsea Flower Show in May, there was coverage of a young man's proposal to his girlfriend in the Daily Telegraph's show garden. Much to our surprise and delight, we discovered the romantic young man was **Gareth Gilpin**, to whom we gave a one-month internship in January! We are glad to say his girlfriend Riikka, accepted his proposal and we wish them much happiness in the future.

(photo Jane Mingay)



We wish all our Members who are celebrating Rosh Hashana, a happy, healthy and, above all, a peaceful New Year

We have registered with [Easyfundraising.org.uk](https://www.easyfundraising.org.uk) and can receive a percentage of your shopping spend (with no knowledge of what you purchase) and at no additional cost to you, other than the time it takes to register! There are hundreds of retailers including Amazon, John Lewis, M&S, Selfridges and many more. Register with [Easyfundraising.org.uk](https://www.easyfundraising.org.uk)

Charity Update

Thanks to a suggestion from one of our members, Barbara has been supported for the last month by an experienced charity manager, Janine Clements. Through this work, the Friends have been able to strengthen their governance, plan future events such as the collaboration with the LJCC (mentioned overleaf) and review membership and fundraising to ensure the charity's sustainability. We thought you might be interested our expanded purposes which are listed below:

To raise the profile and awareness of the Jerusalem Botanical Gardens (JBG), and also raise funds to support particular projects including:

- the International Cross-cultural Internship Programme offering opportunities for qualified gardeners to advance their practice and explore the multi-faceted aspects of life within Israel;
- Working Holidays for amateur and professional gardeners to experience the Botanical Gardens and Israel;
- the cross-cultural education of school age children in Jerusalem;
- the social action and environmental outreach programme which aims to engage disaffected and disadvantaged members of the community.

Other news

Congratulations to:

Gareth Gilpin and Riikka Kempainen on their engagement.

Joanne and David Ereira on their silver wedding anniversary and to David on his 50th birthday.

Andy Jackson on accepting Presidency of the Friends.

Thank you to:

Sir Peter Crane for his support and commitment to us during his Presidency of the Friends.

Renee Laub for nominating the Friends for donations in lieu of presents on her recent special birthday

Aaron Bertelsen for organising the family afternoon and tour at Great Dixter on 14 September.

Tom Fogel, intern liaison at the JBG who will be leaving at the end of September.

Sad news:

We are sad to report the death of **Richard Stalbow**, husband of Barbara. They have been staunch supporters of the Friends for many years for which we are most grateful. You will remember how often they opened their beautiful garden to help us raise funds. Richard will be greatly missed.

Aaron's skills featured

The August edition of *Gardens Illustrated* carried an 8-page feature about Great Dixter's talented gardener-cook **Aaron Bertelsen** (our Trustee and alumni). Here's one featured seasonal recipe (from Christopher Lloyd's book *Gardener Cook*).

Ripe tomato chutney

makes 5kg

Ingredients

- 2kg ripe tomatoes • 1kg apples, peeled, cored and sliced
- 1kg soft brown sugar • 450g sultanas
- 50g salt • 14g ground ginger • 1tsp cayenne pepper
- 110g finely chopped onions • 500ml malt vinegar

Method

Prepare the fruit before weighing.

Cook the apples first, separately. Skin the tomatoes after pouring boiling water over them in a bowl. Chop them roughly. Put all the ingredients in a preserving pan and boil for an hour or more, until the mixture thickens to the extent that it erupts and makes small craters, like lava in a volcano. Pot in sterilised, broad-mouthed jars, covering with double layers of grease proof paper.

Store in cool place.

Watch this space ...

... for updates on new projects, more to follow.

The Hub

An exciting new project has been launched at the Gardens to help integrate disaffected and disadvantaged people. By working in the Garden and/or by taking part in outreach projects such as urban gardens, individuals are learning to work together, enjoy the land and learn practical skills. These projects are proving invaluable in boosting their self-esteem and social confidence.

Working holiday

Dates will be 1-12 March 2015 (return dates negotiable). Includes return flights, half-board in a centrally located 3* hotel, working with local professionals in the botanical gardens and some visits to places of interest.

LJCC

We are so excited to announce a collaboration with the LJCC to present '**Planting for the Future – a summer celebration of gardening and co-operation**'. This will include a private viewing of a photographic exhibition of images from the Gardens. These will be taken by Israeli photographers from all backgrounds. The exhibition will also include the 6 winners of our Jerusalem Schools competition on the theme 'My favourite spot in the Garden'. During the 6-week show in July and August 2015, there will be a number of other garden-related events featuring alumni from our Internship Programme. More news will follow ...

How to help

Just a reminder that you can order and pay for merchandise online at www.friendsjbg.org.uk. You can also make a donation to support our work or mark a special occasion by using our bank details which are:

Bank: Barclays

A/c name: Friends of Jerusalem Botanical Gardens

Sort code: 20-29-41 Account no: 83187926

or via www.mydonate.bt.com/charities/friendsofjbg
If you are sending a cheque or charity voucher to the office address below, please make it payable to '**Friends of JBG**'.

You can also purchase gift memberships for those friends who have everything else!