
Bowral Garden Club

INC (established in 1963)

Address: PO Box 910, Bowral, NSW 2576

NEWSLETTER December 2011



'Friendship through Gardening'
Affiliated with the Garden Clubs of Australia Inc.

What's on in December

5 December (Monday): 12 noon: Christmas lunch at the Fitzroy Inn, 1 Ferguson Crescent, Mittagong.

12 December (Monday): 10.30am: Coffee at The Courtyard Cafe, Old Hume Highway, Berrima.

The Program for 2012 will be handed out at the Christmas lunch and will be available at the first meeting in 2012 (Monday 6 February)



Garden Visit to Keith and Pam Bailey's garden

Perched on a hill overlooking the golf course with 180-degree uninterrupted views across Moss Vale, Pam and Keith Bailey's garden is filled with colour—especially roses. When we visited on Monday 14 November the creamy yellow wattle trees at the bottom of the hill were at their best. The front garden is densely planted with roses of all shapes and varieties. Keith and Pam have installed paths, pergolas, garden sculptures, viewing platforms and benches—notable is Keith's ceramic population egg with a clock set into it to remind the visitor that he or she has seven billion fellows. The second acre is very steep but paths thread their way through a variety of lovely trees. This is a garden in which to sit and contemplate, then descend and ascend, and then some more pondering in the shade.

Clive Probyn



Keith and Pam Bailey among the roses (photos M. Probyn)

Merry Christmas and A Happy New Year to you all!

Garden Tips

Christmas fare: What could be better than picking fresh produce from your garden for your Christmas lunch? This is the time when fresh salads and herbs make a meal into a feast. And the snails are in seventh heaven with the choice of so many leaves to munch! Keep planting salads and herbs all through the summer for continuous enjoyment. Pick the outside leaves of lettuces to prolong the harvest.

Shirazy Salad

This is a delicious and simple salad particularly useful for summer when many of the ingredients are growing in your garden.

Ingredients:

1 large tomato
 1/2 medium Spanish onion,
 2 large Lebanese cucumbers
 1 tsp finely chopped mint
 1 tbsp lemon juice
 1 tbsp olive oil

Method:

- ❖ Finely dice the tomato, onion and cucumber.
- ❖ Mix with the mint, lemon juice and olive oil. Season to taste and serve.

Square holes: If you are lucky enough to be given a shrub or tree for a present, dig the planting hole in the shape of a square rather than a circle. This enables the roots to spread out to each corner and to discourage them from wrapping around, as in the pot.

Magnolias: The planting hole for a new magnolia should be deeply and widely dug with fertilizer mixed in below the new plant's root-ball to give it the elements it will need for strong growth. Avoid mulching too deeply when it is planted because many magnolias have been grafted in infancy and a deep mulching may cover over the point of grafting which may kill the plant. This advice comes from Robin Lane Fox, who wrote for the *Financial Times* for over 40 years. He writes knowledgeably and wittily—"gardening is a thoughtful activity, but thinkers tend to look down on it. It is practical and repetitive, they think, and it is often dirty . . . I have heard thinkers blame the English love of gardening for England's industrial failure." See Fox, *Thoughtful Gardening: Great Plants, Great Gardens, Great Gardeners* (Penguin Particular Books, 2010).

Iris: If your irises have become crowded, break up the clumps and transplant carefully, making sure when you plant that the top of the rhizome is clear of mulch and soil.

Going on holiday? We have discovered a new use for the shell paddling pool when not in use by the grandchildren. Quarter filled with water and placed in the shade, it makes an ideal place to pop the flowering pots when we are away.

If you cannot get anyone to water your garden while you are away, don't forget to mulch, mulch and mulch (a 5-7 cm layer will prevent the soil from drying out). But keep any mulch 3-4 cm away from the stems or trunks of plants. Water beds thoroughly before and after mulching.

Seedlings: To make the planting out of seedlings easy, soak the seed tray or punnet in a bucket of water until all the air has stopped bubbling out of the soil. This ensures

that the roots are well moistened and they will separate more easily and be less prone to wilt once planted.

Reduce Fire danger by removing garden debris and any rubbish near your house. Clear your gutters and down-pipes. Remove any branches that are too close to buildings.

Milk Spray for Fungus (a herbal remedy)

- ❖ 1 cup whole milk (or the equivalent powdered milk)
- ❖ 9 cups water

Dilute the whole milk or mix the powdered milk thoroughly with the water. Spray this mixture over the foliage of any plants that are affected with fungal diseases such as powdery mildew. Repeat every 3 days until the mildew disappears.

For treating black spot on roses, add 1 teaspoon of bicarbonate of soda to the milk mixture.

Visit to Camden Park

A dozen or so members visited Camden Park on Monday 21 November and enjoyed strolling round the garden followed by picnic lunch on the lawn. The garden has a team of dedicated volunteers who are engaged in a range of projects to return the garden into something like its former glory. The building and design of Camden Park House, initiated by John Macarthur in the last years of his life, was completed by his sons, James and William, in 1835 a year after his death. The house is still occupied by the Macarthur family, and is probably the oldest residence in the country still occupied by descendants of its founder.



Camden Park House (above) and Colin Mills (the Head of the Volunteer Gardeners) leading the tour (photos Pat Keen)

Muriel's Musings

2011 has been and almost gone—I was tempted to read through my daily diary entries to re-live some of the highs, but decided to stay in the present where there is enough going on to write about. Hasn't it been a beautiful Spring? The trees in the garden have all grown upwards and sideways. The Department of Veteran Affairs have taken good care of me by providing items to make my day-to-day activities safer and easier to cope with—the latest device is a "Bobby Dazzler"—an automatic hose re-winder (a top of the range model according to Jeff who installed it). I'm still getting the hang of it—it seems reluctant to UNwind and I have to really lean into pulling the hose out as it has a mind of its own and wants to retract the hose AND ME back every time I pause to take a deep breath. It's likely that by Brigadoon at Bundanoon next year I will be strong enough and willing to volunteer for the Tug-of-War team!!

My granddaughter Kirsty and Luke (they wed here last year) live in Hong Kong. Luke is a development banker, so they travel around the South East Asian countries very often. Kirsty always sends me postcards. Recently they spent a week in New York (head office talks) and a week in San Francisco. I loved the picture of the row of houses called 'The Painted Ladies'. Soon after receiving their two postcards I was more than surprised to find a bright postcard of a golden sunset over ISTANBUL in my letterbox. Hastening indoors to put on my glasses to read the card, I discovered it was from a gentleman who often stops to talk to me on his daily walk. Having read his account of his travels I couldn't help laughing out aloud at the way he had addressed the card.

Muriel

*Keeper of the Memories
The Weatherboard House
Myosotis St
Bowral NSW
Australia 2576.*

Well done Australia Post! —errrr, could that receipt that never made it the one mile from Telstra in Springett's Arcade to here have accidentally made its way to Istanbul??

I've made three Christmas Puddings—to the recipe in her handwriting that my little Mother used to make: 1lb each of raisins, sultanas, currants, 1/2 lb chopped almonds, lots of eggs 'n butter 'n brown sugar 'n things PLUS 1/4 pint of rum & the same amount of brandy!!! Next to her heading of Plum Pudding my Mum wrote in brackets (VERY RICH) and I've added—EXPENSIVE.

Every now and then some beautiful sight or sound touches you—as I'm sitting here writing I'm listening to the early morning songs that the English Blackbirds are singing in the trees in the garden.

Before closing this years *Musings*, may I wish you ALL a joyous Christmas season and in the year ahead much Happiness & MANY pleasant surprises, and just enough rain to fall on your gardens when needed.

Muriel Stuart

A little thought for the person on a diet at Christmas

If you eat chocolate but no one sees you, it has no calories!

Slice Recipes for Christmas Entertaining

Clive's favourite Prune, Apricot and Walnut Slice

Base

1 cup plain flour
1 cup desiccated coconut
1 tsp baking powder
1/2 cup sugar
100 gm melted butter

Topping

1 cup apricots
1 cup prunes
1 cup walnut halves
small tin of condensed milk

Method: Mix the base ingredients and press into a lined lamington tin. Bake in a moderate oven for 10 minutes at 180°C (or 160°C fan-forced oven).

Chop the fruit and walnuts. When the base has cooled, scatter the fruit and nuts over it and open the condensed milk and drizzle three-quarters of the tin over the slice.

Bake in a moderate oven for approximately 20 minutes at 180°C (or 160°C fan-forced oven). Keep an eye on it so it doesn't burn.

When cooked, gently press the topping with the back of a spoon and leave to set.

Barbara Wilson's Date and Ginger Slice with Chocolate Topping

155 gm (5 oz) dates
125 gm (4 oz) butter
1/3 cup sugar (raw)
60 gm (2 oz) preserved ginger
3 cups cornflakes (lightly crushed)

Method: Put chopped dates, butter, sugar and finely chopped ginger into a saucepan (medium size). Stir over low heat until dates are soft. Add cornflakes while the pan is on the stove and mix well.

Press mixture into greased and grease paper lined Lamington tin (18 cm x 28 cm (7ins x 11 ins).

Refrigerate until set. Pour topping over and allow to set. Cut into squares or slices when the topping is set.

Chocolate Topping Ingredients: 125 gm (4 oz) solid white vegetable shortening and 1 cup of drinking chocolate

Method: Melt vegetable shortening in saucepan over low heat. Remove from heat, add sifted drinking chocolate and stir well with a wooden spoon until smooth. Pour over slice.

Minutes of General Meeting – 7 November 2011, Presbyterian Church Hall, Bendooley St. Bowral

Present: 46 **Visitors:** 2

Apologies: Jill Hoorda, Bob and Noelene Bailey and Elizabeth Nichol

Vice President: Jennifer Braithwaite opened the meeting at 1.30pm and welcomed members, visitors and introduced the

guest speaker Paul Kirkpatrick of Estate Gardening. Paul gave a most enjoyable presentation with a video on the history and flora of Norfolk Island. Later, members were able to purchase quality garden tools from Paul. In appreciation Kay Fintan presented Paul with a gift on behalf of the Club.

J Braithwaite announced that due to unforeseen circumstances Rosemary Simmons had resigned as President and Jennifer, as Vice-President has been confirmed by the Committee as presiding officer at all meetings until the elections at the AGM in May 2012. Jennifer thanked Rosemary and hoped the Club would continue to enjoy and benefit from her horticultural knowledge and her interest in unusual and rare plants.

For the benefit of new Members and visitors Jennifer then reviewed the hall amenities and monthly meeting details.

Minutes from 10th October meeting were taken as read and accepted. Moved by U. Virag: seconded by K. Fintan: motion carried.

Correspondence Out:

Thank you letter to Victoria Kleeburg.

Correspondence In:

- ❖ Brochures: Condobolin garden festival, White Ribbon Men's Day,
- ❖ *Our Gardens* from Garden Clubs of Australia
- ❖ SHBG – Garden party fund-raiser, cost \$50 with Christmas hampers for sale.

Treasurer's Report:

Pam Bailey reported Income for October as \$2141.60 and expenditure at \$248.20 leaving a balance of accumulated funds of \$6300.12. Moved by P. Bailey: seconded by C. Probyn: motion carried.

General Business:

- ❖ A condolences card and gift of a potted rose named 'Paul Cezanne' have been given to Glenys Lilliendal following the death of her husband, Norm, on 23 October. Ulishka Virag arranged the gift and was thanked for her choice by the meeting.
- ❖ The plant stall raised a grand total of \$1718.10 that included the mushroom compost raffle proceeds. This has been the most successful fundraising effort in recent times due to the hard work of many members.
- ❖ Christmas lunch at Fitzroy Inn on 5 December costs \$40.00 each including a glass of wine/beer etc. with the Club paying the tip for the day. The "kris kringle" will be replaced by lucky door prizes. Social Secretary Catherine Mah is now taking bookings and money.
- ❖ The Committee recommends the introduction of a monthly plant theme with geraniums being the theme for our February 2012 Club meeting. Members are encouraged to bring in flowers, cuttings and information on cultivation. B. Wilson has kindly offered to co-ordinate the display.
- ❖ The Committee recommends establishing a plant propagation group to provide plants for the trading table and plant stall. Marilyn Gleeson generously offered to co-ordinate the group and encouraged members to start potting now for next year's plant stall and to take photos of plants in flower. Members interested in propagation are to contact her directly.
- ❖ The Publicity Officer L. Stott has agreed to bring the Club photo albums up-to-date and to be the Club

photographer. Member's photos of past Club events are welcomed.

- ❖ The Committee recommends setting up a sub-committee to manage celebration for our 50th anniversary in May 2013. Members interested in joining this group are to contact the Committee.
- ❖ New Members were welcomed: Susan Blanche, Jill Hoorda and Gail Ryman. Wilma Weekes and Stella Barnsley have rejoined.
- ❖ Jan Scott offered a quantity of agapanthus (already dug up), to be collected from her garden, 15 Kimberly Drive, Bowral, at 20 cents per plant to go to the Club's funds.
- ❖ A donation by Noel Arrol of a truck of exotic mushroom compost was the prize for a raffle run during October and drawn at the meeting by Lindsey Arrol. The winner was Club member Lorraine Stott.
- ❖ Some Members volunteer at the Bowral Hospital taking care of flowers. If anyone would like to join them they can see K. Fintan, C. Mah or M. Buckland.
- ❖ Jennifer explained why the \$3.00 door fee was introduced and that the committee had decided that it should no longer be collected. Instead the annual subscription would be raised to \$30 in May 2012 (less costly to members as they currently pay \$20 plus \$30 over the ten monthly meetings). There were no objections to the change. Visitors may attend twice but then they must join if they want to attend any further meetings.

Show & Tell: Muriel Stuart brought in four roses: 'Australia Felix', 'Anais Segales', 'Campbelltown Rose' (known as 'granny's bonnet') and 'Laure Davoust'.

S. Moore brought in a Philadelphus branch (known as mock orange) and said it was often used in wedding bouquets. S. Beames brought in 'Stanmore Perpetual', Patricia Ward brought in a 'mollis azalea' and K. Watson brought in large purple Clematis.

Trading Table: U. Virag reported an abundance of produce for sale including leeks, snow peas, many iris plants and small plants remaining over from the plant stall that were sold cheaply.

Lucky Door Prize: Won by Ann McColl. Drawn By: Susan Blanche.

The Meeting closed at 3.00pm

Management Committee

Vice-President:	Jennifer Braithwaite	4869 1389
Secretary:	Lynne Moore	4872 2433
Treasurer:	Pam Bailey	4869 5117
Program:	Kay Fintan	4861 2594
Meet & Greet:	Pat Keen	4861 5815
Membership:	Marilyn Gleeson	4869 3881
Newsletter Ed:	Meg Probyn	4871 3134

General Committee Members

Publicity:	Lorraine Stott	4869 4797
Social Secretary:	Catherine Mah	4861 7268
Seed Bank:	Barbara Wilson	4869 3925
Trading Table:	Ulishka Virag	4872 2243
Public Officer:	Eric Paananen	4862 1570
General Member:	Lindsey Arrol	4872 2005
Afternoon Tea		
Hosts:	Glenys Lilliendal	4861 2849
	Margaret Buckland	4862 5963
	Wendy Gamble	4862 2766
	Doreen Plumridge	4868 3517