

Bowral Garden Club Inc

(established in 1963)



Address: PO Box 910, Bowral NSW 2576

*'Friendship through Gardening'
Affiliated with Garden Clubs of
Australia Inc*

NEWSLETTER MAY 2012



Camellias: the Theme for the Month

Our speaker this month is Jim Powell, a camellia breeder and horticulturalist, who has been involved in the E.G. Waterhouse National Camellia Gardens since 1974. The Gardens situated at Caringbah NSW opened in 1970 as part of a joint project between local camellia breeders and the Sutherland Shire Council.

It all began as a project under the 1970 Captain Cook Bicentenary program, and the first plantings were made in 1969. The gardens are named after the late Professor E.G. Waterhouse, a leading world authority on camellias, who lived in Sydney.

Forty years later the display includes cultivars bred by E.G. Waterhouse and other pioneering Australian breeders, as well as cultivar collections from China, Japan, Europe and America.

Jim Powell has spoken to us before on pests and diseases and is one of our most popular speakers.

Notice of Annual General Meeting

The AGM will be held on
Monday 7 May 2012 at 1.30 pm.

The new committee will be elected. Please note: nomination forms were available at the April Club meeting or contact a committee member if one is required.

Don't forget: the annual subscription of \$30 is due at the AGM on 7 May 2012.

What's on in May

7 May (Monday): 1.30pm Annual General Meeting at Presbyterian Church Hall, Bendooley St, Bowral. Guest speaker will be Jim Powell on Camellias. Please bring some camellia flowers for the display table.

9 May (Wednesday): 10.30am Committee meeting at 158 Oxley Drive, Mittagong.

14 May (Monday): 10.30am: Garden visit to the Australian Botanic Garden, Mount Annan. Please park in Car park 3 near to the centre of the Gardens and close to the visitors' centre, where there is also a café. A guided tour in the mini bus has been arranged. The cost of the tour is \$5 per person.

21 May (Monday): 10.30am Visit to Berrima Cottage Nursery followed by coffee at the Magpie Café.

What's on in June

4 June (Monday): 1.00pm *Sandwich and Slice Luncheon* and Club Meeting at the Presbyterian Church Hall, Bendooley St, Bowral.

Following lunch there will be a display of the landscape design and plans of the newest Botanic Gardens in Australia—the Southern Highlands Botanic Gardens.

18 June (Monday): 10.30am Mittagong Garden Centre where Phil Mather will demonstrate how to create beautiful potted colour for your patio, deck or front door. Coffee afterwards at Gilbert's, Mittagong.

25 June (Monday): 12.00pm Pub Lunch at the Scottish Arms, East Bowral.

Future plans

Several people suggested that the Club should organize bus tours. The best way forward is to join in with Kennedy's Tours and the following day tours have recently been advertised.

We encourage members to book direct with the company, either through Kennedy's webpage or by telephoning: 1300 133 477.

Friday 17 August: ABC Garden Show \$44 per person.

Tuesday 25 September: Floriade Canberra \$58 per person.

Wednesday 3 October: Leura Garden Festival \$95 per person (includes coach, picnic lunch and garden entry).

A deposit is required within 14 days of booking to secure seat. Full payment is required within 30 days of making the booking.

Garden visit to Bundanoon

The garden at "Knock of Clune", the home of Sue and Graham Wilson, was full of colour when we visited on Monday 16 April—a perfect autumn sunny day. Not only was the colour from the lovely plants but also from Sue's art, which adds a very different dimension to the garden. Since Christmas the Wilsons have made a new side garden by replacing a wide Leylandii hedge with one of camellias. This serpentine-shaped border contains a very pretty ornamental perennial called 'four o'clock flower' (*Mirabilis jalapa*), also known as 'marvel of Peru', which has self-seeded, and the adjoining grass paths make a beautiful wavy walkway through to the rear of the garden. There are huge camellias, yellow daisies, many varieties of salvias, plectranthus and lamium and an eight-foot tall hedge of Genista shaped like a serpent. The arching branches of the lilac abelia were in full flower and there were borders of carpet roses.



Sue's quirky artwork



*The vegetable garden catches the sun most of the day
(photos M. Gleeson)*

We also visited Sue's studio in the garden where she paints and creates her garden sculptures. Sue and Graham very generously provided many cuttings for the members to take home. A most enjoyable morning in this lovely, relaxing garden reflecting the devotion and hard work of its owners.

Prize jams

Shona won first prize at the Robertson Show this year for her apricot jam and second prize for her collection of three different marmalades. Is it any wonder that many of us have given up making jams and marmalades so that we can buy hers?

Vale Hazel Kite



*Muriel Stuart and Hazel Kite cutting the 45th
Anniversary cake (Christmas party December 2008)*

Tribute from Muriel Stuart

At Easter time we farewelled a very dear friend, Hazel Kite, who had been a long time member of the Garden Club and a former President. Many members are new to the Club since Hazel was our President, but I hasten to relate to you that when Hazel entered the meeting room it literally lit up with her presence. We weren't just members—we were her friends. She would speak to us in her gentle voice (her lungs had been damaged in a medical mishap) and would share so much of her gardening knowledge with us. Hazel had requested that her friends Pastor Frank and Shonagh Moore should conduct her service at the Mittagong Uniting Church. The service was conducted with such thoughtfulness and love—it was the most comforting farewell that Hazel's family and friends could have wished for.

Extract from the Eulogy given by Shona Moore

We came looking for a home to retire to in 1998. We were shown several houses and one of them was 33 Evans Street. As we walked through the carport we could see a little path, a gap in the side garden, just level with Hazel's back door.

'That must be a good sign', I said to Frank, 'There must be a good neighbour on that side', and for a while after we bought the house we came up on weekends, or Thursdays. And so we met this good neighbour, shared cups of tea and were made to feel very welcome.

It became very easy to love our neighbour, to share her joy at approaching weddings of grandchildren, and then the joy of new great-grandchildren. And so we shared celebrations of birthdays and anniversaries.

We were encouraged to join the Bowral Garden Club and to share the love of flowers and friends. But then through her interests in Legacy and the Red Cross, being a good neighbour was extended so that love and care was given to others in need, whom she did not necessarily know.

If being a good neighbour is defined as providing water, knitted cardigans, food, a sympathetic ear, a visit sharing joys and sorrows when people were sick, then indeed Hazel was a good neighbour.

Vale Hazel.

Ten Favourite Garden Plants

Wendy Gamble's list of her ten favourite plants in response to April's Newsletter is as follows: "1. My Magic Easter Tree. When the little ones visit at Easter we stick a few little eggs in my Golden Elm tree. We ask them to shake the tree and while they are busy shaking, we throw handfuls of eggs up high over the tree. Then they can pick up about 30 or 40 little eggs. MAGIC!

2, 3, 4. Parsley, chives and dill (all for taste and decoration)

5. Roses

6. Buxus hedge (when trimmed always makes the garden look neat)

7. Weeping Cherry

8. Pyrus mongolian pear (our street trees look brilliant every autumn)

9. Cyclamen (for inside winter colour)

10. Lassiandra (grow best in a warmer climate)"

Kale and I

"What is your favourite plant?" I was asked the other day. Probably I should have replied "orchids, geraniums . . .", something pretty and something that would give my small garden a certain style and status.

But two years ago I had taken the step of changing my little garden from a beautiful, colourful 'delight-for-the-neighbours' plot into an edible garden . . . useful, nourishing and mostly green. All sorts of vegetables and fruit had a trial run in the edible garden; some with very disappointing results, some with great success. But at the top of the list was now my favourite: KALE.

Kale just loves my garden and me . . . and therefore I voted it my favourite plant. From tiny little seedlings bought in the local market, these plants found their paradise. Every morning when I looked, they had grown another five or so centimetres. Insects, caterpillars and children seemed to detest them and therefore in a short time they overshadowed the bed of carrots, lettuce and herbs. It started to look like a KALE forest.

So now we had to begin to eat the harvest . . .

I remember in my childhood in Germany Kale was a staple winter dish. We loved it because it was not boiled to death in water like many other vegetables in those days. My mother ripped the leaves off the stalks and tore them into small pieces (lots of them as they shrink like spinach). Then these were put into a casserole dish in layers with pork belly strips and a cupful of beef-stock over the whole lot. A few hours in the oven on low heat and out came a very tasty dish.

At the beginning my family was quite happy eating this 'new dish', but soon we had to eat it three or four times a week and the general opinion was 'enough is enough'.

Every morning my favourite plant looked at me from a greater height than the day before . . . all my friends politely refused any more of the surplus and the freezer was nearly full of 'chopped-up-ready-to cook' Kale.

So last week Kale and I had to part. Kale went onto the compost heap to enrich the soil and I can suddenly make plans again for what to plant for the winter in this great empty space in my little garden.

I just heard there are already Kale seedlings in the nurseries . . .

Lolita Godsell

Frank's Favourite Plant



Frank Moore's beloved orchid

Shona Moore was relegated to the back seat when Frank drove to the March meeting with his Phalaenopsis orchid. There is so much cross-breeding that he isn't sure about the name "Silky Moon" but notes that the photo in *The Practical Encyclopedia of Orchids* (by Brian & Wilma Ritterhausen) looks very similar.

Garden Tips

May is the last time for planting winter and spring bedding plants—pansies, primulas, primroses, foxgloves—and the last chance to plant spring-flowering bulbs. So many to choose from and so much fun to visit the garden centres. Annual flowers benefit from liquid feed every two weeks.

Hellebores: Look under the old hellebore plants for the seedlings and carefully dig them out to transplant in another spot.

Naturalising Sweet Alyssum: Sweet Alyssum self-sows around old plants. If you want plants in a new location, spread spent flower-heads over bare soil and the seedlings will come up next spring.

Brachysomes: these native Australian perennials (also known as Swan River Daisies or Cut-Leafed Daisies) make wonderful garden plants. At the end of the flowering period in autumn, trim back by two-thirds to form a small neat clump to ensure new growth in spring.

Camellias: Pour cold tea leaves round the base of plants. They benefit from being fed with the pot dregs! They also enjoy specially formulated Camellia food at this time of year, watering it in well afterwards.

Flag Irises: Every three years each clump of Irises can be lifted in autumn and divided. Use a sharp knife to cut the rhizomes into two or three pieces and replant.

Lawns: fertilise your lawn if you haven't already done so with an all-purpose lawn food, watering well. Bare patches can be top dressed with soil and compost. Seeding encourages fresh growth.

Perennials: Divide perennials where necessary and continue cutting back the salvias, echinacea, asters, rudbeckia and gaura as they finish flowering. It's more a 'tidy up' than a serious prune for those late-flowering perennials, roses and autumn flowering native plants. Trim off dahlias that are dying back, and those that are continuing to flower should be trimmed to half their height to slow transpiration. Citrus trees benefit from having their deadwood removed.

Potting for the plant stall: Pot hardwood cuttings of favourites such as lavenders, jasmine, rose and buddleia. Check the cuttings that you potted in summer and re-pot those cuttings that are looking too big for their boots. Check also for snails!

Collect **autumn leaves** and spread over the garden beds, around the base of trees and any left over put in the compost heap. Leaves are often very slow to rot so if shred them if possible or have your lawnmower run over them.

Snails and slugs are very active in cool, dewy weather. Can you tell the difference between a native snail and the common brown European variety? The native snails are smaller, with a distinctive shell, and they do not eat green leaf matter. They are carnivorous and pose no threat to your garden.

The common brown snail is an imported pest, which loves the new tender leaves. There are many different varieties of slugs, including the giant leopard slug (spotted grey in colour).

Try using traps to attract snails and slugs, such as an upturned, scooped out grapefruit half or damp newspaper. Check regularly and kill the non-native snails and slugs in a bucket of hot water.

Snails and slugs don't like crawling over sawdust, wood shavings, crushed eggshells or lucerne hay so those are excellent deterrents. There are commercially made organic snail repellents, which have a gritty texture disliked by both snails and slugs. We have found that cane straw is also disliked.

But if the European snails are eating you out of house and home, put out snail bait or collect them and drop into salty water. When you are handling any snail bait always wear gloves and avoid any skin or eye contact with the product. Create a child- and pet-proof trap by cutting the neck off a plastic bottle, place chemical snail baits in the base and hide in the garden bed.

Codling moth: Remove codling moth bark traps from the bottom of fruit trees and bin them. Watch for any grubs you find in the bark and destroy them.

Cyclamen: If you have cyclamen plants indoors, give them a treat and take them outside regularly to keep them fresh.

Raspberry canes: Cut finished raspberry canes (and any weak ones) to the ground.

Music To My Ears

Did you see or hear on the news that some children think that yoghurt grows on trees?

It made me think. How can there be such a disconnect between them and the food they eat?

I've always been determined that my granddaughter knows where fruit and veggies come from.

She's helped me plant, pick, cook and eat the produce from my garden since she was very small.

She used to be afraid of the chooks but if I was "on guard" she was thrilled to collect the eggs.

In view of my determination, imagine how overjoyed I was when I heard, "Gran'ma, Mummy buys our food but you grow yours, don't you"

But, thinking on . . . I refrain from saying to my granddaughter when we're in the animal nursery or the like, hugging sweet, fluffy, baby animals, "that'll end up cooked on somebody's plate and they'll eat it." Same with cattle. I don't say "that'll be a hamburger at Macca's soon."

Or when we admire horses I don't say, "you could be feeding that to Lizzie (beloved cavoodle) one day."

So am I guilty of double standards? Why am I being cross when children think yoghurt grows on trees when I'm loathe to tell my granddaughter we eat some of those much cuddled and admired animals.

As a side issue, when do I tell her why I really don't eat meat?

However, I'll press on. These holidays we're going to make products from milk.

Jo Lees

Baked Tomato Couscous

This is a vegetarian dish to use up some of those tomatoes that have suddenly ripened.

1 cup (250ml) vegetable stock

1 cup (200g) couscous

15g (½ ounce) butter

2 trimmed silver beet leaves (160g) shredded finely

1 tablespoon of chopped herbs from your garden (oregano, coriander, basil, thyme — all are delicious)

450g (1lb) tomatoes sliced

½ cup (60g) coarsely grated Gruyere cheese

1. Preheat oven to 200°C/400°F. Oil shallow 1-litre (4 cup) ovenproof dish.
2. Bring stock to boil in a medium sized saucepan. Remove from heat, add couscous and butter. Cover; stand for about 5 minutes or until liquid is absorbed, fluffing with fork occasionally. Stir the silver beet into the couscous; season to taste.
3. Slice the tomatoes and fry gently with the herbs in a tablespoon of butter for 2-3 minutes. Cover and stand.
4. Spoon couscous into the oiled dish; press down gently. Carefully spread the tomatoes and herbs over the couscous; sprinkle with cheese.
5. Bake about 30 minutes or until cheese is browned lightly.

Preparation and cooking time 45 minutes. Serves 6.

Working Bee at Summerlees

On Monday 23 April Catherine Mah, Jennifer Braithwaite, Pat O'Boyle, Michael O'Boyle, Marilyn Gleeson and I spent the morning stripping ivy off all the trees in the area surrounding Dame Nellie Melba's liriiodendron to the sound of classical music coming from Patti's Ute. She made us morning tea and lovely homemade iced cupcakes.

We are planning another visit to strip ivy from the trees in the circle in front of the house. Michael and I came back with a boot full of rocks each and an invitation to go back again and help ourselves whenever we want.

Pat Keen

Muriel's musings



*Muriel holding the special dahlia at the Club meeting
(photo Jan Scott)*

Writers Block!! What writers block?? I've so much to write about I hardly know what to tell you and what to leave out. In March I had an operation to remove an Oh-so-painful toe. All went well and 12 days later I attended the surgeons rooms to have the three stitches removed. Afterwards I was able to walk (in comfort) to the Corbett Plaza taxi rank and on the way I called into the Arcade and brought a crusty Cobb loaf. As I turned to leave the baker's shop, I noticed that the dress shop opposite was having a 30% off everything sale—and that set me to thinking that a new jacket would be a nice addition to my Winter wardrobe. It didn't take long to find just what I needed—but as I fronted up to the counter, my eyes were drawn to another jacket and I listened to that wee small voice in my head and did a Tosca and brought the two.

Then it now dawned on me that with the discount, I could afford the soft cream jumper to go with the jackets. And with the money I had saved on the jumper, I was able to buy a gorgeous red scarf. But that's not ALL—with the 30% off the scarf I was able to buy a trendy double strand necklace of black, silver and red beads—and with that discount I was able to buy some \$8 earrings. And that's where the retail therapy had to stop.

Do funny things happen to other people? It's likely that they do—but it's likely that they are cluey enough to keep it to themselves. But I must tell of a "funny thing" that happened to me in the ANZ bank recently. As I walked across the royal blue carpet to reach the

business end of the bank I noticed a tiny wee mouse scurrying to keep safely away from so many feet surrounding it. I immediately thought of Robbie Burns and without more ado I bent down and picked the poor little mite up and dropped it into my shopping bag. When it was my turn I held up the carry bag and said, "I'd like to make a deposit". When I told the cashier what it was I'd like to deposit, the poor girl nearly had a fit of the vapours. "We don't want it, we don't want it! Let it go in Corbett Gardens" (which later I did).

Muriel Stuart

Minutes of General Meeting

2 April 2012, Presbyterian Church Hall, Bowral.

Apologies: P. Black, A. Hamlyn, J. Atkinson, M. Moran, M. Buckland

Members: 38 **Visitors:** 3 (D. Clifford, S. Notley, V. Davey)

Vice-President Jennifer Braithwaite opened the meeting at 1.30pm, welcomed all and introduced the guest speaker, Jonathan Purvis, the Edible Gardener. Jonathan described many ways edible flowers, shrubs and trees can be arranged in our gardens so that they not only provide produce but look good too. He recommended hedges of pomegranate, blueberries, blue and black currants and feijoa.

A 'no mow' lawn of thyme was suggested and he provided handy hints on vegetable crop rotation, nutrient enhancement of soil, composting and pruning. Home Hardware at Mittagong is selling the cheapest sugarcane straw, he said.

During question time, Sheila Beames spoke about her tunnels/tubes from Easy Tunnels that have successfully kept possums from eating her vegetable crop. She purchased the tunnels on line at www.gardenware.com.au (phone 1800 726 687). Marilyn Gleeson thanked Jonathan for his inspiring and helpful talk and presented him with a gift.

Minutes from 5 March General Meeting were taken as read and the motion to have them accepted was moved by Ulishka Virag and seconded by Doreen Plumridge. The motion was carried.

Matters Arising from the Minutes:

Surplus Club Funds: J. Braithwaite informed members that the committee, having considered members' suggestions from the February and March meetings, recommended three proposals for the surplus funds: a new sound system, a tree for the Southern Highlands Botanic Gardens and a donation to Welby Garden Centre.

1. Clive Probyn had arranged for a sound system to be trialled at this meeting to help members decide whether to purchase a system for the club. Shona Moore said that the sound system was 'excellent'. J. Braithwaite asked members whether they would be happy to put \$800 towards a prospective purchase, and there was no dissent.
2. \$500 to sponsor a tree (most likely a Golden Ash to commemorate our club's 50th Anniversary) for the Botanic Gardens. Meg Probyn explained that the \$500 covers the purchase of the tree and its care for the following 20 years. Several questions

about the Gardens followed and it was noted that a fence would be erected as soon as there is a resolution to the problem of the migratory birds. Patricia Ward asked if it would be possible to see the landscape plans for the site. M. Probyn offered to make arrangements for the club to view the plans. Members agreed to the expenditure of \$500 on a tree.

3. A grant of \$300 to Challenge Southern Highlands (Welby Garden Centre). It was agreed that the Club should direct that the money be spent on the employees – in the form of books, tools, or other necessary equipment.

Correspondence Out:

- Two cards sent to Graeme Day – Radio 2 ST (50th birthday card and a congratulations card on 30 years in broadcasting).
- Get well email sent to Bruce Rosenberg following his hip replacement.

Correspondence In:

- Letter advising cancellation of insurance provider;
- GCA bulletin
- Letter inviting us to Berrima Nursery and enclosing two \$10 gift vouchers.

Treasurer's Report: P. Bailey reported that the income for March was \$212.40 and expenditure Nil. \$50 was transferred from the cheque account to the savings account, bringing the balance in the savings account to \$2229.97 and in the cheque account \$3896.62. The total funds: \$6126.59. P. Bailey moved that her report be accepted: **Seconded** : L. Stott. The motion was carried.

General Business:

- J. Braithwaite reminded members that nomination forms for next month's AGM are due in by 23 April 2012.
- M. Gleeson spoke about payment of membership renewal due in May. Membership fee is \$30 per annum and pro rata for those joining during the year. Membership cards will not be issued this year.
- J. Braithwaite thanked Keith Bailey for making the suggestion box and asked members to write down suggestions for our 50th anniversary celebrations.
- Elizabeth Meredith updated members on the Think Tank suggestions for celebrating our anniversary, including: a garden party in the grounds of Jan Scott's home; a Champagne and High Tea celebration at Centennial Vineyard Restaurant; the release of a dahlia named 'Golden Anniversary' in 2013; Joadja Winery to do a special label for our 50th anniversary (the wine to be reasonably priced); Laser Engraved Paragon pens with Bowral Garden Club inscribed on the side.
- Kay Fintan advised of a change of venue for the coffee morning on Monday 21 May. Instead of Braemar Garden World we will be visiting the Berrima Cottage Nursery and then having coffee at the Magpie Café.

- Maps were handed out for the Garden Visit to Sue Wilson at 23 Viewland St, Bundanoon on Monday 16th April.
- Members were reminded that the coffee morning at Margaret Buckland's home was on Monday 30 April.
- Catherine Mah has a list of people willing to do some gardening at Summerlees tentatively set down for 10 April 2012.
- Eric Paananen advised that the plant stall venue has been booked for 20 October 2012.
- Shona Moore was congratulated on her 1st prize for the best apricot jam and 2nd prize for her collection of 3 types of marmalade at the 2012 Robertson Show.
- J. Braithwaite spoke of Annette Van Til's funeral and the floral display memorial at Moss Vale.
- The plant stall at Quindalup during the Town and Country Garden Weekend (28-29 April) was recommended by J. Braithwaite.

Plant of the month: Members brought along displays of edibles from their gardens and the lucky dip was drawn by J. Purvis and won by Doreen Plumridge.

Trading Table and Seed Bank: items on offer were described by U. Virag.

Show and Tell: Frank Moore brought along his Phalaenopsis orchid with 10 magnificent white blooms on the spike. It was admired by all.

Lucky Door Prize: Won by Pam Bailey. Drawn by C. Probyn.

There being no further business, the meeting was closed at 3pm.

The next meeting will be at the Presbyterian Church Hall in Bowral, on Monday 7 May commencing 1.30pm.

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

Contributions to the Newsletter are always gratefully received. Please send them to the editor (probyn44@bigpond.com)

or post to 158 Oxley Drive, Mittagong, NSW 2575.