

Bowral Garden Club Inc.

(Established in 1963)

Affiliated with Garden Clubs of Australia Inc

ADDRESS: PO BOX 910, BOWRAL NSW 2576

Patrons: Chris & Charlotte Webb OAM

NEWSLETTER DECEMBER 2015



Friendship through Gardening

What's on in February 2016

Monday 8 February 2.00pm: Club meeting: Speaker: Paul Kirkpatrick- "Le Potage- Encore". Plus a range of garden tools for sale.

Monday 15 February 10.30am: Potting Morning with Les Musgrave at Noelene and Bob Bailey's home: 16 Harley Street, Bowral.

Monday 29 February 10.30am: Morning Tea and garden visit to Jonquil Temple's 16 Applegate Close Mittagong.

Theme for the month: MERRY CHRISTMAS



From the President

What an amazing garden "5th Chapter Estate" is! A group of 23 members strolled around the grounds enjoying both the Japanese and French inspired garden rooms, within a wonderful Australian setting overlooking paddocks and vineyards. "Amazing" was the word on everyone's lips. John and Karen, the gardeners and managers of the property were happy to answer all our questions and then treated us to a wine tasting. For those of you who missed out, "5th Chapter Estate" is open from August to October each year with individual appointments possible outside of these months.

How fortunate we have been to have had the opportunity to visit Everglades, Hillendale Garden and Nursery, Mayfield Garden and 5th Chapter Estate within a month. All very different in their designs and history, each with their own stories to tell and beautiful plantings and inspirational scenery as the photos in this newsletter will testify. We are also thinking of having a meeting next year where we can showcase photos from the gardens we visit on the bus trips to share with all members.

The overnight bus trip to Bathurst and Oberon was a great success. It wasn't a first as we originally thought as members had previously gone to Melbourne for the International Flower and Garden Show, but it definitely won't be the last. Noelene is already planning a trip north to the Hunter Valley in September next year.

As we wind up for 2015 I would like to thank you all for your participation in the club activities throughout the year and I look forward to doing it all again with you next year. In the break. I'm looking forward to finding sanctuary from the turmoil of the world in my garden. I wish you the same.

Merry Christmas to you and your family, may it be a peaceful and joyous time.

Happy gardening

Anne Curvers

From the Editor

The end of another year of learning, visiting beautiful gardens of our generous members, fun days out and the wonderful overnight visit to Leura and Oberon with the amazing Mayfield Garden already looking world class. Thank you Noelene for organising that delight.

I do hope you do not lose your muse during our break, and that you all have wonderful tales to relate to us next year. I'm off to somewhat cooler climes this Christmas, visiting family and friends in Hong Kong, France and Rome and look forward to coming home to the usual burst of colour of the tuberous begonias, the foliage just emerging and growing daily. I thank all contributors, and look forward to several 'bumper' editions of the newsletter next year.

I wish you a very Merry Christmas and a Happy New Year.

Carole Scott

Garden tips for December

Frogs: Have you heard the frogs this spring? They seem to be noisier than ever—maybe they are being even friskier! The other day Clive was trying to check the levels in our Elgas bottle but a little frog has taken residence on the gauge and made it unreadable. One of the treats for the smaller grandchildren is to be lifted up to look into the water butt (actually an old discarded dustbin) and see the different patterned frogs clinging to the sides. NSW has 71 species of frogs, about a third of the more than 200 species of frogs found in Australia—and there are 31 frogs listed as occurring in the region of Southern Highlands and Illawarra. Be grateful if your garden is filled with the noise of frogs—it's an indication of a healthy environment.

Mulch, mulch, mulch: The warm winter, high temperatures in November and the lack of rain have caused the gardens to be much drier than usual. Daily watering may be necessary for all the vegetables, annual flowers, newly planted trees and shrubs, and plants in pots and hanging baskets. Use the water as efficiently as possible. Plants in pots really appreciate a good dunk in a bucket occasionally, especially if you add a little power-feeding to the water. I know I should water during the evening—it is the best time to minimise evaporation and to allow the plants all night to absorb the water. However, I don't necessarily have the energy after the day's activities and preparing dinner—so I like to get up very early if it's going to be a hot day and water then. Don't

forget the old campaign against skin cancer: '**Slip, slop, slap**'. Slip on clothing to protect your arms and legs, slop on some sunscreen on unprotected skin, and slap on a hat. Between 11 am and 3 pm it's best not to be gardening in the sun.

Lawn care: Spread a complete fertiliser around your lawn this month and water it in. The next time to fertilise will be autumn. Make sure the blades of your mower are set on high.

Fire risks: Make sure you have reduced the fire risk about your property by removing garden debris from near the house and ensuring that the gutters and downpipes are clear of leaves and twigs. A few months ago we employed a man with a gutter vacuum and instead of all the mess thrown down from the roof by previous workmen, all the leaves and debris went straight into his truck vacuum system. It wasn't inexpensive but we thought it was money well spent.

The following plants are supposed to be less fire-prone than others but the reality is all plants will catch fire if the conditions are very bad: *Angophora costata* (smooth-barked apple), *Eucalyptus maculata* (Cape chestnut), *Pittosporum undulatum*. Shrubs: *Camellia* species and cultivars, *Hakea salicifolia* (willow-leaved hakea), *Hydrangea* species, *Photinia glabra* (red-leaved photinia).

Dead-head regularly: All flowering plants benefit from having dead flowers removed. Pick up your second cup of coffee and a pair of secateurs and have a gentle stroll round your garden—one of the most pleasurable activities first thing in the morning. (The only problem is that we lose our mugs—distracted by weeding and other jobs!)

Weeding and planting: The only way I can honestly say that I enjoy weeding is when I have some little plants to pop into the empty corners as I work my way round the beds. This is the time to plant seedlings of your favourite summer vegetables: tomato, pumpkin, cucumber, broccoli, celery, capsicum, silverbeet, lettuce, eggplant, cauliflower and cabbage. (We don't have any rabbits since a family of foxes took up residence in the woodland area next door—but when rabbits reigned, we discovered that they did not care very much for sugar cane mulch and only nibbled the plants in places where they were able to stand on firm soil or the edge of a path.) Your vegetables benefit from a little dressing of a complete fertiliser every 2 to 3 weeks. Pick the strawberries daily if the parrots have left you any. We grow raspberries for the female Satin Bower-bird—how she loves them and no other bird seems to get a look-in.

In the flower beds you can plant bedding begonia, bedding dahlia, ageratum, marigold, petunia, phlox, antirrhinum, impatiens, carnation, coleus, zinnia, aster, rudbeckia. And I pop in lettuces and herbs all around too. You can never have enough through the summer months. In late December take cuttings from all your favourite plants—it's the perfect time to propagate.

Holidays: If you are going to be away over the festive season, prepare your houseplants by putting a garbage bag in the bath and then spreading newspapers over it. Wet the newspapers thoroughly, pull the plug out (in case there is a drip!) then place well-watered plants in the bath. They should survive a number of days. Have a wonderful Christmas and New Year!

Meg Probyn

From the Patch

Sweet Corn

Zea mays var rugosa

The frosts are over, soil and daytime temperature have risen, it must be time to plant Sweet corn!! There really is nothing which compares to sweet corn freshly picked. Juicy, sweet and delicious golden kernels are a far cry from the starchy, dry, supermarket alternative.

Sweet corn arose as a natural mutation from wild field corn and it is believed that several native Indian tribes actually grew and perpetuated the production of Sweet Corn. Interestingly Sweet Corn does not look like its native predecessors at all and it appears human intervention by native American Indians really had a large part to play in selecting the desirable characteristics we see in Sweet corn today. The Iroquois Indians are believed to have introduced Sweet Corn to the Europeans in around 1779 and since then Sweet corn has become one of the world's most important food crops.

Sweet Corn does need space as the plants themselves will reach at least 2m tall so it is perhaps not the crop for a balcony garden. Protection from wind is also important as the corn stalks being so tall with a quite a shallow root system are prone to wind throw and are easily blown over.

Grow Sweet corn in a sunny position in very well prepared, enriched soil. Sweet Corn is a heavy feeder and responds well to high levels of nutrients, particularly nitrogen. Water often and deeply as this is its other great demand. Periods of limited water will lead to poor pollination and pinched grains.

Sweet Corn prefers a pH of around 6.5 so an application of Lime or Dolomite is advisable on acid soils.

Sow the seed directly, 20-30mm deep and 300mm apart in rows. Corn being monoecious (male and female flowers on the same plant) requires cross pollination from other plants. Providing multiple rows allows pollen to be more easily transferred from the tassels on one plant to the silks on another.

Pests and Diseases

There are few pests and diseases which affect Sweet Corn, the most common problem is attack by birds and mice so consequently netting the crop is good solution.

Sweet Corn Trivia

Corn was first grown by Native Americans more than 7,000 years ago in Central America.

Sweet corn leaves were used as chewing gum by Native Americans.

Corn is grown on every continent except Antarctica.

There is one strand of silk for each kernel on a cob.

On average there are about 800 kernels on an ear of corn.

An ear of corn always has an even number of rows.

One hectare of land can produce 12 tonnes of sweet corn.

Depending upon the cultivar type, the crop may be ready for harvesting in 65-90 days.

Corn is cholesterol free.

It's a good source of vitamin C and A, potassium, thiamine and fibre, and very high in antioxidants.

Corn is a 100% whole grain.

Corn is high in natural sugars/starches.

One average ear of yellow sweet corn equals 86 calories.

Sweet Corn Varieties

Sweet corn Breakthrough F1, very sweet

Sweet corn Painted Mountain , multi coloured kernels

Sweet corn Golden Bantam , Older variety great flavour

Sweet corn Honey and Cream, yellow and white kernels good flavour

Sweet corn Sweet White F1, very sweet white kernels

Sweet corn Dwarf F1, very sweet small cobs some cold tolerance

Things to plant in December

Now is also the time to plant a huge number of vegetables including:-

Cabbage, Lettuce, Mustard Greens, Peas Snow, Spinach, Radish, Shallots, Tomatoes, Potatoes, Carrots, Beetroot, Squash, Zucchini, Pumpkin, Beans, Chard, Sweet Corn

A Vegetable Thought

"Whoever makes two ears of corn, or two blades of grass to grow where only one grew before, deserves better of mankind, and does more essential service to his country than the whole race of politicians put together"

Jonathon Swift

Chris Webb

Kristine's Corner

YELLOW.....what is it about this colour that creates such a love hate relationship with many gardeners. A bit like oysters....you like them or you don't! Most native gardens are a bit of a 60's happening. Pink beside orange, purple juxtaposed to yellow, it matters not. No colour rules in the native botany world. So why is this vibrant colour frowned upon by so many? Why does a coward have a yellow streak down his back, or in B movies the snivelling side winder called "yella"?

There are many native yellows to brighten any garden. There are sennas, grevillea, daisies, gum flowers, hibbertia just to name a few. And of course the national emblem wattle. They are such a sunny welcome to any garden. Outside the must have pinks, blues and whites in swathes of muted colours are the shades bursting for recognition....orange and yellow. People passing by my nature strip during Tulip Time invariably commented on the combination of purple prostanthera with the under planting of calendula and daffodils. The stark contrast is eye-catching.

One of my very favourite genus is the Homoranthus family. There are about 31 species and most are on some list of rarity/vulnerability. Most have flowers in some shade of yellow. I have one flowering where the nectar literally drips off the small yellow fluffy flowers. A few of the species are particularly good for a Japanese style garden with a growth habit of layering horizontally. Homoranthus flavescens is one example and the easiest to source. It is frost hardy, drought tolerant and attracts gazillions of native bees when in flower.

Yellow, like orange, needs a special location to enhance its sunny disposition. Even the gardens of Buckingham Palace have splashes of vibrant yellow, so, if it is good enough for Betty, it has to be a great recommendation for garden colour design,

And what about our tulip Time submarine? Which brings me to this month's moonshine of choice.

The **YELLOW SUBMARINE** a great summer fruity cocktail. In a cocktail shaker add crushed ice, 1 ½ ozs vodka, ½ oz white rum, ½ oz banana liqueur. Shake, pour into a fancy glass and garnish with slivers of banana. Then sit back on your banana lounge in your lemon taffeta Muumuu and sip this very sunny delight.



Kristine Gow

BOWRAL GARDEN CLUB INC

Minutes of General Meeting 9 November 2015

Uniting Church Hall, Bendooley Street Bowral

Present: 65 Members, 9 Visitors

Apologies: Elizabeth Meredith, Eric & Phyllis Paananen, Michael & Veronica Launders, Catherine Mah, Heather Johnston, Sonja Worthington, Val Gregory, Barbara Wilson, Alan Bassett, Lindsay Maynard, Gwen Bullard, Kathy Watson.

President Anne Curvers opened the meeting at 2 pm and welcomed everyone present, especially new members and visitors and announced we have reached our quota of 150 plus members. The books are now closed.

Anne welcomed our guest speaker and fellow club member Margaret Stuart to give her talk on "The Whys and Wherefores of Growing Garlic". Margaret started adult life as a pre-school teacher, wandered into TAFE training childcare students and after 25 years in TAFE, retired as College Director of Campbelltown TAFE College. Along the way she acquired degrees in early childhood education and a Master's degree in tertiary education, but her real love has always been the natural world; animals, birds, poultry and green growing things, so a Certificate in Horticulture was added to the folder.

A lifelong vegetable gardener, Margaret started growing garlic for family and friends after she retired and returned to the family home at Moss Vale some 16 years ago. A few years ago Margaret decided to put in enough garlic to have some to sell and found she could not keep up with the demand. Last year she produced about 600 kilos and sold it on line and at the local markets as well as at the Kiama growers' market.

Margaret shared with us photos of her garden, the potting shed, resident kelpies, silver-laced Wyandotte chooks, water tanks which reduce her water bills and her vegie garden containing figs, pumpkins and garlic together with photos of her paddock which has been dug over to plant even more garlic. Apparently garlic has been found in the ancient tombs of Egypt. Slaves may even have been paid in garlic. There is a myth that says when Adam left the Garden of Eden, in his right foot print onion grew and from his left garlic sprouted. There are many benefits from eating garlic; it is a natural antibiotic (a rich source of Sulphur), may lower blood sugar levels, may help reduce cholesterol, aids indigestion, may enhance immunity and acts as an antioxidant. In olden days it was said that garlic cloves in your socks relieved a cold. Whole garlic cloves are delicious when baked with other vegies. To make aioli add crushed garlic juice to mayonnaise.

There are over 200 varieties of garlic; two favourites are Allium sativum ophioscorodon, purple with a pseudo flower stalk or scape and Allium sativum sativum, white with no or only partial pseudo flower stalk. Do not spray chemicals on garlic. Each clove is a bulb in its own right. Garlic plants wither from the bottom up. Beware of imported garlic which is cheap but is fumigated with methyl bromide. Do not buy it! There is always a residue. Some countries still use DDT in garlic production.

Try to buy locally grown or at least Australian grown garlic and always ask whether chemicals have been used on it. Growing garlic is very labour intensive as

the garlic cloves need to be split for planting, mulched, weeded, dug, hung and dried, then cleaned and trimmed by hand.

Margaret sells her "Park Hill" garlic at the Moss Vale, Bundanoon and Exeter markets as well as at Kiama Growers' market and on line through January to the end of March, when it is planting time again.

Questions from the floor:

Q: How do you supplement the soil? A: The soil is supplemented with chook and horse manure, make sure it is weed free and lucerne-hay mulch or use Curly's compost which is turkey, cow and stable manure and no added chemicals. The plants need a well-drained soil with a neutral PH, plus lime. If the soil is clay, add gypsum.

Q: When is garlic planted? A: From mid-March, through April in the SH.

Q: What do you use instead of a pesticide? A: White Oil - Fill a spray container with water, add a tablespoon of cooking oil and a squirt of eco detergent. This will kill mites, aphids and scale and can be used on other plants including roses.

Keith Bailey thanked Margaret and presented her a gift in appreciation of her most informative presentation.

Minutes of the October meeting were printed in the November newsletter. Anne moved that the minutes of 12 October 2015 be accepted as a true record of the meeting. Proposed: Ray Bradley. Seconded: Clive Probyn.

Correspondence In:

The Secretary, Lorraine Richardson places all mail on the notice board at each meeting and is recorded as follows:

Sutton Forest Open Gardens Sunday 15 November 2015.

Quarterly magazine "Our Gardens" to subscribe phone Garden Clubs of Australia 9982 1274 - \$18.

Highlands Garden Society November Bulletin: www.highlandsgardensociety.org.au

[Email from Ray Bradley with future tour suggestions.](#)

[Annual Report Garden Clubs of Australia - Submission of photos for the 2017 GCA Calendar to reach the coordinator by 1st March 2016. Contact Paul 0401 033116 or email \[calendar@gardenclubs.org.au\]\(mailto:calendar@gardenclubs.org.au\) if you would like to have your garden photo included in the calendar.](#)

Correspondence Out: Various email advices to members.

Treasurer's Report:

Noelene Bailey read the financial report to the end of October 2015 and proposed that it be accepted as follows:

Balance in cheque account as at end September \$8542.90 plus income for October \$3163.00

This includes the trading table last month who raised \$150.00 (wonderful effort) and payments for Christmas Luncheon \$812.00. Also the raffle we held at the street plant stall raised \$424.00 and we made \$1510.00 on the sale of plants, plus, we still have a few more plants left over to sell and we have banked another \$38 so far this month. We will be making a donation to Challenge House from this money in the New Year.

Less expenditure for October \$3500.83

This includes expenditure for the tour to Mayfield \$3014.85 and we still have to pay for the coach hire, a further \$1980.00.

\$243 of outstanding cheques were presented in October and \$2755.00 of October cheques were unrepresented at the end of the month.

Balance of cheque account end October \$10717.00

Add balance in Savings account #1 end October \$4755.32

Plus balance in Special savings account for SHBG end October \$1311.40

The afternoon tea takings in October were \$86.60 deposited in the special account for SHBG.

Total funds in hand as at 31 October 2015 - \$16783.72

If we take into account the outstanding invoice for the coach hire, the unrepresented cheques and the money in hand for the Christmas Luncheon, Noelene estimated the total bank balance for all three accounts should be around \$11,500.00 at the end of the year.

A full report is placed on the notice board.

Noelene Bailey proposed that the Treasurer's Report be accepted. Seconded by Jonquil Temple.

General Business

Diana Squires - It has been confirmed that Diana who was a Life Member of the club passed away in August this year.

Monday, November 16 - 5th Chapter garden visit Walkers Lane, Avoca. Meet at 10.30 am in the winery car park. www.fifthchapter.com.au

Monday, November 23 Glenys Lillendal's Garden open at 10.30 for morning tea at 36 Eridge Park Road, Burradoo.

Club Christmas Party Monday 7th December 2015 at 12 Noon \$45 - Southern Highlands Wines Oldbury Road & Illawarra Highway Sutton Forest.

Other Business:

Muriel Stuart a treasured Life Member wanted to share her garden knowledge with the member who submitted an article in the November newsletter and also wanted to give her a "Roundtoit". Anne also mentioned that Diedre Hill's recent publication "Gardening in the Southern Highlands" would also assist and for anyone who had garden questions to please feel free to ask for help at our meetings.

Harbison Care "Hopewood" will be open on Wednesday 18th November for those interested in viewing the premises. Tim Storrier's paintings will also be on display.

Welcome Gift - The following new members received a small gift to welcome them into the club - Gordon Hopkins, Ulishka Virag, Rita Foot, Jill Haigh, Jacqueline Mortimer, Helen Fisher.

Trading Table: Kristine Gow advised we had lots of Australian Native tube stock, cuttings of various plants, plus many plants left over from the plant stall and quite a few Hoya. Anne thanked everyone who had brought items for the trading table.

Show & Tell: Anne said how she appreciated all those members who had brought the beautiful flowers for the display table.

Lucky door prize won by Rosamond Mohacsi.

Tulip Time Presentation by Meg Probyn. We were treated to photos taken over the last six years. The Bowral Garden Club entrants won first prize with 5 out of the 6 years.

The meeting closed at 3.15 pm.
Next Meeting: Monday 8th February at 2.00 pm –
Uniting Church Hall, Bendooley Street, Bowral.
Guest speaker: Paul Kirkpatrick: “Le Potage-Encore”.
Paul will also be bringing garden tools for sale.
Lorraine Richardson

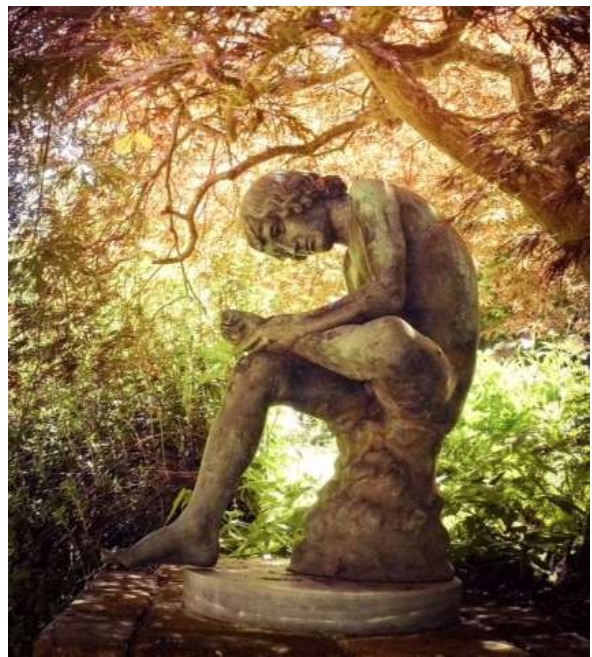


Margie Stuart



Show and tell table

The trip to Mayfield Everglades



Hillendale





Mayfield





Glenys' garden, more next year.



5th Chapter



Social Liaison: Jan Scott

With the increase in membership it has been difficult to keep up to date with everyone's comings and goings. Please contact Jan Scott at the Welcome Desk or by mobile phone 0418215036 to notify the Club of a member's change of circumstance and welfare. Thank you Anne.

President:	Anne Curvers	48613061
Vice-President:	Janice Scott	
Secretary/		
Membership:	Lorraine Richardson	48622677
Treasurer:	Noelene Bailey	
Newsletter Editor:	Carole Scott	48624766
Public Officer:	Eric Paananen	
Trading table:	Michael Launders, Kristine Gow	
Seed Box:	Pamela Cornett	
Front Desk:	Judith Lewis, Janice Scott	
Committee:	Catherine Mah, Michael O'Boyle,	
Afternoon tea hosts:	Wendy Gamble, Glenys Lilliendal,	
	Lorraine Gregory, Marian St Leger Moss.	

Website: bowralgardenclub.com