



# News

## July 2022



The next meeting of the Doncaster Garden Club will be held  
At the RSL Hall Cnr Leed Street and Doncaster Road on **Wednesday 13th July** at 8 p.m.  
The speaker is **Wendy Clark** who will speak on **Small creatures in the garden.**  
**The Speaker for September is Trevor Barrow**  
The competition at the July meeting is for **Cut Flowers**

### Committee Members 2022

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### **DGC Life members**

**Gerda van der Peet**

**Doug Brewer, Ken Beer**

**Toni Myers and Joanne Driver**

This month is colder and the sun, when we have it, is not doing much to grow anything. However, we have had 58.5mm rain and my gardens are nicely moist. I am picking small amounts of young Cos Lettuce, Russian Kale, Snap Peas & Silverbeet. Herbs & greens are so easy to grow and can save money for the things you have to buy in the fruit and veg line.

The 2nd lot of garlic was planted on the 20th - possibly a bit late for big bulbs near Christmas, as was a handful of broad beans and carrot and radish seed. I read that garlic shoots grow if the temperature is above 4.5 degrees. We have such a good climate for the bounty of 2 crops per year in the home garden as our soil does not freeze as it does in much of Britain and the USA.

The orange tree has a good crop of fruit and is also just ripe. It is netted to keep possums and rats off the fruit unlike the lemons which we find on the ground with most peel gone and a bite out of the flesh! Even parsley is being eaten by rats, evidenced by bare stalks at the front of the bushes.

The potatoes planted last month are all up and look healthy. The predicted damp and warmer winter means fewer frosts so I'm estimating to have a mid to late spring crop - just when potatoes are expected to rise in price, I heard.

It is now time to prune roses, hopefully tomorrow afternoon. Empty veggie beds have been mulched for spring plantings and a cubic metre of compost pile has been built with mulched prunings, grass from mowing, sheep manure, coffee chaff, dry leaves and straw. It too will be ready late spring to feed the gardens and to make potting mix with some which we sieve and add fine coir 50/50.

For those just starting vegies: plan your garden position facing north in a sunny spot, build a no dig bed (gutter edges or timber) and allow it to mature for spring plantings. Until next time, Pauline

If members have a topic to assist in their gardening skills which they might like to hear of from a monthly Guest Speaker, please email Pauline at [pauline.pw25@gmail.com](mailto:pauline.pw25@gmail.com) or on mob 0409063060 or phone 9855 8440.

All correspondence should be forwarded to: **Avril Clark 62 Pine Hill Drive Doncaster East 3109**

*The Committee and the members of the Doncaster Garden Club congratulate our fellow member Maureen Lucas (Garden Clubs of Australia) on her recent outstanding award of the John Pascoe Fawcner Gold Medal for distinguished Service to Horticulture (covering her judging, writing, being Editor of both RHSV magazine and the AHJA newsletter, doing presentations etc.). We all wish you our warmest congratulations on this prestigious award.*

### **A JUDGE LOOKS FOR:**

- 1□. An exhibit at the peak of its perfection at the time of judging. Not what it looked like yesterday, not what it will look like tomorrow or in an hour's time, but at the actual time of judging.
- 2□. If it is in a pot, the pot must be clean and unbroken. We want to see the plant growing to the best of it's ability. You cannot hide a damaged pot inside another pot to disguise this. Your exhibit will be disqualified if you do. No commercial labels allowed, homemade only.
- 3□. You must abide by the Schedule. If it says ten beans, it must be ten, not nine or eleven etc. They must all be as nearly the same size and shape as one another. This goes for all fruit and vegetables, the numbers of which should follow the AHJA Judges Manual. All items in this section must have a stem attached.
- 4□. Herbs must be shown in a container of water and be named.
- 5□. If it is a jar of chutney or jam, the jar must be clean, with a neat home made label. The contents must be of a good (not too thick, not too thin) consistency. They must be tasty and the judge may taste them. You need to supply a teaspoon for this purpose.

**The Committee is pleased to announce EFTPOS is now available to pay annual fees at the RSL Hall. Those not currently financial will receive a phone call from Avril or Pauline to check if they wish to continue to receive the newsletter or are choosing to depart the Club. We thank everyone for their support to our running costs.**

## **SEEDS PLENTY**

Trevor Barrow the Chairman of Charman has offered us a discount (15%) for a Club order of his **Bio Char**. We can do this annually or twice yearly if there is the demand

This needs soaking in weed tea or compost tea or diluted **GoGo** Juice to inoculate/activate it with microbiota. Nutrients do not wash out but are taken by the plants or lawn as needed. Use at 2L per square metre.

**15% discount Code DGCseeds at Pay Basket**

If you have a special photo (plant, tree, etc) send it to Stella Yea, Editor@manninghamlife.com.au \$50.00 available as a prize



Manning ham Life comes out four times a year. Send entries no later than the second week of the month

The **Biochar** order goes in this week, if not delivered by 9th June, I should have a date soon after.

**Will everyone who ordered Biochar bring their \$25 to the meeting. Pauline**

### **What went on at the June meeting**

It is with sadness we learnt of the demise of Nil-lumbik Garden Club last month. We are exceptionally grateful to them for sharing their money with us and thank Bill McGillveray on behalf of the members for \$1100.

The speaker was **Pete the Permi** who gave lots of advice on pruning and what we should look for when we plant a tree which included suitability for the climate, the right variety for your location, the advantage of dwarf varieties, disease free and ease of growing.



He was thanked by Doug who chaired the meeting in the absence of Pauline.

The winner of the competition (potted plants) was Elsie Carter ( where have I seen that name before?.)  
**The competition for July is for Cut Flowers,**

### **Wednesday Night Dine Out at Doncaster Hotel**

On a very cold night members of the Garden Club shared a very good night with food and fellowship among friends. Congratulations to Anita and the committee for their organisation

## What Is the Winter Solstice?

The **winter solstice** marks the official beginning of astronomical winter (as opposed to **meteorological winter**, which starts about three weeks prior to the solstice). The winter solstice occurs once a year in each hemisphere: once in the Northern Hemisphere (in December) and once in the Southern Hemisphere (in June). It marks the start of each hemisphere's winter season. When one hemisphere is experiencing their winter solstice, the other is simultaneously experiencing their summer solstice!

This is all thanks to Earth's tilted axis, which makes it so that one half of Earth is pointed away from the Sun and the other half is pointed towards it at the time of the solstice.



The winter solstice holds significance across a variety of cultures, as it signals the changing of the seasons. Some ancient peoples even **marked the solstice using huge stone structures**, like Newgrange in Ireland. How can we observe the effects of solstice ourselves? On the day of the solstice, stand outside at noon and look at your shadow. It's the longest shadow that you'll cast all year! Do this again on the day of the summer solstice and you'll see almost no shadow.

In the Southern Hemisphere, the Sun's path will be high in the sky on the Summer solstice—directly overhead at noon at the latitude called the Tropic of Capricorn, which is an imaginary line that circles the Earth, running through parts of South America, southern Africa, and Australia.

The word *solstice* comes from Latin *sol* "sun" and *sistere* "to stand still." So, loosely translated, it means "sun stand still"

### Benefits of Organic Gardening ([saferbrands.com](http://saferbrands.com))

The basic theory in organic gardening is that "nature knows best." The organic gardener starts from the soil up, by feeding the soil, not the plant and creating a rebirth in the life and vitality of their lawn or garden. By rejecting the world of harmful chemical pesticides that put your plants and your family at risk, organic gardeners nurture the ground (and therefore all that springs above it) through techniques or systems that are found in nature. Those involved in the organic movement seek to live a cleaner, healthier existence and in a more earth-friendly way. ([More info available at the above web](#))

**Vegetables to grow in July** Artichoke, Asparagus, Broad beans, Coriander, Endive, English Spinach, lettuce, Mint, Onion, Peas, Radish, Snow Peas, .



**Flowers:** Sow Candytuft, Cornflower, Delphinium, English daisy, Godetia, Hollyhock, Larkspur, Lupin, Nemesis, nigella, Phlox, Polyanthus, Primula, Schizanthus, Statice, Strawflower, Sweet pea and Wallflower.

## The Annual Photographic Competition

### The Annual GCA "Beautiful Gardens of Australia" Calendar Competition

Only digital images can be submitted, and they must be scenes taken within Australia.

Printed copies of the entry forms and conditions of entry to each monthly meeting are available from **Paul Lucas**



## Why English is weird

The bandage was **wound** around the **wound**

The farm was used to **produce produce**.

The dump was so full it had to **refuse** more **refuse**.

We **polish** the **polish** furniture

He could **lead** if he got the **lead** out.

He decided to **desert** his **dessert** in the **desert**.

Since there was no time like the **present**, he thought it was time to **present** the **present**.

A **bass** was painted on the **bass** drum.

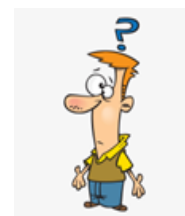
When shot at the **dove dove** for the bushes.

I'm not **content** with this **content**.

I need to **read** what I **read** again.

**Excuse** me, there's no **excuse** for this.

Time to **wind** this up and throw it to the **wind**.



The Committee now each have a Ryset catalogue and an online pricelist to share with members. (Thousands of products)

The Club receives wholesale prices which are usually the retail price discounted by 60-70%. Do ask to borrow the catalogue.

All orders must be given to a Committee member and the Club then sends in a Club order.

Q: Did you hear about one flower who went on a date with another flower?

A: It's a budding romance.



## FRUIT STORAGE CHART

FRUIT TYPE		STORAGE ON BENCH TOP	STORAGE IN REFRIGERATOR Between 0°C and 4°C	RECOMMENDED USE BY
<b>Apples</b>		No	In food storage container or bag	Up to 4 weeks
<b>Apricots</b>		Uncovered until ripe	Once ripe - uncovered	1 week
<b>Avocado</b>		Uncovered until ripe	Once ripe - uncovered	2 - 5 days
<b>Bananas*</b>		Uncovered until ripe	Once ripe (may cause discolouration)	Up to 1 week
Blackberries		No	In vented container	2 - 3 days
Blueberries		No	In vented container	10 days
Cherries		No	Covered	Up to 5 days
Coconut - whole		Uncovered until ripe	Uncovered	2 - 4 weeks
Coconut - cut		No	In coconut juice or water	1 week
Cranberries		No	In airtight bag	2 - 4 weeks
Grapefruit		Uncovered until ripe	Once ripe - in perforated bag	Up to 3 weeks
Grapes		No	In food storage container or bag	Up to 1 week
<b>Kiwifruit*</b>		Uncovered until ripe	Once ripe - In food storage container / bag	1 - 2 weeks
Lemons and limes		Up to 1 week	Once ripe - In food storage container / bag	Up to 1 month
Mandarins		Uncovered until ripe	Once ripe - in perforated bag	Up to 1 month
<b>Mangoes</b>		Uncovered until ripe	Once ripe - uncovered	Up to 1 week
<b>Melon - whole</b>		Uncovered until ripe	Once ripe - uncovered	3 - 5 days
<b>Melon - cut</b>		No	In airtight container	Up to 3 days
<b>Nectarines</b>		In paper bag until ripe	Once ripe - in bag	Up to 1 week
Oranges		Uncovered until ripe	Once ripe - in bag	Up to 1 month
<b>Papaya</b>		Uncovered until ripe	Once ripe - uncovered	Up to 1 week
<b>Passionfruit</b>		Uncovered until ripe	Once ripe - uncovered	Up to 1 week
<b>Peaches</b>		Uncovered until ripe	Once ripe - uncovered	Up to 1 week
<b>Pears</b>		Uncovered until ripe	Once ripe - uncovered	2 - 3 days
<b>Persimmon</b>		Uncovered until ripe	Once ripe - uncovered	2 - 3 days
Pineapple - whole		Uncovered until ripe	Once ripe - uncovered	3 - 5 days
Pineapple - cut		No	In airtight wrap or container	3 - 4 days
<b>Plums</b>		In paper bag until ripe	Once ripe - in bag or container	3 - 5 days
Raspberries		No	In vented container	1 - 2 days
Rhubarb		No	In food storage container or bag	5 days
Strawberries		No	In vented container	1 - 2 days
<i>Watermelon - whole</i>		Uncovered until ripe	Once ripe - uncovered	Up to 2 weeks
<i>Watermelon - cut</i>		No	In airtight wrap or container	3 - 4 days

Freezing: Store over-ripe fruit (like peaches, bananas or berries) in the freezer to use later in smoothies

Storage tip: try reusable silicone bags, beeswax wraps and airtight food containers, rather than plastic bags.

Some fruits and vegetables naturally emit a gas called ethylene as they ripen. To reduce spoilage, it is best to store ethylene producing foods (listed in bold) separately to ethylene sensitive foods (listed in italics) . Items marked with asterisk\* are either ethylene sensitive when unripe and an ethylene producer when ripe