



# News

May 2021



## RESULTS OF ANNUAL MEETING

I'm sure that members would be pleased to know that all positions on the committee have been filled.

Surprise, surprise, all positions were filled by those who filled them last year

Congratulations? to all those were elected. Sigh of relief for everyone else.

Many thanks to Pauline and Trevor who continue to provide their house for the committee meetings.  
Thanks to all committee members and others who help to keep the Club running.

**The May Meeting of the Club will be at the Cherry Tree Tavern 193-195 Reynolds Road, Doncaster East**

**Time 6.30      RSVP by Friday 7th May to Avril Clark 0402 478 302 –phone or sms**

**Seniors meals usually cost \$ 9.95 for a main course plus \$ 2.00 for Club costs.**

**Speaker Robin Gale-Baker. She will speak on "Hints on growing vegetables"**

**If you do not want to have the meal then please arrive around 7.30 to hear the speaker.**

## **Please take note regarding delivery of the newsletter**

**After this month (May)** the only way Garden Club members can obtain the Garden Club newsletter will be by email or, if you have provided stamps, posted to you.

For those who cannot get the newsletter by email or do not want to provide stamps for postage, copies will be available at every Club meeting.

These measures have been forced on the club by costs increasing and reduced income. The printing and posting of club newsletters if continued could probably mean increasing the annual fees.

The Committee hopes members understands the reasons for the changes.

### **OPEN GARDEN SATURDAY 8th MAY**

**Weather Permitting**

**PAULINE & TREVOR WILL WELCOME DGC MEMBERS**

**FROM 2:30 - 4pm. RSVP please.**

**Ph 9855 8440 or Mob 0409 063 060**

**To 11 Inglewood Close, Doncaster East**

to wander their Permaculture garden of natives, veggies and fruit trees with a tea/coffee in hand. See compost bays, water tanks, grey water system, drip line watering, worm farms, bio composting, bokashi composting and both conventional & wicking beds.

Parking limited in Court. Share with a friend if you can.

### **CAR BOOT SALE**

**When:** After the meeting at Cherry Hill Tavern

**Where:** In carpark to the rear of the Hotel

**Bring:** small envelopes for seeds Plastic bag for damp pots, pieces of plant, etc

**Cost:** small Donation to Club

Pauline will bring vegetable seeds and celery plants for the Car Boot plant event.  
Avril has three compost bins available



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



**Angelo Eliades** gave Club members a very thorough and practical talk on Queensland Fruit Fly (QFF) at our April meeting. An informative 4 page handout accompanied the talk that covers everything you need to know about the life cycle to the eradication methods. Some key points were: QFF are attracted to yellow - so use white netting; need to kill both males and females: kaolin sprays work well; beware of sprays that kill beneficial insects; use different seasonal strategies. Two of the best sprays are Eco-naturalure and Yates' Nature's Way Fruit fly control that will control females as well as males. Apply these insecticides 5 weeks before ripening. The recommended time is at petal drop as they can sting green fruit. **Photo shows Pauline introducing Angelo**



### **May Meeting Speaker**

The speaker for the May meeting will be Robin Gale-Baker at the Cherry Hill Tavern. She will speak on "Hints on growing vegetables" She was awarded 2018 Senior of the Year Healthy and Active Living by the Victorian Governor. Linda Dessau. Robin was nominated for this award for her leadership in the establishment of Sustainable Macleod, the Macleod Vegi Swap and the Macleod Organic

Community Gardens.

She is the networker and connector for a very diverse range of individual and community organisations and she is regarded as a role model for older community members and younger generations seeking to engage in the community.

### **June Meeting Speaker.**

The Speaker for June will be Pete the Permi who among other things is a Permaculture Educator & Consultant Heritage fruit tree curator & writer Cider, wine & cheese-maker

Venue details in June newsletter

**Vegetables to grow in May** Cabbage, Asian Greens like mizuna, tatsoi, pac choi, lettuce, spinach, carrots, celery, cauliflower, spring onions, leek, onions, turnips and swedes peas of all varieties and broad beans.

**Herbs** Parsley and perennial herbs can be planted like rosemary, oregano, and thyme

**Flowers:** Cornflower, calendula, pansies, viola, nasturtiums, yarrow, daisies, camomile and marigolds.



**Green manures:** If your soil has been a little over worked, rest it with some "Green Manure" crops whose express purpose is to be turned into the soil come spring. At this time of year try broad beans, lupins, vetch, field pea, oats, and wheat.

### **Get the Soil Ready (from the Cheapskates Club)**

If you've grown a garden over summer, now is the time to think about what to plant for autumn and winter. It may mean you need to pull out the summer plants that have slowed down, and give the soil a rest and a boost, ready for late autumn or winter planting. Start by turning the soil over, then adding 3cm or so of compost where you are planting peas and beans; for root veggies add some blood and bone to the compost (mix it through before spreading over the garden); for brassicas, well they are the hungriest in the autumn/winter garden so they need the lot - compost, blood and bone and a high nitrogen fertiliser. Let the soil rest for a couple of weeks before planting.



## Maranoa Botanic Gardens

In 1901 a mercantile broker named John Watson bought 1.4 hectares of land in Balwyn and set about making a garden. Not so unusual, you might think. But Watson approached his horticultural endeavour with unusual zeal. Over two decades, he filled his plot with an ever-expanding array of Australian trees, shrubs and ground covers and then named it Maranoa, after the Maranoa River in Queensland.

In 1921, when Watson sold the land to what is now the City of Boroondara, it was said to contain the finest collection of native shrubs in Melbourne outside the Royal Botanic Gardens. The council opened the garden to the public a month after Watson died at 86 in August 1926. There were 500 visitors on the first day.

Almost a century later and the gardens are double the size and, while Watson planted New Zealand species as well, contain only Australian plants. Over the decades, the plants have been arranged in particular zones to highlight different habitats.

Since the middle of last year, the gardens have also had the word "botanic" in their title, making them the Maranoa Botanic Gardens, which the City of Boroondara says better reflects "the history and purpose" of the place.

They have also inspired an illustrated book. Artist Margaret Castle, *Maranoa Botanic Gardens Florilegium*, says the book came about after she decided to incorporate the gardens into her weekly botanical art classes at the

Balwyn Community Centre.



### Ingredients

120 grams butter (melted)  
1 cup self raising flour  
1 cup sugar (little less)  
1 cup cornflakes  
1 cup sultanas  
1 egg (beaten)  
½ –1 teaspoon vanilla essence

### CHEWY CAKE

#### Method

1 melt butter and add vanilla  
2 Sift flour, add sugar, cornflakes, sultanas and mix well  
3 Add beaten egg, then melt butter and vanilla  
4 Spread into a greased slab tray 9"x 12"  
5 Cook in moderate oven about 20-25 minutes  
6 Cut into squares and cool in tin

#### Enjoy

( if anyone makes this keep me a piece, it's yummy) Editor



A doctor that had been seeing an 80-year-old woman for most of her life finally retired. At her next check-up, the new doctor told her to bring a list of all the medicines that had been prescribed for her. As the doctor was looking through these his eyes grew wide as he realized Grandma had a prescription for birth control pills. "Mrs. Smith, do you realize these are birth control pills?" "Yes, they help me sleep at night." "Mrs. Smith, I assure you there is absolutely nothing in these that could possibly help you sleep!" She reached out and patted the young doctor's knee and said, "Yes, dear, I know that. But every morning, I grind one up and mix it in the glass of orange juice that my 16-year-old Granddaughter drinks. And believe me it definitely helps me sleep at night!"



illustrations of.com #213505





## Bulleen Arts And Garden

Now that we can visit some of our old favourites remember the BA&G centre will always give you a discount if you show your Garden Club membership card.



**It's the final month of Autumn**, can you believe it? Winter is nearly here. May is your month to finish planting your spring bulbs and get your garden in shape to keep it looking it best during the colder months.

### WHAT TO DO:

If you didn't feed your lawns last month with an organic fertiliser, now's the time. You can also leave lawns to grow a little longer now to help them stay healthy through the colder temperatures.

If your garden suffers from frost, use this month to build up a covering to protect any plants it might damage. A simple shade cloth or covering will do wonders. Don't forget to cut back autumn flowering perennials now too.

Cut back on your watering for both indoor and outdoor plants. Although, if you're starting to use heating systems at home, keep an eye on the soil of your indoor plants and don't let them dry out for too long.

Autumn is a great time to take inspiration from gardens around you and plan some changes to your own garden.



### Committee Members 2021

President: Doug Brewer 0412 017 133

Vice President Pauline Webb

Secretary: Avril Clark 0402 478 302

Speakers: Pauline Webb

Treasurer: Toni Myers

Newsletter Albert Schafter

Anita Luzzi

Kenneth Beer

Esther Sim

Margaret Schafter

### From the Cheapskates Club

To make a cheap but effective beginner's compost heap, I used the old plastic garbage bin which we had before the Council brought in the huge green wheelie bins. I merely cut a large hole in the bottom, making sure not to cut it off entirely so it gave some stability, then dug this down into the garden earth about 15cm. I then placed layers of kitchen scraps, paper/cardboard shredded and torn, leaves and thin twigs all mixed up as I got them. Add a tiny smidge of water..not much though is needed and put the lid on. I even talked my rellies who had their bins lying around into 'donating' theirs to my venture. You can still buy these bins relatively cheaply. Don't put in too much of any one thing is the key...just as with our eating, 'everything in moderation' is the key to good composting health. As the compost breaks down, move the bin to a new location in the garden...great way to get the natural worms working all over the garden in the cool compost you have given their soil.