

# February 2024 In our 48<sup>th</sup> year of growth 1976-2024



#### **Contact Details**

Email; doncastergardenclubinc@gmail.com Web Address; www.doncastergardenclubaus.com Upcoming meetings:

The Doncaster Garden Club Committee meeting will be held on Wednesday 7<sup>th</sup> February 2024 8:00 pm at 11 Inglewood Close, Doncaster East.

The February meeting of the Doncaster Garden Club will be held on Wednesday 14<sup>th</sup> February 2024. The speaker will be Keith Edwards talking on Soil Health At 8pm at the RSL Hall, corner Doncaster Road and Leeds Street, Doncaster East.

#### **Committee Members 2023**

President:

Pauline Webb Ph; 0409 063 060

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Vice President

Gladys Lim

Secretary:

Avril Clark

Ph: 0402478302

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Treasurer:

**Dr Margaret Salter** 

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Past President:

**Doug Brewer** 

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Fund Raising Co-ordinator

Anita Luzza

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Newsletter:

**Linda Speirs** 

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Toni Myers

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**Esther Sim** 

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**Ray Brett** 

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#### **PRESIDENTS REPORT**

Hello Gardeners All,

It is the exciting start to our Club activities for 2024.

1. We are asking for two people to join Avril and I on a **Sub Committee for our 50th Anniversary** in 2 years and 9 months. If you would like this learning experience, please let Avril or myself know. At this stage we are expecting perhaps 4 meetings for the year at times to suit the four of us, very few tasks as Avril and I have commenced the process.

Next year may be a little busier but, if necessary, we will add people to the subcommittee.

2. Trading Table: What is the Trading Table?

It is when members bring plant cuttings or potted plants or jams or preserves from the home garden or kitchen to sell for a modest price or gold coin to raise funds for our Club to function it takes \$3,500-\$4,000 to run each year. This is not covered by the fees, so the Committee relies on the monthly Trading Table and Raffle to make ends meet.

#### **RULES re Trading Table:**

**Cuttings** - length of cutting no longer than 12"/300mm. In a jar that can be filled with water at the Club rooms. **NO BUCKETS... modest quantities.** Each type of cutting must be labelled ie sheet of paper under jar.

Pot Plants - all pots must be labelled and contain Potting Mix not soil.

Jams/Preserves - all must be labelled with a full list of ingredients, name of cook and date.

This will make it easy for all, with no transfer of soil diseases, and no onerous clean up by those last out of the hall.

3. Our **Bunnings BBQ** may be in Spring as we think we have missed out on a March or April date. More information soon.

Continued on page 2

- 3. **EXHIBITION TABLE**, we are requesting three sets of two members that will judge the entries on the exhibition table, on rotation. Gladys will then keep a record of each month's winner. Read more about the exhibition table on page 6.
- 4. LAST CHANCE **If you have not paid your fees this is the last newsletter for unfinancial members** Unless you make a private arrangement with our Treasurer, Margaret Salter. She will not share details on the Committee. \$30 Singles; \$40 families.
- 5. **February Supper:** can 3 people please volunteer to bring food and ring me to confirm. Ray will be in the kitchen to supervise, help and show you what the tasks are.

What a topsy turvy month weatherwise. We were possibly in a rarer Neutral Phase rather than an El Nino i.e. more CHANGEABLE WEATHER, but no, we are still in El Nino due to warm ocean temperatures in the Southern Ocean Oscillation Diapole and with all that CHANGEABLE WEATHER!

Gladys has the 10 months of **Speakers booked** and Avril and I will do the other **Agenda** items so we can hand out a copy for everyone.

We have been communicating by email with Craig Green and his colleague Michael Gill at **Aveo re our joint agendas**. They have a **Spring Fair with a Hanging Basket Competition in late October. Jane Edmanson will judge this and Aveo will offer \$500 in prize money to the winner and runner up.** They would like DGC (maybe me) to assist with educating those who wish to enter the Competition on How to do Hanging Baskets. Aveo will also provide all the hanging baskets, potting mix, and plants for these 2 educational talks. **Everyone who is interested please keep the dates free when they are announced for August and September.** 

Our 3 possible \$500 earners with Aveo are other occasions: 1 each at Domaine in Victoria St, Roseville in King St, and Pinetree in Springvale Rd. The nature of these events and their dates are not available at this point of writing.

My veggie garden has been modestly productive with the odd weather: some potatoes, silverbeet, beans, cucumbers, zucchini and tomatoes. Nothing has heavy crops as many flowers do not set their fruit if the weather is too hot or too cold. The capsicum has some nice green ones waiting to turn red. I have a Pickled cucumber recipe in which I am also using my homegrown shallots and green capsicums.

This last week I have planted cauliflowers and peas which may not do well if we have a long hot remainder of summer, and some brussel sprout, beans, and radishes. The radishes are just showing.

The cucumber vines are now pulled out due to too much disease and the unhealthy appearance of the tiny new fruit due to the short coolish wetter January. I have measured 117.6mm of rain when it is usually barely into double figures.

Happy Gardening,

Pauline

## D G C Life Members

Gerda van der Piet Joanne Driver Toni Myers Franzisca Kung Ted Page Ken Beer Bev Turner Doug Brewer Elsie Carter Gayle McCann



## Washing Produce with Salt Water to remove Residual poisonous Sprays.

Salt water is one of the easiest and most cost-effective ways to remove certain pesticides.

In a study published in Food Control, researchers washed vegetables for 20 minutes in a vinegar solution, a saltwater solution, or plain water to eliminate the residue of four common pesticides — chlorpyrifos, DDT, cypermethrin, and chlorothalonil.

They discovered that a 10% salt water solution was effective in removing a large percentage of pesticides from produce, far more so than washing with plain water.

A 10% vinegar solution was found to be equally as effective. But using vinegar regularly might get expensive and can leave foods with an unwelcome vinegary flavour, making it less than ideal for a daily vegetable wash. (Organic Gardener Dec 23)

You might find these opportunities interesting



#### Self-seeding edible annuals

(by Jaimie Sweetman)

[Jaimie is Head Gardener of the Edible Forest located on the Yarra Valley Estate in Dixons Creek. Tours of the Edible Forest, often led by Jaimie, take place on Fridays and Saturdays - read more and book your place on a future tour.]

In the Edible Forest, we have many self-seeding plants, each with its own purpose. They include:

Angelica (beneficial bugs, clay breaker and medicinal).

Calendula (medicinal).

Corn flowers (for tea).

Nigella (edible seeds).

Perennial sweet peas.

Violas (edible flowers).

Yam daisies (edible tubers).

Credit to LFC newsletter







WORTY IS LIKE A ROCKING CHAIR, IT WILL GIVE YOU SOMETHING TO DO, BUT IT WON'T GET YOU anywhere.

#### **Rose Care**

(from Silkies Rose Farm newsletter 18.1.24)

... With so much humidity in all rose gardens, keeping your roses trimmed as soon as they've flowered is imperative – nothing more lethal than having mouldy blobs of spent roses suspended from your rose bushes or falling to the ground around them! Every time you go into the rose garden during the next few weeks, be sure to have your secateurs ready to trim every spent bloom down by at least one-third of the bush height.

## Summer pruning is generally to remove at least one-third of the entire bush and it's time to do that now.

At all times, try to retain as much foliage as possible just in case we endure extremely hot conditions – remember this rule always ...

#### MORE FOLIAGE = MORE FLOWERS

A denuded rose bush will struggle in intense heat! With anticipated hot conditions for the rest of summer, be sure that you've got gardens covered with mulch and you water by deep-soaking at least 20 litres per rose per week.

(Pauline says to not forget the Seasol which will strengthen the plants information the hot weather plus Rose Food at pruning for more roses in 6 weeks.)



## February Planting Guide

#### COOL ZONE: Melbourne, Tasmania and Cool Highlands

Swede Turnip

| FRUIT & VEGETABLES | HERBS     | FLOWERS       |
|--------------------|-----------|---------------|
| Beetroot           | Basil     | Ageratum      |
| Brussels Sprouts   | Chives    | Alyssum       |
| Capsicum           | Coriander | Cineraria     |
| Carrot             | Marjoram  | Forget Me Not |
| Eggplant           | Mint      | Lupin         |
| Kohlrabi           | Oregano   | Pansy         |
| Leek               | Parsley   | Primula       |
| Lettuce            | Tarragon  | Stock         |
| Onion              |           | Wallflower    |
| Parsnip            |           |               |
| Spinach            |           |               |

# 5 of a kind alternate leafy greens



With the rising cost of fresh produce, there has never been a better time to grow your own leafy greens. While growing lettuce in winter is straightforward, things get trickier with the arrival of summer's hotter temperatures which sees the fragile plant wanting to wilt or bolt to seed. Instead, why not invest your energy in establishing perennial leafy greens in your garden. Permaculture staples like Okinawa Spinach, Mushroom Plant, Lebanese Cress, Brazilian Spinach and Sambung Nyawa are the best of the best when it comes to lowmaintenance and productive leafy greens. These perennial powerhouses are must-haves whether you live in an apartment or on acreage. They are hardy, delicious and highly nutritious. Just as happy growing in a pot or in the garden, they will provide your family with an abundant supply of fresh leafy greens all year round and best of all, as hardy perennials, you can pretty much plant and forget. Delicious eaten raw or cooked, these nutrient-dense plants are far hardier than lettuce or spinach, so come summer when those European crops are either bolting to seed or wilting in the heat, these perennials are at their productive best.



## SUPPER ROSTER

Ray Brett is our committee member organising the supper each month. As requested in the presidents report we are looking for 3 people each month to bring a plate of food to share and help Ray with the task. Please let Pauline know if you are available.



Pauline suggests these two websites for those who are interested;

https://www.sgaonline.org.au/the-living-

soil/?utm source=brevo&utm campaign=FEB%20Cuttings 2024&utm medium=email

 $https://the conversation.com/australias-soils-are-notoriously-poor-heres-how-scientists-are-working-to-improve-them-\\ 216640$ 

## POINSETTIA CARE

Poinsettia plants that we buy at Christmas time in Australia, are forced to flower for this time of year.

They are native to Mexico which bloom naturally during winter (which is Christmas time). Professional growers recreate the ideal growing conditions for poinsettias, so we don't miss out on their beautiful bright red festive blooms. Poinsettias come in a range of beautiful colours such as; red, pink, white and sometimes even yellow.

#### LIGHT

Poinsettias thrive in bright, indirect sunlight (can be placed near a sunny window). If positioned in an area with not enough light they won't be as long lived. Direct sunlight can cause burns to the bracts (leaves).

#### Water

When it comes to watering your poinsettia, the surface soil should feel dry to the touch. Saturate the soil until the water starts to run out the drainage holes. Allow the water to fully drain out to ensure that there will be no risk of the roots rotting. Overwatering is the fastest way to kill a poinsettia, a sign of over watering is wilted leaves and rotted roots. Water directly under the leaves and try not to get the leaves too wet, as the water can cause damage.

#### **TEMPERATURE**

Poinsettia's love temperatures between 18-25°C A slight temperature drop at night will not hurt the plant.

#### AIR MOVEMENT

Avoid placing your poinsettia near cold or warm drafts (air conditioning, windows, and heating vents) as this can make the leaves go yellow and drop.

#### **FERTILIZING**

When poinsettias are flowering do not fertilize. If you're keeping the plant throughout the year, fertilize with a half strength water soluble liquid fertilizer. Feed every 3-4 weeks when not flowering.

#### **RE-POTTING**

Re-pot your poinsettia after Christmas, cut the stems back to about 4inches. After the plant has grown new shoots, you can re-pot it to a larger pot or transfer it into the garden. They will flower again during winter.

#### SUBSEQUENT FLOWERINGS

Trying to re-bloom your poinsettia can be very hard, for the best chance for them to re-flower you need to place them in a warm dark environment for 14 hours a day, 8 weeks before you want to display it.

Thankyou Avril for procuring this information from Donvale Flower Gallery.

#### **EXHIBITION TABLE**

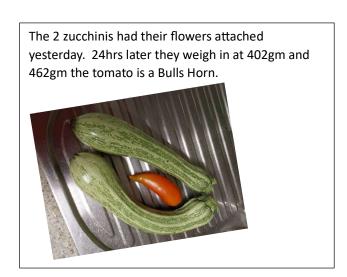
The committee have decided to take a new direction. We are suggesting an exhibition table, where we encourage you to bring and visually share anything that is flourishing in your garden. There will be no categories, you can bring veg, flowers, herbs, pot plants, etc. Whatever looks best at the time.

Volunteer judges will choose their favourite exhibit which will then be featured in the next newsletter.

Please join in with the fun and help to make our meetings vibrant, interesting and all inclusive.

## From Pauline's Garden





## Open garden

Pauline is openning her garden for our members to visit on 9<sup>th</sup> March, 2024 between 2:00-4:00pm. There is no cost, all are welcome and Tea and Coffee will be provided.

## Zucchíní with Feta, lemon zest and Mint

Rocket leaves (optional)



#### **Ingredients**

(this recipe does not stipulate exact amounts allowing you to adapt <u>it to your needs/tastes)</u>
Olive oil OR olive oil spray Several zucchini (I work on 1 per person)

Salt and pepper Handful of young mint leaves Feta cheese, crumbled Lemon, zest and juice

#### Method

Slice zucchini lengthwise approx.  $\frac{1}{2}$  cm thick. Lightly spread or spray with oil. Season with salt and pepper.

Heat your grill/BBQ and cook zucchini turning once allowing them to achieve charred stripes.

Serve on a bed of rocket (optional) topped with mint, feta lemon zest and a squeeze of lemon juice.

## Supporters and Sponsors

#### ..... Butcher

Brendan's Butcher Jackson Court (Next to fruit shop)

#### SEEDS & PLENTY

15% discount when you key the Discount Code DGCseeds

The discount will be applied to

the invoice at the end.







# mann's



#### Mensland

- 39 The Mall, Heidelberg West





# Pasticceria & Gelateria



## RYSET

The Committee 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.



Please support our supporters, let them know you are a member of DGC and appreciate how they help us