



# News

## August 2021



### Cancellation

**It has been decided by the committee to cancel the August Meeting**

**We regret that this decision was made, but the Committee feels this is in  
the best interests of the Club members**

**We look forward to seeing you in a months time. Keep safe**

### Plant Identification app

Those interested in a plant identification app for their phone should look at Plantnet. A free app available from the Apple App Store. This App provides suggestions from a World wide database and offers suggestions and compare your plant with other images. All-in-all, a good app made even better because it's free

**Queensland Fruit Fly has been found in gardens in Doncaster.** This is a serious pest, what to do

Monitor your garden for Queensland fruit fly activity by:

**A: installing traps and lures**

**B: Regularly inspecting produce**

If you notice fruit flies, or QFF eggs or maggots, you'll know that you need to act fast to control them. Install traps and lures

**Lures** contain a mixture of female fruit fly pheromone that attracts males, and an insecticide that kills them in good condition from the outside, so regularly cut open ripe fruit to check for maggots. You might also notice small puncture marks on fruit skins from where the female fruit fly has laid her eggs.

**Trap and kill flies**

Traps are designed to lure and kill adult fruit flies. If QFF are in your garden, you'll need to actively control these populations with a trap that can catch females as well as males.

Fruit fly traps are usually placed in host trees, but they can also be placed around the garden to draw QFF away from your produce.

**Make your own traps** You can make your own traps using an empty soft-drink bottle and lid and home-made bait. Note that these traps can also attract insects that are good for your garden.

In an empty soft-drink bottle, cut three holes about the size of a 10 cent piece, 10cm from the top.

Add the bait mixture to the bottle. Pour in 1 cup of 100 per cent fruit juice (including pulp) and 1 tablespoon of cloudy ammonia (or wheelie bin cleaner).

Tie a string around the neck of the bottle and hang it from the tree in the shade, 1m to 1.5m off the ground.

The mixture can last up to 3 weeks, but should be changed weekly for best results.

More information can be found at <https://www.sustainablemacleod.org.au/queensland-fruit-fly/>



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

## Our August speaker Paul Kirkpatrick

Paul originally worked as a Secondary English, History, Drama, Indonesian and ESL teacher in Australia as well as overseas in Brunei, Bahrain and Oman.

While teaching, Paul also pursued his passion for plants by studying horticulture at Yallah TAFE.

After arriving home from a teaching contract in Oman, he decided on a major tree change by beginning work as a horticulturist. Over the years, his business, Gardenacious has specialised in the design and maintenance of large acreage gardens on the South Coast of NSW.

In 2006 Estate Gardening (*Now Gardenacious*) expanded into retail, selling professional-grade garden tools and accessories on-line as well at garden events.

In 2011 Paul was appointed head gardener at a heritage listed, Paul Sorensen designed garden near Wollongong leading to his listing as registered horticulturist number forty-seven in Australia.

Currently Paul also writes for a number of garden and trade magazines.

Over the years he has spoken to over a hundred groups on topics as diverse as French garden design, the flora of Norfolk Island and roses in New Zealand. Highlights have been presentations at the French Embassy in Canberra and the Royal Botanic Gardens in Sydney and Melbourne as well as for the Australian Institute of Horticulture and the Australian Garden History Society.



## Are Tomatoes a Fruit or Vegetable?

While most of the more outlandish myths around tomatoes have been cleared up by now, there's one argument that still remains. Are tomatoes considered a fruit or a vegetable?

Often, they're referred to as both. But technically (or botanically), they're fruits. Tomatoes are ripened flower ovaries and contain seeds, which are characteristics of fruit. If you've ever seen a tomato grow, it emerges from the same spots where the plant's flowers have bloomed. I'm not sure why this debate is limited to tomatoes, by the way. Here's a very non-comprehensive list of vegetables that are, botanically speaking, also fruits: bell peppers, squash, cucumbers, pumpkins, olives, avocados, and okra.

But to many nutritionists, and in the culinary world, all of the above are treated as vegetables. Tomatoes don't offer the same sweet flavor as most fruits. Their lack of natural sugar content compared to other "fruit" puts them typically in savory dishes and not desserts. I mean, have you ever had a tomato pie as a sweet treat? I didn't think so. After all, as journalist [Miles Kington](#) is quoted as saying, "Knowledge is knowing that a tomato is a fruit. Wisdom is not putting it in a fruit salad."

So for now, perhaps we can continue to consider tomatoes to be both a fruit and a vegetable, given the characteristics that allow them to fit into both categories.



### SIGNIFICANT BIRTHDAY? UNWELL?



If any member would like to tell Anita or Albert about another member's upcoming significant birthday OR that someone is unwell, then that will appear in the following newsletter. The Garden Club sends a get well card to sick members if we are notified. Privacy will be respected at all times.



**Vegetables to grow in August** Artichoke, Asparagus, Broad beans, Broccoli, Cabbage, Celery, Coriander, Endive, English Spinach, Artichoke, Kohlrabi, Lettuce, Mint, Onion, Peas, Potatoes, Snow Peas, Turnip.

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

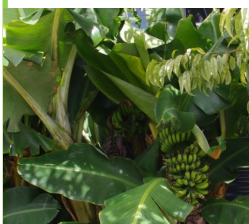


## **Growing bananas in Melbourne**

Bananas require deep, rich soil which is well-drained, in a position which is in full sun for most of the day. A position close to a north facing wall is ideal. They require protection from cold winds and frost. Before planting, work the soil deeply over an area of about one square metre, incorporating lots of well-rotted compost or very old animal manure. After planting water thoroughly, apply a thick mulch to the worked area, keeping it away from contact with the stem of the plant. Cool Climate bananas are heavy feeders and as the plant grows apply fertiliser every six weeks to the soil surface above roots. Remove dead leaves regularly.



When the stem reaches maturity it will flower, which may be after 2 or 3 years. The first part of the flower will be male, known as the 'bell'. This is followed by the female flowers, spirally arranged above the bell. The female flowers develop into fruit. The fruit are parthenocarpic, and they do not require pollination to develop. The stem will die once it has fruited, so remove it and a sucker growing from the base will take its place. Suckers will appear from near the base of the main stem. Select one to be the next main stem and remove the others. It may take 2 or 3 years for the first fruit to be produced but after the fruit has been harvested the main stem should be cut down. The retained sucker will replace it as the main stem and the process is continued indefinitely or until the plant has moved so far from its original position that it has to be replanted.



The fruit is ready to be harvested once the bananas lose their ridges, become more rounded, and when the black withered remains of the flower  
Dwarf Cavendish, Dwarf Red Dacca, Ducasse, Goldfinger, Lady Finger, Pisang Ceylon, Rajapuri are all varieties that can be grown around Melbourne.

The picture was taken at St Bernadette's Primary School in Ivanhoe. They are very proud of their bumper banana crop!

This article is from the **Bullen Art and Garden**. For more information on availability of banana plants please see them.

### **Ingredients**

1 stalk of celery  
1 medium onion  
Olive oil  
1/2 teaspoon dried thyme  
1 tablespoon plain flour  
840 ml semi-skimmed milk  
1 medium potato peeled and cut into little cubes  
3 spring onions  
175 g frozen corn  
1/4 cup fresh chives, chopped  
or parsley

### **Corn Chowder Soup**

Pull the leaves from the celery stalks and set them aside.

Chop your celery and onion. Heat the olive oil in a medium saucepan over a medium heat. Add the celery (not the leaves), onion, and thyme. Stir until the vegetables start to brown.

Sprinkle the flour over the veggies and stir for a few more minutes.

Pour in the milk, add the potato and bring to a boil, stirring the whole time so the soup doesn't stick to the pot. Cook until the potatoes are tender, but not mushy – this will take around 10 minutes.

Meanwhile, chop the celery leaves, trim the ends off the spring onions and slice them thinly. When the potatoes are tender, stir in the corn, spring onion and celery leaves. Bring the soup back to the boil, then serve.



### **Jerusalem Artichokes**

Jerusalem artichokes produce a large numbers of edible tubers. They are especially good for diabetics as they contain no starch, Tubers should be scrubbed not peeled and can be boiled or baked, when very fresh they can be grated raw in salads. This plant is also a useful summer windbreak for the vegetable garden. The attractive flowers can be cut as a 'cut flower' Propagation is by tubers, any small piece left in the soil after harvest will probably shoot, so plant it where you want it to grow, as it can be hard to eradicate (in cooler areas). The recommended planting time is spring. To plant, cut the tuber into 2 or 3 sections, each one with an 'eye'; cover the tubers with soil to a depth of 10 cm. Plant in rows 70 cm apart, 25 cm between plants in full sun, mulch well. Jerusalem artichoke needs a good supply of potassium, this can be supplied with wood ash, avoid high nitrogen fertilisers or the tops will grow at the expense of the roots.

Tubers can be harvested 4 to 6 weeks after flowering. Even though the flowers are pretty, yields will be better if the flower buds are pinched off as they appear. In cooler areas with well-drained soils it is better to dig them only as you use them. In subtropical areas and poorly drained soils the tubers may rot if left in the ground once the tops die back, so it is better to dig the whole harvest at once.





## 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.



## RSL Doncaster

Established 1919



### Invitation

Our 40<sup>th</sup>

## Vietnam Veterans Commemoration Service

**Thursday 12<sup>th</sup> August 2021 @ 11.15am**

Cnr Doncaster Road & Leeds Street. Doncaster East

- 55<sup>th</sup> Anniversary of the Battle of Long Tan.
- 50<sup>th</sup> Anniversary – Cessation of Australian Combat operations in Vietnam.

**11.15am Start** - Music and seated.  
 11.30am - Welcome MC & Opening Hymn  
 Guest Speaker - Mr Bob Elworthy AM.  
 Prayers, Vietnam Oration, National Anthems  
 12 noon - Conclusion  
 Laying of the wreaths and BBQ Luncheon. (Free)

**RSVP: Email; [rsldoncastersubbranch@gmail.com](mailto:rsldoncastersubbranch@gmail.com)**  
 or **Mobile; 0409 518 744** -Dennis Clarke -Vietnam Veteran

***Honour the dead but fight like hell for the living!***



Now is the time to begin applying lime to Hydrangeas to change the flower colour to pink, or use blueing solution for blue flowers That can be bought at a nursery. To turn flowers blue you need to acidify the soil. If you don't want to buy something from a nursery then coffee grounds and citrus peel will help to acidify.

To protect your seedlings from late frosts, cut the bases off a few plastic bottles and keep them on hand to pop over your vulnerable seedlings when frosts are predicted. Remember to remove the bottles in the morning, though, so your seedlings don't cook in the sun.



## 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

Friday night, Mick went to his friend Paddy and said, "Paddy, I need a favour - I'm sleeping with the bartender's wife. Can you hold him in the pub for an hour after he closes up?" Paddy was not very fond of the idea, but being Mick's lifelong friend, he reluctantly agreed. After the pub closed, Paddy struck up a conversation with the bartender asking him all sorts of stupid questions in an effort to keep him occupied. After some time, the bartender became suspicious and asked, "Paddy what are you really up to with all this?" Paddy, filled with feelings of guilt and remorse, confessed to the bartender and said, "I'm sorry Seamus, my friend Mick is sleeping with your wife right now and asked me to keep you occupied." The bartender smiled and putting a brotherly hand on Paddy's shoulder, said "Paddy I think you'd better hurry home, my wife died two years ago