









June Garden Club Meetings cancelled

Due to the current Covid restrictions both the Committee meeting on the 2nd June and the General meeting on the 9th June have been cancelled

Gall Wasp

The wasp produces characteristic woody galls which form around the developing lar-

New-season galls start to become visible in February and are easy to see by June. The best time to check for and remove galls is during June.

Search for forming galls on young, green twigs.

Galls located on older branches can indicate that there have been older infestations (previous year or earlier). The presence of holes within the gall indicates that adults have already emerged.



Prune out galls before June 30 to avoid the need to treat before disposal. Larvae inside the galls will not survive and gall wasp will not be spread. This is essential for controlling the gall wasp. Pruned material can be kept at the property or go into green waste (bin or verge collection) or general rubbish.

Galls removed after June should be treated before disposal. Wasps can emerge from galls in pruning offcuts if pruned too close to the usual emergence period, spreading the pest further around..

This article is from the Dept Agriculture West Australia

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May meeting Speaker

After enjoying a very reasonably priced dinner The garden Club members were entertained by the speaker Robin Gale-Baker whose theme was Hints on Growing "Vegetables" Robin was very keen to tell the

members present the importance of testing the PH of the soil, With the suggestion that members should consider buying a soil testing kit. She suggested that Bunnings have them as well as other nurseries.

Robin is the networker and connector foe 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.

Robin was thanked by Doug. The meeting closed shortly after 9,pm



Taken two days ago about 7.30. Sunrise on Autumn leaves. Thanks Bev Turner

The grass may be greener on the other side but at least you don't have to mow it!

Behind every great man is a woman rolling her eyes.

When I married Ms Right, I had no idea her first name was Always

<u>Vegetables to grow</u> in **June** Broad beans,cabbage, asian greens like mizuna, tatsoi or pak choi, lettuce, rocket, spinach, carrots, celery, cauliflower, spring onions, leek, onions, radish, turnips and swedes.

<u>Flowers:</u> Aquilegia, Calendula, Cineraria, Cyclamen, Delphinium, Foxglove, Nemesia, Pansy, Primula, Polyanthus, Poppy, Viola..

<u>Green manures:</u> If your soil has been a little over worked, rest it with some "Green Manure" crops who's 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.

What you can do with vinegar

Soaking seeds before planting them can help begin their germination, and vinegar can help. To soak, put the seeds in a small bowl or container and add just enough water to cover without completely submerging them. You can also use a Ziploc bag with enough water to keep the seeds damp. Before covering the bowl of seeds or sealing your Ziploc bag, add one to three tablespoons of vinegar. Let the seeds soak for eight to 12 hours, but no longer than 24. The acidity in the vinegar simulates what happens in an animal's stomach, which one way seeds germinate in the wild. The hard shells around the seeds will soften and encourage the seedling to sprout.

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Vinegar can serve as an antifungal to help save your plants from mildew, mould, and other fungi. Just mix three tablespoons of apple cider vinegar with a gallon of water, and shake it up. Add the solution to a spray bottle to spritz the affected areas. This method also removes black fungi from rose plants. For a lighter smelling option, Chamomile tea can also fight against fuzzy mould and mildew on plants.

Salvias

Originally from the Mediterranean but now appearing on nearly every continent, Salvias have evolved and adapted to varying temperate and sub-tropical climatic zones to thrive and diversify in a unique way. The most notable is common sage (Salvia officinalis), which is used in many cuisines. Many of the beautiful ornamental flowering salvias are inedible; however, they offer a wonderful range of colours and forms to delight gardeners around the world. Recent estimates make note of nearly 1,000 species of shrubs, annuals and herbaceous perennials, with a further 400 or so of cultivars, making salvias the largest genus within the *Lamiaceae*, or mint family.

PROPAGATION

Known for their ease of cultivation, most of the spring and summer flowering salvias are readily propagated by firm young, non-flowering tip cuttings. For the salvias that grow by colonising through root systems, division is best when plants are not flowering, either early spring or late autumn. Seed is easily propagated in spring in a seed raising mix at a soil temperature of 16-18 degrees Celsius. Plants will usually flower in their first season, although not all seed grown plants will grow to be true to type, which is why there are many hybrids.

PESTS & DISEASES

Salvias are relatively free from disease. Only a few common pests such as snails and slugs may cause issues. Red spider mite can be a problem on some species. White fly infestations and powdery mildew can occur in mild, humid weather. Watering plants at the base is best to avoid the risk of disease.

SEED SAVING

The timing for seed collection can vary between the salvia varieties. Generally, as flowering finishes, look for the dried brownish trumpets of the blooms that contain seeds. Be sure to collect ripe seed that will appear dark in colour. You can place these remnant flowers into a brown paper bag for sifting and sorting. Salvia seed will not always grow true to form.

This article is from the Diggers Club, They have many varieties of Salvia available to the gardener either through membership or to the general public at a slightly higher price.

Pumpkin soup

Ingredients: 750 grams pumpkin, sliced 250 grams potato, sliced, 2 onions, diced medium, 3 chicken stock crumbed, 3 ½ half cups water, 250 ml thickened cream, 1 pinch of salt and pepper to taste.

Place all the ingredients except the cream into a large saucepan

Simmer until vegetables are tender.

Remove from heat

Blend with a stick blender until smooth

Add cream and stir through (do not boil after adding cream).

Season to taste.

Some who have made this soup have included garlic (four cloves) some have used sweet potato and a pinch of keens curry powder. Cayenne pepper is also a suggestion from another.





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

THE NUN AND THE COW

In a convent in Ireland, the 99-year-old Mother Superior lay quietly.

She was dying. The Nuns had gathered around her bed, laying garlands Around her and trying to make her last journey comfortable. They wanted to give her warm milk to drink but she declined. One of the nuns took the glass back to the kitchen.

Then, remembering a bottle of Irish Whiskey that had been received as a gift the previous Christmas, she opened it and poured a generous amount into the warm milk.

Back at Mother Superior's bed, they lifted her head gently and held the glass to her lips. The very frail Nun drank a little, then a little more and before they knew it, she had finished the whole glass down to the last drop.

As her eyes brightened, the nuns thought it would be a good opportunity to have one last talk with their spiritual leader.

card.

"Mother," the nuns asked earnestly, "Please give us some of your wisdom before you leave us." She raised herself up very slowly in the bed on one elbow, looked at them and said: "DON'T SELL THAT COW."

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Grandparents: People who think your children are wonderful, even thought they are sure you are not raising them right.

Give Brassica's a place in your patch, pop in the following: broccoli, cabbage, cauliflower and Brussels sprouts. Plant some sage with these guys as a great, caterpillar and moth-repelling companion!

You should start seeing bare rooted fruit and deciduous trees starting to appear in your local nursery. This is the cheapest and easiest way to purchase. The stress is less for the tree as it is dormant. Pick trees with a nice shape, and don't forget to prune them back before you plant them out (best thing to do is ask the local nursery to do it for you). Remember to make sure you have the correct pollinators to ensure a good crop. Some stone fruit trees will not fruit until they have been in the ground for a few years. So be patient.

When applying wood ash to your garden, {use gloves as ash is caustic} just sprinkle it over your soil. Try to apply it on a day that is dry, as water will change the properties of the ash. Wood ash can be used on garden plants, fruit trees and vegetables. Use it through winter as needed, or store it somewhere dry for use in spring.