



News

March 2022



The meeting to be held on Wednesday 9th March at the RSL hall at the corner of Doncaster Rd and Leed Street Doncaster East at 8.pm will be the

Annual General Meeting (Masks are optional)

As there will be a election for the position of President, members are asked to fill in their ballot papers and return them to the secretary to enable their vote to count.

Members can be reassured that the voting papers will remained sealed until the AGM when 2 people will open and count them while 2 others will be scrutinizers.

BUNNINGS BBQ: At the February meting the announcement was made concerning running a BBQ at Bunnings as a fund raising operation to assist in improving the club funds.

As of now the club has been unable to obtain a date to run the BBQ. When we receive a date it will require around 16 people to run the event. Bunnings run a short training session (a choice of days) for the 3 people who are to be Captains. When a date is finalised more details will be made available.



For further information if needed, ring Pauline on 0409 063 060

Sad to say that Bevan Sargeant passed away. Bevan had been a committee member of the club and the club is poorer for his loss. A bereavement card has been sent to the family on behalf of club members to the family

Athole Brose

An indulgent and delicious desert

100 gm of toasted coarse or medium oatmeal
(reserve 10 gm for garnish

2 tbsps heather honey, 125 ml whisky,

250 ml double cream

Fresh raspberries as
garnish

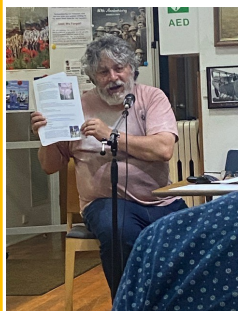


Method Preheat the oven 200c. Spread the oatmeal evenly over the bottom of a baking tin or tray and toast in the centre of the oven, shaking the tin occasionally for about 15 minutes until the oats are a rich golden brown. Add the honey and the whisky to 90 gms of the oats. Whip the cream until it reaches a stiff consistency . Fold in the oats and serve in dessert glasses with a light sprinkling of the remaining toaster oats, some fresh raspberries and a finger of shortbread

What to plant in March Asian Greens, Broccoli, Brussel Sprouts, Cabbage carrot, cauliflower, chives, coriander, endive Garlic, Kale, Kohlrabi, leek, lettuce, parsley, radish, rocket, silver beet, Spring Onion, Swede,

Flowers to plant in March: Aquilegia, Calendula, Cineraria, Delphinium, Hollyhock, Foxglove, Linaria, Nemesis, Pansy, Primula, Polyanthus, Poppy, Viola.

What went on at the February meeting



I'm sure everyone who was at the February meeting enjoyed seeing other members of the Garden Club, lets hope the meetings continue now on a regular basis.

The speaker **Guy Palmer** spoke of the different food outlets in and around the Manningham area, such as Community gardens, Food swaps, Local food producers, Local food markets to name a few, He also mentioned Food Relief Pre packed hampers, Food Bank and Second Bite for those who were in need.

He spoke of his magazine **Local Food Connect** which is free to anyone and gives details of local produce anything regarding local food producers, recipes, and all sorts of information.,

Some of the upcoming events in Manningham Included Backyard Chooks, Food Swap, Worms, Demystifying bread, Beekeeping, Beeswax wraps, Veggie garden workshop, Middle East cooking, Mushroom cultivation, Produce in pots and Sourdough bread,

The speaker for the March meeting will be **Keith Edwards** whose will speak about his passion for soil health, heirloom vegetables and creating productive and beautiful gardens.

Monthly competition February: The competition at the February meeting was for vegetables . It was very hard for the judges to decide who would win with some excellent vegetables on display. The winner for the day was Lois Sharpe with a plate of Squash. Congratulations Lois and also all those who contributed to the competition. The photo shows some of the vegetables on display



March Competition The competition for March will, be for **Cut Flowers** so bring along those lovely blooms and even if not a winner you will be giving the members pleasure just seeing them.



Stella Yee is the Editor of Manningham Life Magazine. Stella will advertise DGC in the 'Hello from Editor' column of Manningham Life. There are 6 copies, bi monthly, per year. She has a garden page and would like members to send in a couple of photos each of their garden produce of vegetables or flowers etc. The deadline is the 3rd week of February, then 2nd monthly.

In return, Stella encourages us to tell family members of the \$200 fee for advertising their Businesses & products. The magazine goes to well over 40,000 addresses.



At time to time rats are a problem.

Here is a recipe to rid them that might help.

Boric Acid Poison. But 1 cup of boric acid into a bowl and mix it with chicken broth, about a ½ tea-spoon a time. Stir very well after each addition. If the texture is too thin, add more boric acid. The smell of the broth starts to attract rats, which will eventually die when they consume the boric acid. Wear your gloves and roll this paste into balls, about the size of a marble. Put this on a jar that will serve as bait to rats and mice.

(lakenormanpest.com)



5 long white flesh cucumber, 1
Straight 8 cucumber & 3 Tromboncino.
Tomatoes are black cherry and Barry's
Crazy Yellow. (From Pauline's garden)

What runs across the floor without legs?

Water

Rust

Rust is a general term that refers to up to 5000 known species of plant attacking fungi> Common rust is the most familiar fungal disease that attacks everything from roses and snapdragons, tomatoes and raspberry canes and even lawns. Most common on warm and humid conditions, it will appear as slightly raised white or orange spots on leaves and stems. Severe infestations will deform and yellow leaves and can weaken the plant. Prevention is always better than cure with rust, so ensure raspberry plants and broad beans have good air flow. Don't water overhead too often or too late in the day as this will leave the foliage wet. Remove and dispose of rust affected leaves and adding a thick layer of mulch will prevent any disease spores from splashing

"What are we going to do" said Baby Tiger to Mama Tiger in the jungle, "



"Here comes a hunter, and he has five rifles, three special sighting scopes and devices to allow him to see in the dark!"

"Hush" answered Mama Tiger and she taught her cub how to sneak up from behind and pounce.

The hunter was never heard of again.

All of which goes to prove that technology may be fine, but it will never be a substitute for a good education

Things work out best for those who make the best of the way things work out

Shoot for the moon....even if you miss you'll be among the stars



Shallots are the hero ingredient with pork or chicken.

Wonderful for slow-cooked dishes, they have a delicate sweet onion flavour, with a hint of nut. Shallots are like a cross between an onion and garlic. They have small, brown-skinned cloves and are also known as cloves.

The best thing is they can be grown from the little shallots you buy in the vegie shop.

You can also get seed from Diggers, Eden Seeds and The Lost Seed Company and many other seed suppliers that specialise in heritage vegies.

What we buy as shallots can be *Allium cepa*, *Allium ascalonium* or *Allium fistulosum*, which is the Japanese bunching onion. Regardless of which one you want, they all require the same treatment.

Shallots prefer cooler weather, so July is ideal to plant out seed or bulbs. They are a long-term crop, taking up to six months to mature, so plant them in an area that can occupy a single vegie for a while.

Shallots prefer deep, rich, friable soil with lots of good quality compost. Lucky for coastal gardeners, the onion family prefers slightly alkaline soils.

Do not place manure in the planting hole. Apply a good quality fertiliser three weeks before planting, making sure it has a good balance of all the minerals. You will need to fertilise the crop at monthly intervals using a slow-release, high mineral fertiliser.

Plant out the cloves 12cm apart in rows 30cm apart. Cover cloves with 6mm of soil. Keep the soil moist but not too wet — this may cause rotting of the bulb.

Keep weeds under control while the leaf shafts are growing up. One month before harvest, hill up soil by 5cm on each side of the rows. This will turn the shallot white.

You can use the green tops of shallots for salads but do not harvest this if you want them for the clove. Wait until the tops of the shallot dries out but not completely dying off. The plant will only develop a clove when temperatures have reached above 21C so the longer you leave the plants in, the bigger the bulb will grow.

Avoid watering your shallots for two weeks before harvesting.

When you are ready to harvest shallots, you must let them dry out before storing. Leave them lying on top of the garden bed for a day before bringing them in.

Once you bring them into the shed or house, spread them out in a single layer on a tray for at least three weeks before storing in a cool, dry place.

(We thank the West Australian newspaper for the use of their article)



Bulleen Arts And Garden

Until further notice
No discounts will
be available



I have a little Satnav, it sits there in my car.
ASatnav is a driver's friend it tells you where you are.
I have a little Satnav, I've had it all my life.
It's better than the normal ones, my Satnav is my wife.
It gives me full instructions, especially how to drive "
It's sixty miles an hour", it says, "You're doing sixty five".
It tells me when to stop and start, and when to use the
brake And tells me that it's never ever, safe to overtake.
It tells me when a light is red, and when it goes to green
It seems to know instinctively, just when to intervene.
It lists the vehicles just in front, and all those to the rear.
And taking this into account, it specifies my gear.
I'm sure no other driver, has so helpful a device.
For when we leave and lock the car,
it still gives its advice.
It fills me up with counselling, each journey's pretty
fraught. So why don't I exchange it, and get a quieter
sort.
Well, you see, it cleans the house, makes sure I'm
properly fed. It washes all my shirts and
things, and keeps me warm in bed!
Despite all these advantages, and my ten-
dency to scoff,
I only wish that now and then, I could turn
the bugger off.
(Thanks to Pam Ayres for the use of her poem)



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 Luzzza

Kenneth Beer

Esther Sim

Margaret Schafter



Dear Members and friends of Doncaster RSL.

Anyone who has support needs please let us know so we can arrange support. Often it is with a "Care Package" from our craft ladies with small necessities or meals. Help around the home or garden or if you need something more. Our RSL is a very small but unique RSL and relies a lot on the support of its members. We are making sure that this RSL is going to still be here for future generations. Therefore we need to get as much support from the local community as possible. and drinks. Our craft morning teas will begin soon, our venue is available for hire for events or meetings. We have the ability to provide catering for booked events also. Come and see our refurbished facility. Visit our library and historical documents and fascinating books collection. RSL Doncaster Subbranch PO Box 4001. Doncaster Heights. 3109. Located: Corner Doncaster Road and Leeds Street. Doncaster East. Facebook: <https://www.facebook.com/RSL-Doncaster-Subbranch-107744134762346> Ph 0425 718 937

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 or on mob 0409063060 or phone 9855 8440.