



*September 2025
49th Year of
Growth
1976 - 2025*



Contact Email: doncastergardenclubinc@gmail.com

Web Address: www.doncastergardenclubaus.com

The DGC committee meeting was held on 2 September at 7.30 pm.

The next DGC meeting will be held on Wednesday, 10 September 2025
7.30 pm at the RSL Hall , cnr Doncaster Road and Leeds Street. Doors open at 7.15pm

Our speaker is Katherine Tants and she will be talking about Planting in Pots

Committee Members 2025

President:

Pauline Webb

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Secretary:

Avril Clark

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Treasurer:

Dr Margaret Salter

Vice-President & Speaker

Bookings:

Vacant

Fund Raising Co-Ordinator:

Anita Lizza

Newsletter:

Rohini Padey

Toni Myers

Ray Brett

Esther Sim

Past President:

Doug Brewer

Kitchen Manager:

Reinhard

August Speaker

Craig Castree from RegenEdible Gardening spoke about the importance of soil health for edible plants. He explained how healthy soil provides essential ecosystem services, moderates climate, and supports the soil food web and microbiomes.

He talked about the ecosystem services that healthy soil provides. He also explained how healthy soil leads to more fruits, flowers and vegetables. We should feed the soil so it in turn can feed the plants. Plants make about 40% more food than they need and the plants feed the microbes (including bacteria and fungi) this food through their roots, in return for minerals and nutrients that the microbes turn into digestible food for the plants. Microbial and fungal networks in the soil reach great distances to source nutrients, other foods and water to supply plants. Without microbes, plants do not get the food they need and the nutrient density of fruit and vegetables drops. Some of his tips include feed the soil organic matter, have a variety of plants so that there is a diversity of nutrients in the soil, observe weeds as indicators of soil condition.

He recommends that we stop using chemical fertilisers which disrupt soil biology and weaken plants. Only use natural products. He recommended CHOCKABLOK by Neutrog which has a pH of 6.4.

His tip is to stop turning over soil as it kills microbes and the fungal network that the plants depend on.

Another important thing to do in the garden, is to protect the top layer of the soil and moisture, by putting a layer of organic mulch.

Many of the topics covered by Craig including his presentation slides are included in his YouTube video at

https://www.youtube.com/watch?v=_Maq6nU3BZ0.

He had some of his books for sale and a few members have purchased them. For those interested in learning more about soil, Craig's book

"Soil is not a Dirty Word" is available at Whitehorse Manningham Library.

Article courtesy - Georgia Triantopoulos

Hello Gardeners All

What a month! So much rain predicted that went round us, I had about 56mm. Then the wind that came with the snow on the ski resorts. I planted potatoes early, in early July after such a warm June. They are doing so well that I have mulched them heavily twice - once with fresh grass clippings and sugar cane mulch and next time with a whole bag of Neutrog's Who Flung Dung for 22 plants. I did cover them for the last few icy nights when it was windy.

When the soil warms to 15 deg I will plant sweet corn between the potatoes & maybe a few climbing peas or beans when the corn is tall enough. It's amazing how much food one can grow in each bed.

I still have dwarf snap dragons flowering, including in the garden plus a couple of Tagetes Marigolds, and a 2 tone pink geranium on the patio.

I'm hoping to plant tomato seeds on the hot mat this coming week to plant out late October. The sweet potatoes are already in 4 inch pots doing well on the hot mat. Then it will be zucchini and cucumbers.

If you haven't noticed, I'm a compulsive food grower and am always excited to plant , sow, transplant then, after a season of care, pick, eat and preserve (fridge/freezer/pickles and chutneys & fowler's jars for fruit and tomatoes).

For those of you who enjoyed Craig Castree speak or bought one of his books, he will be speaking again in April 2026 on Companion Planting with a focus on flowers to attract BEES in the veggie patch.

Happy Gardening,
Pauline

Tete a tete daffodils



A big thank you to all members who brought in recyclable cans and bottles. We have collected \$129 till August for the recyclables. A big thank you to Gladys for her contribution in taking them to the centre.

Upcoming calendar events:

Following Committee Meeting:	02 October	hosted by Avril Clark, 7.30pm at 62 Pine Hill Drive Doncaster East
Following Meeting:	08 October	at the RSL Hall, 7.30pm at cnr Doncaster Road and Leeds Street Doncaster East
Karen Sutherland will be the speaker for the October meeting and she will talk about Tomatoes		
Following Committee Meeting:	5-Nov	hosted by Avril Clark, 7.30pm at 62 Pine Hill Drive Doncaster East
Following Meeting:	11-Nov	at the RSL Hall, 7.30pm at cnr Doncaster Road and Leeds Street Doncaster East

Doncaster Garden Club website

Our gardening club website is updated with Newsletter and Calendar of events. Please bookmark the page and explore the website for updates.

<https://doncastergardenclubaus.com/>

Pettys Orchard Brunch Meet

There were 9 of us for coffee and cake at Pettys. The weather was not looking promising in the morning, but around 11 am the sun came out. We had a lovely chat in a sunny spot in the café, as you can see in the picture below.



Kitchen Garden Visit - Avril Clark

Recently I had the opportunity to visit the huge Kitchen Garden of the Royal Mail Hotel in Dunkeld, Southern Grampians. The tour was conducted by the Executive Chef Robin Wickens and it was immediately obvious that he had a very close relationship with the Gardening team. Everything is grown organically, they produce their own compost and nothing is wasted.

High fences surround the garden to firstly keep out the foxes and the rabbits as well as provide areas for growing climbers such as Passionfruit. The garden supplies over 90% of the produce for the two restaurants on the property. There are also large polytunnels to enable them to grow tender plants such as tomatoes and capsicums all year round.

What impressed me particularly was their attention to detail. When sowing rows of vegetables the row is broken up into sections and successively grown to ensure a regular supply. Snail and slug control is very efficiently managed by a flock of ducks that is kept in one of their other orchards and brought down to the garden regularly to consume the snails and slugs. However it's not any old duck that they use: they have trialled many varieties in order to find the best one – doesn't flatten the produce, eats all the slugs and snails etc.

Tender young seedlings are protected by a collar of Plumbing pipe – about 5-6 cm with a strip of copper tape at the top so any slugs and snails will get an electric shock if they try to chew the plant!

They have a lovely grove of Hazelnut trees and down the middle of each isle they have a row of Eucalyptus logs on which they grow Shitake mushrooms. Under the Hazelnut trees the ground is inoculated with other types of mushroom spores.

Their soft fruit and berries are all enclosed in a wire covered area so that the birds can't get near them. Passionfruit is grown on the fences and they are experimenting with Hops over the arches. This is such a wonderfully productive garden grown with love and care and a real joy to visit. It's really nice to know that everything on your plate is so fresh and beautifully grown.

Here are a couple of photos of the gardens, showing the tender seedlings in pipe and a picture of plants and the polytunnels



Recipe for Anzac Biscuits

4 oz(113g) butter

1 tablespoon golden syrup

1 cup desiccated coconut

pinch salt

1 cup flour

1 cup sugar

1 cup rolled oats

2 tablespoons boiling water

1 teaspoon bicarbonate of soda

Vanilla essence

Set oven to 160 – 170 C. Stir Flour and salt in a bowl. Melt butter and syrup.

Dissolve Bicarb soda in boiling water. Add melted butter, syrup , dissolved bicarb soda and vanilla to flour in bowl.

Mix all together. Place spoonfuls on greased tray – don't crowd them or they will run together

Bake 10 – 15 mins or until golden.

Allow to firm up on the tray before putting on a cooling rack.

One of our founding member Ken Beer will welcome visits from garden club members . For those who will like to visit the address is Croydon Place Care Community, 9 Jackson Street Croydon 3136. Ph (03) 97262500

DGC Life Members

Gerda van der Peet
Doug Brewer
Ken Beer
Toni Myers
Gayle McCann

Ted Page
Joanne Driver
Elsie Carter
Bev Turner
Franziska Kung

Doncaster Garden Club Inc. Membership 2025

Annual fees are due every October

Please complete the membership form on the Clubs website:
<https://doncastergardenclubaus.com/becomeamember>

Membership fees: \$30 singles and \$40 for families

Bank Details:

Account Name: Doncaster Garden Club

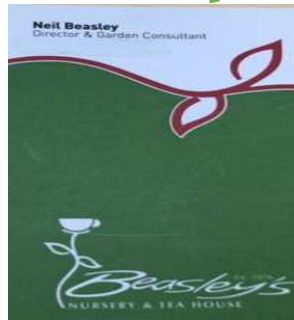
BSB: 033-365

Account No: 179681

Use your name as identifier.

Newsletters are emailed every month. For those wishing a hard-copy, please provide a self-addressed stamped envelope to the Club Secretary Avril Clark.

Supporters and Sponsors



The Catalogue can be found online : <https://ryset.com>
The Club receives wholesale prices which means discounts of upto 60-70%



Please support our sponsors

Let them know you are a member of DGC and appreciate how they help us.