

# SNIPPETS

From here and there



## Winter 2018

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The Maleny Garden Club extends a warm invitation to all members and visitors to attend the monthly general meetings held on the last Tuesday of each month, as per program for the year.

### Note from Editor

I am filling in for our president Dot Jupp for this month's Snippets.

Well, GOE is over for this year and we can now take a short rest and receive the accolades which are due to all the hard working volunteers. The 6 open gardens were very well received, so congratulations are due to the garden owners who agreed to open their gardens. A lot of hard work goes into preparing their individual gardens so it is most rewarding for the owners to receive positive comments from the visitors.

There will be more information about GOE at our next MGC meeting. *Margaret Owens.*

### Quick Quiz;

- 1 Written in 1719, "Robinson Crusoe" is a novel written by which English author?
2. The world's fastest growing plant is a species of what?
- 3 'Hey Boo Boo, let's go get us a pic-a-nic basket', is a famous line often said by which famous cartoon character?
4. What is the name of the bird displayed as the icon for Twitter?

Answers on back page

### Rhubarb

Equally at home in the food garden or the ornamental garden, with bold green leaves

held by thick red stalks, rhubarb introduces a dramatic interest.

A native of Tibet, which tells a cold climate is ideal for this vegetable, used as a fruit to thrive. Take heart, we may not produce very thick long stalks but our rhubarb is very productive when given a few special conditions that can see the plant last for years.

There was a time when bus trips to Mt Tambourine included a visit to the rhubarb farm for their produce yet our rhubarb compared very favourably with theirs.

Find a well drained sunny sight which will be home for your plant or plants for at least the next three years. Cultivate, test the ph., adding dolomite then two weeks later a good dressing of your favourite fertiliser, (Turner's compost fertiliser is a good choice). Find a friend who grows red rhubarb then beg a crown. This is important as most seedlings end up green with not the eye appeal or the food value of the red.

Dig a hole for each crown or set, place a cow pat or a handful of animal manure in the bottom, then cover with soft soil. Plant the crowns, sprinkling some fertiliser around about 10cm out from the plant.

Keep the soil moist but not wet and remember rhubarb is a hungry plant, growing well when regularly fertilising a little. This will produce a vigorous productive plant.

Rhubarb can be grown year round in our climate. The crowns are best taken in spring

or autumn. Harvest all the year round, with most use during the winter months.

There are many ways to use rhubarb both savoury with meat, chutneys or sauces. A puree of grated beetroot and chopped cooked rhubarb then thickened with sour cream (try yogurt. Serve with hot or cold roast meat.

Serve rhubarb as a sweet, crumbled or stewed but always cook with the juice of an orange. The orange improves the flavour and reduces the quantity of sugar required, making the end result more palatable.

*Pat Powell*

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**Yes, It Has Come to This in 2018!!**



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**Mango Chutney.**

In view of a number of visitors asking for Mango Chutney at the produce stall at the recent GOE, I thought some of you might like my well-tried and loved recipe.

**Mango Chutney.**

6 ripe mangoes, peeled and thinly sliced  
310mls cider vinegar  
250g light brown sugar  
45g ginger root, peeled and finely chopped  
2 garlic cloves  
2 tsp chilli powder  
1 tsp salt

In a large saucepan, cook mangoes and vinegar over a low heat for 10mins. Stir in sugar, ginger, garlic, chilli powder and salt. Reduce heat, simmer for 30mins, stirring occasionally.

Wash a 250/8oz jar(s) in hot, soapy water and rinse. Place jar in a preheated oven at

150°C for 20mins. Ladle chutney into hot jar and wipe rim with a clean damp cloth. Cover with cling film and seal while still hot. Allow to mature for 1 month before using.

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**Some Puns for You.**



**Scottish Logic.**

A man in Scotland calls his son in London the day before Christmas Eve and says, I hate to ruin your day, but I have to tell you that your Mother and I are divorcing; forty-five years of misery is enough.

“Dad, what are you talking about?” the son screams. “We can't stand the sight of each other any longer.” the father says. “We're sick of each other, and I'm sick of talking about this, so you call your sister in Leeds and tell her.”

Frantic, the son calls his sister, who explodes on the phone. “Like hell they're getting divorced,” she shouts, “I'll take care of this.” She calls Scotland immediately, and screams at her father, “You are NOT Getting divorced. Don't do a single thing until I get there. I'm calling my brother back, and we'll both be there tomorrow. Until then, don't do a thing, DO YOU HEAR ME?” and hangs up.

The old man hangs up his phone and

turns to his wife. "Okay,' he says, they're coming for Christmas and they're paying their own way."

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### **Lime and Gin Mousse.**

4 eggs, separated.  
1/2 cup castor sugar.  
1 tsp grated lime rind.  
2 tsp gelatine.  
1/3 cup lime juice.  
1 tbsp gin.  
1 tbsp sugar, extra.  
2/3 cup thickened cream.

Beat egg yolks, sugar and lime rind together until thick and lemon coloured. Sprinkle gelatine over lime juice and gin, dissolve over hot water, cool to room temperature, then gradually add into egg mix.

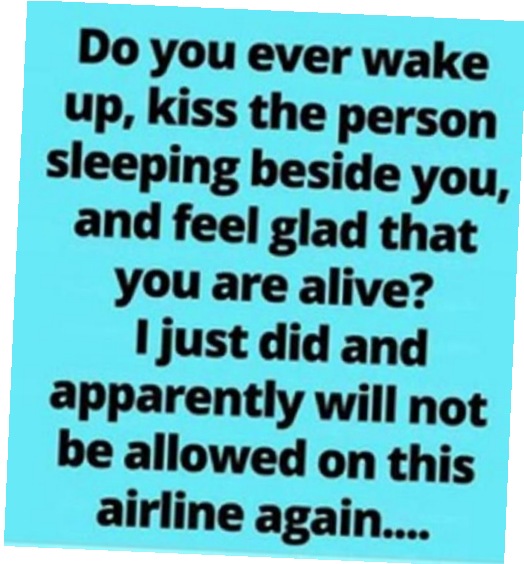
Beat cream till thick, add to mouse mix. Beat egg whites till soft peaks form, beat in extra sugar till dissolved.

Fold lightly in mousse mix. Pour into 6 individual glasses and refrigerate several hours or overnight.

Enjoy!! Limes can be replaced with lemons.

*Emily Jeffery.*

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**Do you ever wake up, kiss the person sleeping beside you, and feel glad that you are alive? I just did and apparently will not be allowed on this airline again....**

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A Trip to India with Emily.

Last year we had the opportunity to travel with a friend to India. She had been going there for quite a few years on a regular basis after meeting up with a NZ lady who had

married a Sheikh and had a family. Because of this we had the privilege of staying with a family for the first part of the trip, and also meeting and sharing meals with other friends, from all walks of life.

The first week was spent initially in Chennai on the west side. A big city, where we soon learnt how to cross the road to go to the shops, as many do not have fridges and therefore shop daily. Whilst with them we travelled about 3hrs away to a small rural town to see both sets of parents for the weekend which happened to be a holiday time, so like here everyone was on the move. Their 8 year old son, as well as speaking English could speak several Indian dialects which was a great help at many times. After leaving them we headed south to Pondicherry which was partly a French speaking town on the coast. At the weekend it was lovely to walk along the beach front and past the families with the ladies dressed up in their brightly coloured saris.

After staying elsewhere we returned to Chennai to catch a train west to Mysore. This area is famous for its silk, sandalwood, Temples and Palaces. A visit to a silk factory was very interesting as we were standing beside the machines as they were operating, each one producing the materials for the saris after they had been dyed in big vats. No health and safety. We also went to the Mysore Palace, which is still a residence, during the day and then returned on the Sunday evening when the whole Palace complex was lit up for 1 hour, it was pretty spectacular. Whilst there we went for lunch with some tailors who our friend knew. Our plates were banana leaves and were given a bottle of water to wash them before our food arrived. As they eat with their hands, cafes and restaurants have hand washing basins so one can clean up before you leave. Whilst in one cafe we met a lady on a Yoga trip from Maroochydore, much to the amusement of two locals sharing our table.

Our next venture was an overnight train trip to the Cape. The seats in the carriages converted to bunks for the night and bedding was supplied, we did have aircon so the ride

was comfortable. Most areas we passed by were rural with banana, paw paw, coconut, rice etc growing, and it was like the milk run with stops at many stations in almost remote places. We arrived at Kenniyakumari about midday, it is lowest tip of India and very busy with tourist. Nearby we visited a wooden palace. It was a very large old complex all built of many different woods. The carvings in all the rooms, whether it was wall or ceiling, were extremely ornate and very beautiful.

We drove by private car north from there to a holiday area, like the Sunshine coast, called Varkala. The area is very popular with European tourist as Dubai is only two hours flying away. It was spring and quite mild, many of the shops are run by people who come from Kashmir, they come south to escape their winter. We saw a sign outside a cafe that read they had 'no wifi, and you would have to talk to each other'. The only thing that did spoil it was the litter everywhere, that they did not seem worry about it. Our hotel was in town and to reach the shops and cafes we had to walk up a pathway to the top of the cliff. It reminded me of King Beach when we looked down to the beach below. Our next destination was Alleppy further north. We had an overnight trip on one the backwater boats passing fields of rice and other produce which was transported on the river to the town. We made a special trip to an umbrella shop, where after much deliberation purchased several umbrellas, including one that can be made into a walking stick. They were beautifully wrapped, Indian style, with a little handle so carrying them home on the plane was easy. From there we stayed in Kochin, where we awoken in the middle of the night to fireworks going off, again it was yearly occasion for a particular festival. After an internal flight our last week was spent in Mumbai, gateway to India. Our accommodation was at the YMCA just around to corner to the Taj Hotel that was targeted a few years ago by terrorist. We went inside the foyer, which was very lavish, while waiting for a friend. Whist in Mumbai we

visited 'The Laundry'. It is like a town within the city, its where most laundry is sent to washed and dried. Up to 5000 work there, some have their families with them living in rooms near where they work. Nothing seems to go astray, it was amazing. Also we were able to join a free local tour to the CST train terminus were up to half a million commuters a day arrive, and the train can be up to half a kilometre long. It is a splendid example of Gothic architecture with domes, turrets, spires and stained glass windows. We ate the local food, which was delicious and cheap, and at no time did we feel threatened, the people were lovely. We learnt how to haggle a ride on the auto rickshaws, and haggle a bargain. Saw and went inside lots of temples climbing many steps, shopped at many large city markets, and when you arrive at the airport only those with flight tickets are allowed into the terminal.

Emily Jeffery

**Editor: Thank you to the following members who contributed to this Winter edition of Snippets; Pat Powell, Emily Jeffery and Peter Owens for his accurate proof-reading.. Contributions are always gratefully received especially if you are prepared to share your travel experiences.**

Answers to Quick Quiz'
1. Daniel Dafoe
2. Bamboo
3. Yogi Bear
4. Larry, Biz Stone the co-founder of Twitter named him after former NBA player Larry Bird

**The Club's Objectives are:** – To further knowledge and enjoyment of horticulture. – To raise awareness in the club and community of local environment and to encourage planting of local indigenous species. – To enjoy social interaction between members of this and similar clubs.

**All contributions to:** Margaret Owens email: [margaret.owens@bigpond.com](mailto:margaret.owens@bigpond.com)

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