

Maleny Garden Club Inc.



SNIPPETS

Winter 2011

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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.

Gardening on the Edge - 2011

This year was the 7th event for G.O.E. and again with the help of our members we produced a very successful event. Successful because we came together as a Club and presented our Hinterland as a friendly community of people working together to give something back to the area in which we live.

As you all know early in the week leading up to the event I was unfortunate enough to spend a couple of days unwell in the Maleny Hospital, timely I thought, as we were about to try to raise monies to help those people whose help we may need at some time in the future.

The weather was not as kind to us as we would have liked but never the less the event was well patronised.

It seems that even with the Maleny Show being moved to a date closer to our event and the weather forecasters doing their utmost to place fear of flooding rains coming in on the weekend, our gardening friends still love to visit and spend a day or two here with us.

The gardens I'm sure you would agree were very well presented this year and the art placed in the grounds at Gemelle Court by the people from Arts Connect added a magical touch.

This event relies on the generosity of garden owners to come forward and allow us to spend time on their properties for a weekend in June. Our appreciation and thanks goes to them. Some four or five people have shown interest in taking part in the event if we continue with it next year, which is very pleasing.

As yet I have not received the totals of the takings from our Treasurer Jim, but at the end of the weekend, we felt confident that we had been able to cover expenses and make profit enough to again pass on to the community.

Our exhibitors in the hall, left me with the impression that again this year the event was well worth their while to participate and that they would be happy to attend next year.

We will be having discussions, I'm sure as to how we can improve this event, and make some changes/or leave some things as they are.

It gave me great pleasure to be part of the event this year, my thanks goes to everyone who eagerly gave of their time to help.

by Marnie Trass, GOE Organiser

Member Profile

This is a continuing idea for Snippets, that of presenting a profile on members in our Garden Club. We meet at meetings and sip and snip mornings but rarely have the time to know much about each other's backgrounds or interests. Here is our first of what I hope will be many profiles.

Why I live where I live -

Jan Maguire

In 2004 we decided it was time to down tools and smell the roses. We opted for a tree change and the opportunity to rent a little shack on 6 acres at Witta fitted the bill.

Having lived in Darwin for the previous six years we wanted to be closer to the east coast, but not on it, the tranquility of a rural setting was beckoning.

We settled into the hinterland lifestyle and after three and a half years moved from the little shack to our own piece of paradise which included an established garden. Having lived in townhouses with little or no garden, a new adventure awaited, we had a lot of learning to do.

I joined the Garden Club in October 2008, a very welcoming and friendly group.

In February 2009 I volunteered to be the Convener for the 2009 Gardening on the Edge. It was a wonderful experience and gave me the opportunity to get to know the members. Thanks to the font of knowledge within the members, the Guest Speakers, and the delightful 'Sip N Snip' visits, my limited gardening knowledge is growing. Nature and its beauty never ceases to amaze me.

I love the camaraderie that country living inspires.

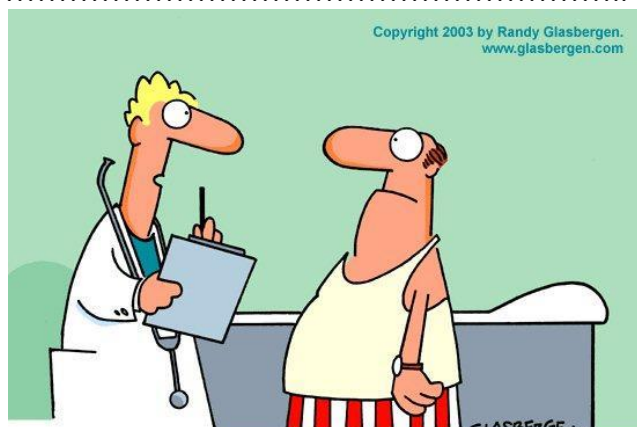
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I Believe...

That either you control your attitude or it controls you.

That maturity has more to do with what types of experiences you've had and what you've learned from them and less to do with how many birthdays you've celebrated.
.....

Health Matters

Almost daily a new super food or ingredient is promoted as the answer to our chronic disease problems. All too often these claims are based on inadequate research leaving the public confused as to which foods are likely to deliver meaningful health benefits.



"What fits your busy schedule better, exercising one hour a day or being dead 24 hours a day?"



Gardening with Herbs

by Pat Powell

Comfrey..... for external use only.

Comfrey thrives, grown from root cuttings, in our gardens. Use as boarders, in drifts, or clumps as it hold our soil well and is an attractive plant with big bold soft green leaves. The roots penetrate the sub soil for a considerable depth and tap into the nutrients, which have been leached into our soil. These nutrients are held in the leaves and stems ready to be plucked for our use. Added to the compost every few weeks aids decomposition of waste material. Use as mulch around plants and in trenches or holes before planting seeds or seedlings

This herb contains allantain which is found in many commercial salves used for sprains and broken bones. A compress made with leaves between layers of fine cotton or made into a paste does relieve pain. For skin irritations such as blisters, bites, stings and bruises, soak the leaves for about 10 minutes in warm water and bath the area affected.

THE SENILITY PRAYER:

Grant me the senility to forget the people I never liked anyway, the good fortune to run into the ones I do, and the eyesight to tell the difference.



Winter Book Reading

1001 GARDENS YOU MUST SEE BEFORE YOU DIE

By Rae Spencer-Jones

Because we are all garden lovers members will relish this armchair tour of the most beautiful and interesting gardens around the world. Succinct descriptions with stunning colour photos showcase the creations of the world's outstanding landscape gardeners, architects and garden designers. From Spain's famous gardens of the Moorish Alhambra at Granada to San Diego's Healing Garden, created for patients at the San Diego Children's Hospital, this lavishly illustrated guide delights both lovers of natural beauty and hands-on gardeners.

A lovely book to while away cold afternoons by the fire and one to peruse before your next trip - you don't want to miss these incredible gardens.

Now available from Maleny Garden Club Library
Phone John & Andrea Long, 5499 9581

The Return of the High Tea

A ritual in the mid-19th century, the quintessentially English tradition of high tea is making a comeback. Hotels around the country are cashing in on the dining public's preference for sweet treats from madeleines and meringues to the current darling of the dessert trolley, the macaroon.

Anna Russell, the Duchess of Bedford is credited as the creator of the late afternoon tea, served between 5pm and 7pm to ward off hunger pangs before the much later evening meal or supper.

In fashionable society high tea traditionally involved a pot of loose-leaf tea, a three tiered silver cake-stand with scones and clotted cream at the top, dainty sandwiches and savories in the middle and assorted small cakes at the bottom.

High tea for the 21st century has been tweaked to fit a very different society. It is usually served much earlier, a glass of wine or champagne could be included and coffee lovers don't think twice about ordering a skinny latte instead of tea.

Macaroons, for instance, are de rigueur for partakers of high tea today. During the Melbourne Food and Wine Festival in March the Langham Hotel hosted macaroon high teas every afternoon for two weeks. For the occasion, Japanese pastry chef and macaroon maestro Hisako Ogita created a pink ginger macaroon. It was so well received

that the hotel is talking to other Langham properties about including it in their high teas.

To celebrate the opening of the *Tutankhamun and the Golden Age of the Pharaohs* at the Melbourne Museum several of the city's top hotels are offering Egyptian themed afternoon teas, think golden pyramids, pistachios, dates, walnuts and more.

The Sofitel Brisbane Central serves high tea from 2pm to 4pm daily. Indulgences include almond sponge soaked in coffee syrup layered with ganache and coffee butter cream, petite orange cup cakes, pistachio macaroons, lemon meringue tart, scones with jam and cream, ribbon sandwiches of brie, turkey and ham or egg mayonnaise. Sparkling wine is served on arrival. The savoury and sweet treats are accompanied by specialty coffee and an endless cup of selected Ronnefeldt tea or flavoured fruit infusions.

The Australian Financial Review, April 2011

Recipe of the Month; Macaroons

These flat round almond biscuits were first made in Greece then became a Neopolitan delicacy in the tenth century, reaching England some seven hundred years later. Long enduring favourites they are still popular today. They are best stored in an airtight container between layers of greaseproof or wax paper.

1 cup caster sugar	1 cup ground almonds
2tsp cornflour	2 med egg whites
2-3 drops almond essence or extract	
1tsp orange flower water	
10 almonds blanched and split	
edible rice paper	

Line two baking sheets with edible rice paper. Mix together the sugar, ground almonds and ground rice or cornflour, sprinkle in the natural almond essence or extract and the orange flower water. Stir the egg whites with a fork or whisk then add them to the mixture a little at a time, missing to a fairly stiff paste. Beat well. Pinch off small pieces of paste, roll into little spheres and arrange these on rice paper, allowing space for spreading between each. Flatten each sphere slightly with the heel of your hand.

Lightly brush their crowns with water to give a glaze. Press a split almond on top of each macaroon. Bake in a preheated oven 180°C for 20-30mins until pale golden/brown. Cool on a wire rack then tear the rice paper from around the border of each macaroon. They will be crisp inside with a crackled surface and a slightly chewy heart.

Makes 10 macaroons.

Ritz Book of Afternoon Teas

Cannon Balls!!! Bet You Didn't Know This?

It was necessary to keep a good supply of cannon balls near the cannon on old war ships. But how to prevent them from rolling about the deck was the problem. The storage method

devised was to stack them as a square based pyramid, with one ball on top, resting on four, resting on nine, which rested on sixteen.

Thus, a supply of 30 cannon balls could be stacked in a small area right next to the cannon. There was only one problem -- how to prevent the bottom layer from sliding/rolling from under the others.

The solution was a metal plate with 16 round indentations, called, for reasons unknown, a Monkey. But if this plate were made of iron, the iron balls would quickly rust to it. The solution to the rusting problem was to make them of brass -- hence, Brass Monkeys.

Few landlubbers realise that brass contracts much more and much faster than iron when chilled.

Consequently, when the temperature dropped too far, the brass indentations would shrink so much that the iron cannon balls would come right off the monkey.

Thus, it was quite literally, cold enough to freeze the balls off a brass monkey. And all this time, folks thought that this was a vulgar expression?

Travelogue

France and its Gardens.

By Kath Marshall

Indeed the whole of France could be considered to be one large garden of one kind or another: in the west, yellow fields of canola or sunflowers stretching to the horizon; further toward the south and closer to the Pyrenees, lavender as far as the eye can see; in Brittany and Normandy to the north, colours range from deepest purple--almost black--to the palest pinks; further east, the red of the poppy's delights.

On my most recent visit to France, gardens of various kinds prevailed on my consciousness, especially the gardens of Normandy around the coastal area of St-la-Hougue, la Manche.

St Vaast-la-Hougue is a proud traditional fishing village on the eastern seaboard of the Continin Peninsula about 100kms north of Omaha Beach, the site of the landing of American troops in the D Day landings in June 1944. Its location outside the landing zones spared it the destruction visited on French towns further south.

St Vaast-la-Hougue enjoys an equitable climate -- no ice or snow-- and it was an astonishment to see plants such as palms, hibiscus, hydrangeas thriving in the garden of the fisherman's cottage that I called home for a week.

Deep purple flowers grew in clusters out of hundreds--of--years--old stone walls along the walking route into the village, the stepping off point (at low tide) into an amphibious craft heading for the historic fort of Tatihou Island erected in 1914 AD. Memories are of driving back

across the sand at low tide and 'sailing' (motoring) back by sea at high tide.

Tatihou boasts several gardens of special interest; a Discovery Garden growing various species of coastal plants and grasses, along with an amazing mix of exotic flowering plants; an Acclimatisation Garden that exhibits special vegetation from the four corners of the globe. An indication of the mild and oceanic climate of the area was the Maritime Garden where coastal plants flourish – accessed across a plain accommodating both sheep and nesting fat seagulls.

It is small wonder that the seagulls far outweigh the birds found on our coastlines, feasting as they do on the wide variety of seafood which abounds in the surrounding seas.

On the return journey from Tatihou Island and its fascinating gardens and historic relics of the 'terrible battle of la Hougue' in 1692 between the French and an Anglo-Dutch coalition, the 'Tatihou II' motors across the Rhun that is covered at every high tide and that accommodates an area of 250 hectares of oyster beds, the oldest oyster beds in la Manche. These oysters are characterised by their hazelnut taste linking it to the water quality and to their oyster farming techniques where they use 'tables and pouches' thus achieving an annual production of about 650 tons!

St-Vaast-la-Hougue can indeed take pride in its unique history, its diverse gardens and above all its proud heritage as le jardin de la mer.

Highlights of our Autumn Tour

We departed from our rendezvous
Punctually – right on time;
Leapt out of bed at 5am
Early rise and shine.

We zoomed down from out plateau,
To Kilcoy – to see a yowie;
But maybe the mythical creature had moved on,
Maybe to Jandowae.

We merely girded Gatton,
Then tickled through Toowoomba;
And I never did get to Melbourne
To see the carnival called 'Moomba'.

At Millmerran paused for luncheon,
Kevin said 'I hate brown bread'.
And the pub across the road was called
You guessed it 'The Ram's Head'.

We met Susie, we met Libby,

With luscious lawns and hedges clipped;
With a river now meandering
And a path on which we tripped.

That night in Moree – there were more,
Population – ten – o – thirty -seven
And my idea of heaven,
Is on a bus with Kevin.

And did you see the window
With the 'Trompt L'oe'l' effect,
I told my spouse 'I love it' He said
'Forget it pet – you're not getting one – yet.

But I'll just keep bothering Witta (Dump)
Till my mission is complete;
The only one with a 'Trompt L'oe'l'
In our little street.
At night we heard the semis,
And the smoke alarms worked well;
But it really was a charming place,
That lovely Inverell.

And if you really want to know,
It's a vista that continues;
We've been energised and exercised
And grown muscles on our sinews

Lisa Plucknet, Maleny April 2011

EVER WONDER ?

Why women can't put on mascara with their mouth closed?

Why do banks leave both doors open and then chain the pens to the counters.

Why is it that doctors call what they do 'practice'?

Why is the time of the day with the slowest traffic called rush hour?

Why do they sterilise the needle for lethal injections?

Whydo people order double cheeseburgers, large fries, and a diet Coke.

Why is the man who
Invests all your money called a broker?

Why? Good Question!

From the Editor

A special thank you to these people who contributed to this Winter 2011, Snippets; Marnie Trass, Lisa Plucknett, Kath Marshall, Andrea Long and Pat Powell.

May I say that Kath Marshall would make an excellent European Tour Guide with all these wonderful out of the way places she finds to visit and thank you Lisa, our resident poet.

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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.*

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Disclaimer

Articles contributed to this newsletter are published as a service to members and do not necessarily reflect the opinion or policy of the club.