Maleny Garden Club Inc.



## From here and there



## Summer 2021

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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.

#### From the President

As 2021 draws to a close I would like to sincerely thank the Management Committee and all Members for your support throughout the year.

With the easing of COVID Restrictions we were able to return to Monthly General Meetings with many informative Guest Speakers presenting on a wide range of topics.

The Competition Flower Table at meetings has been a highlight with a wonderful selection of flowers and produce.

Thank you to Anita Futcher and Lynda Reynolds for managing the Competition Table. Thank you to members who participated and I encourage more members to participate in 2022.

A return to enjoying the friendships gained through participating in "Sip n Snip" mornings at various members gardens was another highlight. Thank you to the members who offered their gardens this year. I invite new members to offer their gardens in 2022.

The Mystery Day Trip in October, originally planned by Dot Jupp and subsequently organised and managed by Diana Begbie was definitely a highlight. We look forward to offering more such trips in the new year.

The Spring Fair on the 2nd October attracted many visitors to Maleny and was enjoyed by all who participated and attended.

Thank you to the MGC Events Team and Members for a wonderful day showcasing the Maleny Garden Club. While there have been many highlights, there has also been sadness with the passing of Rosemary Twidle and Audrey Brown, longtime members of the club.

As we move closer to the Festive Season I would like to extend BEST WISHES to all Members & their Families

■May YOU ALL have A JOYOUS CHRISTMAS and A VERY HAPPY & HEALTHY NEW YEAR■

With Best Wishes Jan Maguire

#### Australian Quiz Questions.

- 1. How many states are there in Australia?
- 2. What is the constellation on Australia's flag?
- 3. What type of mines do you find in Cooper Pedy, South Australia?
- 4. What is the name of the architect of the Sydney Opera House?
- 5. Who is Australia's Head of State?
- 6. When is Australia Day?
- 7. How many time zones are there in Australia? (Answers to quiz are on back page.)

# There are Three Types of People in Your Life\_\_

- 1- People who helped you in a difficult time.
- 2- People who left you in a difficult time.
- 3- People who created the difficult time.

Which one of these are you?

A Tour through Prague.

This is a change of style for our usual Snippets edition. When you click onto this link it will take you on a tour through Prague, capital of Czech Republic. As our travel plans are on hold for how long we don't know, this will give you 17mins of visual delight. For a few this will be a trip down memory lane but for the rest of us we can only rue the day we didn't include this beautiful city in our European tour plans.

Take time for a 'cuppa' while you go on this journey.

Please click on this link.

https://www.youtube.com/embed/fCLlhMV20UM



Trip to Outback Queensland.

When planning our recent trip to Quilpie, we saw in The Road Ahead magazine, that there was a place in Adavale that did high teas! The name of the place is "Elegant Emu". It is run by a lady named Cristina. She and her husband bought the old building about 20 years ago for \$6500. After many years of neglect they decided to fulfil their dream to have a cosy little high tea joint. After contacting her via Facebook, we made a booking.

The day we arrived in Quilpie, heavy rain was predicted, so I rang and changed our booking from the Tuesday to the Monday which turned out to be a good choice as by Tuesday both Quilpie and Adavale were surrounded by floodwaters!

After checking with the fantastic Information Centre in Quilpie, we found there were two roads to get us to Adavale - the red road or the black road. Turns out the Red Rd was actually the better road (one would think black road meant sealed road). The Red Rd turned out to be a fantastic road - most of it was good unsealed - some of it was really good sealed road. The scenery was beautiful - dead flat but spectacular as the red earth and blue sky is breathtaking!

When we arrived in Adavale, we found it pretty easy to find our way around (2 Nelson Street), as it is a very small town, population of about 15 on a good day.

When we arrived at the 'Elegant Emu' there was a lovely blackboard at the front with "Welcome Jill and friend".

Cristina could cater for probably 30 odd people. However, due to cancelled bookings, because of the threat of heavy rain, we were the only people there. We had her undivided attention. Cristina was the perfect hostess, explaining the food she was going to present. While not a trained chef, she's just a born cook who can work out how to create amazing food.

Traditional high tea foods like cucumber sandwiches and scones with jam and cream are not viable because they collapse in the hot, dry climate in Adavale.

Everything is made by hand. Even the shop displays and furniture are made by partner Les, with bits and pieces of interesting finds collected from around the countryside complete with a beautiful chandelier.

The food was simply amazing! Served in courses, -- starting with a selection of three savoury mousses that were made in chocolate moulds to look like flowers. Then we enjoyed these delicious little deep fried balls of delight - not sure what was in them but they absolutely melted in your mouth.

Next came the sweets - well how amazing! A cake with caramel topping and three little dots of the most intensely flavoured lemon curd as well as a little chocolate mud cake, made to look like a mini chocolate covered ice cream on a stick. And other equally delicious treats.

All of this was served from a bottomless tea pot. The tea is called Tielka, which our host purchases through the internet from a lady in Agnes Water. We enjoyed our tea black and this was simply the best black tea we've ever drunk. We've since purchased from the internet some for own use at home.

Our booking was for 11:00 o'clock in the morning and I have to say we ate almost nonstop (apart from chatting to Cristina) for a couple of hours and did not need anything more to eat for the rest of the day.

On our way back we stopped at the community hall in Adavale. I'm sure this is the newest building in town and offers a great service to free campers as there are good bathroom facilities available. There were pictures on the wall to give us an idea of the history of this remote town.

Our trip back to Quilpie was highlighted by an impending storm. The blue sky had suddenly turned dark and threatening. Luckily we returned to our caravan before the skies opened. For the next 24 hours, Quilpie was surrounded by floodwaters.

Our high tea at Adavale really was the highlight of our trip to see the West while it was green.

Jill Rowland
(My mouth was watering as I copied this into Snippets, in fact we are almost tempted to travel up there to try the goods).



### How to use a Defibrillator

Defibrillators are very easy to use. Although they don't all look the same, they all function in broadly the same way. You don't need training to use one. The machine gives clear spoken instructions — all you have to do is follow them - and it won't shock the patient unless they need it. If you come across someone who is unconscious, unresponsive, not breathing or not breathing normally, they're in <u>cardiac arrest</u>. The most important thing is to call 000 and <u>start CPR</u> to keep the blood flowing to the brain and around the body. After a cardiac arrest, every minute without CPR and defibrillation reduces someone's chance of survival by 10 per cent.

If you're on your own, don't interrupt the CPR to go and get a defibrillator. If it's possible, send someone else to find one.

To use a defibrillator, follow these simple steps:

- Step 1: Turn the defibrillator on by pressing the green button and follow its instructions.
- Step 2: Peel off the sticky pads and attach them to the patient's skin, one on each side of the chest, as shown in the picture on the defibrillator.
  - Step 3: Once the pads have been attached, **stop** CPR and don't touch the patient. The defibrillator will then analyse the patient's heart rhythm.
  - Step 4: The defibrillator will assess whether a shock is needed and if so, it will tell you to press the shock button. An automatic defibrillator will shock the patient without prompt. Do not touch the patient while they are being shocked.
  - Step 5: The defibrillator will tell you when the shock has been delivered and whether you need to continue CPR.
  - Step 6: Continue with chest compressions and rescue breaths until the patient shows signs of life or the defibrillator tells you to stop so it can analyse the heartbeat again.

Dr Sue Cotterell

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#### Did You Know?

- . Every year the moon moves a further 3.84cm from the earth.
- . On average there are 8 peas in a pod.
- . Many fish can change sex during the course of their lives.
- . Bats are the only mammal that can fly.
- . Fortune cookies were invented in Los Angeles in 1916.
- . The plastic things on the ends of shoelaces are called aglets.

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- . Rats can go without water longer than camels.
- . Your thumb is the same size as your nose.
- . The first pair of high heels was made for male soldiers in the 1500's.

The collective noun for a group of ferrets is a business. *Odd Spot.* 



"I hooked a real big one but it kept swimming around the boat."

# Pawpaw Growing on the Range Made Simple.

(By the late Colin Campbell)

PAWPAWS are a favoured fruit of many people but unfortunately growing them isn't always easy, especially if you live on top of the range. But, if you would like to give it a go here's how to go about it.

Firstly, save the seeds from a delicious tasting pawpaw, preferably one from your own locality, and wash in a kitchen strainer under the tap to break the jelly sacs around the seed. Dry the seed and place, when still fresh, in a container of good seed raising mix, then sit back and wait for germination. Once this has occurred, the difficulty then is to identify the male and female plants. I personally find the most reliable way is to wait until the plants have flowered when the male flower will be on a longish stem and the female flower will be held close to the trunk.

Once the sex of the plants has been established, plant out as many female plants as you want and so long as there is a male plant nearby – even in a neigbour's yard – fruit should appear.

Having said all that, pawpaws can be a little confused about their sexuality sometimes. There are hermaphroditic (bisexual) plants available but I'm afraid to say they don't rate highly with me as I've found that it is hard to get them to ripen properly in this climate. More often than not, the outer flesh is almost rotten while the flesh in the centre is still as hard as a board. These are the true papayas and are best grown in a warmer tropical environment.

Pawpaws do best in a soil which is free graining and contains plenty of organic material. An application of dolomite both before planting and regularly through the growing season will also help. During the first year of growth, apply about 100grams of a citrus and fruit tree fertilizer in September, November, February and April to each tree and from the second year onwards, double the quantity. A trace element mixture containing boron should also be applied periodically.

Should die back occur, cut the stem back to about 60cm above the ground and cover the top with a tin or alfoil to prevent rotting of the stem.

Contributed by Carolyn Willadsen.

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#### Editor's Report.

Well another year is all but over. Thank you to all those who provided articles for Snippets this year and helped make each edition interesting.

A special thanks to Carolyn Willadsen, Jill Rowland, Sue Cotterell and Jan Maguire for their contributions this edition. Margaret.

#### Answers to Australian Quick Quiz..

1. 6 states (Victoria, Queensland, Tasmania, New South Wales, Western Australia and South Australia). ACT and NT are territories, not states.

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- 2. The Southern Cross.
- 3. Opal mines.
- 4. Jørn Utzon. He was Danish.
- 5. The Queen.
- 6. 26<sup>th</sup> January
- 7. Three.

### The Club's Objectives are: — ${ m To}\ { m further}$

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

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