

Maleny Garden Club Inc.



SNIPPETS

Spring 2009

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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

Jill and I recently attended a Friendship day at the Peachester Horticulture Society. We had never attended a 'Friendship Day' and really did not know what to expect. On arrival, we were welcomed and escorted to a table literally groaning with the amount of food – especially soups. As it was a rather cold day, the soup was much appreciated. The meeting revolved around three speakers, with Maureen Symonds speaking at length about ginger, which she grows commercially. John Moran, a bush poet, who shared some of his life experiences, then entertained us. After John, came Penny Hegarty, who is the Garden Club Ambassador for 2009 – she also gave us some useful tips on taking cuttings.

Next on the agenda, was the judging of the plants, flowers, fruit and arrangements. This was fairly lengthy, due to the quantity on display. Later came the raffles, and the only way you could not win a prize was if you did not buy any tickets! The meeting closed around midday, and then lunch was served from the same groaning table! We were told that they had been cooking for the past two weeks, which was very believable, due to the amount of food. A very social occasion, with lots of chatter and laughter (not unusual at Garden Club gatherings).

After lunch, there was an invitation to visit four gardens in Peachester. Unfortunately, due to a previous engagement, we could not accept the invitation (of course, had we known, we would have left ourselves more time).

We certainly did enjoy the day, and as we did not know what to expect, we were very glad that we were able to attend.

Maleny Garden Club (to my knowledge) has not had a Friendship Day, but it may be something to consider in the future, as it was a wonderful way to meet like minded people, and mix with members of other Garden Clubs.

Harry Rowland

Open Garden Scheme.

This champion garden on the Sunshine Coast is situated right on the Blackhall Range overlooking the Glasshouse Mts. This garden features several large figs and camphor laurels which were planted when the Boorobin school was located here from 1913 to 1952. The old road which ran to the school is now our creek bed planted with iris, agapanthas, clivias, bulbous plants and shrubs. There are several liquid ambers, Japanese maples, magnolias, wisterias and climbing roses. Ofcourse camellias and azaleas abound as well as a rain forest area planted under the fig trees.

Also featured are several water gardens with lilies, iris and arum lilies.

Another highlight of the w/e will be a resident artist while teas and refreshments will be served courtesy of the Mooloola Quilters Assoc.

This garden will be open 10th and 11th October. Everyone is welcome to visit. Charge \$6 per person. This garden is well worth a visit.

Di Hall

Book Launch

Just as a matter of interest to Garden Club members, the launch of my book "Garden Talk" is taking place on Thursday, 17 September, at 12 noon, Lakeside Restaurant, Mt. Coot-tha Botanic Gardens. The cost of the lunch is \$50.00 per person (meal only) and as there are limited seats, bookings are essential.

If any members are interested in attending, they should phone 07/3294 8914. Paul Plant, Editor of "Sub Tropical Gardening" is organising the lunch and Greg Cary from Radio 4BC will be the M.C.

The book is a compilation of the many and varied questions I have been asked over 25 plus years on gardening talk-back radio in Queensland and it is of a Question and Answer format instead of the usual format of gardening books.

Colin Campbell

Herb Profiles.

Rosemary.

When I went to high school, a bank of Rosemary grew at the bus stop. Each April and November we tip pruned it to wear on our blazers for Remembrance. Being fair a rinse of Rosemary water was of little use.

Many years passed before a healthy plant with beautiful blue flowers and grey green foliage graced my garden for culinary purposes.

One wet summer not enough sun and being spindly my plant died. It was replaced many times before I understood that a Mediterranean seaside plant required watering. Give Rosemary a home in light limy soil, tip prune the fresh young leaves for culinary use and like Lavender avoid cutting into the old wood.

Use the stems under the roast, twigs to brush food on the 'barby' and tender leaves in casseroles, soups, in scones with other herbs and in butter for mashed potatoes and on fresh bread. Yum!! Oh yes I nearly forgot, a herbal tea is said to help the memory. Best I keep my lovely healthy plant alive.

Pat Powell

Health Matters.

"natural flavour enhancers".

If you are cooking a dish and it needs "something else" chances are that something on this list will improve the flavour: So make sure you stock your pantry/fridge with these delicious natural flavour enhancers!

1. Fresh Lemon/Lime Juice
2. Chopped Parsley

3. Fresh Garlic
4. Sliced Sundried Tomatoes
5. Roasted unsalted Peanuts/other unsalted nuts
6. Red Onions
7. Sweet Chilli Sauce
8. Smoked Paprika
9. Chopped Fresh Coriander
10. Ginger (may be stored in deep freeze)
11. Honey
12. Tamari/Soy Sauce
13. Cumin Seeds
14. Cayenne Pepper
15. Fresh red or green chillies

Revive.co.nz

Worth a Thought.

A cheerful truck driver pulled up at a roadside stop in the middle of the night for a meal. While he was eating three wild-looking motorcyclists roared up – tattooed, leather jacketed and filthy. Spoiling for a fight, they started bullying the truck driver. One threw salt at him, another stole his chips, the third poured tea in his lap. But the driver refused to be drawn. Without a word he stood up, paid his bill and left.

"That bloke ain't much of a fighter" sneered one of the bikers to the girl behind the counter. Suddenly there was a terrible racket outside. Peering into the night the girl said, "He's not much of a driver either. He's just reversed over three motorbikes."

Reader's Digest

Quick Quiz;

1. What does the word conifer mean?
2. Which popular conifer cultivar is named for the Danish word for 'emerald'?
3. Which small Australian territory has a conifer on its flag?

For answers see the back page.



Seasonal Tasks –

September.

.Prune hibiscus back by 1/3, removing any dead wood then stand back and inspect the shape. Fertilise and mulch. Hibiscus are hungry

feeders and to obtain best results fertilise regularly with a potash rich mix.

.Bindii should be manually removed once the centre has formed. It is worth crawling along the lawn/grass with a bread bag and knife.

.With all the rain and extra cool nights, chives (both onion and garlic) are looking sad, so cut them back. As the tops are used, unlike onions, try using a high nitrogen fertiliser such as blood and bone scratched in around the plants to kick start them into lush growth.

.Home grown new potatoes for Christmas can be grown now. Remember to grow in trenches so the soil can be drawn back to 'hill' them. Tomatoes can be started in pots in a sheltered area. It is important to follow rotation of crops with these two plants not being planted in the same bed for three years.

.Trim the hanging limbs and twigs of citrus and make sure they have sufficient water over any dry period to prevent fruit drop.

October.

A bus month for food gardeners planting into well prepared beds. beans, cucumbers, zucchinis and tomatoes. Sweet corn fresh from the garden is one of life's pleasures. Thoroughly prepare the soil with fertiliser worked in well a couple of weeks prior to sowing the seed in short blocks to assist in pollination. It is best left unwatered after the initial watering. Once up, this and increase watering as the weeks go by. Cucumbers planted near at the same time will take advantage of the watering and then the shade. As the corn is harvested the cucumbers will climb the stalks.

.A little attention to lawns will reward you with a living carpet over the summer. Fertilise with a mix rich in nitrogen and potassium for a healthy grass.

.Cosmos, dianthus, alyssum, pentus, verbena and vinca planted for colour. Pentas are a rewarding long living plant wonderful for picking. The white keeps crisp and stark.

November.

.Plant sunflowers, large and small in flower and height. The beautiful gold will give you much pleasure when the days are dull during the wet. Try gazanias at their feet to maximize the effect.

.Prune back callistemon after flowering. They can take a very hard cut if necessary.

.Keep water up to your hydrangeas even when shaded from the sun.

.Continue to plant small area of beans, cucumber, corn and tomatoes to ensure a successive crop.

.Plant basil near your tomatoes. Roma tomatoes fare best where pests and fungus are present. Try grape tomatoes ones with tiny fruit that are very sweet.

.Remember to cut back roses after each flowering then fertilise with a potash rich mix.

.Pot plants and baskets require constant watering. If they dry out with the water running through use a soil wetting agent in the water and according to manufacturer's instructions.

Pat Powell.

Top Home Tips.

. To remove furniture indentations from a pure wool carpet place a tea towel over the area and then press with a warm iron. The heat will lift the fibres. You may also try a steam iron. Do not attempt this with synthetic or a wool/synthetic mix carpet. Spray white vinegar directly onto soap scum and use a plastic scrubber to work it away. Or, wearing gloves make a solution of one part ammonia to eight parts water and use to scrub shower walls and your bathtub.

. To prevent buttons from becoming loose or undone dab a little clear nail polish on the top thread or on the stem of the thread and leave to dry.

Better Homes and Garden

Recipe

Orange and Sultana Muffins.

This is a well tried Maleny Garden Club recipe.

1 orange

1 egg

½ cup butter

½ cup orange juice

1 ½ cups self-raising flour

¾ cup sugar

½ cup sultanas

Method:

Blend whole orange until finely chopped in blender. Add orange juice (1 extra orange), butter and lightly beaten egg until mixture is liquid. Place dry ingredients in a bowl and combine with the liquid ingredients. Mix until just blended together. Spoon into greased muffin tins. Bake in a preheated moderate oven (170-180 °C) for 20-30 mins.

Bev Brown

For Sale/Lease.

This segment of 'Snippets' is for those who wish to mainly sell or lease garden implements or other garden items. It could also be used for those wishing to buy or lease garden items.

. 2 manually operated augers for digging holes are for lease. Please see Alice Smith or phone-5429 6096

. Linda Rea, a MGC member is wanting to rent a granny flat or cabin ASAP. If you have one of these or know of anyone with either accommodation would you let her know please? She is a qualified horticulturist and is willing to assist with gardening. Please contact Linda on 5441 2809 or 0413 295 039.

*Spring Reading.



Playing with Water: A story of a garden. by Kate Llewellyn

This is not a new book, but one I have wanted to share. Celebrated poet Kate Llewellyn has written a delightful memoir which chronicles the development of her garden in a NSW coastal town. Her passionate and sometimes eccentric approach to gardening was not confined to her own garden, but was extended, with the help of friends, to a public planting at the local railway station. Her poet's skill is evident as she reflects on gardening, the passing seasons, domesticity and friendship - with the odd recipe thrown in. No matter if her subject is jam-making, weeds or old age, her enthusiasm for life is infectious. An uplifting read!

Christine Crocker

*Top Garden Tip



Natural Sprays

To fight aphids and whitefly naturally, make a spray by mincing three cloves of garlic and mixing with two teaspoons of vegetable oil and let sit for twenty four hours. Strain and add one litre of water and one teaspoon of liquid soap. Use entire batch in one session to treat infestations as the mix will not keep. Test on a single leaf before dousing large areas to check the solution isn't too strong.

The Courier Mail

From the Editor;

A special thank you all those who contributed to this edition of 'Snippets'. I am very grateful to all those who also contribute on a regular basis. Without your continuing support 'Snippets' would not exist. If you have visited or propose visiting an interesting part of the world or a garden of interest I would love to hear from you. We all like reading about other club members and what they are doing as we sit down with a cup of tea and pour over 'Snippets'.

Answers to Quick Quiz.

1. It means cone bearing, from the latin words conus, meaning a 'cone' and ferre meaning to 'bear'.
2. *Thuja occidentalis* 'Smaragd', named for its bright green foliage.
3. Norfolk Island, the Norfolk Island pine (*Araucaria heterophylla*).

Better Homes and Garden.

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
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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.

Other Garden Tips



THE ULTIMATE CLEANING PRODUCT: BAKING SODA

Baking Soda is a cheap white processed substance that is non-toxic and can perform many tasks around the home. While it is a processed product it is very alkaline and will not poison you like many household substances today. It is also officially known as Sodium Bicarbonate and also called Bicarbonate of Soda, or sometimes bicarb. It is great thing to soak up chemicals and toxins. Here are a few ideas you can use around your home or office:

1. Tough cleaning. Start with baking soda and a damp cloth. If you need more power add a couple of drops of vinegar (any will do but white is best). If you need even more power for scouring then add a sprinkle of salt.

2. Deodorising. If I ever burn something (which I do quite often just quietly) and smoke fills the house, my wife puts Revive containers around the house with baking soda in it - and it soaks up the smell over night. Also you can sprinkle on the floor and vacuum up if you want to remove mustiness from your carpet. All of the commercial shake and vacuum type products are just baking soda with perfumes added. Great for cars too.

3. Cleaning teeth. Just sprinkle a little on your toothbrush and brush as normal. Reduces decay by removing plaque. Is also great as a mouthwash (1/4 teaspoon baking soda to 1/4 cup water) after flossing.

4. Fabric softener. Use 1/3 less soap powder and make up the difference with baking soda for softer clothes.

5. Garden spray. Is great as a garden spray that stops mould or mildew. Just combine 1

table spoon with a little soap/detergent and 1 cup of water and spray on.

6. Restore musty books. Sprinkle baking soda through the pages, leave for a day and then shake out.

7. Stain remover. Remove many stains on clothing and crockery with a sprinkle of baking soda and a damp cloth (like soda water).

8. Carpet Cleaner. If you have a liquid spill just pour on baking soda, gently scrape away and apply more if necessary. Then vacuum off.

You can actually bake with baking soda - I am personally however not a huge fan of cooking with it as it is still an un-natural processed chemical.

Overall it is very cheap, available at all supermarkets. Give it a go!

Note: I have done most of the above personally but every situation is different - so make sure you test before trying out on anything of value. I take all care but take no responsibility!

THE SLICE

*125 gms Butter
1 tablespoon golden syrup
1 cup dessicated coconut
3/4 cup caster sugar
1 cup SR Flour
1 Cup Sultanas
100gms chopped ginger – I use the glaze
with no sugar coating
1 beaten egg*

METHOD:

Preheat oven to 180 (I find 175 too hot in mine). Gently heat butter with golden syrup to melt it but don't overheat.

In a big bowl mix the coconut, sugar, flour and sultanas. Add the melter butter mixture and the egg and stir till combined.

Pour into a 28cm x 18 cm tin and bake in the middle of the oven 20-30 mins.

Allow to cool in pan – it will sink a little.

(I dust mine with snow sugar, or icing sugar as using)

ENJOY!