

SNIPPETS

From here and there



Winter 2024

President
Jan Maguire
0468 470 512

Hon. Secretary
Helen Cartwright
0488 772 927

Hon. Treasurer
Sue Cotterell
5494 3423

Editor
Margaret Owens
0403 388 378

Mailing Address: The Secretary, P.O. Box 563, Maleny Qld 4552

Website www.malenygardenclub.org

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.

Snippets President's Winter Report 2024

Dear Members, Winter is upon us, chilly mornings and evenings with beautiful daytime temperatures for enjoying and working in our gardens.

The club has had a busy start to the year with the Mystery Trip in March and the Pine Rivers Garden Fair in May. A new day trip is being planned for Tuesday 3rd September 2024. Diana Begbie, Lyn Mihalic and Gemma Tonkin are currently planning this trip to gardens in the Brisbane area and surrounds. Many thanks to Diana, Lyn and Gemma for undertaking the planning for these trips. If you wish to go on the September trip please email Diana.

E: trips@malenygardenclub.org

A variety of Guest Speakers have presented at meetings this year thanks to Paul Reilly who has taken on the role of sourcing Guest Speakers. More interesting speakers to follow thanks to Paul. If you have any ideas or suggestions please let Paul know.

E: speakers@malenygardenclub.org

I was invited by Mollie and Rob Cock's daughter Michelle and son Brad to visit their garden to select plants for the floral arrangements for Rob's Memorial Service on Sunday 26th May 2024. It was very humbling to wander through the wonderful garden that Mollie and Rob had created with so much love. Many thanks to Norma McLeod, Meryl Marshall and Ann Rignault

who created five magnificent arrangements for Rob's service.

The Spring Fair on Saturday 5th October is fast approaching. Plant Stall Coordinator, Jill Rowland has requested members keep pots to a small size for ease of carrying. Remember to nurture the plants you have potted up.

Produce Stall Coordinators Helen Killeen and Lynda Evans have new recipe ideas available for members to add to tried and true produce. We will circulate the recipes to members.

It is time to start preparing jams, preserves, pickles for the Produce Stall.

In the meantime, HAPPY GARDENING & HAPPY JAMMING, PRESERVING, PICKLING

Kind regards, *Jan Maguire*

How to Care for Basil Plants

When growing basil, one of the most important things to remember is to water – if the soil becomes too dry, they'll quickly wilt. Don't let the plants sit in water though, as this can cause the roots to rot.

Outdoors, basil plants need protection from wind and frost. Always water with care, ideally before midday, and avoid splashing the leaves, this should help prevent botrytis (powdery mould).

Plants will grow quickly in containers, so expect to pot them up a few times during the growing season. When basil flowers, it affects leaf quality. To avoid basil plants flowering, remove any flower stems as

soon as possible. Towards the end of the season you could let some basil flowers bloom, to provide nectar for bees and butterflies.

Basil is a half-hardy annual, so new plants will be needed each year. However, in autumn, when temperatures start to dip, bring a few plants back indoors to provide a fresh supply of leaves over winter.

Storing Basil

Basil is best used fresh. It is difficult to dry or freeze well. You can stand cut stems in a glass of water in a cool spot for a few days ready to use, providing the water is changed every day.

Advice on Buying Basil

Basil seeds are available from a number of online seed companies or you should be able to buy seed packets in garden centres and your local allotment shop

You can buy basil plants, but growing from seed is easy and gives you a wider choice of varieties

If you want to grow several varieties, you could share seed packets between friends or grow one or two varieties each and then swap seedlings once they are growing on strongly. *GardenersWorld.com*

Be Aware.

There was once a flight heading from London to New York. Half way during the flight the captain suddenly comes over the intercom system, "This is Captain Pierre Lalonde speaking, I have a bit of bad news for you. We have lost our first left engine but never fear we can still make it using only three engines but because of the loss of power we will be 2 hrs late".

Time goes by and once again the PA system crackles into life - "This is your captain again, we have lost an engine on our starboard wing but rest assured that our plane can fly using only two engines. Due to reduced power we will now be 4 hrs late".

The flight goes on when passengers hear the now familiar sound on the address system. "Guess what folks, we lost another engine but nothing to fear, we can still make it using only one engine but now we will be 6hrs late.

On hearing this, an elderly lady turned to the person sitting next to her and said, "I hope we don't lose another engine as we will be up here all night".



"See that?! I forgot to tighten the nut."

Raspberry and Rosewater Cupcakes.

150g margarine, softened
125g fruit sugar/castor sugar
3 eggs
75g, cup rice flour
1tsp baking powder
Scant ½ tsp xanthan gum
75g ground almonds
100g / 1 cup raspberries, lightly mashed
Plus 12 to garnish

Rosewater Frosting.
25g margarine
75g cream cheese
1tsp rosewater
25g/ ½ cup fruit sugar or castor sugar

*Preheat oven to 180°C/gas 4 and arrange 12 cupcakes in a muffin tin.

*To make the frosting put the margarine, cream cheese, and rosewater in a mixing bowl using a whisk or hand held blender until smooth. Add the sugar, a little at a time and beat until light and fluffy. Cover and refrigerate for 30mins.

*Using the hand held blender or mixer, beat the margarine and sugar together in a large bowl until light and fluffy. Gradually add in the eggs one at a time until well blended.

*sift in the rice flour, baking powder and xanthum gum into the mixture. Gently fold in the ground almonds using a spoon, then fold in the raspberries. Mix well, but try not to over mix. Divide evenly into cupcake cases.

*Bake for 18-20mins until golden and well risen. And a skewer comes out clean. Remove from the oven, turn out of the tin and place onto a wire rack to cool completely.

*Spread a little of the frosting over each cupcake and top with a raspberry. Serve at once.

**to make these gluten free, use gluten free baking powder.

Contribute by Annette Lees

We Remember Rob

I come to share the Life and Times
Of a man called Robert Cock;
A man of quiet integrity
Whom wife Mollie called – her rock.

He was born in August '33,
Grew up near Kedron Brook;
Recalled the start of WW2,
Of yanks and ration books.
(All relevant to me as I too was born in '33.)

His parents had a dairy farm,
Kedron still was open land;
So I guess he might have known about
Milking cows by hand.

He would have sat for Scholarship,
And rode his bike to school;
I picture Rob as studious,
Lived by the golden Rule.

He trained then with the PMG,
Learned of telephones and cables;
He studied hard and passed exams,
He was capable and able.

Was also super fit and lean,
Rode his bike on every track,
He would have done Mount
And Toowoomba there and back.
(And I guess he would have been aware of
Lutwyche Road tram tracks.)

His job entailed much travelling,
To Cairns and further North;
Longreach, Winton, Kingaroy,
As West he sallied forth.

And then Fate took a hand in Life.
Was sent to Capricorn;
And met a girl called Mollie,
At church- one Sunday morn.

They recognized without delay,

Their standards were the same;
Gardening, God and Travel,
And quite soon she took his name.

And then as all newly-weds did then,
They bought a block of land;
At Aspley up the road from home,
And a family they then planned.

I believe it was quite painful,
When Bradley came along;
I'm sure Rob would have if he could have,
Got on with the job.

He would have spliced a cable
Installed a phone or two;
And said to Mollie "One more push,
And our son will be with you."
By Lisa Plucknett, TBC

HOME SECURITY FOR SENIORS!

Now that I'm old and slow and on a fixed income, I've disconnected my home alarm system.

I also decided to turn off my external lights and resigned from Neighbourhood Watch.

To save money I've raised 2 Pakistani flags in my front garden, one at each corner and have the black flag of ISIS in the centre.

It's so good now, my neighbours, local Police and the Armed Forces are all keeping watch on the house 24/7. In addition, I am followed & watched everywhere I go.

I've never felt safer and I'm saving \$149.50 a month!

GO SENIORS!

Edible Flowers.

Rose;

"A symbol of beauty since time immemorial, the rose is thought to have originated in Persia, although different theories abound. According to ancient Greeks, the red rose, a symbol of passion, first bloomed when Aphrodite, the goddess of love, stuck her foot with a thorn and bled while assisting Adonis."

"The fruit of the rose, or rose hip, is a popular ingredient in herbal teas. It's vitamin c

content is so high that British soldiers during WW2 were encouraged to use it as a substitute for citrus.

Rose water and rose syrup, made from rose petals are used in numerous Middle Eastern and Indian pastries and confections and are available in some large and in speciality stores."

"Rose petals are best picked in summer at the height of blooming season before the flower opens completely. Grasp the flower by the stem and pull off the petals all at once. Rinse them lightly under running water and set them on paper towels to drain. Handle them very gently so they don't bruise."

Rose Petal Sorbet

2 egg whites, at room temperature

1 tsp cream of tartar

1 cup water

1 cup loosely packed red rose petals, rinsed and patted dry.

½ cup granulated sugar

4 tsp rose syrup

½ cup light cream

2 tsp lemon juice

Candied rose petals for garnish

In a mixing bowl, beat the egg whites with cream of tartar

In a small saucepan, combine water and rose petals and bring to a rolling boil. Remove from heat and let it steep, covered for 10 mins. With a slotted spoon, remove and discard rose petals. Add the sugar and rose syrup and return to the boil for 2-3 mins. Immediately pour the boiling mixture in a SLOW stream into the egg whites, beating continuously. Add the light cream and lemon juice and beat mixture for 1 min. Freeze until set, stirring several times during freezing to prevent mixture from separating..

To serve, spoon sorbet onto individual bowls, and garnish with candied rose petals.

Serves 4

Candied Rose Petals

10-15 rose petals, rinsed and patted dry.

1 egg white, room temperature

¼ cup icing sugar

Whisk the egg white in a bowl over an inch of simmering water until they reach 140° to kill bacteria. Then add ¼ cup icing sugar and bring to a simmer until sugar is completely dissolved. Set aside to cool. With a small soft pastry brush coat both sides of the petals with the mixture and place

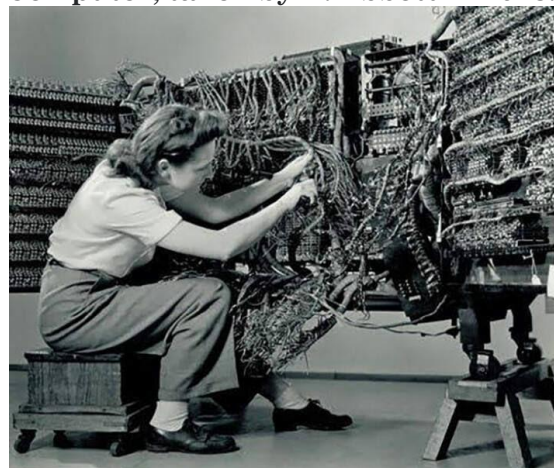
on a metal rack to dry. Store carefully in an airtight container. Use within 3 months.

Morse, K.(1995), Edible Flowers. Millenium Books Pty,Ltd, Australia.

A Motor Home in 1922



Woman Wiring an Early IBM Computer, taken by B. Abbott in 1948.



Editor's Note:

Thank you to those who have contributed to this month's Snippets. To Lisa Plucknett, and Annette Lees. my special thanks. Margaret.

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

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