

NEWSLETTER

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PRESIDENT:
BILL SAUNDERS

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PRESTON GARDEN CLUB COMMITTEE

2018/2019

President:

Bill Saunders
9478-0269

Vice Presidents:

Robert Strugnell
Wayne Hurley
9464 5757

Secretary:

Vacant

Treasurer:

John Mathie
9458 1632

Committee Members:

Pat Kilpatrick
9460 1951
Margaret Trewella
9460 4361
Daksha Singh
9471 2192
Helen Salisbury
9481 6345

WANTED SECRETARY

Looking for someone to take on the role of Secretary of our club. The job involves attending both monthly general and committee meetings, keeping accurate minutes, dealing with some correspondence, mailing out newsletters. Also from time to time following up on any matters that might arise from the meeting. If you feel you can help or would like to find out more information, have a talk with our President Bill at the next meeting or phone 9478 0269.

ANNUAL GENERAL MEETING

Notice is hereby given that the Annual General Meeting of Preston Garden Club Inc. will be held at 8.00 pm, on July 24th, 2019, in Preston Shire Hall, corner of High & Gower Streets, Preston.

85th BIRTHDAY LUNCHEON

This year is a special year for our Club, we are 85 years old! To mark the occasion we are inviting all members to a luncheon. The day is Sunday 25th August meet at 12 noon at Darebin RSL for a 2 course meal.

The best part, the lunch its free, pay for your own drinks but you must tell John who has the attendance list for those who will like to go.



Location: Darebin RSL, 402 Bell St Preston. Close to St. Georges Road. Car park entrance off St. Georges Road. If using public transport, short walk from Bell Station.

Book your lunch at the meeting or contact John, phone 94581632 or 0402 633 739.

SPRING BUS TRIP

Sunday 8th September.

Hancock's Daffodil- Menzies Creek & Ferny Creek Horticultural Society Spring Show. Plant Nursery (Depending on Time)

COST \$35.00 Includes Coach, Spring Show Entry, Lucky Tickets and Devonshire Tea.

BYO Lunch, Folding Chair or Stool. Small Coach 33 Seats. Coach Leaving outside Preston Town Hall Gower St., 9.00 am. On the way two or three games of free bingo (prizes to winners).

1. HANCOCK'S DAFFODIL NURSERY & DISPLAY GARDEN.



First stop will be Hancock's Bulb Nursery and display Garden. Hancock's bulbs are of the highest quality available to purchase.

2. BAYNES PARK MONBULK. BYO Picnic Lunch.



3. FERNY CREEK HORTICULTURAL SPRING SHOW. Includes Devonshire Tea.



The Ferny Creek Horticultural Spring Show is held over a weekend with many varied sections comprising Pot Plants & Hanging Baskets, Cut Flowers and Foliage, Australian Native Plants, Camellias, Azaleas, Vireyas, Perennials, Annuals and Spring Bulbs. Winners are awarded Blue Ribbons and Trophies. Also a photographic display, plant sales including rarer plants, and cut flowers and commercial vendors. A guided tour of The Ferny Creek Horticultural Society's Garden is also available. Refreshments, light lunches and sausage sizzle also available.

Free Lucky ticket prizes to be drawn. Arriving Preston Town Hall approx. 5.30 pm

Book your seat at the meeting or contact John, phone 94581632 or 0402 633 739.

SHOW RIBBONS

You will notice on the Awards Page of our show schedule, some members donate a show ribbon. If you would like to be part of it and donate a ribbon, cost \$5, contact the Show Manager, Bill. Either at the next meeting or phone 94780269.

SPRING SHOW HINTS

POT PLANTS

Containers:

These come in a variety of sizes and shapes, the main requirement being that they are in proportion to and in harmony with their contents.

Requirements:

Should not dominate the exhibit. Should harmonise with its contents. Should be in proportion to the size of the plant. Must be CLEAN.

Plants:

Should be in center of container. Should have even growth all round. Leaves should be undamaged by trauma or disease. Should be in proportion to the size of the container. Identification of the plant is desirable.

CHRYSANTHEMUMS IN BENDIGO

The month of May is Chrysanthemum time. Flowers for Mothers day, potted colour available in nurseries and some people like to grow them in their garden.

Ballarat and Bendigo both have displays during May in their Conservatories. Maybe getting too late now to see them but remember for next year?

In Bendigo Conservatory Gardens laid out in 1886 and the old Conservatory erected in 1897, you will see in May their Chrysanthemum display.



CHELSEA CHRYSANTHEMUMS

On the other side of the world in the northern hemisphere in England, May is the last month of Spring. Time for the world famous Chelsea Flower Show, this year held on 20-25 May.

Here is a very colourful display of Chrysanthemums staged by the National Chrysanthemum Society of UK.



Two Chelsea Pensioners walk past a floral display celebrating the children's TV show Rainbow.

HOW TO GROW RHUBARB

Known for its sour crimson stalks, rhubarb (*Rheum × hybridum*) is a perennial plant with a long history of use. Though its origins as a culinary cultivar are unknown, rhubarb is thought to be derived from *Rheum rhabarbarum*, a leafy version without stalks that was cultivated for its medicinal roots as far back as 2700 BC.

It wasn't until sugar became widely available in the 19th century that rhubarb really caught on as a food. Pairing its natural tartness with the sweetness of sugar made it a wonderful filling for pies and tarts, and why it is also sometimes called the "pie plant". Although

botanically speaking it is a vegetable, rhubarb is often used as a fruit in baking and cooking.

Rhubarb is cultivated for its succulent stalks that are often red in colour, but may be pink or light green. When left undisturbed, it can reach a height of five feet and a spread of six feet. Rhubarb plants grow in rosettes, making them a great candidate for cut and come again gardening, providing you with many harvests throughout the growing season.

It grows best in areas where the ground is cold for part of the year, since it requires temperatures below 4 degrees to become dormant during winter. In summer, it prefers cooler conditions between 15 to 20 degrees.

Nutritionally, rhubarb is low in calories and high in fiber. It's a good source of vitamins K, C, and E with moderate sums of calcium, manganese, and potassium. The bright red color of the stalks are indicative of its anthocyanin content – in fact, the deeper the hue, the higher the amount of these incredibly potent antioxidants.

A word of warning about rhubarb leaves – While the stalks are completely safe to consume, the large leaves that form on top of the stem should never be eaten. Rhubarb leaves contain high concentrations of oxalic acid, a toxic substance that is harmful when ingested, inhaled, or absorbed through the skin. When harvesting rhubarb, use extra caution when handling the leaves. You may dispose of them by adding them to your compost pile.

How To Grow Rhubarb:

Although new rhubarb plantings will take 2 to 3 years to become established enough for a first harvest, it is well worth the wait. Rhubarb is also one of the very first appearances in spring, a

welcome sight after the long winter doldrums.

Light Requirements – Plant rhubarb seeds or crowns in a spot that receives six to eight hours of sunlight per day. If you reside where summers are quite warm, choose a site that provides shade in the afternoon.

Soil – Rhubarb are heavy feeders so enrich your garden soil with amendments high in organic matter like compost. Rhubarb prefers a balanced pH of 6 to 7.



Transplanting – Plant rhubarb as soon as the ground can be worked in spring. You may also plant them in late autumn after they have become dormant. Space plants at least a metre apart and inch or two below the soil line.

Watering – Rhubarb plants need plenty of moisture so water well and often throughout the season. Mulch around each plant with straw to help retain moisture.

Fertilizer – Rhubarb doesn't need to be fertilized during its first year of growth. In subsequent seasons, enrich soil with organic matter and apply a high nitrogen fertilizer.

Companion Plants – Rhubarb grows well alongside strawberries, asparagus, and horseradish. Companion planting can really help fulfil your gardens potential by pairing plants that benefit each other mutually.

Harvest – As your rhubarb plants grow, remove seed stalks as they appear. Do not harvest rhubarb for its first year so its roots become well established. Once stems are at least 12 inches in length, snip stalks at the base of the plant and discard the leaves. Leave at least two stalks on each plant to keep it productive.

Storage– Rhubarb is super easy to preserve for later use. Cut stalks into 1 inch pieces and store in a container in the freezer, no blanching needed.

9 Uses For Rhubarb:

Rhubarb is an incredibly versatile food that can be roasted, baked, stewed, or boiled. Though it is best known for its dessert qualities, rhubarb can also be incorporated into many savoury dishes and drinks.

1. Rhubarb Jam

While strawberry rhubarb jam is the classic spread, rhubarb also pairs up quite nicely with raspberries, blueberries, black grapes, peaches, cherries, oranges, or pineapples.

2. Rhubarb Fool

Fruit fool is a simple British dessert made with sweet and sour fruits folded into a custard or cream. While there are many, many methods of preparing fool, and just as many ingredient combinations, this rhubarb rendition adds some modern twists for a light and refreshing summertime treat.

3. Rhubarb Ice Cream

This three ingredient ice cream calls for finely chopped rhubarb, whipping cream, and sweetened condensed milk – no ice cream maker required.

4. Rhubarb Chutney

Made with red apples, fresh ginger, red onion, and your choice of cranberries or cherries, rhubarb chutney is an excellent

accompaniment to poultry, pork, and other meats.

5. Sweet Pickled Rhubarb

Tasty served with wine and cheese or eaten straight out of the jar!

6. Rhubarb Barbecue Sauce

Baste your veggies and meats with this sweet and sour (and optionally spicy) barbecue sauce before slapping them on the grill.

7. Rhubarb Chicken Stir Fry

A healthful, low calorie, and Paleo friendly stir fry, this quick meal is prepared with chicken breast, fresh ginger, sliced strawberries, orange juice, lime, mint, and toasted almonds on a bed of spiralized zucchini veggie noodles.

8. Rhubarb Tomato Soup

A complex and aromatic recipe that is ready to serve in half an hour, this creamy soup is topped with fresh lovage and a chopped bacon omelette.

9. Rhubarb Salad Dressing

Add some tang to your spinach salad with this rhubarb vinaigrette dressing.

MEMBERS NEWS



HAPPY BIRTHDAY TO YOU

June: Pat Kilpatrick and Gavin Warner.

We wish you all a wonderful celebration.

BRING A CUP

Just a reminder members, if you would like a hot cup of coffee or tea at the end of the monthly meeting, you must bring along your own cup.



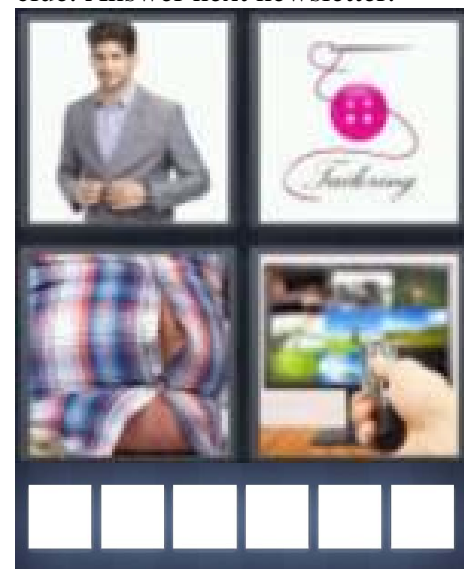
FIND THE WORD

Well, how did you go with finding the word in the last newsletter? The word is –

CATTLE

The word this month has 6 letters. What could it be?

Look at the four pictures for the clue. Answer next newsletter.



MONTHLY COMPETITION

June 26th: Container Grown – Fern.

July 24th: Foliage Arrangement minimum 3 kinds in a Novelty Container.

MONTHLY MEETING

June 26th: Vince from Bunnings.

July 24th: A.G.M.