

# NEWSLETTER

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PRESIDENT:  
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## PRESTON GARDEN CLUB COMMITTEE 2019/2020

### **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

## PRESTON GARDEN CLUB XMAS BREAKUP

**When:** 27th November.

**Time:** 8.00 pm

**Where:** Preston Shire Hall

This will be an informal night of relaxing and enjoying each other's company.

We will be entertained by singer, dancer Brendan Scott.

We will be seated at round tables and the Club will provide hot finger food, e.g. party pies, pasties & sausage rolls for supper.

Members please bring a plate (food on it) to add to our main supper table. Soft drinks and nibbles will be on your table.

There is no monthly competition for this night.

We are looking for donations for the Christmas Hampers. For example tin food, biscuits or Xmas treats. Bring your donation along on the night.

A raffle will be held during the night and some lucky people will go home with a hamper full of goodies for their Christmas celebrations.

We look forward to seeing you all and having some fun to finish 2019.

### NO DECEMBER MEETING

There will be NO December meeting as we take a break and get back into the garden!

Our first club meeting will held on Wednesday night **January 22nd**. See you all in 2020.

Next Newsletter will be in January.

## SPRING SHOW PHOTOS





## SHOW RAFFLE

Spring Show Raffle Prize Winners:

1st Barbara Duggan

2nd Brendan Matthews

3rd Frank Mason

4th Wayne Hurley

5th Anne Nichol

## CARAMILK NO BAKE SLICE



Delicious creamy no bake slice with delicious Caramilk Chocolate, walnuts and coconut.

Prep Time 30 minutes

Additional Time 4 hours

Total Time 4 hours 30 minutes

### Ingredients

250g packet of Plain Biscuits (Use Superwines or Arrowroot).

¾ Cup (75g) Desiccated Coconut.

½ Cup (60g) Coarsely Chopped Walnuts.

155 grams Caramilk Block (One whole block less one row, save that for topping).

100g Butter, cubed.

395g Can Sweetened Condensed Milk.

### Chocolate Topping

1 Block plus a row of Caramilk Chocolate.

1 teaspoon Vegetable Oil.

### Instructions

Prepare a 25cm square slice dish or baking tin with greaseproof paper (Good idea to give the tin a quick spray with cooking oil then line with paper so it sticks nicely) and set aside.

Using a food processor roughly crush the biscuits (or pop them in a ziplock bag and bash them a bit with a rolling pin) to a fine crumb. Roughly chop your walnuts and set aside also.

In a large saucepan slowly melt together the chocolate, butter and condensed milk, stirring often to ensure it does not catch until butter completely melted and ingredients blended together.

Allow the mixture to cool slightly, then add to this the crushed biscuits, coconut, walnuts and mix thoroughly.

Pour mixture into the prepared pan and using the back of a large spoon spread it around and flatten mixture until it is completely smooth and packed tight.

Put the biscuit base in the fridge to cool for 30 minutes while you prepare the topping.

### Chocolate Topping

You can prepare this either on the stove top in a double boiler or in the microwave. Quicker and easier to use microwave. Place the chocolate in a medium sized microwave proof bowl. Heat for 30 second bursts, stirring in between until the chocolate is completely melted and smooth. Add the oil to the chocolate and combine well then pour over the cooled biscuit base. (The Oil is to prevent the topping from cracking!).

Place back in the fridge for a minimum of 30 minutes to set completely, ideally 4 hours. Bring the slice to almost room temperature before slicing to ensure it does not crack. Slice using a sharp knife & store in an airtight container until ready to serve.

## MEMBERS NEWS



HAPPY BIRTHDAY TO YOU

November: Norma Thomas and Vince Mercuri.

December: Susi Colaianni, Wayne Hurley, David McNair.

We wish you all a wonderful celebration.

## NEW MEMBERS

We welcome some new people who have joined the Club recently, Pratima Francis, Jaswant Singh and John & Faye Aitken.

## TULIP FOREST



## COMING EVENTS

**30 November - 01 December.** Family Fun Day at Warratina Lavender Farm's Annual Open Garden Weekend. Time: 9.30am – 4.30pm. Entry: \$10 adult, \$5 child, \$25 family (4 persons). Tickets on the day at the gate or warratinalavender.com.au. People love to see the lavender in flower during Lavender Season (mid Nov – mid Jan). It's a magical sight and over the years the event has grown to include craft stalls and demonstrators, food vans, dancers, live music and plenty for the children – it's a really fun family day out. Families can enjoy strolling through the rows of flowering lavender, wander around the original homestead garden, home-made lavender scones & ice-cream, a sausage sizzle, plus plenty of great kids entertainment including a bouncy castle, fairy floss, animals to meet, Irish dancing, belly dancing, a lone bagpiper and every kids favourite - Rudy - the One Man Band! Location Warratina Lavender Farm, 105 Quayle Road, Wandin Yallock, 3139. Contact Annemarie Manders on 03 5964 4650 or info@warratinalavender.com.au

**30 November to 1 December.** Melrose – Open garden. 33 Clowes Street, Malmsbury. 10.00am - 4.30pm. Entry \$8 Students \$5 Under 18 free. 'Melrose' is a circa 1860s bluestone cottage surrounded by a garden sanctuary designed with a mix of elements: some formality and symmetry, some romance and wildness, a mingling of ornamental and productive plants, and the use of local recycled materials and artefacts from overseas. It is featured in Simon Griffiths' book Garden Love, as well as appearing on Gardening Australia and Better Homes and Gardens. The unique pool shed was featured in Simon Griffiths' Shed publication.

This is a garden of many diverse parts that simultaneously melds as a whole. A Mediterranean-oriented courtyard surrounds the living and dining areas combining a central fish pond, grape-covered arbor, iron windows from Turkey and pots of citrus. The old lean-to kitchen cottage was relocated from the bluestone house to the far corner of the property to use as a gardener's shed coupled with a vegetable garden – as if it were an independent living space with its own garden. Next to this a chicken house, where a Barnevelder chicken family now live, was created with fruit trees providing shade in the chicken run.

The pool is a central feature of the garden, integrated into the garden landscape to create the sense of a pond, where plantings go up to and over the side of the pool and incorporate grasses and productive trees to help create the feel of a natural water feature. The pool shed was inspired by the hay sheds of Central Victoria, using bush poles, recycled sleepers and corrugated iron, and internally a serene Middle Eastern theme.

Money can't buy happiness but it can buy plants.



And that's pretty much the same thing!

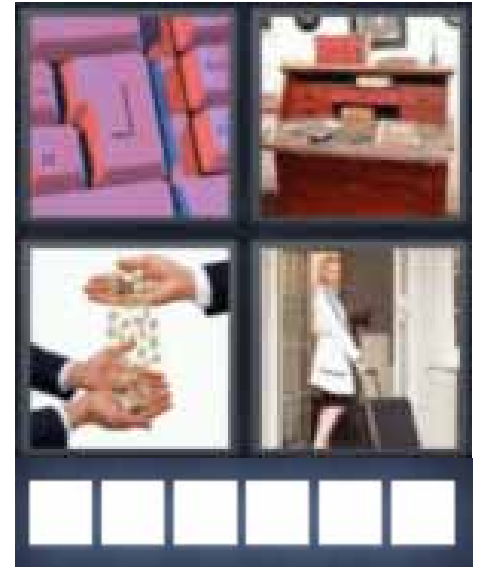
## FIND THE WORD

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

## **FLOWER**

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

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



## MONTHLY COMPETITION

**November 27th:** No Competition – Presentation of Awards.

**January 22nd:** Three Tomatoes, Shown with Stalks.

## MONTHLY MEETING

**November 27th:** Christmas Breakup Night.

**January 22nd:** Maria Mitchell from Ivanhoe Garden Club on flower arranging.