

# NEWSLETTER

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## PRESTON GARDEN CLUB COMMITTEE 2019/2020

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**If flowers could talk!!**



Going outdoors is not cancelled, listening to music is not cancelled, quality time with our families is not cancelled, reading a book is not cancelled, sharing with friends is not cancelled, singing out loud is not cancelled, laughing has not been cancelled, sharing HOPE with others has not been cancelled.

**Let's EMBRACE  
what we have!**

### REMINDER NO MEETING

Just a reminder, there will be NO April general meeting. May's newsletter we will give you an update.

### MENTON LEMON FESTIVAL



The Menton Lemon Festival is the second most popular event in the French Riviera, after the Nice

Carnival. The festival dates back to 1896 when the town wanted to create a festival or carnival to liven up the city during the winter.



However, back then oranges and lemons were not part of the story. The carnival was similar to the Nice Carnival with giant heads, and confetti throwing and flower throwing. Fast forward to 1928 and Menton, with its Mediterranean climate is the largest producer of citrus fruits in the whole of Europe.



While the citrus industry was booming, the wealthy or royal winter tourists who used to visit were decreasing in numbers. The owner of the Hotel Menton Riviera (which still exists today) came up with the brilliant idea to host a free



flower and citrus fruits show in the gardens of his hotel.



It was such a huge success that the following year the municipality took over from organising the event and moved it to public areas all over town. The show soon 'mixed' with the carnival and people began using oranges and lemons on their floats and in the parades.



The Lemon Festival was officially born around 1933-1935. In 1936 the Jardin Biovès (the biggest garden centrally located in town) was the new location for the festival and it has been held there ever since.



Every year the festival has been getting bigger and better and the sculptures have been getting more and more elaborate.

The sculptures are created with a base frame, or chicken wire type 'walls', and oranges and lemons

strapped to the frame with elastic bands looped between the chicken wire and the fruit.



The fruit are not harmed at all and are sold off at a bargain price after the festival is over. These days, most of them are not from Menton anymore though and are imported from Spain where they are much cheaper.



## BALLARAT GARDENS



Make a note for next year and visit Ballarat Botanical Gardens for the Begonia Festival. Or for less crowds, go there week or so later and enjoy the colour.



The gardens are looking colourful and of course the Conservatory is full of Tuberous Begonias. This year's Conservatory display is featuring 500 Tuberous Begonias, both upright and hanging basket varieties.



The March long weekend is the Begonia Festival, lots of activities and events associated with the festival and many people enjoying it all. The festival was launched in the autumn of 1953 by local Ballarat residents, who were keen to highlight and celebrate the growing post-war prosperity of their town and the local region. Now the flowers in the garden beds are looking good and the Tuberous Begonias are fully out.

Blackmore and Langdon Begonia cultivars and many they now consider rare.



Blackmore and Langdon's nursery was established by James Blackmore and Charles Langdon in England in 1901 and quickly established a reputation for breeding Tuberous Begonias. The Ballarat Botanical Gardens began importing Tuberous Begonias from their nursery soon after 1901 and continued to do so for over 100 years. Today the Tuberous Begonia collection still contains over 120

The display was opened to the public on Saturday 7th March and will remain until mid to late April.



## PANIC BUYING

First it was the panic buying of toilet rolls, then staples like rice, pasta and meat — now it's spread to the nursery industry as demand for edible plants and seeds heats up due to coronavirus.

Andrew Clarke runs a nursery south of Hobart and said he had never seen anything like the past few days in 30 years of selling, growing and advising about plants. "The seedling area and vegetables have been completely depleted over the weekend and we've sold in a week what we typically sell over a month," he said.

A lot of people who bought plants at the nursery were not your typical core gardeners who had been growing vegetables, herbs and fruit trees for years. "It's been really good to see beginner gardeners interested in growing edibles and self-sustainable gardening, and we've been helping with advice on what type of vegetables will grow at this time of year," Mr Clarke said. "The run on plants will mean there could be some restrictions over the next week or two while we wait for fresh supplies from the wholesalers."

Seedfreaks is an online shop selling heirloom seeds from Geeveston in Tasmania's far south, and co-owner Linda Cockburn said the business had increased twentyfold in the past week. "We are being inundated with orders from across Australia, and many of those are from new gardeners eager to grow their own vegetables like spinach, broad beans, radish and all sorts of lettuce," she said. "We also need to make sure the new gardeners have knowledge about the seeds and how and when to plant them properly so they end up as green thumbs and not black thumbs."



In the Riverina region of New South Wales, one nursery said it had sold out of vegetables and in recent days had sold more seed packets than it normally would in a year. Meanwhile, fifth-generation Bendigo nurseryman Lee McDonald said the past couple of days at work had been "unprecedented". "We're down to four punnets of onions and about 10 punnets of radicchio, and that's about it for the vegetables — the packets of seeds have just disappeared off the shelves," he said.

The bigger nursery chains have also seen shelves of vegetables stripped bare and huge sales of seeds and fruit trees to consumers desperate for products to grow and eat from their backyard gardens.

### Leaves to use in a toilet paper shortage!



## CLASSIC ANZAC BISCUITS

Prep: 10 Minutes  
Cook: 45 Minutes  
Easy - Serves 28



### Ingredients

- 1 cup plain flour
- 2 cups rolled oats
- ¾ cup white sugar
- 125g butter, chopped
- 2 Tbsp golden syrup
- 2 Tbsp hot water
- 1 tsp bicarbonate of soda

### Method

Preheat oven to 150°C. Line 4 oven trays with baking paper  
Put flour in a large bowl and stir in oats and sugar.

Put butter, syrup and hot water in a small saucepan over a medium heat. Stir occasionally until butter has melted.

Stir bicarbonate of soda into syrup mixture and remove from heat.

Add warm syrup mixture to oat mixture.

Stir until well combined.

Shape tablespoons of the mixture into 28 balls.

Arrange balls on prepared trays about 8cm apart. Press each ball lightly with your fingers to flatten slightly.

Bake, in batches, for 18-20 minutes or until golden brown. Remove from oven and cool on trays. Serve.

## MEMBERS NEWS



### HAPPY BIRTHDAY TO YOU

**April:** John Aitken, John Mathie, Hazel McGlone, Joan McNair, Rita Page, William Saunders, Marcelle Tayeh, Margaret Trewella and Pam White.

We wish you all a wonderful celebration.

## FIND THE WORD

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

### **FOLDED**

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

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

