

# NEWSLETTER

Registered Address: P.O. Box 1004, Preston, 3072.

Registered Number A0006535U

PRESIDENT:  
BILL SAUNDERS

ISSUE NO. 209

SEPTEMBER 2020



Information:  
Phone: (03) 9478-0269

E-mail:  
prestongardenclub@hotmail.com

Web Address:  
www.prestongardenclub.org.au

## 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  
0432 033 138

## MEMBERSHIP RENEWAL

All members annual subscription fees are due on July 1<sup>st</sup> every year. Now is the time to pay your membership fee.

Single: \$15.00  
Family: \$25.00

Please make cheques payable to Preston Garden Club Inc, P.O. Box 1004, Preston, 3072.

### **OR**

Bank Transfer  
BSB No. 033073 Account No. 231476, **Reference is your ("surname" Subs).**

### **OR**

Wait until we see you at the next garden club meeting.

For more info contact John, phone 94581632 or 0402 633 739.

## TOMATOES

Spring is here and the weather is slowly starting to warm up we start getting back into the garden. One vegetable that is easy for the home gardener to grow is the Tomato. Most families would only need to grow a couple of plants to give them a fresh supply of fruit for the season.

There are two ways to start growing Tomatoes, either by seed or buying young seedlings from your local nursery. The local

nursery will have a small selection available. A far wider range of varieties is available from seed. Some people collect and save their own seed to use the following season. Make sure you collect from the strongest, healthiest and tastiest plants.



To have Tomatoes for Xmas you will need to sow the seed in early spring. Sow the seed into pots using a good seed raising mix. The mix should be open and drain well. Keep the pot in a warm position and in a couple of weeks pot seedlings into individual pots.



Don't over feed the young plants, as you should encourage them to flower and start producing fruit. A good location to plant is a sunny warm part in the garden that has good drainage.

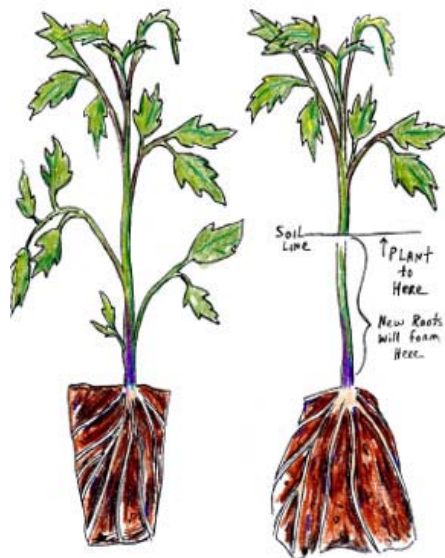
Determinate varieties of tomatoes, also called "bush" tomatoes, are varieties that are bred to grow to a compact height, approx. 1.2 mts. Usually, the plants stop growing when fruit sets and ripen all of their crop at or near the same time (usually over a 2 to 4 week period), and then die. Advantages are that the plants require very little staking or support, and the produce can be harvested over limited time.



Indeterminate varieties of tomatoes are also called "vining" tomatoes. They will grow and produce fruit until killed by the onset of cold winter temperatures. Most cherry tomatoes are indeterminate. They can reach heights of up to 1.5 to 2 metres. Indeterminate varieties will be blooming, setting new fruit and ripening fruit all at the same time throughout the growing season. This provides a continuous, extended crop of fruit. Indeterminate varieties require substantial staking for support and may require some pruning. The harvest can then be used over months, as fresh produce for family needs.

When planting tomato seedlings use a method called Deep Planting. To do this dig a hole about a 30cm deep and plant the seedling so the soil covers most of the plant stem.

Only the top few leaves are visible above the soil surface. This enables the plant to develop more roots along the stem. Remove any leaves that will be under the soil surface, as this can be a disease entry point. The tomato plant will develop more roots along the stem and makes it more resilient to the variations in soil moisture and temperature.



It also pays to stake seedlings at the time of planting to avoid root disturbance later. And if it's a tall variety, put in two or even three stakes to ensure good support. Once flowers appear it's wise to start feeding with a tomato-specific fertiliser. Water regularly, especially when conditions start to warm. Tomatoes don't like soils that completely dry out and irregular watering can encourage blossom end rot, in which the bottom of the fruit goes dark and mushy. Never water the plant itself, only the ground around it.



Pinch out laterals to keep plants open and manageable, and also cut away the lower leaves on plants where disease is often introduced via contaminated water droplets bouncing up off the ground. Never prune heavily. Tomato growth requires warmth rather than beating sun and a little cover prevents scorching and seemingly improves the flavour. Once the ground is warmish, mulch with an organic cover such as sugar cane, pea straw or lucerne hay.

A number of varieties are available as seed from various suppliers. Here are a few you may like to grow. Black Russian, Burnley Surecrop, Cindel, First Prize, Green Zebra, Jubilee, Moneymaker, Oxheart, Roma, Rouge de Marmande, Sweet Bite, Tiny Tim, Tommy Toe, Yellow Pear, KY1.



Kangaroos are smarter than some people!!

## KEUKENHOF



Nearly six months ago in the northern hemisphere was a colourful spring. Unfortunately many people did not see it as they were house bound due to the coronavirus. Spring is the time to admire all the spring bulbs in flower.



Tulips from Holland are world famous. If you want to see the Dutch tulip fields in bloom, you should visit Holland in April and May. This is the same period in which the biggest flower park in the world, Keukenhof, opens its doors.



Keukenhof is a park where more than 7 million flower bulbs are planted every year. Gardens and four pavilions show a fantastic collection of: tulips, hyacinths, daffodils, orchids, roses, carnations, irises, lilies and many other flowers.

We have in Monbulk our own famous Tesselaar Tulip Festival. Running from September 12th to October 11th. The restrictions with travel due to the coronavirus may cause some people to miss out this year.





### QUEEN'S SCONES

Queen Elizabeth's Garden Party Scones Recipe.



Ingredients:

- 500g Plain Flour.
- 28g Baking Powder.
- 94g Butter.
- 86g Sugar.
- 2 Whole Eggs.
- 140ml Butter Milk.
- 100g Sultanas - soaked for 30 minutes in hot water.

Method:

- Preheat oven to 180°C.
- Mix the flour, baking powder, butter and sugar together in a bowl, until a crumb is formed.
- In a separate bowl, whisk the eggs and buttermilk together.

Add the liquid to the crumb mixture.

Continue to mix the dough, until it is smooth.

Add the sultanas, and mix until evenly distributed.

Remove the dough from the bowl, flatten the dough and cover.

Leave to rest for approximately 30 minutes.

Roll out the dough to a thickness of 2.5 cm and cut to desired shape.

Rest the scones for another 20 minutes.

Gently egg wash the top of the scones.

Bake in the oven for 10-12 minutes until golden brown.

Cool before serving with jam and clotted cream.



### MEMBERS NEWS



HAPPY BIRTHDAY TO YOU

**September:** Neil Lenne, Rob Walsh and Kay Wawn.

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 –

**ORNATE**

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

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

