

NEWSLETTER

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

Registered Number A0006535U

PRESIDENT:
BILL SAUNDERS

ISSUE NO. 210

OCTOBER 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

AGM

Month by month we have been watching how the coronavirus has been spreading. It's obvious, we as a club cannot meet as a group for the rest of this year. Our aim now is January 2021, start refreshed.

Our Annual General Meeting last July did not happen and we need to conduct it before the end of this year. For the first time ever, we will do this remotely.

How you may ask? Next month we will send out to every member information that is required to complete our AGM.

Since you cannot vote in person. All we ask is you read the information provided, if you agree then reply back, either by post, email or a phone call.

It's all very simple. All the information and details will be proved in November.

MEMBERSHIP RENEWAL

All members annual subscription fees are due on July 1st 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

Pay at the January meeting 2021!

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

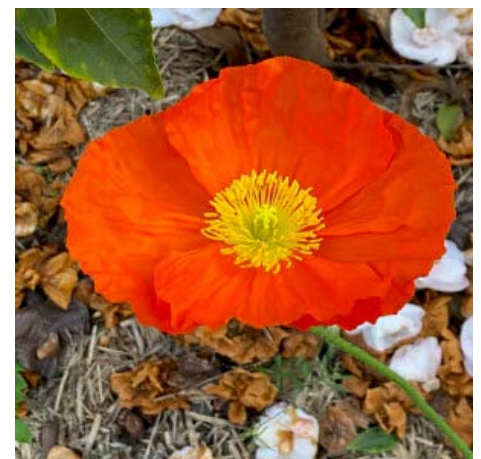
SPRING FLOWERS

Hi everyone, I hope you are all well.

Reading the August newsletter from the back to the front for some reason, and enjoying the middle pages, I was thinking of thanking whoever is responsible for putting the newsletter together each time. Then I came to the front page letter from Cheryl Power, who expressed my thoughts for me!

As I don't use Facebook, I am forwarding a few of my spring flower photos taken around here to use if you wish. The poppies and small camellias are from my garden. It's been a joy to watch the poppies emerge from their pods with crinkly petals like new butterfly wings.

Enjoy the wonderful first weeks of spring, and thank you.
Angela Darbyshire





AMANITA MUSCARIA

COLOURFUL MUSHROOMS

One of our members, Noelene Park who lives out in the countryside of Hurstbridge, has sent in a few photos, see below. Her latest crop of colourful mushrooms. Not sure if Noelene has been tasting a few, as she is seeing “wee leprechaun!”



Amanita muscaria, looks like it stepped out of the pages of a children’s book. But don’t be fooled by its innocent crayola hue.

Amanita muscaria, its commonly known as the fly agaric or fly amanita because in some regions, pieces of the mushroom are placed in milk to attract flies, which then become inebriated, fly into walls and perish.

“Our big dam is full after eight years of being low. All the big storms last week filled it to the brim – its running over into Diamond Creek.”



Native throughout the temperate and boreal regions of the Northern Hemisphere. Amanita muscaria has been unintentionally introduced to many countries in the Southern Hemisphere, generally as a symbiont with pine and birch plantations, and is now a true cosmopolitan species. It associates with various deciduous and coniferous trees.

“All the mushrooms were photographed on our property.”

Arguably the most iconic toadstool species, the fly agaric is a large white-gilled, white-spotted, usually red mushroom, and is one of the most recognizable and widely encountered in popular culture.

Despite its easily distinguishable features, *Amanita muscaria* is a fungus with several known variations, or subspecies. These subspecies are slightly different, some have yellow or white caps, but they are all usually called fly agarics, and they are most of the time recognizable by their notable white spots. Although classified as poisonous, reports of human deaths resulting from *A. muscaria* ingestion are extremely rare.

BATMAN TREE

John Batman is considered one of Melbourne's pioneers. Batman brought his wife and seven daughters to the new settlement (Melbourne) in April 1836, and they settled at Batman's Hill. Their only son, John Charles, was born a year later. Batman by then had improved about 20 acres (8 ha), including buildings, garden and an orchard, west of the town boundary, with the aid of about 30 servants. He died on 6 May 1839, aged 38.



Batman's Hill and house on the Yarra 1863.

On the eastern bank of the Plenty River at Greensborough stands a solitary apple tree, referred to as the Batman Apple Tree. What is probably the oldest apple tree in Victoria. The tree, once part of an orchard planted by Frederick Flintoff, is on a small river flat, adjacent to the Maroondah aqueduct pipe crossing. Nearby is a plaque marking the site of a private cemetery for the pioneer Whatmough and Partington families.

The 1841 census reported the presence of Frederick Nevin Flintoff on the Plenty at Greensborough. An unfinished and uninhabited wood house stood on his property, which was given the name Brancepeth. In 1890, Brancepeth Farm comprised 200 acres owned by Mr. F. Flintoff jnr., with 'the garden in the valley and the farm on top of the hill'. The orchard of 'some seven acres' planted along the river banks was for many years' leased by Mr. Whatmough.

It appears the majority of trees in the garden were, in the first place, brought over from Van Diemen's Land by Mr. John Batman and planted in his garden at the Survey Camp. After Batman's death, the trees were sold, and in September 1841 Mr. Flintoff bought a number at one pound a piece and brought them to and planted them in the Greensborough district.



Batman Apple Tree 1910.

In 1910, E. E. Pescott, then Principal of Burnley Horticultural College, recommended to the then owner of the orchard Mr. J. A. Bosch, that the tree be grafted over 'with strong growing varieties, and also that crevices in the trunk be filled with cement. This he did. The tree was grafted over with the Rome Beauty and Rymer varieties.

The Flintoff orchard likely started in 1841 with the planting of trees, once a part of John Batman's fruit garden. The sole survivor of that orchard is said to be one of the

original Batman apple trees, which would likely make it the oldest living apple tree in Victoria.



PRUNUS ELVINS



Prunus 'Elvins' was named after a Miss Myrtle Elvins from a chance hybrid which first appeared as a seedling in the Elvin's garden in Linda Crescent, Hawthorn in 1926. It was discovered by Mr Reginald Sparks of Sparks and McAlpine Nursery in Box Hill.



In 1955, Mr Alex Jessop, then Director of the Royal Botanical Gardens Melbourne, sent a specimen of Prunus 'Elvins' to the Arnold Arboretum in the USA for clarification of its identity. Dr Donald Wyman noted the specimen's affinity with Prunus salicina (Japanese Plum), but suggested it was probably a hybrid.

Dr Jim Willis proposed in 1964 that *Prunus cerasifera* (Cherry Plum) was the other parent. The original plant exists no longer, as Miss Elvin's garden has become part of the Hawthorn Football ground.

A small deciduous tree to 3-4 mts tall. Leaves narrowly elliptic, to 10 cm long, acuminate, serrulate, teeth with acute tips. Flowers appearing in September before the leaves, 1-2 per bud and 2-3 buds per node, single, opening white and pale pink, about 2 cm wide, pedicels 1-1.5 cm. Fruit small, with dark red skin and flesh a floriferous small tree, often with long branches covered with flowers.



BROWN SUGAR CAKE

This Brown Sugar Cake is so super simple and easy to make. It's a classic combination of caramel flavours, in a moist rich cake.



Ingredients:

- 120g (125 mL / ½ cup) butter.
- 340g (375 mL / 1½ cups) packed dark brown Demerara sugar.
- 280g (500 mL / 2 cups) all purpose flour.
- 5 mL (1 tsp) baking powder.
- 2 mL (½ tsp) baking soda.
- 2 mL (½ tsp) coarse salt.
- 2 eggs.
- 10 mL (2 tsp) pure vanilla extract.

250 mL (1 cup) buttermilk.

Method:

Pre heat oven to 180°C (350°F).

Grease a 9" / 23cm round cake tin and place a parchment disk in the bottom.

In a stand mixer cream together the brown sugar and butter.

In another bowl mix together the dry ingredients: flour, baking powder, salt, and baking soda.

Once the butter / sugar is fully creamed, add the eggs one at a time.

Mix in the vanilla.

With the mixer running on low, spoon in half the flour mixture; mix to combine.

Then add in half the buttermilk; mix to combine.

Then add the remaining flour and buttermilk; mix until just combined.

Put batter into cake tin and bake 40 - 50 minutes, until cake tester comes out clean.

Cool in the tin before releasing.

MEMBERS NEWS

Some exciting news from Susi Coliaina, "I AM AN OMA (grandma)!!!". Her daughter Bianca gave birth to a baby boy on 26th August - Adrian 4.4 kilo. Mum & baby doing well.



HAPPY BIRTHDAY TO YOU

October: Ken & Shirley Kendall and Joy Raftopoulos.

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 –

WALLET

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

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



WHERE??



This photo was taken Sept 25th, it's snowing. It's in Victoria somewhere. Where is it, can you work it out?