

# NEWSLETTER

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

Registered Number A0006535U

PRESIDENT:  
BILL SAUNDERS

ISSUE NO. 215

APRIL 2021



Information:  
Phone: (03) 9478-0269

E-mail:  
prestongardenclub@hotmail.com

Web Address:  
www.prestongardenclub.org.au



## HURSTBRIDGE

Here I am out of the Hurstbridge Hills.



Sunrise Feb 21 at 6.30am.

We had an autumn like summer, with very few days up into the 30s and two I think over 40 degrees. We have had a few mornings of over 4.7 and 3 degrees - the past three mornings we have had a heavy fog, which cleared away by 9am.



Feb 28th 5.45am, 8 degrees. Fog across our paddocks.

Having the cooler summer I didn't think of bush fires - the undergrowth is thick and quite green. Our paddocks are green, usually look like a desert by now. Three Fridays in Feb we had big storms - heavy rain, thunder and lightning. Lindsay had to grade the drive a bit as it got washed out with the heavy runoff.

As always there are plenty of jobs to do. We are both well at present - the usual creaks and groans at our age.

I shan't be coming to the meetings - I'm not happy driving home late of a night now. I'll miss catching up with everyone on those nights. With the Covid-19 lockdowns I phoned around keeping in touch with members and will do the same, whilst not going to the meetings.

The newsletters have been coming through ok on the email - great reading and photos, club news etc.

I have enclosed a number of photos - Lindsay takes the early morning ones, sunrise, fog etc on his mobile phone. Looking them over will keep you out of mischief.

Best Regards  
Noelene Park 12-3-2021



Tomatoes 'Mighty Red'



Tomato 'Big Red' and Zucchini.



Carpet Rose under the Hills Hoist.



Geranium 25 year old plant.



Cluster Rose 'Rhapsody in Blue'.



Rose 'Queen Elizabeth' (climber)



Silky Oak in bloom



10 of our pet magpies and a crested pigeon.

## BALLARAT BEGONIAS

The annual Ballarat Begonia Festival this year was held over a three week period, starting from the long weekend in March.

Some photos here of the Tuberous Begonia display in the Conservatory and the floral beds.

You of course know of the Sunflower (Helianthus) growing very tall. There has been some breeding in Australia to produce dwarf varieties, around 1 mt high, multistem making more flowers. Some are on show in the gardens at Ballarat.



Tuberous Begonias display in the Conservatory.



Upright Tuberous Begonia.



Tuberous Begonia display.



Hanging basket variety of Tuberous Begonia.



Centre Rudbeckia.  
Middle Helianthus 'Ice Spray'.  
Front Pelargonium 'Horizon Origin'



Construction of a full-scale replica of the long-demolished Gothic fernery.



Impatiens 'Sunpatiens Series'



Statue of Wallace.  
Unveiled 24th May 1889.



Sequoiadendron giganteum  
(Giant Sequoia)  
Planted 1863 to 1874, they have  
struggled badly with drought.



Begonia 'Megawatt Red Green  
Leaf'



Dahlia bed

Note: 3 bamboo stakes surrounding  
every Dahlia plant to support the  
growth.

## PAVILION CAFE FUTURE!!

In the Fitzroy Gardens stands the 'Pavilion Cafe', having a long use in the gardens which maybe cut short soon! The City of Melbourne has/will make a decision on the future of this building soon.

The original Kiosk was opened in the centre of the Gardens in 1908. This half-timber style building incorporated tea rooms, a band stand, a residence for the proprietor and public toilets. A dining room was added in the 1920's. The Kiosk was the first such facility in the public parks and appears to have been an immediate success.



The timber building was damaged by fire during 1960, later demolished and plans drawn up for a new Cafe, the present brick building was opened in 1964. Used as a Cafe and for wedding receptions until it was closed on 8th March 2017. The cafe has been closed for 4 years, for some reason Council never sought a new tenant to keep the Cafe operating but kept it closed!

Maybe the main reason, two Cafes in the gardens would not work. Council bureaucrats in their wisdom demolished half of the Fitzroy Nursery, glasshouses, shade houses, potting shed, propagation house to build a small visitor centre and a new cafe. The focus has been moved to this area around Cooks' Cottage. Maybe after 4 years it's a good time to demolish the Pavilion Cafe too?

City of Melbourne recently seeking public comment of 3 options.



Option 1: Open space/parklands (remove the building with option to include playground, food gardens). Maybe this is the preferred option for the bureaucrats? Demolish the building, will be no conflict with the new Cafe. Get rid of the problem they have caused. The illustration shows a BBQ, which they don't mention as an option? Council had a policy that NO BBQs would be installed in Fitzroy Gardens. Also wedding couples were not allowed to erect a marquee. Fitzroy Gardens was kept special and protected, maybe not anymore!



Option 2: Commercial (e.g. cafe, event centre, wellness studio, creative space). Maybe the building should be used as a commercial enterprise, that's what it was built for? Maybe an upmarket restaurant, serving meals? What a great place for interstate/international visitors to the gardens, enjoy a good meal and a glass of wine. Also be a venue for wedding receptions, as was done in the past?

Option 3: Not-for-profit (e.g. social enterprise support programs, event space, community hub, creative space). We have to remember the gardens are not Council land. Council has the responsibility to

manage the gardens on behalf of the Victorian Government to a high standard for local, interstate and international visitors.

### **BRING A CUP**

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

### **ORANGE CAKE**



Servings: 12  
Prep Time: 20 minutes  
Cook Time: 45 minutes

#### Ingredients

##### Cake

1 cup (250 mL) milk  
½ cup (115 g) unsalted butter  
1 cup (165 g) cornmeal  
1 cup (200 g) granulated sugar (caster sugar)  
4 large eggs, at room temperature  
2 tsp (10 mL) finely grated blood orange zest  
1 cup (100 g) ground almonds  
2 tsp (10 mL) baking powder (gluten free, if needed)  
¼ tsp (1 mL) salt  
pinch ground cinnamon

##### Syrup

½ cup (125 mL) blood orange juices (about 2 oranges)  
½ cup (100 g) granulated sugar (caster sugar)

#### Directions

1. Preheat the oven to 350 F (180 C) and grease a 9-inch (23 cm) springform pan.

2. Heat the milk and butter until the butter has melted and pour this over the cornmeal in a large mixing bowl, whisking while adding (it will thicken up quickly.) Whisk in the sugar and add the eggs one at a time, whisking after each addition. Stir in the zest.

3. In a separate bowl, stir the ground almond with the baking powder, salt & cinnamon and add this to the batter, stirring until blended. Pour the batter into the prepared pan and bake for about 45 minutes, until a tester inserted in the centre of the cake comes out clean.

4. To make the syrup, bring the blood orange juice and sugar to a full boil. While the cake is still hot from the oven, poke holes in it with a skewer and then spoon the syrup over the cake (it will soak in quickly). Allow the cake to cool to room temperature before serving.

The cake will keep, well-wrapped, at room temperature for 3 days.

### **MEMBERS NEWS**



#### HAPPY BIRTHDAY TO YOU

**April:** John Aitken, John Mathie, Hazel McGlone, Joan McNair, Rita Page, William Saunders, Marcelle Tayeh, Margaret Trewella, 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 –

### **BIRDCAGE**

The word this month has 8 letters. What could it be?

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



### **MONTHLY COMPETITION**

**April 28th:** Bowl of Floating Flowers. No More Than 6 Blooms.

**May 26th:** One Container of Chrysanthemums, 6-10 stems, C.V.A.

### **MONTHLY MEETING**

**April 28th:** Pollinator Alliance - Attracting pollinators to your garden.

**May 26th:** Maria Mitchell - Flower Arranging.