

# NEWSLETTER

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## ANNUAL GENERAL MEETING

Notice is hereby given that the Annual General Meeting of Preston Garden Club Inc. will be held at 8.00pm, on July 28th, 2021, in Preston Shire Hall, corner of High & Gower Streets, Preston.

## BIRTHDAY BOY

At the last meeting we gave Jack Edgar a big surprise with a delicious chocolate cake for his 90th birthday. As you can see in the photo, Jack wanted it all for himself!



## CONSERVATORY

It's all happening at the Fitzroy Gardens Conservatory in the last week of May. After 2 years and 3 months closed, finally the Conservatory will be open again very soon. The whole glass roof has been replaced with new rafters and toughened glass at a cost around \$800,000. The new roof looks amazing and the walls have been freshly painted.



The crew of gardeners are installing the tropical display. The Conservatory was to open on Monday May 31st but now has been delayed until we come out of the latest lock down. The Manager was saying he could not buy any

Crotons from Queensland, Bunnings has bought them all.



After the lock down, come and visit the Fitzroy Gardens and Conservatory, autumn leaves are everywhere. The Elm trees are turning yellow.

## GALLIPOLI LONE PINE



There is an intriguing and little known puzzle about the true botanical identity of the famous Lone Pine at Gallipoli.

It's well known that a tall pine tree stood on a prominent ridge and was a reference point for soldiers on both sides until it was destroyed by gunfire.



A young Ginkgo biloba, also known as the Maidenhair Tree. Showing off its golden autumn foliage.



A photo of the genuine Lone Pine (*Pinus brutia*) at Gallipoli taken before the battle.

The battle of Lone Pine is deeply etched in the psyche of Australians, New Zealanders and the Turks. It took place between 6 and 10 August 1915 with tragic losses of over 2,000 ANZACs and a further 7,000 Turkish soldiers.

Over the decades the Battle of Lone Pine became increasingly symbolic and many memorial parks in towns and cities around Australia were planted with a specimen or grove of "Lone Pines", usually said to have been propagated from the original tree. But this is not quite right.

The most common Lone Pine tree planted is Aleppo Pine (*Pinus halepensis*) with seedlings often derived from a parent tree planted in the grounds of the Australian War Memorial in Canberra.

This tree was planted by the Duke of Gloucester in 1934 and raised from seed from a pine cone found in a Turkish trench and sent home from Gallipoli to his mother in New South Wales by Lance Corporal Benjamin Smith. His brother Mark Smith had been killed in the battle.

The problem is Aleppo Pine is not native to Turkey or the Gallipoli Peninsula.

Aleppo pine grows naturally in other Mediterranean countries like Spain, Italy, Greece, Syria and Morocco, but is planted widely.

However, logs and branches of Aleppo Pine were brought into Gallipoli from plantations beyond the Dardanelles and used to roof the Turkish trenches and dug-outs. This seems to be the most likely source of Lance Corporal Smith's cone.

Whereas, Turkish Pine (*Pinus brutia*) is native to Gallipoli. Turkish pines are very closely related to Aleppo pine, and at the time were regarded as a subspecies, but now they are usually classified as a different species.

Scattered specimens of Turkish Pine grew across peninsula, and all the trees except the famous one were cut down by the Turks for construction of their defensive trenches.



Thomas Keith McDowell, pictured here with his wife, brought a piece of history home, a cone from the real Lone Pine (*Pinus brutia*).

A cone from the "real" Lone Pine was collected by Sergeant Thomas Keith McDowell who put it in his knapsack, where it remained until he returned to Victoria after the war.

Four seedlings were raised some years later from the seed of this *Pinus brutia* cone and planted in several places including the Shrine of Remembrance in Melbourne, Wattle Park and later the Forestry School at Creswick.



One of the four original descendants of the genuine Lone pine (*Pinus brutia*) was planted at Wattle Park in Melbourne in 1933.

So only these trees can claim to be the true descendants of the original Lone Pine at Gallipoli.

To add to the befuddlement, the "Lone Pine" now growing and revered by thousands of visitors to the ANZAC War Memorial at Gallipoli is a Stone Pine (*Pinus pinea*), which is not even native to the region but grows naturally in Italy and is seen at its best providing shade in Rome.



The Lone Pine standing at the cemetery at Gallipoli and revered by thousands of ANZAC and Turkish pilgrims was planted in the 1920s and is a Stone Pine (*Pinus pinea*) and native to Italy.

The provenance of both the Aleppo pine (*Pinus halepensis*) and the Turkish pine (*Pinus brutia*), now widely planted across Australian civic gardens, can be traced back to the Gallipoli battlefield of 1915.

### SEED LIBRARY



The Alphington Community Centre has a seed library. It is open all the time and you can collect seeds at any time. Also if you have excess seeds it's appreciated if you could label and package them and leave in the library or drop them into the office if you can't package them. It is situated at 2 Kelvin Road, Alphington.



### DR PEPPER CAKE

This is the easiest Dr Pepper chocolate cake recipe you'll ever make. The dense, moist, rich, chocolate flavour is accompanied by a simple chocolate icing.



#### Ingredients:

250 mL (1 cup) Dr Pepper / Coke / Pepsi / Root Beer.

250 mL (1 cup) white sugar.

125 mL (½ cup) brown sugar.

115g (4 ounces) bittersweet chocolate 70%.

115g (125 mL / ½ cup) butter.

500 mL (280g / 2 cups) all-purpose flour.

10 mL (2 tsp) baking soda.

5 mL (1 tsp) baking powder.

5 mL (1 tsp) coarse salt.

250 mL (1 cup) buttermilk.

2 eggs.

5 mL (1 tsp) pure vanilla extract

15 mL (1 Tbsp) chocolate liqueur (optional).

#### Icing:

115g (4 ounces) bittersweet chocolate 70%.

250 mL (1 cup) butter.

Pinch salt.

60 mL (¼ cup) Dr Pepper.

5 mL (1 tsp) pure vanilla extract.

15 mL (1 Tbsp) chocolate liqueur (Optional).

4 cups powdered sugar - approximate.

#### Method:

Preheat the oven to 190°C (375°F).

Put the pop, sugars, chocolate, and butter in a saucepan.

Stir over medium heat until fully melted and blended.

Remove from the heat and let cool slightly.

Sift together the flour, baking soda, baking powder and salt.

In a small bowl, stir together the buttermilk, vanilla, and chocolate liqueur.

Grease, flour and line 2 - 9" cake pans with parchment.

Whisk the milk mixture and eggs into the slightly cooled chocolate mixture. Whisk in the dry ingredients, in 2-3 additions.

Divide the batter between the pans and bake about 30 to 35 minutes, or until a tester comes out clean.

Let the cakes cool completely, then remove from the pans and cool on a rack.



Meanwhile, make the icing.

Using your preferred method - melt the chocolate, then let cool almost to room temperature.

Cream the butter, and add in about ¼ of the icing sugar.

Whisk in the melted chocolate, vanilla, liqueur and salt.

Slowly whisk in just enough icing sugar to stiffen and attain desired sweetness.

Ice as a layer cake.

**VAL NEWLAND: 01/01/1935 - 21/05/2021**

It is with sincere sadness that we have learned of the death of our long time member, Val Newland. Val and husband, Les (dec.) were stalwarts of Northcote Garden Club for many years. After the demise of Northcote Garden Club Val transferred her membership to Preston Garden Club, where she already had good friends with whom to share her love of

gardening, and has been a popular and valued member ever since.

Val suffered a massive stroke resulting in her passing away on 21/05/2021.

We, the members of Preston Garden Club pass on our condolences to Val's six children and their partners, sixteen grandchildren and four great grandchildren. I know that they will truly miss this lovely lady, as we will miss her at our gatherings. R.I.P. Val.



### SUPPER

After many, many years Margaret Trewella has retired from organising the supper at every monthly meeting. A new face in the kitchen now is Helen Salisbury, who has stepped into the role. Anybody who is in the cooking mood, we welcome you to bring along a homemade cake/biscuit etc on the night? Why not try one of the many recipes from our newsletter?

### MEMBERS NEWS

HAPPY BIRTHDAY TO YOU

**June:** Pat Kilpatrick and Gavin Warner.



### FIND THE WORD

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

### **MEDICINE**

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

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



### MONTHLY COMPETITION

**June 23rd:** One Pot/Container Fern.

**July 28th:** A Floral Arrangement Using Flowers and Foliage.

### MONTHLY MEETING

**June 23rd:** Kathleen Tants - Soil Preparation.

**July 28th:** AGM