

NEWSLETTER

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

Registered Number A0006535U

PRESIDENT:
BILL SAUNDERS

ISSUE NO. 228

JUNE 2022



Information:
Phone: (03) 9478-0269

E-mail:
prestongardenclub@hotmail.com

Web Address:
www.prestongardenclub.org.au

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 27th, 2022, in Preston City Hall, corner of High & Gower Streets, Preston.

SONG OF THE ROSE



If Zeus chose us a King of the flowers in his mirth. He would call to the rose and would royally crown it. For the rose, ho, the rose! is the grace of the earth. Is the light of the plants that are growing upon it.

For the rose, ho, the rose! is the eye of the flowers. Is the blush of the meadows that feel themselves fair. Is the lightning of beauty, that

strikes through the bowers. On pale lovers who sit in the glow unaware.

Ho, the rose breathes of love! ho, the rose, lifts the cup. To the red lips of Cypris invoked for a guest! Ho, the rose, having curled its sweet leaves for the world. Takes delight in the motion its petals keep up. As they laugh to the wind as it laughs from the west.

Achilles Tatius (c.101-c.200 AD)

The Great Pavilion

Royal Horticultural Society Chelsea Flower Show 24-28 May 2022.

Some of the floral features inside the Great Pavilion.



The Great Pavilion



Queen tours the show by buggy.



Allium



Clematis



Gladioli



Orchids



Roses



Chrysanthemum



Hippeastrum



Fuchsia



Chrysanthemum



Tulip



Streptocarpus



Sarracenia (pitcher plant)



Arisaema (Jack-in-the-pulpit)



Delphinium & Tuberous Begonia



Iris



Daffodils



Azalea Bonsai



Lilium



Art work with 70 pots of the Queen's favourite flower, Lily of the Valley. One pot for each year, celebrating 70 years of the Queens reign.



Birmingham Council



Foxglove

MAY OUTING PHOTOS



Ziebell's Farmhouse Museum



Tourists!!



Main Entrance



Westgarthtown Lutheran Cemetery



Courtyard Garden



Thomastown Lutheran Church

PANSY MONET MIX



Inside house with history displays



Pansy Monet Mix, a mix of strongly coloured blooms, including blue, yellow, mahogany, lavender and white flowers. Pansies are bright and happy flowers. Their lovely face-like blooms brighten any winter garden and make a colourful border.



Purple Salvia and Nerines

Bunnings garden section are selling Mega Punnetts, \$18 for 50

seedlings. Good value is you want to plant out a large number of seedlings, for a mass display.



JULY CLUB OUTING

July 18th Monday – Royal Botanic Gardens Melbourne. 30 minute tour of the gardens, onboard the explorer bus.

Bus leaves at 1.45pm, from the Gardens Visitor Centre, in Birdwood Avenue. Must check in 15 minutes before tour leaves.

Cost: Adults \$10, Concession \$8. Book through Helen Salisbury, payment required before the day. Phone 0432 033 138.

Discover the beauty of this inner-city oasis and enjoy live commentary in the comfort of an open-air minibus. Admire rolling lawns and the stunning living collections at Melbourne Gardens. During winter, we encourage bringing a jacket or a rug to stay warm.



Participants must be fully vaccinated to attend and provide proof of vaccination status at the time of check-in.

FRIED CUSTARD

Spanish dessert recipe for fried custard.



Ingredients:

750 ml milk (3 cups).

1 lemon, finely grated rind only.

130 gm white sugar, plus extra for dusting.

1 vanilla bean, split and seeds scraped.

110 gm butter, coarsely chopped, plus extra for greasing.

200 gm plain flour.

6 egg yolks.

For deep-frying: vegetable oil.

2 eggs, lightly beaten.

35 gm dried breadcrumbs (1/3 cup).

To serve: ground cinnamon.

Method:

1 Combine milk, lemon rind, sugar and vanilla bean and seeds in a saucepan and slowly bring to the boil over low-medium heat. Strain through a fine sieve, discard bean and set aside.

2 In another saucepan, melt butter, add flour and stir over medium heat until mixture turns pale golden. Remove from heat and slowly whisk in warm milk mixture, then return to heat and cook for 5 minutes, stirring continuously, until mixture thickens. Remove from heat and whisk in egg yolks.

3 Line a 18cm-square deep dish or cake pan with baking paper and pour in custard. Refrigerate for 4 hours or until set.

4 Preheat oil in a deep saucepan or deep-fryer to 180C. Cut custard into 4 squares and again into triangles, then dip pieces into egg and coat with breadcrumbs. Deep-fry in batches for 2 minutes or until golden. Drain on absorbent paper. Combine sugar and cinnamon in a bowl and dust over custard. Serve lukewarm or at room temperature.

MEMBERS NEWS



HAPPY BIRTHDAY TO YOU

June: Pat Kilpatrick and Gavin Warner.

We wish you all a wonderful celebration.



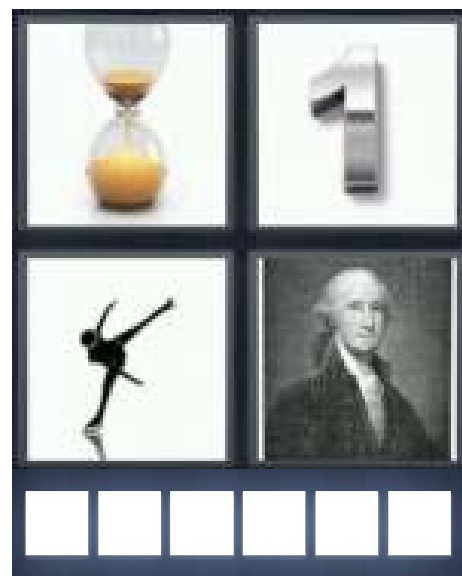
FIND THE WORD

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

ANALOG

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

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



MONTHLY COMPETITION

June 22nd: One Pot/Container Fern.

July 27th: A Floral Arrangement Using Flowers and Foliage.

MONTHLY MEETING

June 22nd: Val from Northern Suburbs Bonsai Club.

July 27th: Annual General Meeting. Plus short garden videos.