

# NEWSLETTER

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

Registered Number A0006535U

PRESIDENT:  
BILL SAUNDERS

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## MEMBERSHIP RENEWAL

Still waiting on a few members to pay their yearly subscriptions.

All members' annual subscription fees are due on July 1<sup>st</sup> every year. Membership fee is now overdue!.

Pay at the monthly meeting. Would help if you could bring the exact amount.

Single: \$15.00  
Family: \$25.00

### **OR by mail.**

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

### **OR Bank Transfer.**

BSB No 063 385 Account No. 10768835, Reference your ("phone number" Subs).

Note: New bank account details!

## FREE LUNCHEON!!

End of year luncheon will be held on Sunday December 4<sup>th</sup>. A big thank you to all our members who have supported the Club over the last couple of difficult years. The best part it's all free of cost to our members!!! Arrive at 12 noon to sign in and make your way to the tables upstairs restaurant.



Location is the Reservoir RSL, 251 Spring St, Reservoir. Public transport, both Train/Bus is very close by.

Take the stairs or lift to the restaurant on the 1st floor. Long tables will be setup for our group. It will be a 2 course meal, main meal and dessert. You will need to choose your main meal when booking with us.

### Mains

- 1/ Roast of the day.
- 2/ Fish and Chips.
- 3/ Chicken Schnitzel with chips.
- 4/ Parma with chips.
- 5/ Vegetarian Eggplant Parma.

### Dessert

- 1/ Rice Pudding.
- 2/ Fruit Salad.
- 3/ Ice-cream Sundae.
- 4/ Chocolate Mousse.

You will need to pay for your own drinks/tea/coffee bought from the bar at the other end of the room.

Plenty of free parking in Reservoir station car park directly opposite, enter from either High or Spring

Streets. There is a pedestrian crossing to the left and right of the car park, be safe crossing the road!

If you wish to bring your partner or friend they will need to pay for their own meals on the day. Just let us know so we can reserve a seat for them.

### **Booking**

Confirm your attendance by the November 23rd meeting night. By email or phone 0419 478 340, or tell Bill at the meeting. Please advise us of any allergy or dietary restrictions.

## ROMA STREET PARKLAND



Roma Street Parkland covers 40 acres and was created from a railway terminal. Previous extensive excavation permanently altered the steep terrain creating the current day artificial escarpment.

The railway goods yard was converted to parkland in 2001 and was partly designed by Colin Campbell of Gardening Australia fame. The parkland has won

awards for its concrete design that features finishes that appear to change due to the angle of the shifting sun and the length of shadows cast by the detailing on the walls.



The amphitheatre is used extensively during the summer months. I enjoyed the water dragon that can be seen sunning themselves on the rocks and pathways dotted between gushing water features.



Bedding Dahlias are stunning in large tubs and ornamental cabbage displays show what can be achieved with the correct seed. 10,000 annuals provide vivid colour in spring and muted cymbidiums via for attention amid stunning purple columbines and dainty red, pink and white cyclamen.



Ornamental Cabbage



Mysore trumpet vine hangs majestically from well maintained pergolas as I stroll through before catching my plane onto Townsville. Don't miss this stunning garden if you are in Brisbane.



*Thunbergia mysorensis*, the Mysore trumpet vine.

Helen Salisbury on holidays

### TULIP FESTIVAL

The Tulips are back again! Tesselaar's Tulip Festival from September 10<sup>th</sup> to October 9<sup>th</sup> at Monbulk. Millions of flowers and here are few photos for those who missed it.



## NOVEMBER BUS TRIP



Ivanhoe Garden Club is organising a bus trip on Sunday 6th November. Ivanhoe is inviting any Preston members who would like to join them.

Morning tea at Central Park, East Malvern, and visit Su Laird's garden in nearby Finch Street. Then travel via Dandenong Rd/Princes Hwy/Wellington Rd to Lysterfield Lake for lunch. In Rowville, we can then see Tine Grimston's large garden. Tine is the membership secretary for the Victorian Salvia Study Group. We walk a short distance to Tine's, as her place in Crimea Close can't be reached by a large vehicle. To round out the afternoon, we visit Pinewood Nursery in Blackburn Rd on the way home.

Meet at 9am Ivanhoe Town Hall. BYO lunch and folding stool. If it's likely to be a sunny day, a hat and sunscreen will be in order. Cost \$30 per person. Put your name and phone number on Barbara Higgins list and pay \$30 at meeting. Oct 26<sup>th</sup> meeting is cut off date for bookings.

## FACEBOOK GROUP

We have started a new Facebook group for Preston Garden Club Inc. The link is below. Come and join in, add a post or two?

<https://www.facebook.com/groups/5253350904762692>

## CONSERVATORY DISPLAY

The current display in the Fitzroy Gardens Conservatory is Schizanthus / Calceolaria, plus other plants. The display will continue until November 6th. If you have time, worth a visit!

A new display of plants will be installed during the second week of November, being Hydrangea and Fuchsia baskets.



Primula obconica



Cyclamen



Schizanthus



Calceolaria

## VICKI'S GARDEN

On a nice sunny Sunday afternoon, members of Preston and Ivanhoe garden clubs meet in Vicki's garden. A few photos of some colourful plants in flower around the garden.



Euphorbia



Osteospermum



Iris 'Double Shot'



Carpobrotus



Scilla peruviana



Time for a hot drink and a chat!

## ZUCCHINI POTATO SOUP



- 1 medium onion, chopped.
- 1 teaspoon dry mustard.
- 3 medium zucchini, chopped.
- 2 medium potatoes, chopped.
- 2 small chicken stock cubes, crumbled.
- 2 cups water.
- 2 tbsp grated Parmesan cheese.
- 1/4 cup sour cream.

Melt butter in large saucepan, add onion and mustard, cook stirring until soft. Add zucchini and potatoes, cook 5 min stir occasionally.

Add stock cubes and water, bring to boil, reduce heat, simmer 15 min until soft. Blend or process soup until smooth. Return to pan, stir in cheese and sour cream. Reheat without boiling. Serves 4.

From Helen Salisbury

## MEMBERS NEWS



HAPPY BIRTHDAY TO YOU

**October:** Ken & Shirley Kendall and Joy Raftopoulos & Carolyn Asquith.

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 –

## **SPORTS**

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

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



## MONTHLY COMPETITION

**October 26th:** One Stem Iris.

**November 23rd:** Three Flowers shown separately.

## MONTHLY MEETING

**October 26th:** Kathleen Tants - Crop rotation and companion planting.

**November 23rd:** Present Monthly Competition Awards. Guess the name of the Flowers/Plants.