NEWSLETTER

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

PRESIDENT: BILL SAUNDERS

ISSUE NO. 239

JUNE 2023

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 26th, 2023, in Preston Shire Hall, corner of High & Gower Streets, Preston.

MUM SHOW

The Chrysanthemum Society of Victoria held their annual show on May 6^{th} in a hall in Burwood.

Most flowers on display were "Disbud" varieties. When side shoots and flower buds are removed leaving only one bud at the top of the stem. All energy goes into forming these very large flowers. Some photos from that day.









Information: Phone: 0419 478 340

E-mail: prestongardenclub@hotmail.com

Web Address: www.prestongardenclub.org.au





Tesselaars KaBloom Festival of Flowers. From March 25th to April 25th. 300,000 plants and over 3 million blooms! Some of the annuals planted are Celosia, Cineraria, Cleome, Dianthus, Didens, Marigold, Salvia, Snapdragon, Sunflower.



Left to Right Purple - Salvia 'Victoria Blue' Red - Celosia 'Dragon's Breath' Gold - Marigold 'Durango Gold'











Left to Right Red - Salvia 'Bonfire' Grey - Cineraria 'Silver Dust' Gold - Marigold 'Durango Gold'



Left to Right Orange - Marigold 'Durango Tangerine' Purple - Salvia 'Victoria Blue' Gold - Marigold 'Durango Gold'



Left to Right Grey - Cineraria 'Silver Dust' Red - Salvia 'Bonfire' Purple - Salvia 'Victoria Blue' Gold - Marigold 'Durango Gold'



Bedding Dahlias





Watch a full YouTube video: https://youtu.be/OT99eJ76mPY

DAYLESFORD BEGONIAS

WOMBAT HILL BOTANIC GARDENS CONSERVATORY

After viewing the Tuberous Begonias in the Fitzroy Gardens Conservatory, then Ballarat Botanical Gardens Conservatory. Then onto Daylesford, Wombat Hill Botanic Gardens Conservatory.

The gardens have a long history of growing Tuberous Begonias. The collection was started by W Cascoigne, the curator from 1885. Off and on over the years various curators grew and displayed the Tuberous Begonias.

The current Head Gardener and garden staff are carrying on the tradition. There is no nursery staff to maintain the collection. Most of the Begonias are un-named, labels lost!

The repairs to the Conservatory took the Council 6 years to get around to repairing the building, roof does not leak now! The two glasshouses in the gardens depot, have been condemned and cannot be used, so no propagation and space to grow anything!!

Unfortunately Parks and Gardens are not high on the Council's bureaucrats list. But the garden staff do their best to grow and maintain this collection of Tuberous Begonias.









Watch a full YouTube video: <u>https://youtu.be/eSQll280Pxs</u>





HEALING HERBAL TEAS



Nettle Tea

Good source of iron, calcium, reduces leg cramps. Strengthens urinary system, counters arthritis, rheumatism. Decreases blood sugar, lowers blood pressure.



Mint Tea Relieves stress and anxiety, promotes restful sleep.

Clears sinuses and relieves sore throat.

Natural appetite suppressant prevents bloating and gas. Balances hormones, helps clear

skin, soothes burns, rashes.



Ginger Tea Reduces inflammation, relieves stress and tension.

Relieves nausea, improves digestion and blood circulation. Strengthens immunity, relieves congestion, clears sinuses.



Thyme Tea Effectively treats colds, fights off bacteria and fungi. Strong anti-inflammatory, heart healthy, improves bone and skin health.



Lemon Verbena Tea Aids digestion. Distresses and strengthens the nervous system. Breaks down cellulite.



Chamomile Tea Soothes and helps promote sleep. Boosts immune system, eases anxiety and depression.



Green Tea Protects the body from aging. Helps boost metabolism for natural weight loss.

Highly effective antioxidants fight cancer and heart disease.



CHOCOLATE CARAMEL SLICE



Prep: 15 Minutes - Cook: 30 Minutes - Serves 12

Ingredients ¹/₂ cup plain flour ¹/₂ cup self raising flour ¹/₂ cup brown sugar 1 cup dessicated coconut 125g butter, melted 180g block dark chocolate, finely chopped Caramel 395g can sweetened condensed milk 100g butter, chopped ¹/₃ cup golden syrup ¹/₃ cup caster sugar

Method

Grease and line a 20 x 30cm slice pan with baking paper.

In a bowl combine flour, sugar, coconut and melted butter (you may need to rub the mixture together with your fingertips at the end). Press firmly into base of pan. Bake 15 mins until lightly browned. Remove from oven.

Meanwhile, in a medium saucepan, combine condensed milk, butter, syrup and sugar on low heat. Stir until sugar has dissolved and mixture is smooth. Pour over base and bake for 15-20 minutes until golden. Cool completely.

Place chocolate in a microwave safe bowl, microwave in 30 second bursts on medium (50% power) stirring between each burst, until melted and smooth. Pour over cooled caramel, then chill until set. Cut slice into squares or rectangles to serve.

MEMBERS NEWS



HAPPY BIRTHDAY TO YOU

June: Pat Kilpatrick, Robyn Bate and Gavin Warner.

We wish you all a wonderful celebration.

BUNNINGS VOUCHER

At the last meeting, Richard Francis name was drawn as the winner for the Survey Voucher.

FIND THE WORD

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

POWDER

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 28th: One Pot/Container Fern.

July 26th: A Floral Arrangement Using Flowers and Foliage.

MONTHLY MEETING

June 28th: Lauren Mueller - Edible Weeds.

July 26th: A.G.M.