

NEWSLETTER

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

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PRESIDENT:
BILL CHAMBERLAIN

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Information:
Phone: 0438 467 836

E-mail:
prestongardenclub@hotmail.com

Web Address:
www.prestongardenclub.org.au

VOLUNTEERS EXPO

Last month on Saturday March 16th, in the Shire Hall, City of Darebin organised a volunteers expo. We sent along Bill and Bill to promote the Club and maybe gain some new members. As you can see in the photo Bill C is showing of his big marrow again!



Australia Post is at it again, increasing the cost of stamps. As of April 3rd, increasing from \$1.20 to \$1.50!

Another cost we have to absorb. We produce 11 Newsletters in a year. With the new stamp price, posting out 11 Newsletters to a member will cost the Club \$16.50! A single membership is only \$15!

BALLARAT BOTANICAL GARDEN

Ballarat Botanical Gardens is famous for their Tuberous Begonia display. A few photos showing some colour in their Conservatory.

See a full YouTube video here:
<https://youtu.be/GYNc3dKtf6M>



STAMPS!!!!!!!!!!!!!!



MIFGS

Melbourne International Flower and Garden show, Exhibition Building and Carlton Gardens, March 20th – 24th.



Floral Design Competition



Hanging Basket Competition



1st prize winner



2nd prize winner



3rd prize winner

ROSES & SUNFLOWERS

Just sharing a few photos I took of my new Roses that I planted last winter. They have been flowering so well this summer! Amazing colour!!



'Rainbow'



New colour range of Sunflowers has been released this year. After many years of plant breeding, the two colour range will be available this year. Only 3 varieties will be available to the public this year. Due to high demand from gardeners, only 2 seeds per customer will be permitted. Cost is \$10 per seed plus postage!



Please go to the web site listed below to order your new colour range of Sunflower seed and two colour Roses!

www.aprilfool.com.au

VICTORIA SPONGE CAKE



Ingredients

The Sponge

200g / 7 oz softened Butter (room temperature).

200g / 7 oz Caster Sugar.

250g / 9 oz Self Raising Flour / if you use All Purpose or Plain Flour add an extra 2 tsps of baking powder.

5 Medium or 4 Large Eggs (room temperature).

2tsp Baking Powder.

½tsp Vanilla Extract.

The Filling

300mls of double or Heavy Cream.

1½tsp Icing or Powdered Sugar.

1tsp Vanilla Extract.

120g of Jam.

Powdered / Icing Sugar for dusting.

Method

Begin the recipe by preheating your oven to 190°C / 374°F Gas mark 5.

Grease two 20cm / 8" sandwich cake tins and line the bottoms with greaseproof paper.

Add the butter and caster sugar to a bowl and cream together using a spatula to a smooth paste.

Whisk in the eggs 1 at a time (make sure your eggs are at room temperature).

Add the vanilla extract and mix in.

Sift in the flour and baking powder and gently fold it into batter using a spatula.

Divide the batter equally into the 2 cake tins and get them into the preheated oven and set your timer for 23 minutes.

While the sponge is baking start the Chantilly cream, by adding the double or heavy whipping cream, vanilla extract and icing sugar to a bowl, and whisk until thick, refrigerate until needed.

Check the cakes after the timer goes off (do not open the oven door before) use a cocktail stick to test in the cake is done, if it comes out clean the cake is done, if not give it a couple of more minutes.

Place the tins on a wire rack for 10 minutes before removing them from the tins, after the 10 minutes remove from the tins and gently peel off the paper and allow to properly cool for a further 10 minutes.

Place one of the cakes on a serving plate with the flat bottom of the sponge facing up, cover with the jam of your choice staying shy of the edge, next cover the jam with the prepared Chantilly cream, gently line up and place the second cake on top of the cream with the flat bottom of the sponge facing down this time, gently press it down.

Finally dust with powdered / icing sugar, slice and serve.

Enjoy

MEMBERS NEWS

Geoff May had a bad fall last month, has spent a short stay in John Fawcner Private Hospital. Geoff is out of hospital now, wishing him a speedy recovery.



HAPPY BIRTHDAY TO YOU

April: John Aitken, John Mathie, Hazel McGlone, William Saunders, 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 –

PEACE

The word this month has 5 letters. What could it be?

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



MONTHLY COMPETITION

April 24th: One Container of Chrysanthemums, 6-10 stems, C.V.A.

May 22nd: Bowl of Floating Flowers. No More Than 6 Blooms.

MONTHLY MEETING

8pm start

April 24th: Carolyn Asquith – My Urban Garden.

May 22nd: Wayne Hurley - Bonsai Basics.