

# NEWSLETTER

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

Registered Number A0006535U

PRESIDENT:  
BILL CHAMBERLAIN

ISSUE NO. 253

SEPTEMBER 2024



1934 – 2024 90 Years

Information:  
Phone: 0438 467 836

E-mail:  
prestongardenclub@hotmail.com

Web Address:  
www.prestongardenclub.org.au

## MEMBERS FEES

At the July AGM, the committee recommended to members for an increase in fees by \$5. After some discussion, a vote was taken and passed to increase member's fees.

Single: \$20  
Family: \$30

Member's fees have stayed low at \$15 since 2001. But our expenses have kept increasing, eg, stamps, insurance, etc etc

## MEMBERSHIP RENEWAL

All members' annual subscription fees are due on July 1<sup>st</sup> every year.

**NOW** is the time to pay your membership fee.

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

Single: \$20.00  
Family: \$30.00

### **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).

OR

If you don't have either, you can pay directly into the Club's bank account?

1/ It's very simple, go to any Commonwealth Bank in your local area.

2/ With the Club's banking details and your money.

3/ Give the Clubs bank account details and money to the teller.

4/ Ask the teller to include your phone number in payment description (so our Treasurer will know you have paid).

## IVANHOE BUS TRIP

Ivanhoe Garden Club has once again invited Preston Garden Club to join them in their spring bus trip on the 13th October. Cost is \$35. Be at Ivanhoe Town Hall at 9am.

First stop will be Kuranga Native Nursery in Mount Evelyn, a nursery displaying Australia's largest range of native plants. It has a café where you can buy morning tea.

Next stop is the rhododendron garden which is part of The Chelsea Australian Garden at Olinda. There is a café and seating where you can eat lunch, either brought or bought.

Finally we visit Peter's spectacular garden in the Dandenongs. His many acres support clivias,

rhododendrons, hellebores and natives. Peter will be selling clivias and would prefer cash. Afternoon tea will be provided here.

Plants can be purchased at each venue.

Barbara will have 20 tickets at the next meeting in September. Pay by cash and please give correct money as she will not have change.

If you cannot get a ticket from Barbara [sold out], you can ring Julie from Ivanhoe Garden Club to see if they have more tickets. 0401-161-461 or 9-449-4659

## 90<sup>TH</sup> CELEBRATIONS

Dear members,

This month our Club celebrated its 90-year anniversary. An impressive milestone in any club's history. It was a beautiful August night with 46 club members attending the celebration and they were joined by 10 guests: including the Mayor of Darebin, Preston Rotary committee member and his wife, the Secretary of Sylvester Hive, Darebin North West Uniting Church members and neighbouring Doncaster and Ivanhoe Garden club committee members.

The 90th Celebration working party and committee members spent several hours alongside the

Darebin council event staff to set up the hall with Club memorabilia, photographs, awards, posters and a beautiful floral wall -with special thanks to Carolyn for all the greenery. The wall was perfect for photos and signing the commemorative book. The 90<sup>th</sup> commemorative book will also be available at the September meeting for members to sign.

The evening provided plenty of opportunities to mingle and catch up with old friends, take photos and view the amazing displays of club memorabilia and photos. Robert created a video depicting 1930's images of Melbourne and surrounds to highlight the 90 years of change in the history of the club.

Bill Saunders and myself were the masters of ceremony for the night. The celebration was catered for and served by Greenville Catering. Members enjoyed an array of delicious finger food, served on arrival and throughout the night - with some members saying to me they were full when there several more serving rounds to go! Thanks Greenville. The festivities were wrapped up with dessert with two splendiferous and delicious celebration cakes. A fruit cake by Carolyn Asquith and a three-tiered chocolate mud cake made by John Qui Hoi (with some left over for the September meeting). We thank both Carolyn and John for the impressive celebration cakes that Bill and myself had the honour of cutting on the night.

As part of the celebrations, the committee recognised the long-term contributions to the club of Life Members, Bill Saunders, Robert Strugnell and Wayne Hurley. The committee presented each of the Life Members with a 90th commemorative knife to thank them for their unwavering support and commitment to the Club.

Commemorative knives engraved with 90 years and the club name are available to order and a lovely keepsake to remember the anniversary.

On the night, in lieu of raffles, we had a Lucky door prize (thank you Preston Bunnings). The table displays of Hellebores and Azaleas were drawn as the lucky chair prizes that provided a buzz in the room as members searched for lucky numbers and was a welcome prize for gardeners.

The committee would like to thank all involved in planning and running this wonderful event including Carolyn and John for the amazing cakes and the Darebin Civic Services Team who went above and beyond in ensuring the event ran smoothly and was a success.

The committee looks forward to consulting with members about ideas for future events for the remainder of the year as we look to increase membership at our monthly meetings and look forward to 2025.

Regards,

Committee  
 Bill Chamberlain, President, Mia Mikin, Secretary, Daksha Singh and Anita Chamberlain, Vice Presidents and committee members, Kate Aplin, Antoine Enichtayan and Heather Meaklim.



Chris, Carolyn and Jadzia.



Craig and Pumpkin



Ken and Shirley.



Susi and Robyn.





Adam, Barbara and Wayne.



Indra, Anita and Jane.



Mia and Jane



b/row Kim and Joy.  
f/row Indra and Elsie.



Heather and Mia



Bill and Antoine



Kate, Anita and Rosa



Mayor Susanne and Helen



Elsie and Anita.

## ENGLISH CRUMPETS

How to make delicious English crumpets, simple step by step.



### **Ingredients:**

180g / 6.3oz Plain or All-purpose flour.

235g / 235mls Lukewarm water / 40°C / 104°F.

4g / 1tsp Instant or active dried yeast.

4g / ½tsp Salt.

4g / 1tsp Baking powder.

6g / 1tsp Sugar.

1tbls Olive oil & 30g / 1oz soft butter, for greasing the crumpet rings.

### **Method:**

You will need 4 to 6 crumpet rings/moulds for this recipe.

Add the sugar and yeast to the warm water, mix well and allow the yeast to activate for 10 minutes until it foams up.

Add the now active yeast mixture to a bowl.

Add the flour and salt to the bowl, and sift in the baking powder, push any lumps through with your fingers.

Using a hand whisk, beat the mixture together for 2 minutes.

Halfway through the whisking, scrape down the sides of the bowl, then continue whisking for the rest of the 2 minutes.

If you are using an electric whisk, beat for only 1 minute.

Scrape down the sides of the again, cover the bowl, and rest it in a warm spot for 45 minutes.

Near the end of the 45 minutes, heat up a large non stick frying pan to a temperature of 190°C that's 375°F.



Add the olive oil and soft butter to a bowl.

Using a pastry brush, coat the inside of one of the rings with the butter and oil mixture.

Place the ring into the hot pan.

Your crumpet mix should now be active and bubbly.

Spoon the mixture into the hot ring to about halfway up.

Do the same for 3 more rings, don't overcrowd the pan, you need space to move the rings around.

It is very important to keep the temperature correct and constant at 190°C that's 375°F, any hotter the bottoms will burn before the tops are cooked.

After 5 minutes the classic crumpet bubbles will start to appear from the edges of the crumpets.

You can use a small pointy knife to pop any stubborn bubbles.

Once the mixture has dried out around the edges, use your oven mitts to lift off the rings.

Once you see that the middles are less gooey, you can carefully turn them over to brown off the tops.

Once golden brown, remove them from the pan and onto a wire rack to cool.

Once completely cool, you can freeze these or keep them in your fridge until needed.

To serve these wonderful crumpets, toast them for 3 minutes, serve with butter and jam whilst still piping hot.

### COMMITTEE 2024 – 2025

President: Bill Chamberlain

Vice President: Daksha Singh

Anita Chamberlain

Secretary: Mia Mikin

Treasurer: Vacant

Committee: Kate Aplin

Heather Meaklim

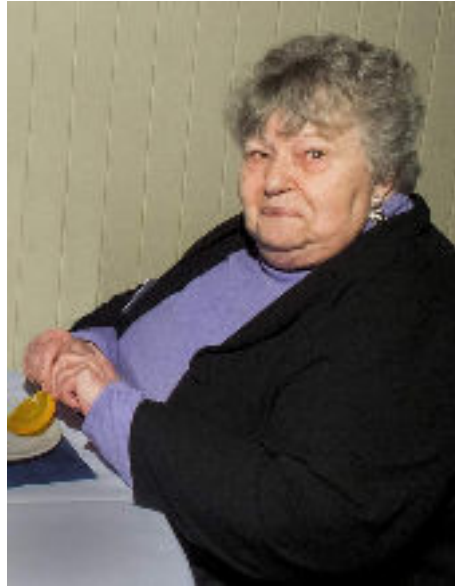
Antoine Enichteyan

### NEW MEMBERS

Welcome to 2 new members who joined at the August meeting. Sarah and Kate both from Preston.

### VALE JEAN ALICE THOMAS

15 May 1937 – 21 August 2024



Jean Thomas had a long-standing presence in the northern suburbs gardening community including many years as a valued member of the Preston Garden Club.

During her involvement with the club Jean always demonstrated enthusiasm, warmth and a great sense of humour towards the club and her fellow members.

Jean's contributions to the club included regularly volunteering to sell raffle tickets as well as assisting in many other ways whenever assistance was required – a club cannot function without people like Jean stepping in to assist wherever help is required.

Jean's keen sense of humour and helpful approach will be sadly missed by the club and its members.

### MEMBERS NEWS

HAPPY BIRTHDAY TO YOU

**September:** Neil Lenne, Kay Wawn & Jane Chamberlain.

We wish you all a wonderful celebration.

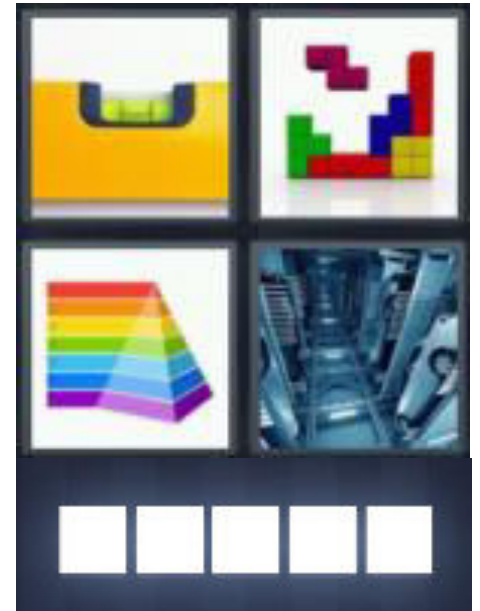
### FIND THE WORD

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

### **FOCUS**

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

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



### MONTHLY COMPETITION

**September 25<sup>th</sup>:** One Container Mixed Cut Flowers, 6-10 stems, At Least Three Kinds.

**October 23<sup>rd</sup>:** One Stem Iris.

### MONTHLY MEETING

7.30pm start

**September 25<sup>th</sup>:** John Hassall - Vertical Gardens.

**October 23<sup>rd</sup>:** Liz from Plantsmith - Indoor Plants.