



BUNDANOON GARDEN CLUB INC
"Friendship Through Gardens"
PO Box 25 Bundanoon 2578
Meetings are held on the first Thursday of the month from
9.30am for 10.00am

Newsletter Thursday 5 March 2015

From the President

Autumn, or Fall as it is referred to in many countries, is a time of change in the garden. Similarly, the annual cycle of change takes place in our Club at the AGM which will be held at this month's meeting. We farewell some members of the committee and welcome others. Elected committee members give up their time and work hard behind the scenes to ensure the smooth running of our club and we thank them for all their efforts. This is my last report as President as I am retiring from the committee. Taking on the position of President of Bundanoon Garden Club has been a very rewarding experience, and as President, I have enjoyed representing our club in the community, sourcing guest speakers, chairing monthly meetings and facilitating activities and events. Through this process I have become better acquainted with many more of our members. So thank you everyone for your support and I look forward to seeing you all on Thursday.

Robin

Guest Speaker

This month we welcome



Susannah Fullerton

Susannah Fullerton is one of Australia's leading authorities on 19th and early-20th century writers, and is a regular lecturer on the NSW speakers' circuit, giving talks on the Bronte sisters, Charles Dickens, Oscar Wilde, Samuel Pepys, the Mitfords and Rudyard Kipling, among others. Each year she leads literary tours to the UK - these are booked up three years in advance. She is the President of the Jane Austen Society of Australia. She has appeared on TV and radio on numerous occasions and has presented papers at Jane Austen conferences and symposiums in Australia, New Zealand, Scotland, England, Fiji, Canada and America. (source: Pan *Macmillan Australia*)

We look forward with great anticipation to Susannah's presentation:

"Literary Gardens of England"



Picture: The garden at "Chawton",
Jane Austen's last home.

Join Us Now



2015 Membership Subscriptions

Membership Renewals are due in March. Please print the form attached to this newsletter, fill it in and place in an envelope together with the EXACT AMOUNT of money. If you require a receipt please make sure you tick the box. Forms are available at the Treasurer's Table for those who do not have a computer.

This Month's Meeting

As well as the regular monthly meeting, the Annual General Meeting will be held. The AGM will be quite brief - it includes a short report from the out-going President and Treasurer and the election of our new committee.

President Robin Coombes 4883 7747 email: andsewon60@gmail.com
Vice President and Newsletter Lyn Curry 4883 6510; Secretary Judy Andrews 4883 6898;
Treasurer Elaine Hills 4883 4925; Welfare Sue Johnson 4884 4204



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On the Noticeboard

March 8 - "Grow Cook Eat Festival"
 On site at Bundanoon Community Garden

March - April
 Hillandale Garden and Nursery
 287 Eusdale Rd, Yetholme
 Open the last weekend in March and April

March 20 - June 8 Wildwood Garden Bilpin, Blue
 Mountains Fri, Sat, Sun, Mon 10am - 4pm
 Garden, shop, cafe, nursery, sensory walk

April 18/19 Southern Highlands Town and
 Country Gardens Autumn Festival

May 14 Bundanoon Garden Club bus trip to Mt
 Annan Botanical Gardens

June 13- Bundanoon Garden Club Seminars

'Friendship through Gardens'

Bundanoon Sesquicentenary
Garden Seminar
 sponsored by
 Bundanoon Garden Club Inc.

to be held in the
 Soldiers' Memorial Hall, Bundanoon

Saturday 13 June 2015
9.00 am - 4.00 pm

Speakers include
 Sabrina Hahn, John Siemon, Stuart Read
 Elaine Musgrave - Botanical Art
 exhibition and for sale
 Garden Tools, Garden Ornaments
 and Plants for sale

\$30/person, all inclusive
 (promotional pack, morning tea, lunch)
 Discounted bookings for large groups
 (15% on a booking of 20)

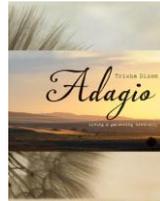
Further details:
www.bundanoon.nsw.au

Local contact:
 Mrs Suzy Molyneux
 (612) 4883 6073
 tonym109@bigpond.net.au

For bookings go to www.trybooking.com/119394

Library

This month Ian has found a wonderful book
 which encourages us to think about slowing
 down and enjoying life!



"ADAGIO" by TRISHA DIXON

Travel

Patricia has been busy! Two trips are planned
 for this year.

The first is to Mt Annan Botanical Gardens
 on 14 May. The cost is \$25 which includes bus fare
 and a conducted tour. Bring a picnic lunch or
 enjoy something from the cafe, the choice is
 yours.

Note: Please pay in full at the time of booking.





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A Day Out at "Hillandale" Yetholme



Those who visited Yetholme in February enjoyed a wonderful day out, delighting in the herbaceous border, the magnificent trees and the picnic on the verandah of the historic cottage.

Support Our Local Businesses:



* Highland Sand & Gravel: 10% discount for goods ordered and paid for on meeting days.



*Roses and Friends: 881 Nowra Road, Fitzroy Falls 10% discount at all times.



*Bundanoon Bloomery: 10% discount for plants, fertilisers and chemicals paid for in cash at any time.

Next Meeting

The next BGC meeting will be held on Thursday 2nd April 2015 in the hall.

Friendship Gardens with Tathra

Gardens will be open from 10.00am to 1.00pm

Garden No 1:
Liz and Rod Moore's Garden
4B Brigadoon Drive

Liz is a horticulturist and TAFE teacher. Her gardening expertise is reflected in the tranquil, shady garden with its cool climate plants and mature deodar trees. The garden is sited on the old Sedgely Farm property and offers lovely places to stop and reflect.



The View into Liz and Rod's Garden

Garden No 2:
Graeme and Karen Whisker
'Yarran', 211 Ellesmore Rd, Bundanoon

To reach the garden, drive down Ellesmore Road, turn left at the T section and follow the signs. Parking is available in the adjoining paddock.

Graeme is a "plant person", and has a huge array of unusual plants, particularly conifers, hydrangeas and hellebores. The lovely meandering garden is full of surprises and interest.

Graeme is a fountain of information and will be happy to answer your all your questions. Morning tea will be available in the garden.

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Autumn Gardening Tips

*Deadhead agapanthus and place in a plastic bag in the garbage bin NOT the green waste bin.

*Take cuttings, remove lower leaves then dip in honey or hormone powder before popping in a small pot of good quality potting mix.

*Clean your pruning tools with methylated spirits.

*Tip prune natives after flowering to help keep a compact shape.

*Clean out the vegetable garden by removing withered plants, rotting vegetation, remove stakes, etc, dig over and add some organic compost/manure.

*When Autumn leaves start to fall rake them up and add to your compost bin together with layers of straw, vegetable scraps, grass clippings, garden refuse. Water in and turn regularly.



*Autumn is a good time to think about moving things in the garden.

*prune fruit trees after picking the fruit.

*plant bulbs for a Spring show.



Suggestions for Vegetable Planting in Autumn

You could try salad leaves, spinach, garlic, broad beans, shallots, silverbeet, leeks, kale, broccoli, cauliflower, onions, parsley, carrots and celery at different times throughout Autumn.



Quick and Easy Autumn Veg

Preheat oven to 200 degrees, line baking dish with baking paper. Peel and chop a variety of vegetables eg (potato, pumpkin, red onion, sweet potato, carrot, zucchini, beetroot, tomato quarters, lemon wedges) add a few splashes of olive oil, black pepper, a pinch of sea salt, a few sprigs of rosemary and/or thyme and toss. Bake in the oven for approximately 20 minutes until cooked. Serve hot with tomato chilli relish or crumble over with a little feta cheese. Serve warm over a plate of salad leaves. Great for lunch or dinner.



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