



BUNDANOON GARDEN CLUB INC
"Friendship Through Gardens"
PO Box 25 Bundanoon 2578

Meetings are held on the first Thursday of the month,
9.30 for 10.00am

June 2017 Newsletter

From the President

Are you, like me, enjoying these beautiful sunny calm days especially after the cold frosty spell last month? The fire pit has once again become the place to gather around with friends and family on Sunday afternoons.

Although winter tends to restrict garden activities it gives us time to contemplate and plan. I look forward to glean many new ideas and a wealth of useful information from the Speakers at the Seminar to incorporate into my garden next season.

Judy



Plastic Waste

No doubt many of you are following the 'War on Waste' television series or listening to the discussions filling the airwaves on the state of our planet and the need to eliminate our use of plastics.

This month your Committee is reminding club members to bring their own tea or coffee mug. By eliminating plastic cups at morning tea time we will be able to recycle all other waste.



This column could become a regular feature in the newsletter if members would like to share their composting and recycling tips for garden improvement.

See you next Thursday with your favourite mug!

Travel News



COACH TRIP – September 28

We hope members will take the opportunity to visit the beautiful village of Leura in the upper Blue Mountains. On this day trip, members will enjoy guided tours of four private gardens not open to the general public. The lunch break will be taken independently in one of the many lovely cafes in beautiful Leura village.

BOOKINGS NOW OPEN

Cost: \$62 which includes garden entry fees of \$30 and coach fare of \$32.

A NOTE FROM PATRICIA

Dear Members,

We need your support if we are to continue running our bus trips. At the moment we have just 14 people who have registered interest in this trip. If we are unable to fill the bus we will open it to other local Garden clubs or otherwise we will have to cancel which would be such a pity.

Guest Speaker

Our guest speaker this month is Anna Grocholsky who will be speaking on "Bee Keeping in Flow Hives". Anna is a member of the Beekeepers Association of NSW.

Flow Hives were invented recently by Australians Cedar and Stuart Anderson. The hives allow the honey to be harvested without opening the beehive. This method of harvesting the honey causes minimal disturbance to the bees. Anna has kept bees in both traditional and flow hives and is uniquely placed to compare both methods of beekeeping.





June: Botanical Gardens Sydney-Free Guided Walks
Explore the heritage and plant diversity of the Royal Botanic Garden Sydney with a knowledgeable volunteer guide. Suitable for individuals or small family groups. March to November: Daily 10.30 am – 12 pm and Weekdays 1.00 pm – 2.00 pm
Meet at the Information Booth, Garden Shop, Royal Botanic Garden Sydney Cost: Free

June 3 – 30 Robyn Kinsela - Layers of Landscape
10.00 am - 6 pm, Shop 10 Springetts Arcade, Bowral 428294569

June 5 – 11 WORLD ENVIRONMENT WEEK
SOUTHERN HIGHLANDS
Phone. 4887 7270

SEE RIGHT HAND SIDE COLUMN

June 16 Growing Flowers for Winter Colour
Botanic Gardens Mt Annan from 10.00am – 2.00 pm
Practical advice on how to brighten your winter garden
Cost: \$95 includes light meal and glass of wine

September 12 – 24 Bowral Tulip Time

September 11 – October 2
Moidart Open Gardens Five acres of rare and specimen plants, sunken rose garden, the terraces, the woodland garden Open 10.00am – 4.00pm Entry: \$7

October 21 – 22 Bundanoon Garden Ramble

Library News



Reminder: We have unlimited borrowing of books, magazines and DVDs for all our members.



World Environment Week

Enjoy a Week of Wonderful Walks and Talks in Our Local Area



Presented by the NSW National Parks & Wildlife Service & Wingecarribee Shire Council

June 5
The Gib Heritage Walk
Fitzroy Falls West Rim Walk

June 6
Lake Alexandra Meditation Walk
Wingecarribee River Walk

June 7
Mansfield Bird Discovery
Gibbergunya Floral Walk

June 8
Box Vale Track Discovery Walk

June 9
River Walk at Berrima
Lecture and Discussion: 'Speaking to the Earth'

June 10
Kids Ranger Day at Fitzroy Falls

June 11
Waterfall Photography Workshop

For all information phone: 4887727
www.wsc.nsw.gov.au/world-enviro-week

Bundanoon Garden Club Life Members

The following members have received life membership for their contributions to our Club.



Norma Davies, Jean Foskett, Laurel Hones, Noelene Hutcheson, Margaret Murty, Lofty York, Norma Waldon and Graeme Whisker.

Sold Out **Sold Out** **Sold Out**

BUNDANOON GARDEN
CLUB SEMINAR

SATURDAY 24 JUNE 2017

9.00am – 4.00pm

Sold Out **Sold Out** **Sold Out**

Joining Our Club?

Membership fees for 2017 are set at \$20. Please make your payment at the general meeting or by direct debit (transfer) into the BGC account at BDCU as follows:

BSB: 802-101

Account No: 358047

Account Name: The Bundanoon Garden Club

If paying by direct debit, please include the word "Membership" in the transaction reference.

Thank you

Garden Maintenance Directory

Kirsty Connelly: 4883 6354 0449 274 339

Courtney Whipp: 0422 525 620

Michael Sutton: 0405 237 727

Steve Curtis: 0427979419.

Marc Varnhed from Total Tree Services is a local, qualified arborist 0449 221 420

Chris Mitchell is small garden specialist and can be contacted on 0437930100

Petite Tree and Lawn Services

Phone: 0407118965 email: layne.petiteservices@gmail.com

Garden Club Contacts

Contact the President: 48836898

Email: info@bundanoongardenclub.com.au

Web site: www.bundanoongardenclub.com.au

Apple and Rhubarb Crumble

Ingredients:

5 (750g) granny smith apples, peeled, cored, chopped

1/3 cup caster sugar

1/2 teaspoon ground cinnamon

1 teaspoon finely grated lemon rind

6 rhubarb stems, trimmed, cut into 3cm pieces

2 teaspoons plain flour

1 cup rolled oats

1/2 cup plain flour, extra

1/2 cup firmly packed brown sugar

80g butter, chilled, chopped

1/4 cup flaked almonds

Icing sugar to serve



Method:

1. Preheat oven to 180C/160C fan-forced.

2. Place apple, caster sugar, cinnamon, lemon rind and 2 tablespoons of water in a large saucepan over medium heat. Cover. Cook for 5 minutes or until apple starts to soften. Add rhubarb and flour. Cook, covered, for 3 minutes or until rhubarb just softens.

3. Transfer to an 8-cup-capacity baking dish.

4. Combine oats, extra flour and brown sugar in a bowl. Using fingertips, rub butter into mixture until mixture resembles coarse crumbs. Stir in almonds. Sprinkle over rhubarb mixture. Bake for 35 minutes or until golden. Cool 5 minutes. Dust with icing sugar. Serve.



Please Note: there are no Friendship Gardens open during the winter months.

Discounts for Members

The following local businesses give a 10 % discount to Bundanoon Garden Club members.

Roses and Friends: 881 Nowra Road, Fitzroy Falls

Highland Sand and Gravel: discount for goods ordered and paid for on meeting days

Bundanoon Bloomery: discount given anytime for cash purchases of plants, fertilisers and chemicals

Mt Murray Nursery: discount given on the last Tuesday of each month for all purchases made + loyalty points

June in the Garden

Last month we thoroughly enjoyed learning how to take cuttings, divide clumps and propagate with Margaret and Kerry. These skills will come in very handy this month as it's time to do these jobs in your own garden.

Propagate:

Take hardwood cuttings from deciduous plants.

Divide: rhubarb

Transplant: Small deciduous and evergreen plants and trees while the soil is still warm.

Plant

Small deciduous flowering trees and bare rooted roses.

Prune:

Early winter is a good time to prune deciduous trees but not those that flower in spring.

It is also time to prune late flowering shrubs, daisies, chrysanthemums and hellebores.

Roses may be pruned later in the month following the tried and tested tip for growing roses in Bundanoon - 'PRUNE IN JUNE AND FEED IN AUGUST'.

Green Manure: Plant a green manure crop to increase soil nutrients.

Plant Veggies:

Plant broccoli, cabbage, swedes, cauliflower, broad beans, English spinach, asparagus, onions, lettuce, garlic, globe artichoke, parsnips and kale. Adding sage to the garden will help repel caterpillars and moths.

Fertilise:

Give bulbs in pots regular doses of liquid fertiliser to kick start growth.

Feed fruit trees.

Mulch:

Top up mulch throughout the garden and on the veggie patch. Keep mulch clear of plant stems, especially young seedlings. Use low environmental impact mulch, which will enrich the soil as it breaks down.

References: *A copy of this book or magazine is in our library for club members to borrow.

*Peter Cundall: *The Practical Australian Gardener*

*Sustainable Gardening Australia

greenharvest.com.au

*Annette McFarlane: *Organic Fruit Growing*

*Organic Gardener

Next Meeting: The next general meeting of the Bundanoon Garden Club will be held in the hall on Thursday 6th July 2017.

Rheum rhabarbarum - Rhubarb

Rhubarb is a perennial herb, grown for its rosy, edible stalks. It is highly nutritious and low in calories. It contains several B complex vitamins as well as vitamins C, A and K, calcium, potassium, manganese, magnesium and fibre.

Now is the time to divide rhubarb. New plants will establish quickly and after being divided, can be harvested in their second year. It is best to make the first division after about five years when the plant is dormant, usually in winter. Rhubarb can be left in the ground for at least 10 to 15 years. It is hardy crop but the crown will rot if in heavy wet clay soils. It should be planted in good soil and the roots shouldn't be disturbed when cultivating round the plant. It can be moved at any age. Some of the root structure will be damaged when lifting it, so stalk production will not be so good for a few months. If you have mild winters and your rhubarb is still producing new stalks, you can continue to pick it. Remove flower stalks as they appear as they stop the rhubarb from developing.



It is important to note that the rhubarb leaves and roots should not be consumed nor fed to poultry or stock. They contain oxalic acid which is poisonous.

Harvest by pulling the thickest, healthiest stalks off gently, do not cut them and leave a stub. Do not take more than half the stalks of any one plant. When picking, choose firm, crisp, plump stalks and perky leaves with good colour.

Rhubarb can sometimes have tough, stringy ribs so, after washing it, strip these off with a small, sharp knife then slice the stalk thinly or thickly as required. Young rhubarb should be tender enough not to need peeling; just wash, then trim the top and bottom of the stalks and slice.

Rhubarb wilts quite quickly – so store it in the fridge and eat within a couple of days. Keep the leaves on until you're ready to eat it, as they'll help keep it fresh. To freeze rhubarb, wash dry and cut into 5 cm lengths. Place in a single layer on a tray lined with baking paper. Once frozen it can be bagged and stored in a freezer.



See page 3 for a delicious rhubarb recipe.