

BRAIDWOOD GARDEN CLUB

NEWSLETTER JANUARY 2018



President: Sue Murray 4842 2381

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<https://braidwoodgardenclub.wordpress.com>

FEBRUARY Thursday 8th

Where: The Servicemens Club, Braidwood

When: 11 am for Tea, Coffee and Biscuit

Bring: A plate of lunch to share and a gold coin donation

At our first meeting for 2018 we will be entertained with a talk by Jennie Marston on the gardens of Scotland and Ireland which she visited in May 2017. These gardens were part of the historic homes she and her husband Michael visited with walled gardens becoming a special interest. Some of the gardens Jennie will display are the Botanical Gardens in Dublin, the Japanese garden at the National Horse Stud, the gardens of Powerscourt Estate and those at Kylemore Abbey.



Report on the Christmas Lunch on 14th December

It was a hot and windy day on December 14th, 2017, and 52 members so enjoyed our Christmas lunch, generously hosted by Marilyn and Brian Carle at their Nerriga Road home and wonderfully catered by Vanessa from Vanilla Catering. The best posy competition, hotly contested, was won by our president Sue Murray with a pretty rose posy of a Kordes rose called 'Summer Memories'. Kate Chinnick again made us think hard to solve the "what is that plant" competition and John Tuckwell's quiz was a real brain stretcher. Marilyn and Brian had prepared their garden for wandering in and despite the awful heat, some members did venture out, also to check out the Carle's goats. Some of us were able to take home a plant from the plant swap with entry a gold coin and this was a great opportunity to acquire a local plant that does well in our climate.

Many thanks to Marilyn and Brian, to Sue Murray our president who coordinates these busy events and to all the committee for their great efforts.

<https://braidwoodgardenclub.wordpress.com>

UPCOMING GARDEN CLUB EVENTS

Thursday March 8th

We will visit some local gardens at different stages of development. From a newly created garden in town, to a garden established 6 years ago, to another more established garden. We will be looking at the challenges of gardening in Braidwood and the decisions faced as gardens mature. Any suggestions for design, planting, and renovation will be welcomed by the gardeners involved."

Visit to the Melbourne Flower and Garden Show 21st-25th March, 2018,

As you may remember, last year we tried to organise a trip to this iconic garden show, with other visits to gardens and nurseries in Victoria. We had to abandon the trip due to insufficient numbers to support a bus trip. However, the success of the car pool trip to Bathurst has revived the idea that we could do the trip to Melbourne by carpooling. This was a very successful venture, and as long as we have enough willing drivers, we could consider a longer trip to Melbourne and surrounds.

At this stage there has been no interest shown and this is just a suggestion, but if you are at all interested, please reply to the Garden Club gmail account to register your interest. The Melbourne Flower and Garden Show will be held from 21st to 25th March 2018.

NAME TAGS

AT EACH OF OUR EVENTS, IT IS MOST HELPFUL FOR EVERYONE TO WEAR A NAME TAG AND WE SUPPLY THESE FREE OF CHARGE. FOR ANYONE WHO NEEDS A NAME TAG, PLEASE EMAIL THE GARDEN CLUB GMAIL – BRAIDWOODGARDENCLUB@GMAIL.COM

WELCOME TO NEW MEMBERS

Pat and Jan Connor, Brian and Karis Sanderson

Local Show Dates for 2018

Canberra Show - 23rd to 25th February

Braidwood Show - Saturday 3rd March

Tarago Show - Sunday 4th March

Goulburn Show - Saturday 3rd March to Sunday 4th March

Queanbeyan Show - Saturday 10th to Sunday 11th November

FROM THE MAILBOX for your information

My Open Garden

Visit the 'My Open Garden' website <http://www.myopengarden.com.au> for information on the latest Open Gardens in NSW.

These gardens are open in the coming weeks-

- [Gardenalia Open Garden and Plant Stall](#) : Robertson, from Saturday 24th February
- [Hillandale garden and nursery](#) : Yetholme

- [Mayfield Garden](#) : Oberon
- [Perennial Hill](#) : Mittagong

Also you might like to visit these regularly open gardens:

- [Bebeah](#) : Mt Wilson
- [Everglades Historic House & Gardens](#) : Leura
- [Mayfield Garden](#) : Oberon
- [Merribee](#) : Numbaa
- [Nooroo Garden Mt Wilson](#) : Mt Wilson
- [Perennial Plants Nursery](#) : Canowindra
- [Secret Garden and Nursery](#) : Richmond
- [Tablelands Trees and Shrubs Garden & Nursery](#) : Cooma

ONLINE GARDEN MAGAZINE

There is a monthly magazine 'About The Garden' that might be of interest to some of our members. If you subscribe, the magazine is emailed each month at no cost and has interesting gardening related articles. <http://www.aboutthegarden.com.au>

FAVOURITE TOMATO RECIPE FOR PASTA from John Tuckwell

Harvest Tomato Pasta Sauce

Prep time: 15 mins

Cook time: 2 hours

Makes: approx 3 cups

Ingredients

- 1.5kg tomatoes, cored and cut into wedges
- 2 red capsicums, deseeded and cut into eighths
- 1 large onion, cut into thin wedges
- 4 cloves garlic, peeled
- 1 tsp chopped rosemary leaves
- 1 small chilli, seeded and chopped (optional)
- ¼ cup tomato paste
- 2 tbsp sugar
- 2 tbsp extra virgin olive oil
- 1 tsp salt
- ground black pepper

Method

Preheat oven to 160°C. Prepare the tomatoes, capsicums and onion and place them in a large roasting dish lined with baking paper. They need to be in a single layer so they roast and caramelize rather than stew, so use two roasting dishes if necessary.

Add the garlic, rosemary leaves and chilli, if using. In a small bowl mix together the tomato paste, sugar, olive oil, salt and pepper. Spoon this mixture over the vegetables and stir through them to coat evenly.

Bake for about 2 hours or until the vegetables are starting to caramelize and shrivel a little.

Allow the vegetables to cool then purée in a food processor or blender. The sauce will keep in the fridge for up to a week or can be frozen. Alternatively, bring the puréed sauce to a boil and while it is very hot, pour it into sterilised jars. Cover then seal. Sealed jars will keep for months in the pantry.

PLANT OF THE MONTH by Kate Chinnick



**Limonium
latifolium**
(Sea lavender)

- A native of Eastern Europe
- Frost hardy perennial
- Grows to 60-75cm high X 60-75cm wide
- Leaves are leathery green
- Stalks of large heads of tiny lavender flowers, billowing and delicate
- Prefers sun in well drained soil
- Very good cut flower and good for drying
- Attracts butterflies
- Propagate from division in spring or seed in autumn
- Good for seaside planting

What to do in the garden for February

- Lift Tulips and Dutch Iris for storage in a cool dry place
- Tie Dahlias and tall Chrysanthemums
- Dead head Rhododendrons, Camellias and Azaleas, mulch and feed
- Sow seeds of annuals for planting out in April
- This humid weather promoted black spot - spray if necessary
- Remove weeds before they seed
- Obtain spring flowering bulbs
- Sow seeds of Asian Greens, Radish , Spinach and Turnips
- Remove vegetable plants as they finish cropping
- Apply liquid fertilizer fortnightly to vegetables
- Remove excess growth from Apples and Pears
- Trim Lavender and Rosemary
- Take semi hardwood cuttings and keep moist