



# C.M.G.C. Newsletter

Vol 3. June 2020

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Dear Members,

*If we were in any doubt that winter was on it's way, the weather on Monday 1 June gave us a strong indication!! Just as our sense of freedom was returning, the cold weather decided to keep us indoors, but Melbourne always keeps changing. I am looking out at a perfect blue sky right now.*

*You will be pleased to hear that plans are afoot to get our clubs back in motion again. However any of you who have visited a local library recently will know that this is not going to be an easy task. We need to come up with a written plan of how meetings will run and how we can keep you all safe, well and properly distanced. As far as trips go, I can't see that happening for a long time to come.*

*Right now I don't know the how, or when, meetings may occur, but I wanted to let you know that we are working towards this goal and will keep you posted as news comes to hand.*

*Whilst I am unaware that any of our members have tested positive to Covid, I am sad to inform you of the passing of member Angela Lightwood on 26 May. This was due to declining health, not Covid.*

*Should you lose your newsletter, or wish to show it to other members or friends, you will now be able to find it on our website [www.cmgc.net.au](http://www.cmgc.net.au) under the heading "News and Trips". Please feel free to pass the newsletter on to your gardening friends who may not be members.*

*Welcome to the winter edition of our CMGC newsletter. Enjoy!*

Warmest regards,

**Fiona Lynch - CMGC President.**

**Below:** The embers of autumn



## What members are up to in their gardens.



**Yvonne McBean has grown chrysanthemums and displayed them in her home to bring in colour and and life to make her feel better in lockdown. Pic. 1**

**Diana Azzopardi has grown a beautiful erythrina plant with a family history Pic. 2, and created a fairy garden for her grand children. Pic. 3**

**Fiona Lynch is growing chilli and making curries and spiced soups to keep warm. Pic. 4**

**Terry & Meg Poskitt are growing and displaying pin cushion hakia. Pic. 5**

## Andrew Raper - Camellia expert

**Andrew Raper** was booked in to be our guest speaker at our May meeting. He is President of Camellias Victoria and Past President of the Nursery Industry Association of Vic. He is also the owner of Rhodo Glen Wholesale Nursery, The Patch, located in the Dandenong Ranges. Andrew's nursery is at the cutting edge of plant propagation, with camellias at the forefront.

His parents, Alan and Barbara Raper, started **Rhodo Glen Nurseries** in 1953 focusing on rhododendrons. Alan was a member of the Rhododendron Society, and worked hard at promoting this shrub.

From an early age Andrew learned how to propagate plants around the kitchen table. It was at this time that he realised that camellias were his passion and priority.

Andrew and his sister Lisa took over the nursery from his parents in 1994 and now run a thriving business specialising in camellias and rhododendrons. If you visit their website listed below you will see a stunning range of blooms. We will endeavour to engage Andrew as a speaker again when our meetings are able to resume.

[www.rhodoglen.com.au](http://www.rhodoglen.com.au)

## Growing vegetables in winter -

by **Jill Thorpe**



1



2



3



4



5



6

In our garden we have an amazing array of vegetables growing. I love the winter vegetables because they require so little watering. Rob, my husband still operates a small business but delights in his gardening and checks what is happening in the garden beds on a daily basis.

At present he has six raised beds at waist height, a very small slightly raised bed and a large garden section that is at present growing potatoes, onions and broad beans. The raised beds have broccoli, swede, carrots (two varieties), brussels sprouts, silver beet, snap peas, snow peas, purple peas, parsnips, red white and brown onions, turnips (white and purple), lettuce, garlic and beetroot.

I seldom have to buy vegetables and usually wander down to pick the evening meal vegetables a few minutes prior to cooking. They are fresh and crisp with fantastic colour. The vegetables' aroma is really strong and they have intense flavour. This year Rob planted Japanese white turnips. We are eating them when they are only walnut sized. I boil them & roll them in butter before serving. Yum!

Pics. 1 & 2 - Some of Jill and Rob's raised garden beds with their winter vegetables.

Pic 3 - Jill's white turnips

Pic 4 - Fiona Lynch is growing healthy snow peas, which grow brilliantly in winter.

Pic 5 - Jan Case is growing Asian veggies and broccoli, which she uses in her stir fries.

Pic 6 - Peter Digaletos is being creative and has just planted a potato garden in the drum of an old washing machine.



*Right now you will see Sasanqua camellias like the ones pictured above in full bloom around the suburbs.*

# Gardening jobs for June/July

by Sylvia Stephens

- Plant bare-rooted roses and deciduous fruit trees.
- Add colour to your garden with some winter-flowering native shrubs, such as correa and crowea.
- Extra colour and interest can be added with plants such as daisies, lavenders, wallflowers, red-hot pokers, ageratum, hellebores, euphorbias and arctotis.
- Now the time to transplant any plants that may have been planted in the wrong spot.
- Plant hippeastrum bulbs so that their tops are clear of the soil surface.
- Brighten up the coming spring garden by planting seedlings of snapdragons, stocks, sweet peas and marigolds.



Pic. 1  
Correa

Pic. 2  
Snapdragon

Pic. 3  
Hippeastrum

## Citrus unlimited - by Fiona Lynch



It's so interesting to see how all the rain this year has affected our gardens and plants. In my area there are citrus trees everywhere and they are not only totally laden with fruit, the fruit is way larger than I have seen for years. My orange tree is probably carrying double the usual amount. So with all this vitamin C around and our care and safety with Covid, we will hopefully avoid the usual flu colds this winter. Suggestions for using citrus:

If you are lucky enough to have laden trees, share your excess with family and friends.

The zest of citrus is as vitamin rich as the fruit and full of flavour. Incorporate it in baking, Asian meals, etc.

Store citrus juice in ice block trays in your freezer and then keep cubes in snap lock bags.

You can freeze small whole lemons and limes and grate off what you need for flavouring.

Homemade citrus cordials beat store bought hands down. E-mail me for simple recipes.

Lime, lemon and orange butters are great on toast, as is marmalade. E-mail me for recipes.

**P.S. Please don't waste this golden bounty. If you have excess you can't share, let me know and I will find recipients for you.** (Just send a reply e-mail or call Fiona on 0432 159 412.)

## Passing Shots - Favourite Nurseries

by Jan Case & Roseanne Loh



**Bulleen Art and Garden** - I like this nursery because it has an excellent stock of both normal and heritage vegetable seedlings, even when everyone else is sold out. The staff are extremely knowledgeable and helpful. In addition they have lots of funky, fun and artistic ideas, which are inspiring. *Jan Case*

**Acorn Nursery - Surrey Hills** - I like this nursery because it's beautiful, well stocked and sends me really interesting monthly newsletters. The cafe is great as is the gift shop and all the plants that I buy at Acorn Nursery thrive. *Roseanne Loh*



**Bulleen Art and Garden**  
6 Manningham Rd W,  
Bulleen VIC 3105

**Acorn Nursery**  
669-673 Canterbury Rd,  
Surrey Hills VIC 3127

## Tropical Splendour -

by Julianne Stoyles and Fiona Lynch



Earlier this year whilst in Bangkok, Julianne attended the Nai Lert Flower and Garden Art Fair. Designed to showcase the best garden and floral craftsmanship, the 4 day fair gives young designers a chance to expand their opportunities. This year the installations were based on the core concept of "The World". Highlights include a 3 Dimensional Flower Carpet – the biggest in Southeast Asia (top left) a Floral Chandelier Competition (Pics 2 & 3) and an Apothecary Garden Competition, amongst other exhibits. The chandelier in pic 2 is made of plastic rubbish taken from the sea, whilst in Pic 3 the Australia bushfires are represented in a red chandelier floral arrangement.

The pictures of tropical plants and fungus below were taken on Fiona's recent trip to Port Douglas. The most unusual yellow "ballet" fungus was found in The Daintree.

