

November 2025  
49th Year of Growth  
1976 - 2025



**Contact Email: [doncastergardenclubinc@gmail.com](mailto:doncastergardenclubinc@gmail.com)**

**Web Address: [www.doncastergardenclubaus.com](http://www.doncastergardenclubaus.com)**

The DGC committee meeting was held on 5 November 2025 at 7.30 pm.

The next DGC meeting will be held on **Wednesday, 12 November 2025** 7.30 pm at the RSL Hall , cnr Doncaster Road and Leeds Street. Doors open at 7.15pm

This meeting is our AGM, where we present the Annual report and elect Committee members.

### **Committee Members 2025**

President:

**Pauline Webb**

0409 063 060

[pauline.pw25@gmail.com](mailto:pauline.pw25@gmail.com)

Acting President:

**Avril Clark**

0402 478 302

[doncastergardenclubinc@gmail.com](mailto:doncastergardenclubinc@gmail.com)

Treasurer:

**Dr Margaret Salter**

Vice-President & Speaker

Bookings:

**Vacant**

Fund Raising Co-Ordinator:

**Anita Lizza**

Newsletter:

**Rohini Padey**

**Toni Myers**

**Ray Brett**

**Esther Sim**

**Past President:**

**Doug Brewer**

**Kitchen Manager:**

**Reinhard**

### **October Speaker**

Karen Sutherland spoke about tomatoes. She advised that there are 500 different heirloom tomatoes in Australia, of which 220 are available in seeds. Karen described the different tomato varieties and growth habits. Cherry tomato plants are hardier and more resistant to diseases. They have thicker skins more resistant to fruit flies. Large fruited tomatoes have thinner skins so are often nicer to eat but they are more prone to cracking and catface. Medium sized tomatoes have many of the characteristics of cherry tomatoes. Indeterminate tomatoes have continuous growth and stop growing in cold weather or due to diseases. They need to be supported eg., with stakes.

The determinate or bush tomatoes stop growing once they set fruit and tend to fruit all at once so are best planted in succession. tomatoes can be determinate or indeterminate. They are good for pots and small gardens. Dwarf tomatoes can be determinate or indeterminate.

Tomato plants prefer slightly acidic soil (pH between 6-6.8). Lower pH with sulphur and raise pH with lime or dolomite. The best soil preparation is to add 25mm of well-rotted cow manure (not chicken manure as it is high in nitrogen), 50mm compost over the soil surface, 1-2 handfuls of organic pelletised manure per m2 and a sprinkle of blood and bone. For clay soil, also add gypsum at 1-2 kg/m2.

Dig all through to 30 cm to 60cm deep and allow the soil to settle for 3-4 weeks before planting. Once the plants start flowering, add blood and bone. Feed plants every 2 weeks approximately.

Karen has written a comprehensive book on tomatoes with Penny Woodward and Janice Sutton titled "Tomato: know sow grow feast".

It can be borrowed from the Manningham library.

The weekend of the Melbourne Cup is the ideal time in Melbourne to get your tomatoes into the ground

Article Courtesy - Georgia Triantopoulos

## Hello Gardeners All

What a blessing the rain has been for the desperate soil and plants. I've measured 82.3mm for the month and am receiving more showers on this final day of October. We had been using the drip system on many beds for over a month and refilling the wicking beds. Whether it is flowers or veg in your garden, all should be looking happy. The various herbs have done so well that I have picked large handfuls this week: sweet marjoram, summer savoury, rosemary, and thyme. These have been dried in my food drying cabinet, crushed, and mixed in the coffee jar of mixed herbs. It is just an overnight task and so easy. Your oven would do if on 90-100 centigrade, fan forced. Or, try in the sun for 2-4 days but bring them in at night.

The asparagus, cos lettuce and self sown celery are producing excessively so some has been preserved by fermentation: 2-3 days in 3% (asparagus) and 2% saline (20gm salt to 1L water). It is so quick to pop a tall jar in the microwave for 1 minute to sterilise it, pack the vegetables in firmly with herbs or spices to suit the particular vegetable, mix the salt and warm water and pour over vegetables leaving 50mm of head room, cover with pieces of leaf (grape or cabbage or herbs) to stop them rising, then seal. In 2-4 days they will be pickled if in a warm spot. Loosen the lid daily to release gases ie burping the jar. Then refrigerate to stop the process. They will keep many weeks, or months depending on the vegetable. The internet has many recipes for beginners. Fermenting lactobacillus bacteria use the plant sugars to eat, excreting vitamins & minerals in excess of the input. This is nature's prebiotic for your gut and works equally well for good quality bought vegetables when prices are low at peak of season.

Carrot tops are edible in pesto, or as a scattered diced herb on vegetables or fermented. They can be frozen in oil in ice cube trays. I have a bowl of these at their 2 days of fermentation and will decant into jars today, then refrigerate. These can be used with salad, hot veg or meats.

The silverbeet and Chinese pickle cabbages are going to flower for the bees, cauliflowers and broccoli and broccolini have done well and are coming out. Tomatoes are growing faster with the warmth and rain. The cucumbers and sweet potatoes are still slow, waiting for hotter days. Shallots are ready to pull: maybe between the showers.



Happy Gardening Pauline

## AGM

Our AGM will be held on Wednesday 12 November 2025. Please note that we will appoint the Committee members at that meeting. Please complete the nomination form attached. All nominations to join the committee and contribute to the success of our gardening club are warmly welcomed.

### Upcoming calendar events:

Following Committee Meeting: <b>05 November</b>	hosted by Avril Clark, 7.30pm at 62 Pine Hill Drive Doncaster East
Following Meeting:AGM <b>12 November</b>	at the RSL Hall, 7.30pm at cnr Doncaster Road and Leeds Street Doncaster East
Open House at Avril Clark <b>08 November</b>	<b>Cancelled due to bad weather, some pictures from her garden below</b>



Following Committee Meeting: <b>03 December</b>	hosted by Avril Clark, 7.30pm at 62 Pine Hill Drive Doncaster East
Following Meeting:	<b>10 December</b> at the RSL Hall, 7.30pm at cnr Doncaster Road and Leeds Street Doncaster East

Our December meeting will be our Xmas party and we look forward to celebrating with all of you. We will have our Mega raffle as per usual and food and soft drinks will be provided by the Club.

### 50th Birthday Celebration

**Our garden club will celebrate it's 50th year in 2026. We are planning a big celebration and are looking for volunteers to assist with planning. Please get in touch with any of the Committee members if you will like to contribute to this event. We need help with planning and organising the event space, catering and other event related tasks .**

## WENDY'S SECRET GARDEN, SYDNEY - RON THOMSON

Recently I visited Sydney to see the Transport Heritage NSW Expo which is held annually. This is a display of past forms of public transport, including trains, busses and ferries. Several heritage train rides were available around Sydney, including one to Lavender Bay near North Sydney. The Lavender Bay section of the railway line used to be the terminus of the North Shore line from Hornsby. But since the Harbour Bridge opened in 1932, it has only been used for stabling trains and the occasional heritage train.

I did this Lavender Bay trip and this led to a serendipitous discovery of a garden, known as Wendy's Secret Garden. This was created by Wendy Whiteley, who was living there with her artist husband Brett Whiteley. When Brett passed away in 1992, she decided to create a garden on the land next to her house. Previously it was unused railway land and was a weed infested rubbish dump with lantana, morning glory, mattresses, bottles and other junk! After Brett's death she got to work cleaning the rubbish and weeds, and with some volunteer helpers, established a garden.

This garden is not one for flowers, but more for different foliage forms. It has a lush, almost sub-tropical appearance. There are some flowers, particularly clivias and angels trumpets, but most plants are ones with architectural foliage effects, e.g. ferns, philodendrons, bromeliads, cycads, alocasias, iresines and various strappy leaf plants under a tree canopy.

In Sydney this garden can be reached by train to either Milsons Point or North Sydney, or by ferry to Milsons Point or McMahons Point.

The best way is probably from North Sydney train station, which is a short walk from the garden. There is no sign posting as some of the locals want it to remain "secret"! Entrance is from Clark Park.

The garden does not belong to Wendy and is on public land. Therefore it is completely accessible and free.

I don't see this as a must-see garden, but if visiting Sydney, it is definitely worth a look! Particularly as it shows what one person's vision can achieve!



Artichoke (Globe)	Basil
Beans (Bush) and Climbing Beans	Beetroot
Capsicum	Carrot
Celery	Chilli
Citrus (Lemon, Lime, Orange)	Chives
Coriander	Cucumber
Eggplant	Finger Lime
Jerusalem Artichoke	Lemon Balm
Leeks	Lettuce
Lemon Myrtle	Marjoram
Oregano	Parsley
Parsnip	Passionfruit
Potato	Pumpkin
Radish	Rocket
Rockmelon	Sage
Silverbeet	Spinach (Malabar Climbing)
Spring Onions	Sweet Corn
Tomatillo	Tomatoes
Vietnamese mint	Watermelon
Zucchini	

## Is your fruit tree net legal? If not, swap it for free!

See below dates when you can swap your nets at the Manningham council, they are supporting residents to switch to wildlife-safe fruit tree nets with free netting swaps in November



• Environment and sustainability

**Manningham fruit tree net swap - Manningham Depot**

Wednesday, 12 November 2025  
9.00 am to 5.00 pm



• Environment and sustainability

**Manningham fruit tree net swap - Doncaster Hill Community Garden**

Saturday, 22 November 2025  
10.00 am to 4.00 pm



• Environment and sustainability

**Manningham fruit tree net swap - Civic Centre**

Wednesday, 26 November 2025  
9.00 am to 5.00 pm

**DGC Life Members**

Gerda van der Peet  
Doug Brewer  
Ken Beer  
Toni Myers  
Gayle McCann

Ted Page  
Joanne Driver  
Elsie Carter  
Bev Turner  
Franziska Kung

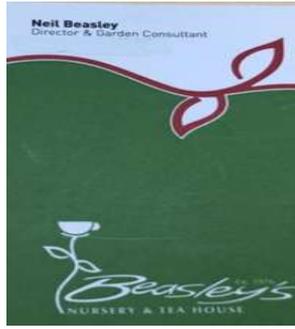
**Doncaster Garden Club Inc. Membership 2025**

Annual fees are due every October

[Please complete the membership form on the Clubs website:  
https://doncastergardenclubaus.com/becomeamember](https://doncastergardenclubaus.com/becomeamember)

Newsletters are emailed every month. For those wishing a hard-copy, please provide a self-addressed stamped envelope to the Club Secretary Avril Clark.

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The Catalogue can be found online : <https://ryset.com>  
 The Club receives wholesale prices which means discounts of upto 60-70%



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