

# March 2025 49 Years of Growth 1976 - 2025



# Contact Email: doncastergardenclubinc@gmail.com

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The next DGC committee meeting will be held on 5 March 2025 at 8 pm
The next DGC meeting will be held on **Wednesday, 12 March 2025**8 pm at the RSL Hall , cnr Doncaster Road and Leed Street

The Speaker at this meeting will be Kathleen Tants from Seasol. She will talk about their products and how they should be used for optimum results

## **Committee Members 2025**

President:

#### **Pauline Webb**

Secretary:

#### **Avril Clark**

0402 478 302 doncastergardenclubinc@gmail

.com

Treasurer:

### **Dr Margaret Salter**

Vice-President & Speaker Bookings:

**Vacant** 

Fund Raising Co-Ordinator:

**Anita Luzza** 

Newsletter:

**Rohini Padey** 

**Toni Myers** 

**Ray Brett** 

**Esther Sim** 

#### **Past President:**

Doug Brewer

Kitchen Manager: **Reinhard** 

## **Presidents Report**

Hello Gardener's All,

As much as we dislike the erratic weather and extremes both ways, so do our plants! My Naked Ladies (Belladonna Lilies) are all in bloom after only some flowered in spring. The green small plant at the end of the Naked Ladies in the photo is a native plant called Swamp Lily. This grows large on a trellis, is cut back every winter and in spring the excess new shoots can be picked and eaten like asparagus. I'm anticipating trying it. My cucumbers are nearly finished but have been very prolific with fruiting. The beans are doing better with the 4 cooler days in the 2nd week of February. It is midsummer but the Claret Ash trees on a nearby nature strip have changed colour and will soon drop their leaves.

Happy Gardening, Pauline



## **DGC Updates**

Pauline's breast cancer will require her to take leave for 6 -12 months. She will be happy to have phone calls and visitors around her treatment.

Avril will be having a hip replacement in the next 2 months and will also require recuperation time.

The Committee members will be stretched to cover all duties at this time as well as allowing for members being away.

The Committee urgently requires 3-4 club members to call on when we have short term items that need attending to.

Please can you let Avril or any other Committee members know your availability to assist as required. It is much appreciated.

### February 2025 Speaker

Our February 2025 speaker was Seila Hierk who did an informative presentation about Seed saving. We save seeds so we can save having to buy plants or seeds for next season and ensure that the veggies or fruits we liked can be enjoyed next year as well. When you use the seeds of plants that have thrived in your backyard they are acclimitaised to the microclimate in your garden.

He gave some useful tips on how to save the seeds for the next year's crop:

- Select Seeds from the fruit that matures first as this will most likely be the best fruit.
- The Seeds should be cleaned and dried before they can be stored.
- It is important to store the seeds you have collected in the a cool dry place
- Ensure that you catalague the seeds by labeling them .

He shared with us the Seed Saving Chart which has information on flower types, pollination

methods, isolation distances and required pollinators.

The chart equips you with the knowledge needed to save seeds from your favourite plants.

Check out the chart at : www.theseedcollection.com.au

Siela showing the clarity of the honey he sells



## **Garlic growing tips**

[These tips are from the latest Sustainable Macleod newsletter, as paraphrased by me, Guy Palmer of LFC. The Sustainable Macleod newsletter is one of the best local newsletters when it comes to growing veggies and fruit.]

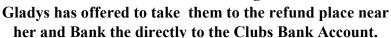
In 2024, Sustainable Macleod ran a number of experiments to see how the size of the garlic bulbs that they grew depended on both how they treated the cloves before planting and in what types of bed they planted them in. They had two main (and rather extraordinary!) findings:

Cloves soaked in Seasol prior to planting resulted in bulbs that were twice as big as those that were untreated. Henceforth, they will pre-soak all cloves in a solution of 1 teaspoon Seasol to 1 litre of water for 12 hours before planting (soaking for more than 12 hours can cause damage).

Cloves planted in wicking beds resulted in bulbs that were more than twice as big as those planted in in-ground beds. They concluded that this was because garlic thrives in consistent moisture and it is difficult to maintain consistency in in-ground beds (though drip irrigation will help).

#### Plastic bottles refund

If you have plastic bottles with lids on, marked for 10c return and wish the Garden Club to benefit rather than the council bin, please bring them to the meeting.





DGC Life Members			
Gerda van der Peet	Ted Page		
Doug Brewer	Joanne Driver		
Ken Beer	Elsie Carter		
Toni Myers	Bev Turner		
Gayle McCann	Franziska Kung		

Next Committee Meeting:	05 March	hosted by Avril Clark, 8pm at 62 Pine Hill Drive Doncaster East
Next Meeting:	12 March	at the RSL Hall, 8pm at cnr Doncaster Road and Leeds Street Doncaster East
Following Committee Meeting:	02 April	hosted by Avril Clark, 8pm at 62 Pine Hill Drive Doncaster East
Following Meeting:	09 April	at the RSL Hall, 8pm at cnr Doncaster Road and Leeds Street Doncaster East

All correspondence should be forwarded to Avril Clark - avril@spiritofprogress.com.au 62 Pine Hill Drive Doncaster East 3109

# LFC News February 26 - What seeds to plant in March

Brassicas	Other cool season veggies	Leafy greens	Roots	Other
Broccoli	Broad beans	Lettuce	Beetroot	Chives
Cabbage		Mizuna	Carrot	Fennel
Kale		Mustard greens	Radish	Leeks
Pak choy		Rocket		Parsley
		Silverbeet		

The full list and planting guide can be found when you clck the link below:

https://localfoodconnect.org.au/community-gardening/veggies-and-herbs-that-can-be-planted-now/

What runs round a garden but never moves? A fence.	What vegetable is always cold? A chilli.
I was going to catalogue my dried flowers but I realised I have more pressing problems to deal with.	



## **Recipe for Basil Pesto**

1/2 cup toasted pine nuts

2 tablespoons fresh lemon juice

1 small garlic clove

1/4 teaspoon sea salt

freshly ground black pepper

2 cups basil leaves

1/4 cup extra-virgin olive oil, plus more for a smoother pesto

1/4 cup grated Parmesan cheese

In a food processor, combine the Olive oil, pine nuts, lemon juice, garlic, salt, and pepper and pulse until well chopped.

Taste it and season again according to your liking.

This recipe and many other pesto recipes can be found at https://www.facebook.com/share/p/15oeHs1Kzd/

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