

Uki Garden Club

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<http://ukigarden.club/wp/>



It is mid-way through Spring and we've now had that welcome drop of rain – at last! I measured 128 ml in my gauge for the last week. Digging up weeds in the garden is now a much easier task. Flower and vegetable gardens are looking very happily damp, just waiting for that warm sunshine to make them grow.

The photos on this and in following pages are ones I've snapped around Murwillumbah during Spring. The Jacarandas are a picture, along with the carpet of flowers below them. Roses have bloomed brilliantly – these are in Gordon Smith's garden in Bray Park. Hippeastrums are showing off their brightly-coloured heads along with many other spring bulbs and flowers including my azaleas.



At last we have good news for our Garden Club meetings. COVID-restrictions have eased somewhat, due to high levels of vaccination in NSW. At the moment, rules seem to be changing daily, but at the time of this publication going to print, we are allowed up to 50 (double-vaccinated) people to attend an outdoor event. This means we can go ahead with our October 30th Garden Gathering at Crystal Creek Estate Nursery/Café. Since



we sent out the email advising you of this meeting, we have had over 30 people register, so be quick if you want to attend as only the first 50 will be allowed. We can also hold the November Food Group at Burringbar. These meetings are not being held at the previously-advertised residences, as numbers visiting households are still restricted by COVID.

Our AGM will hopefully be able to be held in conjunction with our Christmas Party, possibly on November 27th. We have three nominations for members who are stepping up to replace the three who are leaving the committee. More details of this event will be provided in the next newsletter.

On behalf of our club, we have sent well wishes and a plant gift to our dear friend and vice-president, Jenny Kidd. Unfortunately, on the October long weekend, Jenny fell from a ladder and broke both the tibia and fibula in her lower right leg. Following surgery in Tweed Hospital, she is now convalescing at home with her leg encased in a great deal of external metal nuts and bolts. She is unable to weight-bear for some 10 -12 long weeks. Luckily she has a full-time carer, cook and bottle-washer, David, to aid her during this time. When I visited them on the weekend, Jenny and David seemed to have everything under control – they've settled into a routine. Friends and neighbours from Mayes Hill Road are lending a hand. If you wish to make contact, please phone them to arrange a suitable time to visit/talk. Thank you to those of you who have already offered to help with some gardening tasks – Jenny is most appreciative.

Do keep your correspondence up through the email at ugcnews@gmail.com. Whether it is just a photo, an idea, or something you'd like to share with others from your gardening experience, we welcome it always.

Keep safe and well until we meet again in the near future, we hope. And keep on gardening! Gillian

Garden Beauties

As we have been unable to visit members' gardens – the gardens have come to us.

From Couz'n
Lynn O'Hara's
garden



Colourful visitor
at left, colourful
orchids at right
and below a
striking Giant
Bird of Paradise
*Strelitzia
nicolai*TM



Gorgeous Illawarra Flame Tree in flower in the IGA Tweed Valley
Way, Murwillumbah car park

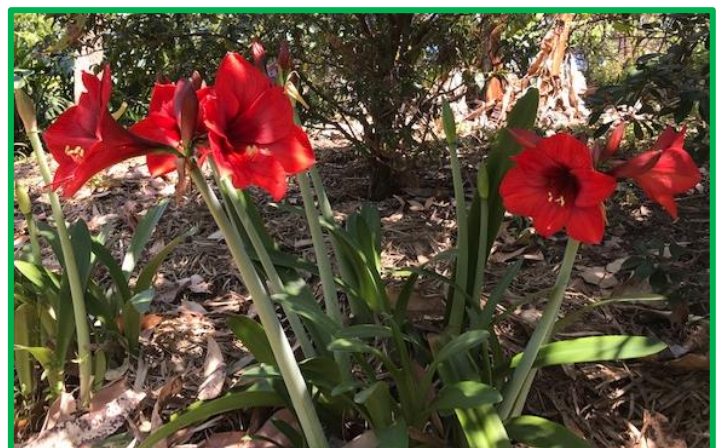
Trish & Gary Samuels: Mt Warning lily (*Doryanthes palmeri*)

They estimate that the plant is ~12 years old and this is its first and probably last flower as the leaves are starting to die off but new 'pups' appear to be starting around the base.



From Tim & Fran O'Hara...

Lovely scented Cattleya that never fails to delight, potted iris and happy hippies.

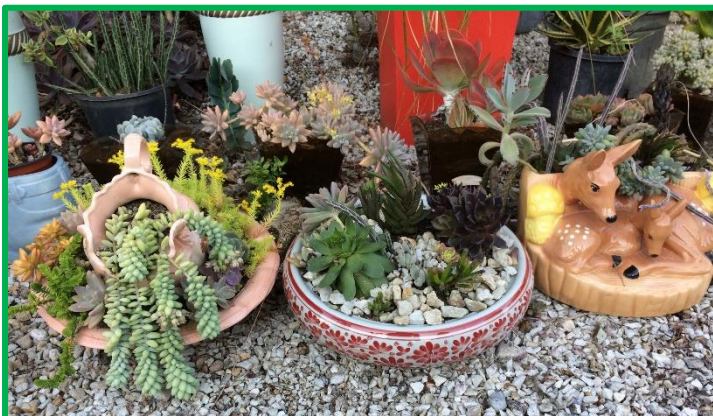


From Don & Sandra Capner's garden - beautiful lavender and Paper Daisies – and Don will be speaking to us at the October Garden Gathering about how to propagate Paper Daisies.



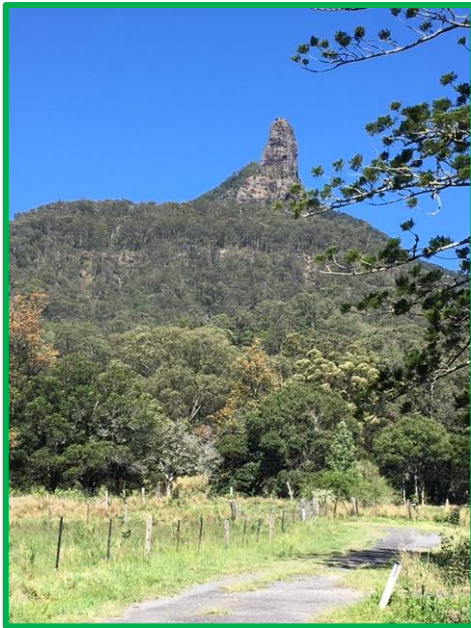
From Marie Luxford & Peter Hall's garden - a Jaboticaba tree showing how the fruit forms first as fluffy white flowers on all stems and then turns into the black fruit.

Some of the many birds that come daily for a free feed



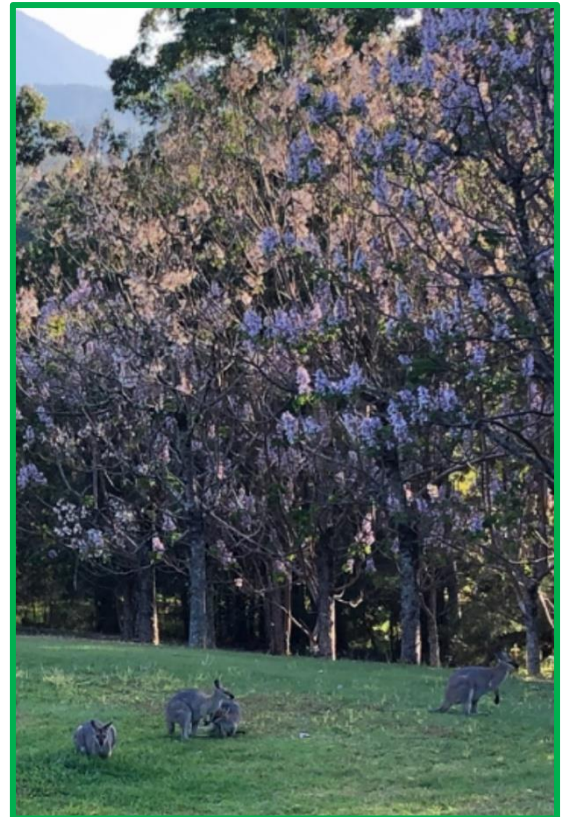
Potted succulents adding some interest to our garden

And from our dear Pres – Gillian – some scenes captured from around the area.



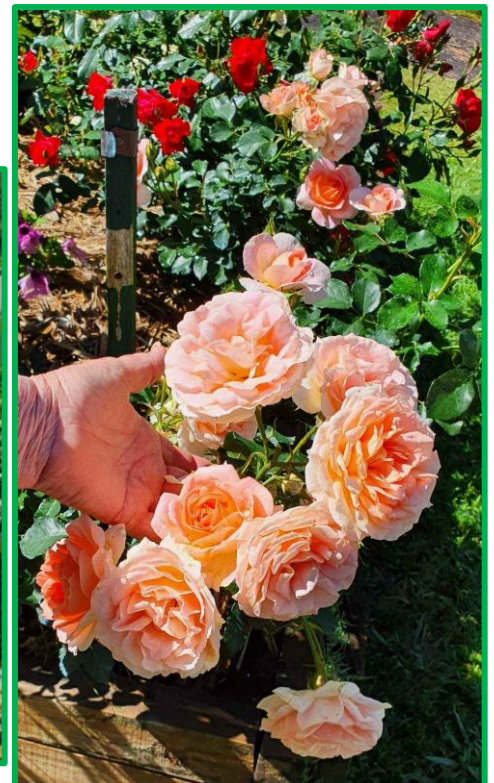
Wallabies enjoying the shade of the Paulownia trees at Mt Burrell.

The Pinnacle.



Local wisteria

And a riot of colour in Gordon Smith's rose garden in Bray Park which some of us were lucky enough to visit a few years ago.





Penny Punnies (thanks Miss Pen!)

- ☺ Dad, are we pyromaniacs? Yes, we arson.
- ☺ What do you call a pig with laryngitis? Disgrunted.
- ☺ Writing my name in cursive is my signature move.
- ☺ Why do bees stay in their hives during winter? Swarm.
- ☺ If you're bad at haggling, you'll end up paying the price.
- ☺ Just so everyone's clear, I'm going to put my glasses on.
- ☺ A commander walks into a bar and orders everyone around.
- ☺ I lost my job as a stage designer. I left without making a scene.
- ☺ Never buy flowers from a monk. Only you can prevent florist friars.
- ☺ How much did the pirate pay to get his ears pierced? A buccaneer.
- ☺ I once worked at a cheap pizza shop to get by. I kneaded the dough.
- ☺ I lost my girlfriend's audiobook, and now I'll never hear the end of it.
- ☺ Why is 'dark' spelled with a k and not c? Because you can't see in the dark.
- ☺ Why is it unwise to share your secrets with a clock? Time will tell.
- ☺ When I told my contractor I didn't want carpeted steps, he gave me a blank stare.
- ☺ Prison is just one word to you, but for some people, it's a whole sentence.
- ☺ Scientists got together to study the effects of alcohol on a person's walk, and the result was staggering.
- ☺ I'm trying to organize a hide and seek tournament, but good players are really hard to find. I got over my addiction to chocolate, marshmallows, and nuts. I won't lie, it was a rocky road.
- ☺ What did the surgeon say to the patient who insisted on closing his own incision? Suture self.
- ☺ I've started telling everyone about the benefits of eating dried grapes. It's all about raisin awareness.
- ☺ What do you say to comfort a friend who's struggling with grammar? There, their, they're.

**Woo Hoo! My
Uncle has just
left me a stately
home in his will.
I've no idea
where Sod Hall
is but I'm
thrilled!**



Members' (& Members' Relatives) Recipes

Apple Pie – Dermot Gallagher

THE STORY

My apple pie recipe came as a result of a huge supply of apples that was suddenly thrust upon us when we moved into our present home in New Barnet, Hertfordshire many years ago. At the end of the long garden was a magnificent Bramley apple tree which in the middle of winter didn't look like much. The previous owners of our house didn't care for gardening so we didn't know what it was until later in the year. As far as they were concerned the patch of land out back was good for hanging out the washing and for the children to play in, so horticultural information was a bit scarce.

Boy, were those apples big and plentiful, but the age-old dilemma was there...what does one do when a crop of anything at harvest time is just too much? How big does an ordinary domestic freezer have to be? How many friends and relatives do you need to accept ones bountiful gifts? How many of those same people also have a plentiful supply of apples? "You could make an apple pie" my wife Pauline suggested one day. "I'm useless at making pastry so it's no good looking at me, you'll have to find out for yourself" she added.

So, the challenge was on and during the next 12 months I attempted various recipes and combinations of ingredients to produce the perfect no-nonsense large-sized apple pie. The willing critics were as plentiful as the fruit, our household and neighbours, with various social events such as barbecues, bonfire nights, Queen's jubilee street gatherings and dinner parties as tasting opportunities.

Getting the pastry right is what makes this recipe such a joy and the exact combination of the two main products is almost guaranteed to be successful every time (unless something unexpected happens during the mixing, like trying to answer the phone at the same time or the cat decides to jump in the bowl because he's not getting enough attention). Using a 'light' version of the margarine (usually around 38%) is not recommended as I discovered the top crust became too crispy. This is a pie we're doing, not a pizza!

THE INGREDIENTS AND THINGS

- Deep pie dish 26.5cm diameter
- 350g plain flour
- 90g 59% margarine
- 90g 100% white vegetable baking fat
- 90ml cold water
- 6lb (2.25kg) of apples or more if you can squeeze them in
- 6oz (170g) sugar
- 1 teaspoon of nutmeg, grated
- 3 teaspoons of ground cinnamon



THE METHOD

Peel and core the apples, chop them into chunks and put them to one side for later. Put the sugar, cinnamon and grated nutmeg in a small bowl and mix together. Place the flour into a large bowl and add the white vegetable baking fat and margarine and give it a thorough mixing until it resembles bread crumbs. I've discovered the best way to mix this is with your hands, but don't even think about answering the phone for at least the five minutes that it will take to mix it all together. Add the water and mix again, turning the crumble into pastry. Most pastry cooks will now tell you to put the pastry into the fridge to let it rest for 15 minutes, but ignore that. What on earth is the point in letting pastry rest? We haven't got time for that....move on! Answer the phone instead (tell them you're busy creating the perfect pie) and then turn your attention back to the pastry. Take half the pastry and slam it on to a work surface that's big enough to roll out flat with a rolling pin to about 30cm diameter. Why slam it on to the surface I hear you ask? No reason, I just like the 'splat' sound it makes!

The pastry should be pliable enough to pick up using the rolling pin and your two hands. Transfer this carefully to the pie dish as the base for the pie. Mould the pastry into position ready to take the fruit, trimming the edges of excess pastry, which you can add to the other half of the pastry that has been sitting in the bowl 'resting'. Now spread half of the apples over the pastry base and sprinkle half of the sugar mixture over the apple pieces. Then add the remainder of the apple pieces to this and pack them down as tightly as you can, even if you have to use a heavy object such as a meat tenderiser or baseball bat...just get those apples nice and tight. Then add the remainder of the sugar mixture. Roll out the remaining lump of pastry exactly the same as the first and carefully place it over the top of the apples, pressing down so that the pastry sits comfortably. Trim the excess as you did with the base and crimp the edges. Pierce the top with a few small holes and place into an oven at 220° C (gas mark 7) for about 50 minutes. By then it should be golden brown.in fact, a nice apple pie colour is what you're after.

THE CONCLUSION

Bramley apples are not famous for their sweetness so a substitute of half the amount for other varieties of apples that are sweeter is a good idea. You can then reduce the amount of sugar according to taste but of course you won't be able to test this out until you've made the same pie at least twice, will you?

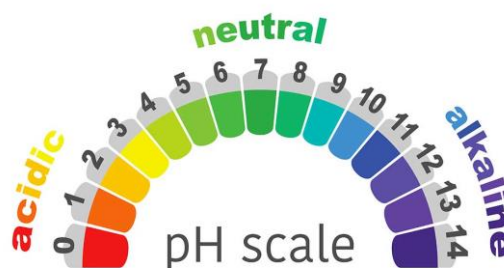
Because the pie is designed to be big and bold, wait until there is a good sized crowd of people to consume it....eight is ideal as they'll all get two thick slices each.enjoy!

THE END



Did You Know?

All gardeners frequently use the expression pH and know it is used to measure soil acidity or alkalinity. But do you know what it means? According to the *Macquarie Dictionary* pH, literally "potential of Hydrogen", is defined as "a measure of acidity, defined as the negative logarithm of the effective hydrogen ion concentration" in soil. Incidentally, pure water has a pH of 7.



Date for Your Diary

Click on the link below for information regarding an earth bag workshop offered at Murwillumbah Community Gardens in December.

<https://www.facebook.com/groups/237006367657527/permalink/605615464129947/?sfnsn=mo&ref=share>

On the Road Again – Travellers' Tales

Greetings from Lizard Island

Ahoy again UGC members!

So after a glorious 6 weeks in Port Douglas, we finally got the weather forecast we were waiting for so we could head north to Lizard Island...calm seas and no wind! The SE trades had been relentless all winter. In fact, we had actually given up on the idea and we went south to Cairns where we stayed for a week. At right is the lagoon pool on the Esplanade in Cairns...a very handy asset in a hot town!

Lucky for us, we saw this change in weather and decided we were still close enough to turn back and cruise to Lizard. We loved our time in Port Douglas, catching up with old friends, and making new friends in the boating community...especially the young crew on our neighbouring mega yacht, "Amadeus".



But it was really good to get out on the water again after enjoying Marina life for 6 weeks. Here is the skipper hard at work...

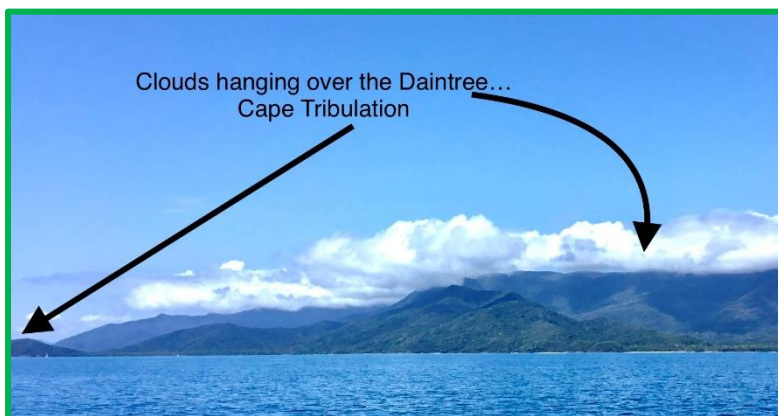
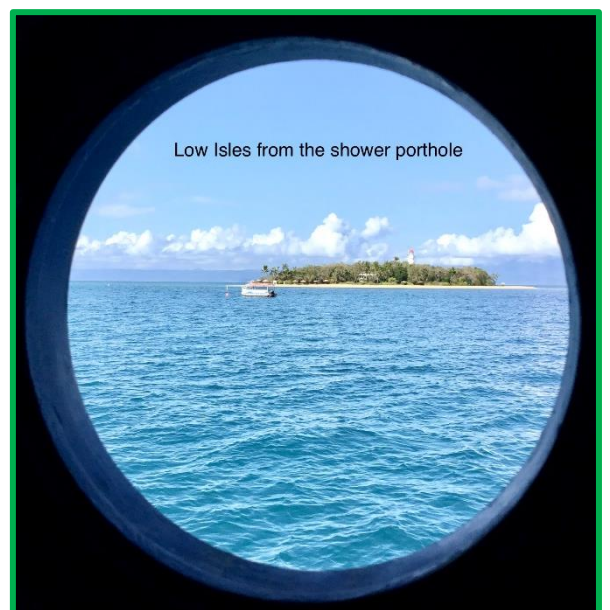
The bow seat is a favourite and we take turns keeping an eye on the helm, and keeping an eye out for whales, dolphins etc. It is a 3 day trip to Lizard Island from Cairns.

Each night we anchored at tiny sand islands often appearing as specks in the ocean.

Apart from the actual destination of Lizard, the highlight was the perfect cruising conditions. The waters were flat...amazing after some of the

big seas we have learnt to cope with.

"Gold-Finger" relished the conditions and happily cruised along at her top speed of 8 knots! It was wonderful to cruise alongside the Daintree, where the saying: "where the Rainforest meets the sea" is spot on.





I had only ever heard of Lizard Island as being a destination for the rich and famous, celebrities and royalty; but it also seems to be on most yachties' agenda, often their most northern destination. We are so happy that we made it...it is a beautiful anchorage.

While we didn't get to see the resort, we anchored with about 20 other boats in Mrs Watson's Bay, and enjoyed some fabulous snorkelling and beach walks.

On one of the idyllic days on the reef I swam about 200m from the boat to snorkel (my favourite pastime) without

taking notice of the sharks until I returned to the boat. Once aboard, I saw them and my heart rate skyrocketed (although I know they are harmless!)...they say "ignorance is bliss".



I am happy to report that the coral and reef fish were abundant and colourful and appeared very healthy.

A couple of times, we took the tinnie ashore to visit the Marlin Bar, the one facility open to casual visitors.

That Marlin above the bar is a real specimen...taxidermied. What an amazing fish. And that is the rod that caught it! Marlin fishing is BIG business up here. We were hoping to settle in and watch the Grand Final at the bar, but some choppy seas sprang up and we decided it was more important to get back to "Gold-Finger" in the tinnie and be safely aboard before dark.

Our trip has been perfect...everything we hoped for and MORE.

So it is southbound from here. Back to Port Douglas for a couple of days where we will do a few jobs (like empty and clean out the 1200 litre water tank, which has probably never been done in GF's 43 years), and also have a last breakfast with some friends and a night out at the Yacht Club with our "Amadeus" crew friends.

We have no itinerary, dates or destinations but our first port of call after Port Douglas will be Green Island, just off Cairns. I visited Green Island when I was 16, on a school excursion! I'm sure I will notice some changes!

Hope all is good in your world...I am out of signal and communication so not really up to date with lockdowns etc. Hope things are easing and you can all get together soon.

Best wishes,

Kate & Gary Botham



Visit to “Hyde Hall” - Essex from our UK correspondent Dermot Gallagher

A recent visit to Hyde Hall in Essex, an inspirational garden with sweeping panoramas run by the Royal Horticultural Society, located close to Chelmsford in Essex.

The weather was sunny, with the temp climbing to 24° C which made for a lovely day to spend walking around a magnificent garden. Pat and Richard know loads of things about plants, so Pauline and I were looking forward to an enjoyable learning curve for a few hours.

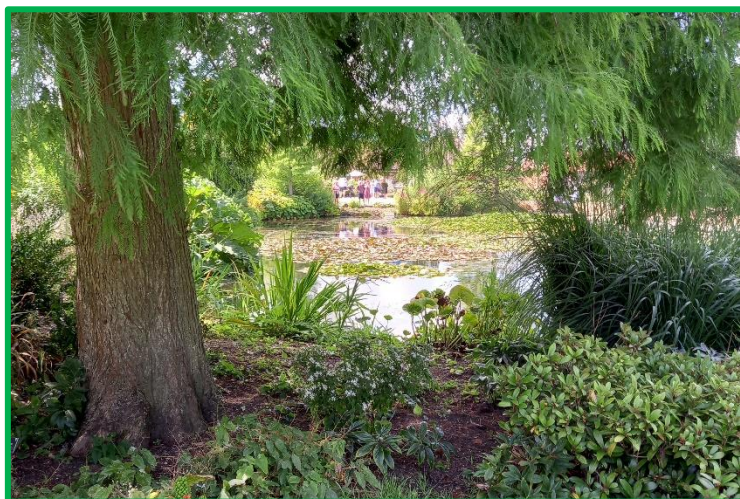


Starting life as a working farm, Hyde Hall was bequeathed to the RHS in 1993 to ensure its future survival. According to the brochure, Hyde Hall has a great diversity of plants and plant styles and each season has much to offer.

The day's excursion took place in August, the month that turns the county of Essex into one huge beautiful patchwork of greens and browns, with the harvest in the fields just starting and adding a touch of gold to the palette.



Visitors to Hyde Hall are offered a wealth of things to see and do. Just a few examples are the Winter Garden and Lake Walk (pic at right), Clover Hill (to admire the vast sweeping borders filled with grasses and perennials), Global Growth



Vegetable Garden (discover vegetables from around the world), and a Dry Garden (a Mediterranean style garden showcasing a vast range of drought tolerant plants – pic at left).



Of particular interest to our gang of four, the Australia and New Zealand Garden, has a very different feel to the rest of Hyde Hall – see pics at right and below.

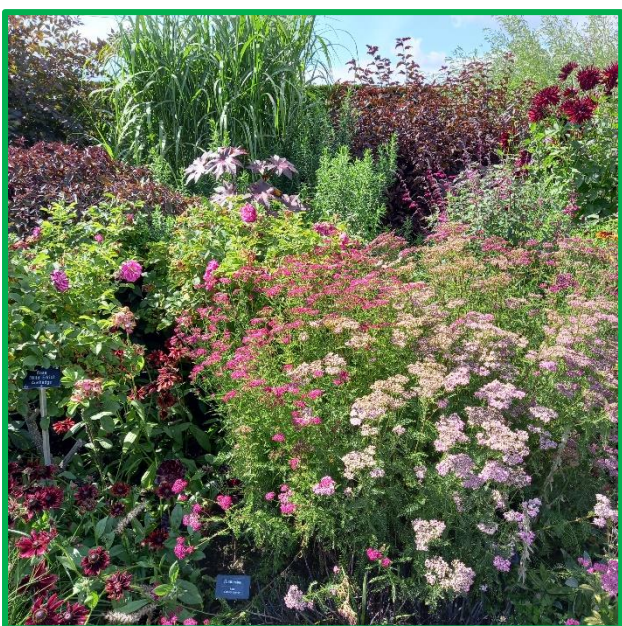
Apparently it looks its best in the spring, with yellow blooms of *Acacia*, flowering shrubs and perennials, an evergreen backdrop of *Eucalyptus* and *Wollemi Pine*, and in summer with layers of rich colour and contrasting texture, visitors are invited to seek out *Olearia traversii* and *Dianella caerulea* in flower.



Something that caught our eye was the *Dasyliirion wheeleri* (spoon flower or Sotol) which was flowering for the first time at Hyde Hall – see pic below– a native of the South Western parts of the USA and Northern Mexico.

A close relative of the common asparagus, they usually flower after 15 years. The basal parts are fermented to produce an alcoholic drink – Sotol – similar to Tequila.

Our four decided a return visit to Hyde Hall is a must, to see what other treats are waiting to be discovered during the other seasons of the year.



Flowers from
Clover Hill

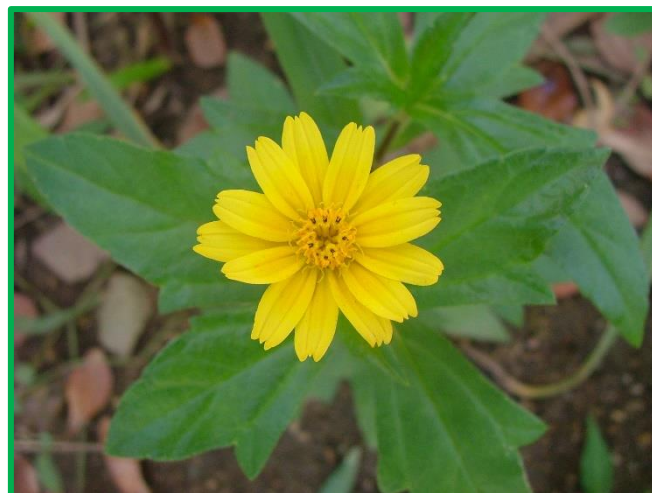


Who needs to travel when we have this weed in the Tweed?

All about the Singapore daisy

Singapore daisy (*Sphagneticola trilobata*) is a creeping perennial ground cover that spreads vigorously and smothers other plants, such as seedlings, ferns and shrubs. It can invade lawns, irrigated areas and drainage areas. The flowers are yellow to orange and daisy-like, to 3cm wide with finely toothed tip growing on short stalks above the leaves.

(Singapore daisy flower. Photo: Cape York NRM)



The leaves are glossy, dark green and mostly hairless but have hairy stems. The stems grow up to 2 metres long with regular developments of roots at their joints (nodes). The short, flowering branches are produced off these stems. It is poisonous to mammals, but is unpalatable.

Singapore daisy reproduces vegetatively, meaning it can grow new roots or regrow from older roots when stems are pulled out, so slashing, pruning and pulling out to put elsewhere is not a good control method.

Despite being quite a lush and pretty plant (to some eyes more than others) Singapore daisy is a restricted invasive plant in QLD under the *Biosecurity Act 2014* and NSW also has a general biosecurity duty to ensure the risk of spread is prevented.

For effective chemical-free control of Singapore daisy, it can be hand pulled and bagged where it will eventually die and can be disposed of from there. It can also be pulled and burnt.

For effective control using herbicides use 1.5 grams of Metsulfuron dissolved into 10L of water, and spot sprayed. Follow-up, like with many exotic species, may be required.

With either options of control, Singapore daisy is a known weed that is not often easy to control.

References:

www.weeds.brisbane.qld.gov.au/weeds/singapore-daisy

www.business.qld.gov.au

www.weeds.dpi.nsw.gov.au/Weeds/SingaporeDaisy

Reproduced with thanks to Tweed Landcare Inc.



How about these beauties for your garden?

Native Hydrangea - (*Abrophyllum ornans*)

(The beautiful native hydrangea flowers. Photo: Black Diamond Images)

This is a small tree to 8 m tall, sometimes growing as a shrub. It has alternate leaves to 20 cm long and about 8 cm wide with irregularly toothed margins, each tooth bearing a small, blunt projection. It is in the family Rouseaceae.

Flowers are small but produced in showy panicles at the terminals, greenish-yellow to white, and slightly fragrant, appearing from October to December.

Fruit is a purple/black berry about 5 mm in diameter which ripens in March to October.

The natural distribution is from the Illawarra of New South Wales to the McIlwraith Range in Queensland. It grows in warm-temperate and subtropical rainforest along smaller watercourses. It is a useful edge or pioneer species for rainforest restoration.

In the garden it is grown as an ornamental, mainly for its large shiny leaves and showy fruit. As a garden plant it requires a frost-free shaded position and is hardy and fast growing if not allowed to dry out and given a cool position in a range of well-drained moist soils. It also makes a good indoor plant.

Propagation is from fresh seed. Cuttings also strike with ease.

It likely grows in habitats where fire is not an issue and is likely not to respond well after fire. It is not threatened in the wild.



Cor blimey *Cotinus*

Cotinus is a plant that one finds in people's gardens, but seldom in the garden centres in these parts.

The common *C. coggygia* is impossible to spell and pronounce but is relatively easy to grow and is best scrounged from a mate.

Seedlings tend to spring up readily around the parent plant and can be potted up and grown on for six months before planting in the autumn.

The foliage is exceptionally attractive – a rich, dark purplish-mauve that is not found in many other plants in the Tweed valley. But it's the effervescent panicles of flowers that are the star performers of this shrub/small tree.

Cultivars produce the best flowers but it's unlikely they will be found for sale here. Instead, look out for names such as 'Royal Purple' (as pictured at right), 'Grace' and 'Flame' in plant catalogues from cooler climes.



October Job File

Julia Hancock

- ☼ Sow some zinnias among your annuals and perennials to give startlingly bright summer and autumn colour.
- ☼ Give your gardenias a dose of Epsom salts – 2 tablespoons per 9 litres of water – to perk them up after their spring yellowing.
- ☼ Divide old clumps of Aspidistra and Peace lilies (pic at right), especially those growing in pots. If you don't need all the divisions from the clump, pot up any spares for the Garden Club Swap Table.
- ☼ Plant annuals in and around where your spring bulbs have been growing, remembering to mark the spot where the bulbs are to avoid damage when planting. Move your Cymbidium orchids into denser shade for the summer.
- ☼ Weed diligently!
- ☼ Apply a 'weed and feed' product to the lawn.
- ☼ If your citrus trees are congested in the middle, open them up (and thus encourage more fruiting) by pruning out any small or crossing-over branches from the inside.
- ☼ Plant new parsley because although parsley can last for two years, sudden summer heat causes old plants to collapse and die.
- ☼ Lettuce seeds won't germinate at high temperatures so sprout them in the shade house and plant outside in the coolest, shadiest area of your garden (this may mean growing them in a pot on the southern side of the verandah).
- ☼ Once you've harvested your asparagus spears for the year, feed the plants with blood and bone watered in with a dilution of liquid seaweed.



Details on Daikon

Daikon is a large white radish that is used extensively in Asian, Korean and Tibetan cooking. Like other Asian vegetables it is fast and easy to grow from seed obtained from Asian grocery stores. This radish is delicious pickled and used in sushi or as a garnish, it can be grated or sliced for salads, or julienned in soups and stir fries. Daikon is high in fibre and iron and is reputed to aid digestion.



Is Bigger Better?

Reports have reached me from Britain that a new movement, called "extreme gardening" is capturing the imagination of those who like to take part in horticultural competitions. Examples of this new trend include gigantic vegetables – beetroot, carrots, and of course pumpkins, to name but three. Of course, one could never eat colossal cucumbers, stupendous strawberries and giant grapes as they would be tasteless. They would also be practically impossible to harvest without a front-end loader. I think I'll stick to old-fashioned, open-pollinated, tried-and-trusted varieties that make up in taste what they lack in bulk.

Julia



Dear Members – please note that in line with NSW Health guidelines for both meetings you must be double vaccinated to attend. Bookings via Trybooking are a must. Sadly – no proof of vaccination & no booking = no entrance.

If you find you are unable to attend after RSVPing – please return your ticket as we expect these meetings to be booked out.

If you are unable to book online – please either speak with a friend or phone Gillian Woodward on 0457 872 040 and she will help you through the online booking process.

October Garden Gathering

**Saturday 30th October 2021 – 2pm
Crystal Creek Estate Nursery/Café
1004 Numinbah Road, Crystal Creek**

We will gather in what is known as the 'picnic area', which is situated under tall shady trees at the back of the nursery. The car park entrance to this area is off Upper Crystal Creek Road (first driveway on the right) after turning right off Numinbah Road into Upper Crystal Creek Road.

Don Capner will be doing a presentation for us on how to propagate Paper Daisies.

There will be a UGC QR code check-in on the day and bookings are through this link: <https://www.trybooking.com/BUSAF>

There will be a cap of 50, so don't delay booking if you wish to attend.

Please bring small change for raffles. Definitely NO Swap Table or BYO food/tea/coffee please as this is a café and nursery.

Please note that if you wish to enter the café for food or drink before or after the gathering, the venue has advised us that as per NSW govt requirements, you will be required to sign in on their QR code and be vaccinated against COVID-19 with at least one shot.

November Food Group

**Tuesday 9th November 9.30am
Masterson Park
Broadway, Burringbar**

Please book through this link: <https://www.trybooking.com/BUWFM>

At the western end of Masterson Park is the Burringbar Landcare Regeneration site. Sally Fitzgerald, Coordinator of the Burringbar Landcare group, will attend the meeting and will give a brief talk on the history of this site and will lead a walk through the site after the meeting.

For both meetings members are asked to bring the following:

- ☺ Name badge
- ☺ Your chair, hat & water
- ☺ Any gardening questions

For Food Group – please also bring your own thermos of tea or coffee & Swap Table items

For Garden Gathering – please bring small change for raffles. Definitely NO Swap Table or BYO food/tea/coffee please.

And thanks as always to our printer – Sandra & Alan Guthrie at Poster Paradise, Murwillumbah.