

MAKING A GARDEN ON TAMBORINE MOUNTAIN – Elwyn Paton

It seems, that recently we have had quite a bit of information on using Bi-carb Soda. I have had some good results from using it on stained tile grout. Not without some elbow grease of course.



Recently I discovered this website which seemed to fix the troubles of the world with Baking Soda. I will tell you some of them.

BLACK SPOT ON ROSES. 2teaspoons of Baking Soda plus 2teaspoons of Neem Oil added to 4litres of water, sprayed on to the roses as well as the soil to kill off any fungus spores.

KILL CABBAGE WORMS. Mix an equal amount of Baking Soda and flour together. Dust mix over plants (broccoli, cabbages) to kill cabbage worms. (I wonder if this works for our dreaded lily grubs).

CLEANING BIRD BATHS. Take a damp cloth and use Baking Soda and water to scrub away dirty stains. Rinse bird bath well with water afterwards. (A little more scrubbing will be necessary I suspect).

WASHING HANDS. A small amount of Baking Soda can be used to wash away stubborn garden dirt and stains on hands and nails. Rinse thoroughly.

SOIL BOOSTER. Flowers liking alkaline soil—Mix 1teaspoon of Baking Soda in with water and use on plants. Promotes growth and flowers. (Really)?

KILL ANTS. For ant hills in lawns and gardens—Dampen ant hill. Pour Baking Soda on to it. Half an hour later, add some vinegar to the ant hill. The ants will ingest this and die.

SWEETEN TOMATOES. Sprinkle Baking Soda on growing tomato plants once a week. This will lower the acidity of the soil making the tomatoes sweeter. Sprinkle soda before watering the plants.

The term 'Baking Soda' is used in the US and I am assuming that we know it as Bi-Carb. Soda in Australia. Many moons ago, in cooking class, I was told that 'Baking POWDER' was Bi-Carb with the addition of Cream of Tartar but I don't think we need to include this in our garden arsenal.

Hopefully, some of our 'witchy-poohs' will trial these and let us know how it goes.

Ellie P.



ANSWERS TO THE QUIZ

- 1) How long did the Hundred Years War last? **116 years**
- 2) Which country makes Panama hats? **Ecuador**
- 3) From which animal do we get cat gut? **Sheep and Horses**
- 4) In which month do Russians celebrate the October Revolution? **November**
- 5) What is a camel's hair brush made of? **Squirrel fur**
- 6) The Canary Islands in the Pacific are named after what animal? **Dogs**
- 7) What was King George VI's first name? **Albert**
- 8) What colour is a purple finch? **Crimson**
- 9) Where are Chinese gooseberries from? **New Zealand**
- 10) What is the colour of the black box in a commercial airplane? **Orange (of course)**



NOVEMBER LIBRARY SALE: The Library girls will be having a giant sale of gardening books at the next meeting. There will be some great bargains



TAMBORINE MOUNTAIN GARDEN CLUB INC.

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NEWSLETTER

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OCTOBER 2018



PARSLEY, SAGE, ROSEMARY AND THYME....

Even if you only have a little sunny spot in a courtyard or deck, you can enjoy the flavour of your own fresh herbs.

Herbs not only provide you with delicious fresh flavours, they also look great too! Grow them in garden beds, borders, pots and window-boxes and take your cooking to a whole new level. If you give your herbs the best possible start, you'll be

rewarded with loads of produce and very few pests or problems.

There are two main types of herbs: Annual like basil that grows and dies within the same year and perennial such as rosemary which is a woody shrub that lives for many years.

Annual herbs have a specific growing season. Buy them as seedlings in Spring or Autumn and harvest a little at a time until they start to flower. When they flower, they are about to go to seed and die so harvest the whole plant and preserve.

Perennial herbs become a staple in the garden, always on hand when you need a sprig or leaf to flavour up a soup, stock or casserole. They need annual pruning and applications of controlled release fertiliser in Spring and Autumn.

Choosing your herbs:

Don't get caught up in the hype - grow only those herbs that you will use. It's easy to get excited at the nursery and grab four different kinds of mint, only to take them home and have them take over your garden ... and you don't even use any of them

Start with the herbs you use most like rosemary, oregano, basil and thyme and then, when you notice another herb that you often use, add that to your fresh food pantry too.

Keep your herbs healthy by:

Improving the soil not just prior to planting, but with annual applications of **compost and soil improver** each year .

Watering regularly, especially when they have just been planted. Always water the soil, and not the foliage.

Applying slow release vegetable and herb fertiliser every season to keep plants healthy (Cont. Page 3)



TODAY'S SPEAKER: John Gallo - President Probus Club

Ecology of Volcano flows and understanding the underground water



CONTACTS: President – Leonie Rowe –5545 4353 | Secretary - Bev Cheffins - 5545 0690
Vice President / Media– Bernadette Brushe - 0407 176 052 | Treasurer – Helen Walsh 5582 7902
Patrons - Margaret and Roger Bell |

NOVEMBER MEETING

Tuesday November 13th at 9.30 am
 Vonda Youngman Community Centre
 Main Street, North Tamborine
Guest Speaker—Demonstration of
 Christmas Wreath Making with Mary
 Grange, Elwyn Paton and Marg Simenson

NOVEMBER COMPETITION TABLE

- A flowering native
- An exotic tree or shrub
- A flowering bulb or corm
- A vegetable/fruit
- A daylily flower
- Three different roses
- A succulent or cacti in a pot



Specimen Table

Bring along a specimen; unusual, interesting, beautiful, unknown
 Question and answer segment. Get the answers you need for your gardening questions, Use your experience to help someone else.

November morning tea Roster:

Carolyn Dean
Gisela Meehl
 Please bring your own Cup
 As November will be our last meeting of the year please bring a plate of Christmassy goodies to share



OCTOBER GARDEN VISIT :
“Green Lane Coffee Plantation”

Alpine Terrace
Tamborine Mountain
 Tuesday October 16th at 10.00 am.
 BYO Morning tea.

PRESIDENTS REPORT: Leonie Rowe

So we are marching at full pelt towards the end of the year now and with Spring upon us I am out on the ride on mower trying to keep the grass at bay and my yard looking at least tidy. As I wander around the mountain I must say I am looking longingly (with just a tiny bit of envy) over the fences of residents who have a bore and whose gardens are looking lovely.

I have met some lovely residents lately in my quest to put together enough gardens to hold Springtime on the Mountain next year. I am happy to let you know that we now have 6 private gardens to open and the QCWA are going to partner with us next year opening one of their members gardens and hosting a cafe. I think a win-win for everyone. So mark your calendars now and block out Friday 27th and Saturday 28th September 2019.

I thought I would give you a little Quiz to round off this morning. See how you go.

New Senior's Exam; you only need 4 correct out of 10 questions to pass and keep on receiving your pension...

Check your answers on the back page.

- 1) How long did the Hundred Years' War last?
- 2) Which country makes Panama hats?
- 3) From which animal do we get cat gut?
- 4) In which month do Russians celebrate the October Revolution?
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- 6) The Canary Islands in the Pacific are named after what animal?
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- 10) What is the colour of the black box in a commercial airplane? **Well done if you knew the answers to all 10 questions.**

SEPTEMBER GARDEN VISIT

A big thank you to Bev Cheffins for sharing her beautiful garden for the very first time on our Tuesday Garden Visit.

After strolling round her wonderful mix of mature exotic and native trees and shrubs, perennials and annuals, we enjoyed a cuppa and social get together on her sunny patio.

The garden is all ready to pop for Spring !!!
 Lorraine Millar



(Cont. from page 1) Harvesting:

Most herbs are best picked frequently. Pinch out the growing tips to encourage bushier, compact growth and to reduce the likelihood of annual herbs running to seed. It's best to harvest just before use for maximum flavour and freshness. Herbs are best used fresh from the garden, but there are times when you may need to preserve them.

There are several ways to preserve your herbs:

Dry – either air dry by hanging in bunches upside down or you can use the oven on a very low temp. Store them in a cool, dry environment

Freeze – place on baking paper in the freezer and, when frozen, place in snap-lock bags (this keeps the leaves separated).

Transform them into something tasty to freeze, use basil to make pesto.



Ingredients

- 1.1/2 cups plain flour
- 3 teaspoons baking powder
- 3 eggs
- 1/3 cup olive oil
- 1/3 to 1/2 cup milk
- 200g feta cheese crumbled
- 100g grated parmesan cheese
- 2-3 handfuls fresh herbs (basil, parsley, chives or spring onion tops) chopped
- Salt and pepper

Try this delicious Herb and Feta Loaf

Preheat oven to 180 degrees. Grease and line a loaf tin with baking paper
 In a large bowl mix the flour and baking powder together
 In another bowl whisk together the eggs, oil and milk, season with salt and pepper
 Pour the egg mixture into the flour mixture and fold in gently to combine.
 Stir in the feta, parmesan and fresh herbs
 Pour into the prepared tin and bake for about 45 mins, test with skewer
 Allow to cool in the tin before turning out.



COMING EVENTS

African Violet Show	Mt Coot-tha Auditorium Toowong	Sat. 13th October 9am –4pm
Orchid Species Show	Mt Coot-tha Auditorium Toowong	Sat. 20th October 8.30am—4pm Sun. 21st October 9am-4pm
.Buderim Garden Club Annual Open Gardens and Flower Show	Buderim War Memorial Hall Cr. Main and Church St.	Sat. 20th October 9am-4pm Sun. 21st October 9am-4pm
Kerkin Open Garden Guided tour at 10.30am	678 Upper Ormeau Road Kingsholme	Sat. 27thOctober 9am-4pm Sun. 28th October 9am-4pm
Bromeliad Society Spring Show	Belmont Shooting Complex 1485 Old Cleveland Road Belmont	Sat. 3rd November 8am-4pm Sun. 4th November 9am-1pm