

Dibble & Hoe Cottage  
Gardeners Inc.

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Hi Everyone,



Another month has quickly passed us by. Have been in the garden and weeded those awful weeds, especially oxalis and flick weed. I have been having a battle for three winters with these two weeds and I will not give up yet! Although, I think I am more on top of the flick weed than oxalis! If anyone has a simple answer, please let me know!

We should have a great day on Saturday 3 September - really looking forward to the Expo (see page 3). To ensure that we enjoy a leisurely lunch at the café, it is very important to let me know whether you are attending by Thursday 1 September.

I am very busy at work this year and one of the things I have organised is a Daffodil Day Morning Tea from 10am-12 noon at Ferntree Gully Library, 1010 Burwood Highway, Ferntree Gully. I have invited Tracey Roberts, a singer/songwriter who plays a keyboard to sing during this time and have five ladies demonstrating different crafts - knitting, patchwork/quilting, antique lace making, fimo jewellery and pottery. Would love to see you and you would be helping the Cancer Council.

See you on Saturday 3 September.

**JULIE**





## COMMITTEE MEMBERS

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## VIRGO - The One that Waits (August 23 to September 22)

Dominant in relationships. Someone loves them right now. Always wants the last word. Caring. Smart. Loud. Loyal. Easy to talk to. Everything you ever wanted. Easy to please. A pushover. Loves to gamble and take chances. Needs to have the last say in everything. They think they know everything and usually do. Respectful to others but you will quickly lose their respect if you do something untrustworthy towards them and never regain respect. They do not forgive and never forget. The one and only.

## SPLAYDS

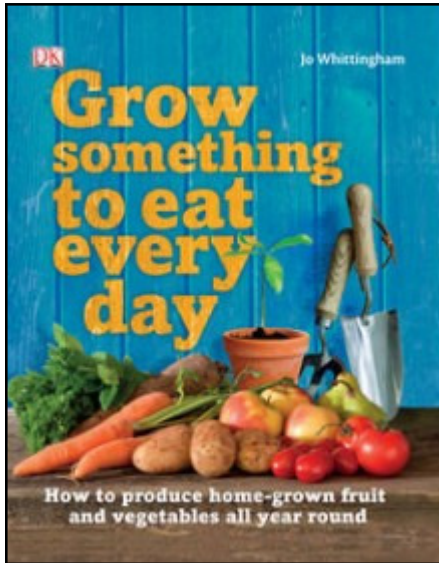
Have just read an interesting article in this month's Australian Home Beautiful about Splayds. They were invented by William McArthur in Sydney in the 1940s. The definition of a splayd is that it is a single eating utensil combining the functions of a spoon, fork and knife and sometimes called a sporf, spife or spork (even though a spork is not the same as a splayd!) It has an overall spoon shape with four thick fork prongs and has flat edges on either side.



William's wife, Suzanne sold them in her Martha Washington Café in Sydney from 1943 to 1967. In the 1960s when buffet lunches and barbecues became extremely popular splayds were the answer and they became a huge seller for wedding presents! How many of our members were given splayds at their weddings? By 1991, 4.75 million splayds were sold in 52 countries - that's one for every 800 people on earth! **What a memory!**

## BOOK REVIEW

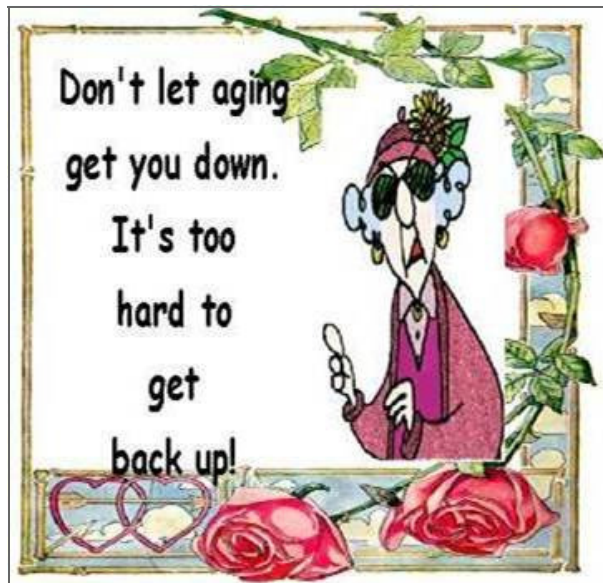
**Grow something to eat every day by Jo Whittingham**  
with Australian consultant Jennifer Wilkinson - how to produce home grown fruit and vegetables all year round.



What a wonderful surprise when I opened this book to find that it has Australian content - useful websites for seeds, plants and nurseries.

Each chapter is a month of the year and has what is ready to eat, what to sow, what to harvest and what needs to be done in the garden. It is extremely well set out with clear and precise work flows, recipes, sowing, planting and growing advice.

Included is a crop planner, common pests and diseases and nutrient deficiencies.



## SEPTEMBER 2011 MEETING

**Date:** Saturday 3 September 2011

**Time:** 10.00am (or whenever you would like to be there)

**Venue:** Pakenham Garden Club - Garden Expo, Pakenham  
Racecourse, Racecourse Road, Pakenham  
Melways 317:E8

If you would like to join us on a great adventure, meet us at the Pakenham Garden Club Expo, and enjoy the day - Entry \$5, Guest presenter Stephen Ryan – ABC Garden Celebrity 9am– noon, Botanical Artist, Roses, Perennials, Bulbs, Camellias, plants direct from growers, gardening equipment, Garden Ornaments, Books, Vic Salvia Study Group.  
Refreshments, Expo Under Cover – not rain affected.

This is a wonderful venue to have a leisurely walk around a great gardening experience. At this event, there is a catering area that has sandwiches, pies, etc at the normal catering prices.

However, if you would like to meet up for lunch after a ramble through garden expo, Tine and I thought that you might like to try Café Vanille and French Patisserie at 1/137 Main Street, Pakenham. They have gourmet sandwiches and wraps between \$6.50-\$8.50, toasted focaccias at \$8.50 and daily specials. If you would like this venue, I would really appreciate an indication of how many people would like meet here as it would make the catering of our group easier at the café. Please either telephone at work on 92948140, home 97542269, mobile 0408122780 or email [jules.adams00@gmail.com](mailto:jules.adams00@gmail.com) no later than **Thursday 1 September.**

After lunch, why not visit the Australian Plant Society 14th Annual Native Plant Sale, 9am-5pm, Wilson Botanic Park, Princes Highway, Berwick. Parking and admission free.

Please look at a selection of meals and prices from the menu of the Café Vanille on the next page -

## SAMPLE FROM THE MENU

Soup of the day \$ 7.50

Salad of the day \$12.95

Mains of the day \$14.95

Pasta of the day \$14.95

Grilled Mediterranean Bruschetta

chargrilled sourdough toast, topped with basil & pinenut pesto, roasted red capsicum, pitted kalamata olives, feta cheese & tomato, drizzled with balsamic glaze. \$ 9.95

Irresistible Nachos - baked with tasty cheese, home-made salsa and served with a light sour cream and guacamole. \$8.95

Trio of dips served - with warm Turkish bread, marinated olives & balsamic olive oil \$11.95

Toasted BLAT bacon, lettuce, avocado, tomato & roasted garlic mayonnaise sandwich \$9.95

House Salad - honey soy chicken, crispy wonton skin, cucumber, carrot, mixed lettuce dried shallot drizzled with a soy & sweet chilli dressing. \$13.95

Our Gourmet Sandwiches or wraps

Salad Feast - mixed lettuce, tomato, onion, carrot, cucumber, beetroot and tasty cheese. \$6.50

Chicken & Avocado - with mayonnaise, cheese and mixed lettuce. \$7.50

**Something for everyone.**

### WHY GODS MADE MUMS!

Answers by Grade 2 children

#### Why did God make Mums?

She's the only one who knows where the sticky tape is.

Mostly to clean the house.

To help us out of there when we were getting born.

#### How did God make mothers?

He used dirt, just like for the rest of us..

.Magic plus super powers and a lot of stirring.

God made my Mum just the same like he made me. He just used bigger parts.

## GARDEN GREVILLEAS (contd.)

Grevillea 'Bush Lemons' is a spectacular small tropical Grevillea with soft ferny leaves and bold spikes of yellow flowers. It prefers a warm sunny (frost free) site with some summer moisture. It soon grows to around 1.5m high and 1.5m wide. If you want to impress your friends with a crazy named plant you can do no better than to choose Grevillea 'Billy Bonkers' -named by its breeder after his mad dog Billy! It has soft ferny leaves and rich pink flowers. Another Grevillea with a wonderful name is Grevillea 'Jelly Bean' - again named after a pet dog and also for its dwarf compact habit. This low grey shrub only grows to 0.5m tall and up to 1m wide with soft leaves and masses of hot pink spider flowers.

This is a brief article about a handful of the wonderful new grevilleas in our nurseries at present: I am currently writing a complete book on our wonderful Grevillea cultivars - keep an eye out for it in bookshops later this spring.

This article is by Neil R. Marriott is taken from the Gardeners Gazette, Winter 2011 edition, Royal Horticultural Society of Victoria Inc.

## TITBITS

**Possum problems** : try solar LED bud lights in trees

**New roses shoots being eaten by possums:** fish oil: add about half cup of oil to one litre of water and spray it on the shoots. It won't harm the roses but the possums hate the smell. Need to keep reapplying. (This is one I should try!)

**Hardy plants for hot dry gardens:**

David Glenn from Lambley Nursery recommends these five hardy plants for hot dry gardens : salvia nemorosa ssp tesquicola, ixia maculate, sedum 'Matrona', agastache aurantiaca and yucca rostrata.

## GARDEN GREVILLEAS

There are many hundreds of grevillea hybrids and cultivars and many of the latest selections have been carefully bred for more discerning modern market. Today plants need to be drought small, compact, hardy and showy all year. In our nurseries Australian native plants have to be good enough to compete in their own right with the multitude of exotic plants - most nurseries don't have a 'native' section. To succeed, they must sit side by side with the best of the exotics and look good at all times.

One of the very best of this new breed of native plants is Grevillea 'Peaches and Cream' - this beauty hails from southern Queensland but has a very tough Western Australia species as one of its parents, making it one of the hardiest in the game. With its divided leaves and showy large flowers it has really beauty in the garden for both humans and our native honey-eating birds that love the flowers.



*Grevillea 'Peaches and Cream'*

Another beauty is Grevillea 'Wendy Sunshine' that has bright pink-red flowers most of the year. This hybrid has proven to be the most popular as a grafted standard onto 2m high silky oak Grevillea *robusta*, weeping down with divided grey-green leaves and a wonderful display of bird attracting flowers. Another recent selection, bred from Grevillea 'Wendy Sunshine' is Grevillea 'Pick o' the Crop'. This is even more compact, staying only 0.4m high and up to 1m wide with masses of spectacular large flowers for most of the year. Both are extremely hardy and can be cut back very hard if needed to maintain beauty and vigour.

## RECIPE OF THE MONTH

### CHEESE GNOCCHI

#### INGREDIENTS:

1 kg floury potatoes  
1 ½ cups plain flour  
1 egg lightly beaten  
Several pinches of nutmeg

#### METHOD:

Boil potatoes, then put through potato mincer, quickly combine flour, egg and nutmeg, being carefully not to handle the dough too much. Roll out into thin sausages and cut into 2 cm pieces. Place into boiling salted water and cook until they rise to the top of the water.

Spoon out and place in a sieve to drain. Place in an ovenproof dish. The secret to good gnocchi is a very dry floury potato, one that does not hold to much water.

#### SAUCE:

Make enough white sauce to generously cover the amount of gnocchi you have. Instead of using all milk substitute about half with cream. Into the white sauce melt 125 g block of blue vein cheese or other stinky cheese, add some parmesan and some crushed walnuts.

Mix through the gnocchi and top with more walnuts and Parmesan.

Good luck. **ROBYN ROOKE**

## PETER DOUGLAS FROM SCOTSBURN NURSERIES

Dangerous Don told me a terrific story (as he does, thanks Don). A customer was badgering Don, "how do I get my Tomatoes to fruit early?" Don being the consummate salesman asked a few questions to get a full understanding of the situation and it turned out that his customer had a regular competition with his neighbour to see who could produce the first Tomatoes of the season... and regularly lost. Don recommended early fruiting varieties such as Rouge de Marmande and Apollo (Apollo I might say was easily the first of the plants we had ready for sale, must be that hybrid vigour). "No I've tried those, he still beats me". Don then suggests a warm, sunny position in a narrow bed between a concrete path and a brick wall to reflect as much warmth as possible. "Right then, I'll build a wall!"

Sure enough Don's customer is back in November with ripe Tomatoes and a big smile. He had built a wall and he had won the competition. A little extreme? Not really he had apparently wanted a shed anyway.

Our early season "Cool Start" Tomatoes have been selected for their vigour and resilience more so than their early fruiting. Reistraube and Siberian are northern European heirloom varieties so they have to cope with very cold early seasons followed by hot inland summers. Red Russian is actually a heritage commercial variety bred in New Zealand in the 1950's, it is renowned for its hardiness in very tough conditions. Apollo as I have mentioned is famous for its hybrid vigour combined with excellent flavour. We have also tried to cover the bases by offering an upright bush variety for containers, Red Russian; a spreading bush, Siberian; a cherry type, Reistraube (translates as bunches of grapes and a tall, staking variety with large "slicing" fruit, Apollo. Of course we have Point of sale material to make sure gardeners understand what makes these varieties special.

I think we should run our own competition. Send me a photo of your first ripe Tomatoes this year, any cheating down at Woolies and I'll know. It'll be too late

## OPEN GARDEN SCHEME (contd.)

### 10-11 SEPTEMBER: (contd.)

**Lubra Bend Homestead**, 135 Simpson Lane, Yarra Glen, mel 275:G2, \$7, through an old cypress hedge is an exciting area of Australian plants, massive rocks and water, designed by Phil Johnson.

### 17-18 SEPTEMBER:

**Bimbimbi**, 35 Terrara Road, Vermont, mel 62:J4

**Mossgiel**, 28 Bath Street, Mornington mel 104:F10

### METUNG AND PAYNESVILLE

**Harris Garden**, 61 Stirling Road, Metung, mel X929:B5, Vic Roads 690:C4

**Hope Haven**, 37 Archibald Drive, Metung, mel X929:B5, Vic Roads 690:A4

**Neilson Garden**, 5 The Anchorage, Meung, mel X929:B5, Vic Roads 690:D3, photographic exhibition and wine tastings

**Oodnaduna**, 40 Mathiesons Road, Eagle Point (near Paynesville), mel X928:J5, Vic Roads 84:C8

### 24-25 SEPTEMBER:

**Ngamudji**, 36 Arundel Crescent, Surrey Hills, mel 60:G1

**Hanson Garden**, 104 Webb Street, Warrandyte, mel 35:G2

### SPECIAL EVENTS:

**BOLOBEK**, Macedon, spend a special day in the elegant and significant garden of Bolobek when an entertaining speaker will talk about the garden, its history, development, significant plantings and what it's like to own and maintain a century old garden. Enjoy a gourmet picnic lunch and wine on the lawn, followed by a guided walk through one of Australia's finest gardens. Tickets \$120 10.30am-3.30pm, numbers are strictly limited so bookings are essential. Book online at [www.opengarden.org.au](http://www.opengarden.org.au).

Next month, I will include all the special events for 2012. They also have limited bookings and need to be booked in November.

## OPEN GARDEN SCHEME

### SUNDAY 28 AUGUST

**CRUDEN FARM**, Enter from Cranhaven Rd, Langwarrin, mel 103:G5, parking in paddock, 10am-4.30pm, \$12, visit [opengarden.org.au](http://opengarden.org.au) for more details. Thousands of daffodils by the lake, the freshness of early spring foliage and one of Australia's most celebrated avenues all contribute to a place of rare beauty. Refreshments will be available, or you are welcome to bring a picnic.



All Open Gardens are \$6 and from 10am-4.30pm unless stated otherwise.

### 3-4 SEPTEMBER:

**Bonview**, 5 Yarra Grove, Hawthorn, mel 45:A11

**Lister Garden**, 23 Price Avenue, Montmorency, mel 21:D4

**Research Garden**, 131 Thompson Cres, Research, mel 22:F2

### 10-11 SEPTEMBER:

**Snelleman-Howell Garden**, 45 Outlook Drive, Eaglemont, mel 31:K7

**Mosaic Garden**, 64 Rathmines Road, Hawthorn, mel 45:G10

**Wild about wattle**, 28 Station Crescent, West Melton, Mel 336:B8, specialist wattle garden with more than 165 acacias of 64 different species and frog pond.

for supplying more Tomato plants but I'm sure we can find something for the keen gardener. How about a prize each for the first 10 photos I receive and a pair of MIFGS tickets for the Tomatoes we judge to be the most impressive. I'll put out reminders through the growing season.

Another interesting first for these varieties is our new label designs have held up production so we have no commercially printed tags for them. Don't panic! Don't panic! We have a fancy new printer that can print directly to plastic, pre cut tags and of course we have Lisa on the team who can produce excellent, high quality art so you would almost never know we had a labelling issue. Two points to highlight: yes we have genetically modified our Funky Fresh Kitchen and Great Scot labels this season and possibly more exciting, having a printer in house means we can test and trial all sorts of new and interesting plants with short runs of professional looking labels.

Don't forget this great resource for Gardeners and Garden Centres alike: The Secrets of Growing Tomatoes Successfully. This is an e-book by Melbourne based (Burnley trained) horticulturist and writer Sandi Pullman. Sandi's e-book is very detailed and easy to follow. Sandi asked me very nicely to support her e-book which I am doing because I think it's a terrific text and because I could never concentrate long enough to produce anything so comprehensive. I haven't been paid for a plug. The Secrets of Growing Tomatoes Successfully costs \$19.95 on line but I have convinced Sandi to create an extract exclusively for us on the specific requirements for planting, which we are offering as a free "taster". Have a look, I think it will be a great tool for many seasons.

This is taken from one of the regular Scotsburn Nurseries' Gardener's Newsletter by Peter Douglas. **For more information, you can receive a weekly newsletter by emailing Peter at [peter@scotsburn.biz](mailto:peter@scotsburn.biz)**

**The real art of conversation is not only to say the right thing at the right time, but also to leave unsaid the wrong thing at the tempting moment.**

**The older you get, the tougher it is to lose weight, because by then your body and your fat have gotten to be really good friends.**

## O HEART OF SPRING

**O HEART of Spring!**

Spirit of light and love and joyous day,  
So soon to faint beneath the fiery Summer:  
Still smiles the Earth, eager for thee alway:  
Welcome art thou, soever short thy stay,  
Thou bold, thou blithe newcomer!  
Whither, O whither this thy journeying,  
O heart of Spring?

**O heart of Spring!**

After the stormy days of Winter's reign,  
When the keen winds their last lament are sighing,  
The Sun shall raise thee up to life again:  
In thy dim death thou shalt not suffer pain:  
Surely thou dost not fear this quiet dying?  
Whither, O whither this thy journeying,  
O heart of Spring?

**O heart of Spring!**

Youth's emblem, ancient and unchanging light,  
Uncomprehended, unconsumed, still burning:  
Oh that we could, as thou, rise from the night  
To find a world of blossoms lilac-white,  
And long-winged swallows unafraid returning...  
Whither, O whither this thy journeying,  
O heart of Spring?

By John Shaw Neilson  
Australian  
(1872-1942)

## WHAT'S HAPPENING IN SEPTEMBER

**2-4 SEPTEMBER : ABC Gardening Australia,** Caulfield Racecourse.

Discover how to turn your love of gardening into reality in your own backyard at the bigger, fresher Gardening Australia Expo. To inspire, educate and enthuse visitors we have created a buzzing atmosphere with so many features, you'll be spoiled for choice!

**9 SEPTEMBER :** Garden to Kitchen with Vasili Kanidiadis from 3AW

Fresh Food Mall, Eastland ,level 1, time: 11.00am – 11.30am known from his popular and original grass roots gardening show on SBS and 3AW, Vasili will share his tips and secrets about gardening and cooking the organic way.

**WEDNESDAY 7 - SUNDAY 11 SEPTEMBER : Ikebana Exhibiiton,**

Kazari Collector and Café, 450 Malvern Rd, Prahan 9510 2528 and Kazari Annex, 440 Malvern Rd, Prahan 9521 1107, free exhibition, 10am-5pm

**10-11 SEPTEMBER : Australian Plant Expo, Yarra Yarra Group,** Eltham

Community & Reception Centre, 801 Main Road, Eltham, Mel 21:J6, \$5 entry, \$4 concession, 10am-4pm, plant, book and art sales. Huge display of native flowers, indigenous plants, enviro groups, products stands, activities for children. Speaker program. Refreshments, ample parking, contact 9439 7228.

**10-11 SEPTEMBER : Ferny Creek Horticultural Society Spring Show,**

Hilton Road, Sassafras, Sat 1-4.30pm, Sun 10am-4.30pm, fantastic flower displays, sales rare plants and cut flowers, crafts, commercial vendors, refreshments light lunch and sausage sizzle. Ample free parking. Beautiful gardens to enjoy a picnic. Contact secretary 9755 1882.

**24-25 SEPTEMBER : Native Orchid Show,** Mt Waverley

Community Centre, 47 Miller Crescent, Mt Waverley Mel 70:E1, \$4 adult, \$3 concession, under 18 free, display, plant sales, cultivation, conservation, art and photography. More information on 9481 4643 or [www.anosvic.org.au](http://www.anosvic.org.au).