Hello to all gardening friends,

All of us have been touched by cancer in our lives whether it be a family member or a friend. Childhood cancer cure rates have risen considerably over the last twenty years and this has come about by research into the illness. The Biggest Morning Tea is held at the end of May each year to assist with the large number of Australians suffering in some way from the effects of cancer. Last year our event raised over $220 so let us see if we can beat that effort this year at our Biggest Morning Tea.

A member of our Society, Jackie Turner, is leaving us for a new life in the city. Jackie joined us on 8th April, 2009 and has been a Committee Member for nearly all of the ten years and has supervised the Junior Flowers, Craft & Cooking Section. Many schools were visited by Jackie prior to the show to encourage the students to enter and on Show day her Section looked like a well organised classroom display. Well done Jackie and we all wish you well in the next phase of your journey.

Next General Meeting

Thurs, 6th June, 2019
10.00 am – 12.00 noon
The Rhododendron Gardens
Bacchante Street,
BLACKHEATH at 10:00a.m.

General Meeting:- 10.00 – 10.45 am
There is no Mini Show this month
Q&A:- by the experts
Please bring your questions.
Tribute to Jackie Turner
Biggest Morning Tea:-
10.45—11.15am.(Please bring a plate to share or a gold coin donation.)

Guest Speaker :- Shannon Decker –Water Features
Host, Greeting & Sign On- Joan McQuillan
Morning Tea Ladies Carole Lee & Mary Lawley

Thank you ladies for always being there!

Executive Committee 2018- 2019
President: Laraine Graham Ph 0408 309 624
Email contact: bdhsinc89@gmail.com
Vice President: Walter Hitchell
Secretary: Liz Parker
Treasurer: Brenda Lush

Committee Members:
Silva Ikaunieks
Katie Jakes
Along the Garden Path

Winter is the king of showmen
Turning tree stumps into snowmen
And houses into birthday cakes
And spreading sugar over lakes.
Smooth and clean and frosty white
the world looks good enough to bite.
That's the season to be young
catching snowflakes on your tongue.
Snow is snowy when its snowing
I'm sorry its slushy when its going
Ogden Nash

Ogden Nash’s poem makes a great introduction to the Winter season. I think its a poem written especially for those people who don't believe in climate change.

Focus on Leeks

The leek (*Allium Porrum*) originated in central Asia. During the middle ages, leeks were introduced in Europe and of course they are very widely used in the cuisine of many cultures.

They have special importance in Wales where the leek and daffodil are emblems worn on Saint David’s Day. It’s interesting to note that in the Welsh language, Leek and Daffodil have the same spelling (*cenhinen*).

Leeks are the perfect winter vegetable for beginner gardeners to plant. Leek (*allium ampeloprasum*) belongs to the family that includes onions, garlic and chives. The leek is an elegant biennial that is grown as an annual. The edible stem forms in the first year’s growth. If not harvested these produce pretty flowers that attract beneficial insects and also form seed. Leek is a good companion plant for carrots and they thrive in cool climates.

Leeks like full sun, a fairly neutral soil and good drainage. Improve the soil before planting with compost or a high nitrogen fertiliser such as blood and bone.

Leeks are hungry plants and generous feeding when planting and through the growing season encourages tender sweet fast growing stems.

It's best to grow leeks from seedlings. Set your plants 10cms. apart and you will get a high yield of skinnier stems. Make a 15cm. deep hole with a thick pencil and drop the plant in. Fill the hole up with water and enough soil to just cover the roots. Over time the soil collapses in and the leeks position themselves. Keep the crops well watered and feed them regularly with liquid seaweed.

June Jobs in the garden.

If you know you are going to have a busy month with not much time for gardening you will have to make decisions about what is most important. Here are some suggestions. Plant quick growing rocket, lettuce and coriander every 2 weeks, for a regular supply.

Spread compost around the base of rhubarb plants.

Cut back the amount of scraps you give your composting worms as they eat less food when its cold.

To our members who are not feeling well goes every best wish for a speedy recovery.

Welfare Matters:

Please notify Silva Ikaunieks if you are aware of any society members who may be in hospital or ill. Silva will send him or her a card. Silva’s email is silvaikaunieks@gmail.com
Don’t forget to spray deciduous fruit trees so that they won’t suffer fungal disease.

Time to cut back fruit trees to control their size.

**Its time to plant**

Cornus florida (dogwood)  
Malus loerisis pliena (crab apple)  
Cotinus coggyria (smoke bush)  
divide  
Hydrangea querifolia (oak leaf hydrangea)  
Kerria japonica (Japanese rose)

**Back to jobs**

Sharpen secateurs for winter pruning.  
Reduce the watering of house plants.  
Lift and divide perennial flowers.  
Attack weeds in lawns.  
Plant tulips and hyacinths.

Flowers that will brighten our winter gardens in June include violets, daphne, covered with fragrant pale pink posies and the heath banksia (banksia ericifolia) with tall cones of bronze.

**Recipe**

**Leek and oyster pies.**

**Ingredients**

- puff pastry  
- 1 tbsp butter  
- 1 tbsp olive oil  
- 6 young leeks cut into 5 cm slices  
- 1 tsp. sea salt flakes  
- 1/4 cup verjuice  
- 50mls. runny cream  
- 15 large pacific oysters  
- 1 egg beaten with a little milk

**Method**

1. Cut out 15 small (3 cm diameter) pie shapes using puff pastry. Chill pastry for 20 minutes.
2. Preheat the oven to 220 c. Heat butter and oil in and the leeks are soft. Season to taste with salt and pepper. Deglaze the pan with verjuice. Turn heat up to medium high and reduce liquid by half. Add cream and reduce a little more. Season with salt and pepper and leave to cool.
3. Chop oysters into halves. Put a spoonful of leek mixture into each pie base. Then add 1 chopped oyster and cover with leek mixture. Cover with pastry lids and seal carefully. Chill in fridge for 20 minutes.
4. Brush with egg wash over pie lids. Bake pies until golden (15 minutes). Cool for 5 minutes in tins before turning out and serving.

**What’s On**

**Thurs June 6.** Blackheath and District Horticultural Society General Meeting. Don’t forget The Big Morning Tea in aid of cancer research.

**June 8 --- 29th Margaret Flockton Award for excellence in Scientific Illustration.** Monday - Friday 10am - 4pm The Australian Plant Bank at Australian Botanic Garden Mt. Annan Free. Some works for sale.


**Book Review**

**Native Plants of the Sydney Region**

by Alan Fairley and Philip Moore

This book is focussed on helping bush walkers identify plants that they encounter while walking in this area. It contains colour photos of almost 1400 species. There are also detailed maps and notes of major vegetation types and the Sydney environment.

Cheers  
Robin
DID YOU KNOW?

**ORNAMENTAL SALVIA**

**These plants are from the Mint family**

Ornamental salvias are relatives of the herb - sage. The name *Salvia* come from the Latin salvere (to heal, to feel well and to be healthy). The first author to describe the plant was Pliny the Elder who lived in Roman times and the Aztecs in Mexico used crushed leaves with water as a hallucinating drug.

There are annual, biennial, perennial and woody shrub species. The flowers are blue, purple, pink, yellow, red and white. The foliage is as varied as the colour of the flowers and they are many different shapes with some having small hairs growing on the top of the leaf and when the hairs are rubbed or brushed the leaf releases an oil which gives it a distinct aroma.

Most Salvias do best in sun but will tolerate part-shade. Well-drained, soil enriched with rotted manure gives the best results. Propagate with cuttings taken in Spring.

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**BUS TRIP**

Our April Club outing visited Wildwood Garden, without a doubt my most favourite out of all gardens visited so far. It was a chilly (but lovely day) as we headed towards Bilpin. We stopped for a leisurely coffee at Mt Tomah - great location, and we really enjoyed their current exhibition of felting along with the stunning view. Wildwood gardens are truly wonderful with amazing plantings, gargoyles, fairies, elves and wishing wells - definitely a must-visit at other times of the year! The gift shop and nursery were amazing (lots of salvias), lunch was divine and reasonably priced (with the fabulous owners presiding) and the bus was stuffed with plant purchases on the way home (especially after an impromptu stop at Weber’s on the way home). A great day out!

Our next Club outing, on **Thursday June 13** will be based around Kurmond and Kurrajong. There are many interesting nurseries there, including ‘the Edible Trail’. Lunch will be held at the ever popular Cravens Restaurant and we will visit an assortment of gardens and/or nurseries - specific venues to be decided, be surprised!! But whatever we do, it will be another sociable and enjoyable outing!

**Next Bus Trip:** Thursday 13th June 2019

**Leaving:** from BANC at 9.00am

**Bus Costs:** $20

**Lunch:** at Cravings (pay for your own)

Katie