



FRIENDS OF BURNLEY GARDENS INC



Papyrus – Autumn Edition

No. 42 – April 2008

editors: Jan Chamberlain/Mal Bowmaker

From the Chair

Michèle Adler

February: Friends of Burnley Gardens started the year on Valentine's Day in the Pear Tree Courtyard, on a balmy evening with a sip of champagne and some nibbles. A lively meeting followed, with a talk from Professor Nigel Stork, the new Head of University of Melbourne Burnley Gardens Campus.

March: Nick Osborne from the Burnley Nursery led a practical workshop on budding and grafting using apples as the 'guinea pigs' - or is that, 'guinea apples'? The people who attended had a choice of scion and took home two grafted apple trees each. Time will tell as to how good our craft was, but we should know whether the grafts took in the not too distant future.

On the lecture circuit, we had a most interesting talk from Ben Neil, CEO of Cultivating Community who spoke about community gardens and their importance to the migrant communities (and others) who tend them. Unfortunately, our Friends' attendance was small that evening. A bit disappointing as Ben put a lot of effort into his presentation.

April: The Friends were busy guiding tours of the Gardens, submitting a hanging basket for the Melbourne International Flower and Garden Show and also running our regular lecture programme.

Dr Jean Corbett, one of our members, gave a splendid talk on the history of apples followed by an apple testing and tasting. Committee and guides cooked up a range of apple products including jelly, chutneys, cakes, shortbread and pie, using different cultivars of apple.

It seems that our new evening format – that is, opening the meeting at 7 pm, having drinks and nibbles for half an hour before the lecture gets underway and then following up with more chat and snacks – seems to be hitting the spot. It's a good balance of informality and formality and allows folk to meet and network easily.

On 17 April the University of Melbourne Chancellor, Ian Reynard, hosted his Circle at a cocktail party at Burnley. Our Friendly Guides accompanied by committee members, staff and students showed the Chancellor and his Circle our wonderful treasure of Burnley Gardens. It was a great success.

Andrew Smith and the gardening crew worked hard to have the Gardens looking sensational. For the event, uplighting of the major trees was installed and the Wisteria walk sparkled with fairy lights.

**FRIENDS OF BURNLEY GARDENS INC C/O BURNLEY COLLEGE
500 YARRA BOULEVARD, RICHMOND, VIC, 3121**

Nigel Stork expressed his thanks...

'Could you please pass my thanks on to the Friends of the Gardens for their tremendous contribution to the success of the Chancellor's Circle event last Thursday. It was a lovely evening and a great opportunity to showcase what we have to offer. So many people said how much they enjoyed the evening and want to come back again.'



**Suzy Hall, Carol Ferguson, Andrew Smith, Michèle Adler, Elly Bastow, Barb Brookes
In front: Jan Chamberlain, Jean Corbett**



The sunken garden in colour.

Now to the next events in our program – for **May** we will be treated to a talk by Andrea Dennis, curator at Maranoa Gardens, Balwyn as she steps us through her top 20 drought resistant Australian plants. In **June** everyone is invited to join the working bee to help Andrew prepare for our July Pruning Day. Please come along to lend a hand, then join in with a BYO picnic lunch.

The big winter event is the **Burnley Open Day on Saturday 19 July**. We'll be running pruning demonstrations and workshops. There will be books and plants to buy, secateur sharpening and tool maintenance. And the inevitable barbie. So, mark the day in your diaries. Bring along family and friends – it's free. We are looking forward to a big roll-up on the day.

Until I see you next,
Michèle Adler

From the Editor

Jan Chamberlain

First, welcome to the Autumn edition. Second, a big 'thank you' to Mal Bowmaker for editing *Papyrus*. Third, enjoy reading the Newsletter. Please let me know if you have any feedback - what you would like to see in it and even what you don't want to see.

There is lots to read including articles on the Burnley Gardens and the Cranbourne Gardens. Read about previous events, cook two apple recipes and click on the links to other related web sites.

If you have been mailed the printed version of the Newsletter we would like to enable all our members to receive newsletters, flyers and updates in colour and by email. So, we are offering to help you improve your computing skills. A three week course commencing in June will have the world of communication and information at your fingertips. This course is only open to FOBG members and the numbers are limited so let me know as soon as possible if you want to come along - contact details are on an accompanying flyer.

The earliest Australian botanic gardens were established in Sydney (1816) and Hobart (1818). The underlying structure of a botanic garden is that of a living collection of plants supported by a herbarium and a library. Since those early beginnings, Australian botanic gardens have grown in number with many cities, towns and regional centres having a botanic garden as a focus of recreation and civic pride in addition to the original aim of plant collection and display.

Toward the end of the twentieth century, a number of major botanic gardens acquired satellite sites. These have been used to grow native and indigenous plants, to grow plants suited to different climatic zones and to promote environmental issues such as plant conservation and water-wise gardening. Visitors to botanic gardens now will find staff keen to share the results of their research and to promote the educational as well as recreational aspects of the plants and landscape they work with.

That preamble brings me to describe a delightful visit to the Australian Garden at the Royal Botanic Gardens Cranbourne. This is far more than a 'garden'. It's a wonderful display of Australian plants but it is also an awe-inspiring landscape. You start at the Visitors' Centre, a tall timber, steel and glass building which features Australian hardwood weathered to a soft silver-grey, contrasting with the stained timber-framed windows.

The view is across a red sand 'desert' with sweeping crested hills and patches of pale green-grey plants appearing to struggle to survive in the harsh landscape. As you walk down a gentle slope, you pass a series of gardens which combine plants with fascinating materials. A dry garden has brightly painted watering cans sitting on poles. A range of stone mulches has been used to add different dimensions to the gardens while inhibiting moisture loss from the soil. Lengths of rope have been used to define garden beds.

Beside the walk is a rockpool waterway with water tumbling over a variety of stones and paving materials. Above this towers a wonderful escarpment wall sculpture fabricated from steel, rusting to a red-brown patina.

As you complete the circular route through the garden, you pass through gardens of various eucalypt species and a dry river bed.

This is a botanic garden that needs several visits in different seasons to appreciate the beauty of Australian plants displayed in a stunning landscape. We found our few hours there an inspiring experience.

(Information in the first two paragraphs comes from Aitken, R & Looker M, The Oxford Companion to Australian Gardens, Oxford University Press, 2002, p98-100)

The Australian Garden at the Royal Botanic Gardens Cranbourne

The Royal Botanic Gardens Cranbourne (RBGC) are located just south of the township of Cranbourne on the South Gippsland Highway. The RBGC comprise of 363 hectares of native vegetation which includes grass, heath and woodland plant communities. As mentioned by Mal the Gardens also contain the award winning **Australian Garden** (Stage 1) - an 11 hectare landscaped garden displaying plants from around Australia.

In 1989 the Royal Botanic Gardens Cranbourne opened to the public for the first time. History was next created on Sunday 28th May, 2006 when the Australian Garden was officially opened by the Premier of Victoria, Mr. Steve Bracks. It took 3 years to complete Stage 1.

The area chosen to build the Australian Garden was once a sand quarry operated by the Cranbourne Sand Company - from 1922 until its closure in 1959. Now, as Stage 1 of the Australian Garden grows into maturity, plans for Stage 2 are underway. The construction of Stage 2 will commence in 2009 with completion estimated by 2011. On completion, the

Australian Garden will be 19 hectares of truly amazing landscapes – highlighting the practical and diverse uses of Australian plants.

In general, the design theme for the Australian Garden (Stages 1 & 2) depicts the journey of water from the Australian Red Centre towards the Eastern seaboard. On this journey it showcases the use of Australian plants in new and interesting ways - and how plants can be incorporated in our home gardens.

Bibliography:

Floreo #13, Autumn 2006, the RBG Melbourne publication

Newsletter of RBG Cranbourne, Vol 14, #1, Summer/Autumn 2007

Link: http://www.rbg.vic.gov.au/rbg_cranbourne

The RBGC Volunteer Master Gardener Program

Carol Ferguson

The Volunteer Master Gardener (VMG) Program is a program whereby staff from the RBGC train volunteers (who are passionate about Australian plants) to provide horticultural and gardening advice to visitors in the Australian Garden. As a VMG myself, we are based at the VMG caravan, located in the Eucalyptus Walk. One cannot miss us in our smart red jackets standing next to the highly visible red caravan. Everyday one or two VMGs are available to share plant information and gardening advice, or just have a chat. Sometimes the questions can be challenging – but we have lots of horticultural books available to give us the right answers. It is most rewarding to be a VMG – imparting information about the benefits of using



Carol Ferguson in the Eucalyptus Walk

Australian plants to visitors who might be somewhat reluctant to redo their “thirsty” gardens.

As part of the 2008 Friends of Burnley Gardens program, an **Australian Garden tour** has been arranged for **Saturday 20th September** commencing at 10am. It will be a wonderful time of the year to visit, with lots of amazing plants in flower. Over this same weekend the Friends of RBG Cranbourne will be running a plant sale (next to the main carpark – you won’t miss it). What a great opportunity to purchase a range of quality Aussie plants. Please note the date of our visit to the Australian Garden. More details

will be sent to members closer to the event.

In the Burnley Gardens

Andrew Smith

The summer has been a mixed affair for the Gardens. The Gardeners went to their Christmas holidays content that the automatic watering system and predicted weather showed no cause for concern. It only lulled us into a false sense of security as the scorching New Year temperatures soon turned green leaves into brown shrivelled ones. Even the Ivy along the eastern drive that was exposed to full sun was scorched to a brown crisp! What surprised me even more was seeing succulents on a westerly aspect being desiccated to death. 42 degrees does that it seems.



The semi green non irrigated lawns became brown within days, a summer trend we will all become used to. Fortunately February was relatively kind but then came March, again the Gardens wilted under the searing temperatures!

The outcome of this summer is a quiet sigh of relief that the Gardens can still survive under water restrictions and that watering with sub mulch drip irrigation has not only reduced the Gardens water consumption but has done so with no loss to plants in the historic Garden. Sure leaves are scorched but no extra water would have stopped foliage from being cooked from 40 degree temperatures.

The 33,000 litre water tank was the sole source of water for topping up the ponds and by the middle of March, with only 7,000 left and the ponds at a bare minimum, I was starting to get worried. Then it rained and 40mm in one night was enough to have the tank overflowing! April has arrived and one week after rain the lawns are carpeted in green from the germination of the winter grass and the resurrection of the kikuyu grass. It makes you smile to see the resilience and adaptation of plants.

But wait, another twist of Gardening fate, winds so strong it was unsafe to venture outside (*Ed: 2 April*). As I write the cleanup is almost finished, we got off very lightly really, sure, there were numerous broken branches, especially on the northern edge but nothing was uprooted or in need of removal so we can count ourselves lucky.

Burnley Gardens Significant Trees

Andrew Smith

Three trees on the Burnley Campus have been included on the significant tree, National Trust register.



Quercus suber, commonly known as the Cork Oak is located on the north side of the Hilda Kirkhope rockery, opposite the Main Administration building of the Burnley Campus.

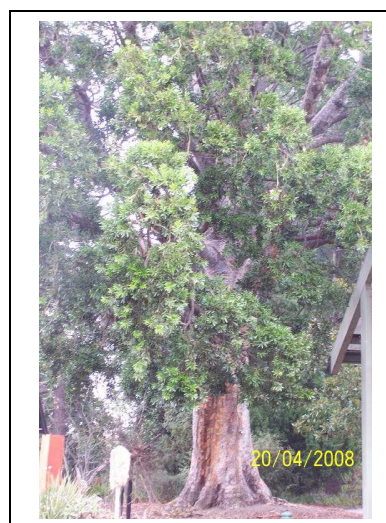
This wonderful tree was planted in the early 1870's and has been listed on the register in recognition of its age. The tree is planted, in what was once the bull paddock of the heritage listed former Dairy building on the Campus.

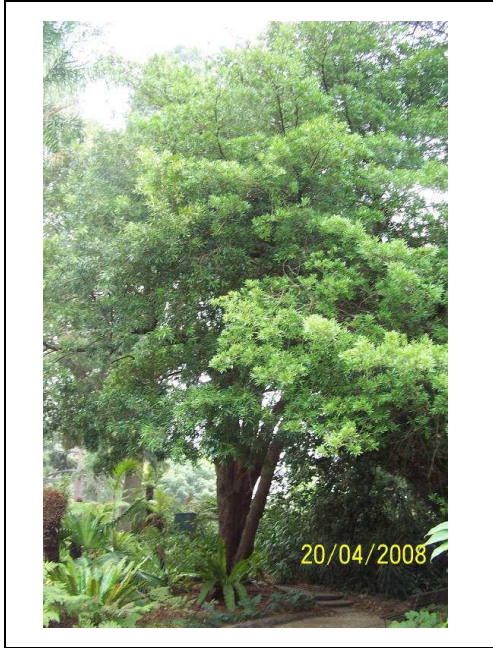
This species has been made famous as the source of cork used in the wine and flooring industries, just to name a few and originates from southern Europe where extensive plantations in Portugal and Spain still grow today.

Agathis robusta or Queensland Kauri, is a sub tropical and tropical Australian rainforest conifer once commonly found along the Queensland coast. The tree was extensively logged for the furniture timber industry and the resin was also used to make furniture polish.

The tree is located on the northern section of the Burnley Gardens and is one of a number of interesting and unusual conifers that were planted during the 1860's when the Gardens were first established.

This majestic tree has been included on the register for its age and growth habit. Species usually grow within and up through the rainforest canopy and are therefore, tall straight trunked specimens, where as this specimen has been planted on the northern edge and as a consequence, has a distinctive squat and multi trunk habit.





Podocarpus elatus, or brown Pine, is a more recent addition to the National Trust Register. The tree is located in the central area of the Gardens, east of the large oak tree and is surrounded by other towering conifers. The tree was also part of the original tree plantings of the period 1861-1871 and was most likely planted to represent the diverse and unusual conifer species of Australia. The species originates from eastern Australia and has been included on the register for its age and rarity in cultivation. The species has distinctive flaky dark brown bark and black round edible fruit

Burnley Gardens Pruning Day

19 July 2008

Planning for the pruning day is now well under way. Please put a note in your diaries for Saturday 19 July - 11.30am – 3.30pm

This year we are expanding the Pruning Day somewhat and need volunteers from our group to help staff the tables and activities.

We need FOBG volunteers for the following:

- Helping to set-up - am Saturday
- Helping to pack up - pm Sat Saturday
- Meet and greet - am
- Snacks and refreshments sales
- Second hand gardening books for sale (need to be priced and sorted beforehand)
- Fresh herbs, vegies and flower pots for sale
- Gardening Clinic - advice
- Kids Korner – plant-a-boot
- Sausage sizzle, drinks, eats
- Hanging basket demonstration

Please consider what you may be able to do, either before during or after. Even a few hours will be welcome. Contact Michèle Adler on 51 455 422.

The University of Melbourne Burnley Campus Update

14 February

After a glass of bubbly and some canapes on a very pleasant St Valentine's evening Professor Nigel Stork welcomed everyone to the campus. He expressed his desire to see more people on campus. He gave a brief insight into his background: he is an entomologist, spent 17 years at the London Museum and ran the Tropical Rainforest Research Centre in Cairns.

The University of Melbourne is heading down the road of inter disciplinary and multi-disciplinary studies. This year saw the beginning of general degrees being completed first with students then moving into specialised study. The University of Melbourne has world standing rating 27th in the world in one ranking system and 79th in another.

Education is Australia's third most valuable export coming after coal and steel. At the University of Melbourne fees paid by international students exceed government funding.

At Burnley a flagship course has commenced this year with 30 students enrolling in the Masters in Urban Horticulture. Prof Stork wants to see research that is done at Burnley reach the television and the papers and get major sponsors. He sees Burnley as a knowledge transfer hub via many means such as short courses; the Burnley plant database (expected on line by mid year) and a conference centre (the hall has been transformed).



The Burnley Gardens face the challenges of climate change. When trees die or are removed, they will be replaced by trees that are better able to cope with the climate.

Prof Stork believes that Burnley could be a truly sustainable campus. He is working with GE to see if water can be recycled and used on the gardens. He is also working with UniWater on water issues.

The campus is forming links with the Stephanie Alexander Kitchen Garden Foundation. School students will come in to Burnley and learn how to grow and cook their own food. Professor Stork introduced Ange Barry the Executive Officer of the Foundation. Income generation has to be a focus of the campus. Links with other organisations are being sought.

Professor Stork spoke of the possibility of a café and bookshop on site. The previous café was closed as a result of student union fees being made voluntary (funding disappeared). The University of Melbourne Student Union gave two weeks notice of the decision to no longer subsidise the café.

Question time brought up some other interesting topics For example:

- the master plan for the heritage listed Burnley Gardens (Professor Stork said "it is a struggle to maintain buildings let alone gardens"),
- concern over TAFE courses no longer being offered (Burnley is no longer a TAFE College)
- car parking (The Friends group expressed concern that Burnley open space would be used for car parking)
- the role of the Friends of Burnley Gardens in this changing world (to be discussed).

Due to the number of questions the planned tour of the gardens did not go ahead. Thanks to Anne Bishop for getting up early to buy red roses as a Valentine's gift for attendees.

Links:

<http://www.rrrc.org.au/>

<http://www.kitchengardenfoundation.org.au/>

<http://www.landfood.unimelb.edu.au/depts/burnc.html>

<http://www.horticulture.unimelb.edu.au/>

Grafting workshop

1 March 2008

Ten people gathered to learn the finer techniques of grafting and budding at the advanced propagation workshop, held in early March. Nick Osborne, one of the Burnley nursery staff led the group with committee members Anne Bishop and Michèle Adler helping out. After lots of practice at cutting buds from, first willow (quite easy) and then apple wood (a bit more difficult), we successfully budded scion to rootstock – well, we'll know if we have been successful in 8 weeks when we remove the grafting tape.

On the day, Nick was out early collecting budwood from the Burnley Field Station. We had quite a choice. For example, modern apples, such as 'Granny Smith', Pink Lady or 'Red Fuji' and heritage apples such as 'Cox's Orange Pippin'. We all took home two apple trees each, budded with the cultivar of our choice.

And we gained four new members - all budding Friends.

Below: The process. Nick Osborne (workshop leader) demonstrates how to perform a graft.



Right: Nick Osborne and Ann Bishop (Deputy Chair) reap the rewards of the workshop.



Cultivating Community

12 March

On Wednesday 12 March a small group of friends were treated to a slide and movie show of the fabulous work that is undertaken by Cultivating Community on Melbourne's Public Housing Estates and in school gardens. Ben Neil has been involved with Cultivating Community for almost 9 years, 6 of those as an employee and 3 as a volunteer.



Ben Neil and his mum (Joan Norris) who was visiting from England.

Most of the public housing estate gardens are a traditional allotment style garden. They contain individual plots with shed, shelter and other essentials. They are situated on public land and tenants take ownership of the space and invest their time and energy into the gardens. In turn, having people around makes people feel safer. Some gardens have been opened to the public in the Open Garden Scheme. On those days Cultivating Community is trying to make the gardens more of a community hub by staging art installations, dancing and other activities.

The gardens cater for people with different abilities. Amazingly, there can be up to 32 language groups involved in one garden! There are also raised beds for people with limited physical ability.

Ben brought along some interesting publications which show how to use some of the intriguing vegetables that are grown in the gardens and also how to cook these exotic veges. These

include Stem Lettuce from East Timor and Sweet Potato (where the leaves and not the tuber are used in stir fries).

Cultivating Community engages people in activities relating to plants and food that share skills and knowledge, improve their health and wellbeing and increase their sense of community and connectedness with those around them. Ben also enlightened us about a number of other "Community Food System" projects such as School Gardens, Community Fruit and Veg markets and local food networks.

Cultivating Community:

- supports 21 Community Gardens located on Public Housing estates (total of 780 plots).
- supplies garden educators for Edible Classrooms programs in 6 primary schools.
- runs two Community fresh fruit and vegetable food Coops.
- is developing a Local Food policy and Local Food Network with a local council.

Ben also spoke about a Food Security strategy. This included having fresh food produce available in Collingwood and Fitzroy and working on policies that reduce the number of food miles. Ben's advice for saving the world was to do the following three things: don't shop at supermarkets, don't shop at supermarkets and don't shop at supermarkets.

www.cultivatingcommunity.org.au
www.opengarden.org.au/

Visits to Community and Therapy Gardens

3 and 31 May

As we were unable to view the community gardens in conjunction with his talk, Ben has invited the Friends to join Burnley College participants on two different tours. All details below and the cost is \$20.

Saturday, May 3 - Field trip to community gardens (meet at Burnley at 9.15am for 9.30am Bus Departure. Bus returns to Burnley at 1.30pm).

VEG OUT - This iconic Community Garden sits nestled between Luna Park and The Peanut Farm Reserve. It reflects the eclectic make up of St Kilda with artists next to European migrants and actors.

PARK TOWERS - Cultivating Community's newest garden due to be completed in April 2008 is a great example of participatory design. Residents were engaged over an extended period to come up with the garden's design and after lobbying the Minister for Housing, funding for construction became available early this year. Has it worked? Are they happy with the end result? Would they have done anything differently? Hear it straight from the gardeners' mouths!

DIG IN PORT MELBOURNE - Tucked away near the community centre this garden is a varied mixture of Nationalities and socioeconomic groups. They have managed to create a space that is not only productive in terms of produce but also in cultivating lasting friendships.

FLEMINGTON - With 124 plots Flemington Community Garden is the largest Community Garden on a Public Housing Estate in Australia. It is also one of the most diverse with 17 languages being spoken. This diversity is reflected in the variety of plants that are grown here alongside the City Link freeway.

Also **Saturday, May 31** - Field trip to Horticultural Therapy settings (meet at Burnley at 9.15am for 9.30am Bus Departure. Bus returns to Burnley at 1.30pm) Presenters: Karen Delamotte (HTAV) , Steven Wells (Royal Talbot Rehabilitation Centre) The tour will showcase three different horticultural therapy programs across Melbourne, including the Royal Children's Hospital, Royal Talbot Rehabilitation Centre and the Kevin Heinze Garden Centre.

Bookings are to be made with Helen (Monday to Thursday) or Geraldine (Fridays) at Burnley Campus reception on 9250 6800. Places are not reserved until payment has been received. Payment is by cheque (by mail or in person) or cash (in person at Burnley reception) only.



Jean Corbett holding an Egremont Russett apple.

Friends and visitors were treated to a great talk on apples by Friends Guide and member Dr Jean Corbett. We meandered with Jean through her childhood in Essex where she remembered the overwhelming shade of some very green trees which were apple trees. Later in a plot in Birmingham she planted an apple pip and then moved to other areas of England including Worcester. These were the beginning of Jean's apple journey which developed into a love of the fruit and its cultivation.

In 1960 she moved to Australia and settled in Vermont. There she grew lots of fruit in her garden and in the 80's found a cottage on the Mornington Peninsula which happened to come with an orchard. At the same time she discovered Burnley and subsequently enrolled in the Advanced Certificate in Horticulture. During her course she was able to apply her new found knowledge to her orchard - from soils through to pests. Jean stressed the importance of not using sprays and of striving to be an organic orchard.

Jean then gave a potted history of the apple. From its discovery about 8000 years ago by shepherds in the Tien Shan mountains of eastern Kazakhstan we journeyed through history with the Persians, Greeks, Romans, Benedictine Monks and the Islamic culture.

Apples are known as fruits of paradise, have medicinal properties (a cure for gonorrhoea!!) and their romantic connotations.

From Europe, the apple journeyed to the new world with the Pilgrim Fathers, to Canada, to Australia with Captain Phillip and to Bruny Island in Tassie with Captain Bligh. With the cultivation of apples in the colonies, the market for British apples suffered. The need to develop marketable apples and also to preserve the varieties led to the establishment of the National Fruit Collections at an orchard near Faversham in the UK. It has the largest collection of varieties of fruit trees in the world. Australia has its very own variety of apple discovered by Granny Smith.



Michèle Adler with the amazing apple machine.



It peels and cores at the same time!

The evening concluded with an apple tasting (Bramley's Seedling, Granny Smith, Court Pendu Plat, Snow Apple (Pomme de Neige), Ribston Pippin, Egremont Russet to name some). The

apples were expertly peeled and cored by Michèle Adler's apple machine. Many questions about apples were fielded expertly by Jean and this session was followed by yet another tasting. This time the tasting was of delicious cakes, slices and preserves all containing apples. Thanks to all Friends who baked something for the supper.

<http://www.orangepeppin.com/>

<http://www.brogdale.org/>

<http://www.ryde.nsw.gov.au/ryde/msherwood.htm>

Apple Recipes

Andrew's Apple Shortcake Recipe

Cream together 125gms butter and ½ cup sugar.
 Mix in 1 beaten egg.
 Add 1 ½ cups plain flour and 1 ½ cups S.R. flour (wholemeal if desired).
 Turn out on floured surface and knead until smooth (it's very sticky to handle, add more flour to surface when kneading).
 Wrap in plastic and refrigerate.
 Peel, core and thickly slice 3 apples (or alternatively use blackberries, rhubarb, quince etc) , cook with a little water, and 1 tablespoon sugar until soft.(lemon juice too if desired).
 Put oven onto 180°C.
 Divide pastry in two.
 Push half the pastry into the bottom and side of a 200mm round flan tin
 Add **warm apple** to flan pastry base, not too much juice!
 Push or roll out the other half of pastry onto the plastic wrap, to fit the size of the flan top
 Place pastry on top of the apple, push pastry together around edges.
 Cook for 40 minutes.

Pamela's Apple and Mint Jelly

500gms chopped apples
 3 cups water(750 mls)
 40 ml lemon juice
 ¼ cup fresh mint leaves, freshly chopped
 330 gms raw sugar
 1 tablespoon finely chopped fresh mint leaves

Chop unpeeled apples. Keep seeds.
 Combine apple; seeds; water; juice and mint leaves in a heavy based saucepan, bring to the boil.
 Simmer covered for 40 minutes until the apple is very soft. Strain mixture through a fine cloth into a large heat proof bowl.
 Measure apple liquid into a large clean heavy based saucepan, add 165 gram sugar to each cup of liquid. Stir over heat until sugar dissolves. Boil uncovered without stirring, for thirty minutes or until jelly sets, when tested in a cold saucer. Remove from the heat stand for 5 minutes, stir in extra mint leaves.

Pour into hot sterilised jars, seal while hot.

The Great Hanging Basket Competition

Anne Bishop

This year the Great Hanging Basket Competition was held again at the Melbourne International Flower and Garden Show. The competition is open to both Clubs and individual members of the Royal Horticultural Society of Victoria. It is run by the RHSV in conjunction with Peter Douglas of Scotsburn Nurseries and Debco Pty Ltd. The Hanging Basket stand won a Silver Medal for the best Retail Garden Display.

Competitors are given the basket and the potting mix. A voucher for a tray of seedlings of their choice is also included - this means that everyone has an equal chance. However, it is possible to use plants other than those available at the selected nursery but the competitor is responsible for payment for those plants.

This year the FOBG basket was planted with *Vincas* which looked good, but unfortunately did not win a prize. The winning basket was entered by the Begonia Society - it looked spectacular. Maybe next year we will do better, but we did have 120 other baskets to compete against. Next year another member of the Friends group could 'have a go' and win a prize for us.

<http://www.scotsburn.biz/>

<http://www.debco.com.au/>

We welcome the following new members to the Friends who have joined the group since December 2007.

Mr Keith McLennan
Ms Elizabeth Sinclair
Ms Sue Harris & Dr Geoff Tate
Janet & Peter Bennett
Ms Maggie Allmand
Ms Marion Pennicuik

We look forward to meeting our new members either in the Burnley Gardens (maybe at a working bee) or at one of our monthly meetings.

If any members know anyone who would like to join the Friends of Burnley Gardens, a membership application form can be downloaded from our website at www.fobg.org.au or telephone Burnley Campus on **9250 6800** and an application form will be mailed out.

Annual Membership Renewals

Just a reminder that membership renewals will be sent out at the end of May.

Nina Crone Award for Australian Garden History Writing

The Australian Garden History Society is offering an award of \$1000 plus a certificate of recognition for an original article of 1000-1500 words relating to Australian garden history, with accompanying illustrations and/or images, if appropriate.

Aims

- The award is intended to encourage new and emerging scholars in the writing of Australian garden history and recognise excellence in such writing.
- To publish articles on a broad range of topics related to Australian garden history in the Society's journal *Australian Garden History*.
- The award is open to students nationally.

Closing date for final submission

31 July 2008. Expressions of interest, in the form of a brief abstract, 50-100 words, should be submitted as soon as possible.

Both submissions can be sent electronically to info@gardenhistorysociety.org.au or post to Australian Garden History Society, 100 Birdwood Avenue, Melbourne VIC 3004

Support the Gardens

The following fund raising articles are available:

Hats: \$15.00 each in 4 sizes (55 cm, 57 cm, 59 cm, 61 cm)

Publication: \$5.00 *Burnley Gardens* by Lee Andrews

Vests: \$60.00 each in 3 sizes (small, medium, large)

Our ever popular mugs will be available again soon.

FOBG Committee Members

Chairperson	Michèle Adler
Deputy Chairperson	Anne Bishop
Treasurer	Maria Kayak
Secretary	Jane Wilson
Assistant Secretary and Membership	Carol Ferguson
Member	Fran Mason
Member and Newsletter Editor	Jan Chamberlain
Member	Dianne Cranston
Gardens Representative	Andrew Smith*
Publicity	Geoffrey Kneebone*

* non-committee positions

Friends' Benefits

Principally Plants

**Rear 229 High Street
ASHBURTON 3147**

- Expert horticultural advice
- Plants for gifts and gardens
- Garden assessments
- Planting plans
- Personal plant buying
- Sustainable Gardening Australia
Certified Garden Centre
- Water Saver Garden Centre
- 10% discount to FOBG members for
cash purchases

Telephone: 9885 0260

Diary Dates

Date	Activity
MAY Saturday 3 May	Trip to Community Gardens with Ben Neil from Cultivating Community. Cost \$20. See details in separate article earlier in Newsletter.
MAY Wednesday 14 May 7 for 7.30 pm	Andrea Dennis presents Her Top 20 Drought Resistant Australian Plants. Andrea currently works as curator at Maranoa Gardens (Australian plants) in Balwyn.
MAY Saturday 31 May	Karen Delamotte (HTAV) and Steven Wells (Royal Talbot Rehabilitation Centre) will lead a tour that will showcase three different horticultural therapy programs. Cost \$20
JUNE Wednesday 4 June 6.30 – 9 pm	FOBG Computer Skills Course – Beginners and others Computer room, Burnley Campus \$75 for 3 nights
JUNE Wednesday 11 June 6.30 – 9 pm	FOBG Computer Skills Course – Beginners and others Computer room, Burnley Campus \$75 for 3 nights
JUNE Wednesday 18 June 10.30 am -12.30 pm	Members Working Bee in Burnley Gardens Preparation for July Pruning day. Please come along and lend a hand to Andrew and the garden staff. BYO picnic lunch.
JUNE Wednesday 18 June 6.30 – 9 pm	FOBG Computer Skills Course – Beginners and others Computer room, Burnley Campus \$75 for 3 nights
JULY Saturday 19 July 11 am – 3 pm	Pruning Day. Pruning, sizzle & sozzle. Demo of pruning techniques on grapes, fruit trees and roses in the Burnley Gardens Field Station.
AUGUST Tuesday 12 August 10.30am-12 pm = walk 12-1 pm = lunch 1-3 pm = working bee	This is a full or part day activity. Come along to whatever suits your energy level and timetable. am Guided walk of the historic camellia collection. BYO picnic lunch to have in the Gardens. pm Working Bee in the Gardens
SEPTEMBER Tuesday 9 Sept 7 for 7.30 pm	Richard Barley Manager of RBG Melbourne. Topic to be decided
SEPTEMBER Saturday 20 Sept 10 am – 12.30 pm	Guided tour of Cranbourne Botanic Gardens. Details to follow. Melbourne's newest and hottest garden of Australian plants.
OCTOBER Wednesday 15 Oct 7 for 7.30 pm	John Patrick presents Modern landscape design for small gardens. John is an entertaining and knowledgeable speaker. He is a Gardening Australia presenter and former Burnley lecturer.
NOVEMBER Wednesday 19 th Nov 7 for 7.30 pm	AGM Speaker to be decided

Contacts

Anne Bishop	9827 7753
Michèle Adler	5145 5422
Burnley Reception	9250 6800