



F R I E N D S O F B U R N L E Y G A R D E N S I N C



Papyrus – Winter Edition Part 2

No. 63 – August 2016

Reports from FOBG GROUPS

ARCHIVES

JANE WILSON

After the Burnley 125 Festival Alumni Day on April 30th, 2016 we collected some more items for the Burnley Archives.

Averil Macauley lived in the little cottage behind the Student Amenities Building when she was a child. Her father, Bill Macauley, was Supervisor of the Random Sample Laying Test for poultry until his retirement in 1972. She had already sent me a number of interesting photographs but this time she sent me a document issued in 1941. It was accompanied by a letter saying, "It is a stark reminder of the hardships endured by armed forces of the time and the efforts by those at home to support them."

The document (see next page) was issued by the Australian Defence Canteen Service which provided mobile canteens for troops with Australian Infantry Service and canteens on troopships to help enrich the lifestyle and contribute to the welfare and wellbeing of the troops. There became a need to supply the Canteen services with herbs to enrich the diet of the troops.

Information Concerning the Cultivation and Preparation of Culinary Herbs.

ISSUED BY THE AUSTRALIAN DEFENCE CANTEENS SERVICE,
CENTRAL CONTROL, 37 QUEEN STREET, MELBOURNE.

The Canteens in the Middle East have consistently asked for large quantities of mixed culinary herbs in order to balance the diet, and make the food more palatable and nutritious for the troops.

Despite every effort made throughout Australia to purchase sufficient supplies to meet the requirements of the A.I.F., the result has been unsatisfactory.

Owing to the supplies of culinary herbs from oversea sources having ceased, it has been found necessary to make an appeal to private growers to make available to this Service all the Sage, Thyme, and Marjoram that can be spared. Although the response to the Radio and Press publicity has been gratifying, it is extremely doubtful, even if the present response to our appeal be maintained, that it will be sufficient to meet future requirements.

In order to ensure a continuity of supply for shipment, a further appeal is being made to foster the cultivation of the required herbs. The Melbourne City Council Nurseries, and the Burnley Horticultural Gardens are propagating seed and striking cuttings, which will be made available free of charge to anyone willing to cultivate them and make the produce available for the benefit of the troops.

A band of voluntary workers, known as the Defence Canteens Herbs Auxiliary, have undertaken the drying, preparing, blending, and packing of the herbs for shipment, and are turning out a very much superior article to anything that has hitherto been obtainable.

SUGGESTIONS FOR DONORS FORWARDING GREEN HERBS.

Leaves of the Herbs should be collected when the plants are beginning to flower. *On no account wash herbs, or cut directly after rain or watering.*

In the collection of herbs, the coarse and large stems should be rejected, and only the flowering tops and more tender stems and leaves included.

When forwarding herbs in the fresh or green state it is essential that all packages be well perforated with holes, not smaller than a sixpence, to allow of a free circulation of air, otherwise they will sweat, go mouldy, and be useless.

Regarding Sage, if you can spare the time before sending, cut the leaves off, using scissors—*no stem to be left with the leaf*. When donors are able to do this it saves the Voluntary Workers hundreds of hours in the aggregate in their preparation of this herb.

After removing the leaves, replant all suitable cuttings; they will grow. By doing this you will help in providing sufficient supplies to meet future requirements for the troops.

C.4130/41.

As you can see, Burnley played its part providing seeds and cuttings. There is further information in the document about drying the herbs and a journal extract by A.W. Jessep, the Principal of Burnley College, on how to grow thyme, sage and marjoram. We have other documents from this time showing the general public how to grow sufficient vegetables to feed a family from their own backyard.

Plant Propagation Group Report July 2016

Glenys Rose

April 30 found us selling plants, providing horticultural advice, chatting about Burnley and generally having a great time. We wound up our most successful sale to date late in the afternoon and celebrated by sitting down with a well-earned cuppa.

Boy do we know how to party!

The BGANZ Open Day was a quieter affair, but those who attended were very enthusiastic gardeners.

After several meetings the Prop Group decided to split the plants we grow into groups and that one person should take responsibility for each group with a back-up as needed. This allows development of a deeper understanding of the propagation and growth requirements and investigation into customer preferences so look out for some changes over the next year.

We are slowly replacing hand written labels with computer produced and printed ones that provide a lot more information using the equipment that John Hill donated. We maintain our Master List of plants on Google as a shared document available to all Prop Group members. It is easily updated and backed up. All these changes have spread the load and knowledge helping to ensure the viability of the group.

After such a beautiful wet and cold start to winter we look forward to a wonderful growing year.

Winter is definitely upon us with wattles bursting into flower.
May your soils be friable and your seeds grow tall.

"O, wind, if winter comes, can spring be far behind?" Percy Bysshe Shelley

Membership

Cheryl Andrews

Since the Autumn edition of Papyrus, **membership** has increased to 251 members but some members have yet to renew their annual membership for the coming year which will affect the final numbers.

I would like to welcome the following members who have joined since March:

Eduardo Peluso, Sarah Patteson, Gina Broatchie, Ken Winter, Dr Catherine Scott, Susie Clifton, Ted Ryan, Maureen Costigan, Sylvia Isaac, Betty Barnes, Sebastian Halstead and Anne Young.

Botanical Art

Jennene Arnel

The FOBG Botanical Art Group continues to meet at Burnley Gardens, once a month, on a Wednesday morning. Mali Moir, a well respected artist, experienced teacher and graduate of Burnley, is our tutor. Mali guides each of us individually as we work at our own pace, using watercolor pencils. To each session we bring our own plant material.

We are a small friendly group, and new members, whether beginners or accomplished artists, are warmly welcomed. Classes are small with a maximum of 10 people. Enrolments occur each quarter, with the next quarter starting on Wednesday, 21 September.

If you would like further information about the FOBG Botanical Art Group at Burnley please contact me.

Jennene Arnel

jarnel1942@gmail.com

FRIENDS' WORKSHOPS

Succulent Workshop
Ruth Lazurus

Sascha Andrusiak November 2015

FOBG held two workshops on how to create an outdoor hanging picture using succulents, one in April and the other in November 2015, presented by Sascha Andrusiak of Burnley. Both workshops were keenly attended, with participants being shown how to construct a frame, layer the growing medium needed for the succulents to grow in, and finally arrange succulents within the frame. The frames were made using wooden picture frames – which can be sourced from discount outlets, op shops or general hardware stores.



Sascha's frame

It was found that the frames needed to be wooden, not a plastic lookalike, as the plastic frame tended to split when being hammered. The frame used at the workshop was around 40cm x 50 cm, but frames can be made any size. The frame was made by first nailing on a piece of fine gauge chicken wire, cut to fit just within the outer frame and attached under the inside, (that is like the glass insert in a picture frame) followed by nailing on wooden strips (about 2.5cm thick) cut to fit the frame, and which would later to be used to attach a marine plywood backing board. Before this backing board was attached, layers of materials were added within the constructed frame, beginning with a covering of dried sphagnum moss up against the chicken wire, following by a layer of potting mix, approx. 0.75 cm deep. Once the frame was filled, then the backing board was nailed on. The frame was now ready to be turned into a beautiful succulent garden.

Everyone had fun choosing from a large selection of succulents, of all colours and shapes, to make their picture. The plants were inserted into the frame using a small dibber such as a chopstick. Once finished, everyone displayed their creations, and Sascha gave advice on how to care for the potted up frame, and succulents in general.

The arrangements produced showed the many ways in which patterns using succulents can be put together.



Pictures and frames by Eleanor and Ruth Lazarus



Karen Sutherland runs Edible Eden Designs (www.edibleedendesign.com) and she has been growing more edible Australian plants of late. Karen brought along quite a few for the Friends to taste test and a few were for sale.

Lemon Tea-tree (*Leptospermum petersonii*) is an upright plant about 4m tall with feathery foliage that is good for a screening plant. The leaves have citronella in them and can be put in hot water for a lemony drink.

Lemon Myrtle (*Backhousia citrifolia*) as the name suggests is another lemony plant which is native to Queensland. The old leaves are harvested when dry and can be ground in a coffee grinder to make a powder. Leaves can be used for a lemony drink or added to baked fish.

Cinnamon Myrtle (*Backhousia myrtifolia*) leaves can also be ground and used to give a cinnamon flavour to dishes.

Salty flavours come from Old Man Saltbush (*Atriplex nummularia* 'de Kock') leaves (use fresh or dry in casseroles, crumble if dry); Ruby Salt Bush (*Enchylaena tomentosa*) or Nodding Saltbush (*Einadia nutans*) berries are both nice in salads.

Midgen berry (*Austromyrtus dulcis*) is an understory, shade loving plant. It has coppery pink new growth and cinnamon tasting berries.

For a peppery taste *Tasmannia lanceolata* is the plant you need. It likes dappled light and if you want berries you need a male and female plant. Harvest firm leaves for grinding.

Mint flavours come from Native Thyme (*Prostanthera rotundifolia*), Native Sage (*Prostanthera incisa*) and Native Mint (*Mentha australis*). *P. rotundifolia* has purple flowers in spring, is quick growing but also quick dying! Chop leaves and mix through softened butter and add to bread, damper or steak. *P. incisa* likes semi-shade and is a great sensory plant for the garden.

Native Violet (*Viola hederacea*) has edible flowers and leaves. You can also eat the flowers of Native Bluebell (*Wahlenbergia communis*).

Appleberry (*Billiardiera scandens*) is a light twining creeper with edible fruit which has many seeds.

Muntries (*Kunzea pomifera*) has berries that taste like spicy apple.

Karen's garden opens in various garden schemes. It has a huge number of edible plants in a designed setting. Karen also occasionally appears on the 3CR garden show.

Sexy Drainage Jan Chamberlain

May 17

We were all looking forward to finding out how sexy, drainage could be, but unfortunately Ian Winstone was not able to make it to the scheduled Friends talk in May. As we found this out very late in the piece it was Michèle Adler to the rescue. An impromptu panel was assembled to do an FOBG Q&A. Not a hashtag or controversial political view was in sight – only good solid garden advice. The panel consisted of Michèle, Rod McMillan, Gary Warren and Jan Chamberlain. The panel fielded questions about drainage and other general gardening topics. With a few expertly drawn diagrams on the white board, answers were duly dished out to the questioners.

All-in-all we hope people who attended were not too disappointed in the non-appearance of our guest speaker.



Rod McMillan, Michèle Adler, Gary Warren and Jan Chamberlain provided good solid garden advice

Burnley has been and will be hosting a number of engagement events for industry. The enrolments for Discovering Horticulture (a short course for the general public) were well down at the beginning of the year but have now increased considerably.

Chris Williams 'Eat Think Talk Grow'
Jan Chamberlain

Chris Williams April 13

For our April meeting **Chris Williams** took the friends on a tour of his unusual edible plants in the orchard section of the Gardens. Even though it was rather dark we ventured around under torch light. (Pic L) Some of the plants covered a huge area and a few plants were growing on 'teepees'. Surprisingly the plants were grown on only 2 x 30 minute drip irrigation watering during summer with an extra watering in really hot weather. They also need to have free draining soil.



Whoever said that you can't grow Sweet Potatoes (*Ipomoea batatas*) in Melbourne has not seen those growing at Burnley. The plants were grown from cuttings and grow much better tubers when grown this way. A good variety is Beauregard.

Water Chestnut (*Eleocharis dulcis*) can be grown in a tub in full sun. Harvest when the tops have gone brown. The rhizome of *Canna edulis* can be eaten raw and also baked.

New Zealand Yam (also known as Oca) (*Oxalis tuberosa*), Cranberry Hibiscus (*Hibiscus acetosella*), Purple Yam (*Dioscorea alata*), Choko (*Sechium edule*), Taro (*Colocasia esculenta*), Ginger (*Zingiber officinale*) and Sacred Lotus (*Nelumbo mucifera*) are all plants that Chris has grown in Melbourne.



Hibiscus acetosella,

Zingiber officinale

Ipomoea batatas

All parts of the Lotus can be eaten and plants can be obtained from the Blue Lotus Water Garden in Yarra Junction (www.bluelotusfarm.com.au). Many of these plants can be obtained online from Green Harvest (www.greenharvest.com.au) and Daley's Fruit Tree Nursery (www.daleysfruit.com.au) and from Isabell Shipard's website (www.herbs-to-use.com).

Chris has recently been awarded a grant for a Novel Crops Project which aims to bring some of the plants mentioned already into Melbourne gardens and to give horticulture training to refugees.

At the end of the meeting Kay Hirst showed a palm leaf base that she had found which resembled the bodice of an 18th century dress (see picture below).

Chris proves sweet potato does grow in Melbourne



Kay Hurst makes original use of a Palm Leaf



Bee Hotels and Workshop in May 28

Michèle Adler

I was in my veggie patch late one afternoon recently and noticed an unusual buzzing. I followed the buzz to find a very busy and unusual looking bee. It was small with a blue-striped abdomen, not at all like the European honey bees that we keep in hives.

Now, tuned in to the new blue bee buzz, I found it (or its friend) working the *Salvia microphylla*. And the *Sedum* patch.



Time to look at the books and find out about this little fellow or girl. It turns out that it is an Australian Blue-banded bee of the Genus *Amegilla*. As adults, they are solitary but they nest in groups in earth banks or in weak mortar cracks between bricks.

Photo supplied by Lee Scott

This information then prompted me to think about providing better habitat for native bees and that's why I contacted Mercedes, Lee and Betty who are Bee Hoteliers.



So, to cut a long story to the quick, Mercedes, Lee and Betty, (pictured left), who provide 5 star digs for bees, agreed to conduct a bee hotel workshop for the FOBG in May.



We arrived to find a wonderful display that had been set up. Participants learnt about Australian bees, foraged for suitable bee sleeping and nesting quarters in the Burnley Gardens and brought suitable material from home.



Hume Council Envirochamps provided a wonderful display



The group receive instruction and forage for suitable materials



After we were given suitable instructions everyone got busy constructing their "hotel". It was surprising how long it took to fill up the space. Every hotel was different of course but we all took a bee hotel home (about 200mm x 200mm) at the end.

'I am sure you will agree that there will be a buzz when this luxury hotel opens for beesness'

In the meantime, Bee happy and look for this little guy in your garden. Report in and let us know the flowers that it is visiting.

A very good general book on critters in the Melbourne region (and that also includes Briagolong) is *Melbourne's Wildlife – a Field Guide to the Fauna of Greater Melbourne*, available from Museum Victoria for about \$40.

Information can also be found on the Hume website

http://www.hume.vic.gov.au/files/62a7e827-fad5-416b-b7f7-a273011ec16e/How_to_Make_a_Bee_Hotel.pdf



2 Future envirochamps enjoyed the day. This is William.

DID YOU KNOW?

Australian Solitary Native Bees

There are more than 1,500 species of Native Solitary Bees varying in appearance and size from 2mm to 10mm. Solitary Bees do not live in hives but nest and lay their young in hollow logs or twigs, old plant stems or cracks in walls.

They are non-aggressive and virtually stingless. Native Bees find it difficult to survive in modern gardens planted with virtually pollen free succulents, palms and ornamental grasses.

But you can help to re-populate the Native Bee numbers by building a bee hotel in which they can safely nest and lay their young and by also planting some pollen laden plants.

So why not get the family together this weekend and make one for your garden... it's so easy! The bees and the eco-system will love you for it!

HELP THE BEE CAUSE!

ESPALIER WORKSHOP WITH CHRIS ENGLAND August 6th Michèle Adler



It was a full house for the fruit pruning and espalier workshop on 6 August. This has been a successful and regular feature on our calendar for a number of years now. As houses become larger, backyards smaller and people busier, the idea of espaliered fruit trees has lots of appeal. The technique is very old – Egyptians tombs from about 1400 BC have been found with hieroglyphs of espaliered fig trees. The French and the English took on the challenge with enthusiasm too.

In the British American colonies, espalier was developed to define the boundary of a garden, often in a diamond shaped lattice,

now called the Belgian Fence. Fruit trees were pruned and trained as self-supporting structures or supported by a wall.



Belgian fence <http://americangardenhistory.blogspot.com.au/2009/09/trees-espalier.html>

So an espaliered tree doesn't always have to grow on a wall. It can be free standing or even grown over an archway for stunning effect (see below). Chris also demonstrated how to work with espaliered citrus and showed us some in the Gardens that have now been planted for a couple of years. (Rear of the Herb Garden). In times past the Burnley Gardens had some fabulous espaliers, in particular there is a wonderful old photo in the archives of a gnarled espaliered pear. Unfortunately, it's passed on now.



<http://americangardenhistory.blogspot.com.au/2009/09/trees-espalier.html>



However, our Field Station gates depict espaliers on them. Next time you pass them, look for the apples, plums pears and grapes.

Some of our members may be able to supply us with their own photos of their success with espalier – we'd like to follow up on how you have progressed.

Send them – or any other pictures of your favourite plants to chris@harrison.gb.com

APOLOGIES TO SANDI PULLMAN

In the last edition of Papyrus I failed to add a change to Sandi's article ***Blimey, Women Gardeners at Burnley! What is the world coming to?*** It is printed below. Sorry Sandi! I hope you all enjoyed Sandi's interesting and informative talk on the part women gardeners played in the history of Burnley College following the AGM on the 17th August.

'It is quite likely having women students did upset the old men of the Horticultural Board as the poem shows, but it is also possible that the real underlying issue was the Board did not like the recommendations of the 1900 Victorian Royal Commission into Technical Education. The Board could not come outright, and say we object to you removing us and taking away our power of control. So they disguised their outrage at being removed and used the pruning of the fruit trees and women students as a cover.'

Introducing 2 new Committee Members

JOHN CHONG



John was born in 1955 in Sandakan, Sabah, Malaysia. He completed his secondary education in Warwick Queensland from 1968 – 1972 and graduated from Footscray Institute of Technology - Diploma in Business Studies (Accounting) in 1976. He worked as an accountant with various companies and then from 1984 -1987 he studied at Beijing University, while working part time as assistant to the Cultural Counsellor at the Australian Embassy, Beijing, China. In 1989 he graduated from the University of Melbourne with a Bachelor of Arts (Chinese language and Literature) and worked for a time as an accountant at Honda Australia.

But the lure of gardening did not stay hidden and John graduated from the University of Melbourne, Burnley in Certificate in Horticulture IV.

In 2013 John finally retired from accounting to concentrate on garden maintenance for his own business – Roots, Shoots and Leaves.

CHRIS MORRISSEY

Chris is a recently retired paediatric physiotherapist. Chris says 'I have always loved flowers, even as a small child, and over the years have become very interested in flora and fauna.'

She is really keen on Australian native plants, and, particularly since owning a beach house on the Surf Coast, and learning about the great diversity of the local (indigenous) flora. Chris belongs to several 'Friends' groups, the Lyceum Club and loves gardening and travel.



'I truly believe: Food nourishes the body but flowers nourish the soul,' says Chris. I met Chris on a trip to the Galapagos – organized by 'you know who' and was impressed by Chris' irrepressible spirit. When something was being organized she was always to the forefront – whether it be crawling through a Lava tunnel on Santa Cruz (Picture left), scuba diving or playing snooker (er! and winning). She was passionate about wildlife (NB the binoculars at the ready) and the flora of South America (NB bag hanging from neck, containing easily reached camera). My abiding memory is of a cluster of plant lovers, on hands and knees, Chris at the centre, gathered around Michèle, heads down examining minutely and taking photos of some small horticultural specimen. (Chris H ed.)

SAVE THE DATE

FOBG Invite you to learn how to

Fit fruit trees into vertical spaces

**This is a summer pruning workshop for fruit trees
in **The Burnley Gardens****

led by Chris England of Merrywood Plants

Using the demonstration fruit trees in the orchard of the Burnley Gardens you'll learn to summer prune fruit trees and also how create fabulous espaliers. Summer pruning gives you maximum fruit in a minimum space. Then, under Chris' watchful eye, have a go yourself.



***About Chris:** Chris started his interest in horticulture when working at an orchard in Warrandyte. He graduated from Burnley, worked in retail nurseries, ran a garden maintenance business and grew espaliers as a hobby. This hobby blossomed into a business creating formal and informal espaliers – Merrywood Plants. Chris now sends his high quality espaliers all over Australia.*

When: **Saturday 3 December 2016**

Place: Burnley College, 500 Yarra Boulevard, Richmond.

Meeting place: PSL 6 (follow the signs) and the Field Station

Time: 10 am -1 pm.

Cost: \$60 (members), \$75 (non-members).

Bookings essential: Tel: 9035 6815 **or email:**

friends.burnley@gmail.com

Payment: Payment in advance by cheque or EFT.

PAYMENT by EFT ****Please notate with your name****

BSB 063420

Account No = 10018095

Account name = Friends of Burnley Gardens Inc

BYO: cleaned and sharp secateurs

Parking: available in the Boulevard

WHEN	WHO	WHAT
AUGUST TUESDAY 16 TH AGM 6 pm Talk 7 for 7.30 pm Members free, visitors \$15	AGM Election of FOBG Committee and Annual report Sandi Pullman FOBG instigator, Burnley graduate, Garden Historian.	Strewth! Women gardeners, unchaperoned! In 1899 a scandalous event occurred at Melbourne's Burnley School of Horticulture. WOMEN were admitted to study and they came alone, WITHOUT chaperones. It wasn't an easy path. Sandi will share the extent of her research and bring us up-to-date with how women became professional horticulturists in Australia.
SEPTEMBER WEDNESDAY 14TH 7PM FOR 7.30 Price \$5/ \$15	Peter Dyer Backyard Honey	Burnley Bees and Backyard Honey You may not be aware that we have bees at Burnley. Come along and learn how to cultivate your own hive. Peter has developed an innovative apiary service to provide local city dwellers with the skills and equipment necessary to host bee hives and obtain pure local honey from their own backyards. "Our own" Burnley honey will be for sale.
OCTOBER Saturday 8 10 am – 1 pm Price to be confirmed	Sascha Andrusiak Burnley Nursery	Creating a Terrarium Sascha is responsible for the beautiful terrariums that you see around the Campus. So, let's harness her creative energy. She will provide all the materials including plants. Make one for yourself or give it away as a Xmas present. Sascha presented the successful Succulents talk last year
OCTOBER Wednesday 12 7 pm for 7.30 pm \$5/ \$1	Jeanne Dunn Burnley Graduate Breeder of Australian orchids.	Breeding, growing and caring for Australian orchids For many years Jeanne has been growing and hybridising Australian orchids as a hobby. She has managed to turn a passion into a hobby that is cost neutral.
OCTOBER Saturday 22	Colin Johnson: A well-known landscape artist with numerous solo exhibitions in Australia and England, Colin specialises in depicting subjects of an emotional environmental nature using traditional and experimental techniques and expressing light.	
NOVEMBER TBC		Christmas gathering A chance to enjoy the Gardens and have a meal with Friends playing a game of Bocce (where the balls are rolled so as not to damage the turf!). A fitting and relaxing way to end a busy year.
DECEMBER TBC		A range of native, exotic and produce plants for sale See website for plant list www.fobg.org.au Cash sales ONLY.