



# KARANA DOWNS GARDEN CLUB



Special Edition August 2020



*Lorraine Pitcairn's tomatoes growing in water saver boxes. Now that is something to crow about!*

## MANAGEMENT COMMITTEE:

**President:** Cecelia Jackson

**Vice President:** Brian Olsen

**Secretary:** Lesley Holt

**Assistant Secretary:** Christine Allen

**Treasurer:** Gayle Smith

**Assistant Treasurer:** Robyn Aitcheson

**Tours Coordinator:** Erin Falvey

**Events Coordinator:** Sue Dwan

## FROM THE PRESIDENT

The month of July saw members having a couple of opportunities to catch up a little in these restricted times. On July 14, approximately 50 members braved the horrendous winds and cold weather to meet up at the Mt Crosby Sportsground. A small plant stall raised \$88.50 and the raffle brought in \$103.60. Kevin Larsen took home the lucky door prize. Congratulations Kevin.

A week later, 26 members enjoyed visiting the garden of Helen Jackson. Unfortunately, it was necessary to cap the numbers. Helen has an impressive number of orchids and is about to launch on a renovation project.



## Members celebrating a birthday in August are:



Judy Barralet, Carmel Blackburn, Chris Fenwick, Barrie Good, Trevor Lawson, Veronica Lawson, Ruth McDougall, Lorraine Parker, Marcelle Sanker.

*Enjoy your special day!*

## AUGUST DATES TO REMEMBER

### Monday & Tuesday 3 and 4<sup>th</sup> August

On-line Display Table and Photo Competition entries (see details next page)

### Tuesday 4 August

Carpool to Fernvale (details next page)

### Monday 10 August

Website Sub-committee  
10am at Chapters

### Tuesday 18<sup>th</sup> August

Come & Share at Desley Dann's home  
18 Chablis Place, Pine Mountain  
(details next page)

### Tuesday 25<sup>th</sup> August

Management Committee Meeting  
10am Karalee Tavern

**STAYS SAFE**  
**AND STAY**  
**POSITIVE**

## AUGUST FACEBOOK DISPLAY TABLE & PHOTO COMPETITIONS

**August Floral Art Theme - Using Wood**

**August Photo Comp. Theme - Leaf/Leaves**

**Group Photo of your Display Table Entries to include a cup or mug**

**Entries on Monday 3<sup>rd</sup> August by 3pm**

**Voting on Tuesday 4<sup>th</sup> August by 4pm (time has been extended 1 hour due to planned outing)**

**Results will be announced late Tuesday 4<sup>th</sup> August**

This will be our fourth month of conducting these competitions online via Facebook, so I am sure everyone is familiar with the rules and how-to. If not, either refer to last month's newsletter or contact Hazel with any queries.

Members not on Facebook can email their **downsized** photos to Hazel [newmanwoodlands@bigpond.com](mailto:newmanwoodlands@bigpond.com) before 3pm Monday 3<sup>rd</sup> August. Please identify category for each entry.

Last month, we had another record-breaking number of entries and it was encouraging to see some new presenters. Let us see what August brings. **GOOD LUCK EVERYONE!**

## CARPOOL TO FERNVALE - ITINERARY

(RSVP today to Lesley holt for catering purposes – [lesleyholt@hotmail.com](mailto:lesleyholt@hotmail.com))

When: Tuesday 4 August Time: 10am  
Where: Kevin and Coral Larsen's garden and nursery  
Address: 89 Fielding Road, Fernvale  
Details: Tea and Coffee provided, however BYO cup, morning tea and a chair  
Lunch: Sausage Sizzle – BYO drink. Thanks to Kevin and Coral for providing and organizing the Sausage Sizzle.  
Raffle: Yes Lucky Door: Yes (Please bring small change)  
Nursery Open: Yes EFTPOS available: Yes

Between 1pm and 2pm, visit Barb's quirky succulent and cacti nursery - Under the Poinciana Tree.

Address: 90 Old Fernvale Road, Vernor. Plants for sale.

Other places to visit in the area are:

Barb's Kitchen – lots of different items to purchase.  
Vinnie Op Shop – big store with cheap bric-a-brac.  
Award winning bakery and butcher – buy a pie to take home for dinner!

Should you need help with transport, please phone Erin Falvey 3878 8064 or 0439 810 435



## LOOKING AHEAD TO SEPTEMBER



It is with great anticipation that we welcome Roly Sussex as our guest speaker via ZOOM on Tuesday 8<sup>th</sup> September. Roly will explain that plants have a language all of their own, or rather, languages. There are Latin names, where we think at once of Linnaeus and his binominal nomenclature: *homo sapiens*. And there is a grammar of binominals, which governs how to form and write the names of plants and other species. Though how we pronounce them depends a lot on the influence of our native language.

Then there is the layer of familiar names like English daisy. But some of these are misleading. A Jerusalem artichoke is neither Jerusalem nor artichoke. And some are contradictory: Patterson's curse and Salvation Jane. Which is an *Echium plantagineum*.

And then there are some disrespectful names like Stinking Roger and Professorweed (*Galega officinalis*). We can have fun with those. Members are invited to offer examples from their horticultural experience.

### **SHORT AUTOBIOGRAPHY - Emeritus Professor Roland Sussex OAM, FQA, Chevalier des Palmes Académiques**

Roland (Roly) Sussex (M.A. Hons Canterbury; PhD London) is a specialist in language, communication and culture, and health communication. He was Professor of Applied Language Studies at the University of Queensland from 1989 until 2010. Before that he taught Linguistics and Russian at the University of Reading (UK) and Monash University in Melbourne and was the foundation professor of Russian at the University of Melbourne from 1977 to 1989.

He is currently Research Professor in the Institute for Teaching and Learning Innovation, and in the School of Languages and Cultures, at the University of Queensland. Since "retiring" he has become involved in social issues as a public intellectual.

He was chair of the Library Board of Queensland from 2009 to 2014, and then Deputy Chair (2014-2016). He was President of the Alliance Française of Brisbane (2010-2017) and is currently President of the English-Speaking Union of Queensland (2018-).

In 2012 he was made Patron of the Institute of Professional Editors. He is co-editor of the international journal *Intercultural Communication Studies* and is a member of the editorial boards of a number of academic journals. His current research is focused on language, culture and society, technology, and, more recently, pain and health. He is a member of the PainLang Research Group at the University of Queensland, which is investigating the use of language in the diagnosis, treatment, and management of pain (<http://www.uq.edu.au/painlang/>).

His most recent major publications are *The Slavic languages* with Paul Cubberley, Cambridge University Press, 2006); Andy Kirkpatrick and Roland Sussex (eds), *English as an international language in Asia: Implications for language education*. Berlin and London: Springer-Verlag, 2012); and Andy Curtis and Roland Sussex (Eds). (2018). *Intercultural communication in Asia: Education, language, and values*. Berlin and London: Springer Verlag.

Roly Sussex has been writing a weekly column on language for the Brisbane Courier-Mail since 2006. His talkback radio program *A Word in Your Ear* has been broadcast every week to Queensland on ABC radio since 1997, and for the last 16 years to South Australia. His Queensland broadcasts are podcast by the ABC:

<https://www.abc.net.au/radio/brisbane/programs/saturdaymorning/a-word-in-your-ear/>

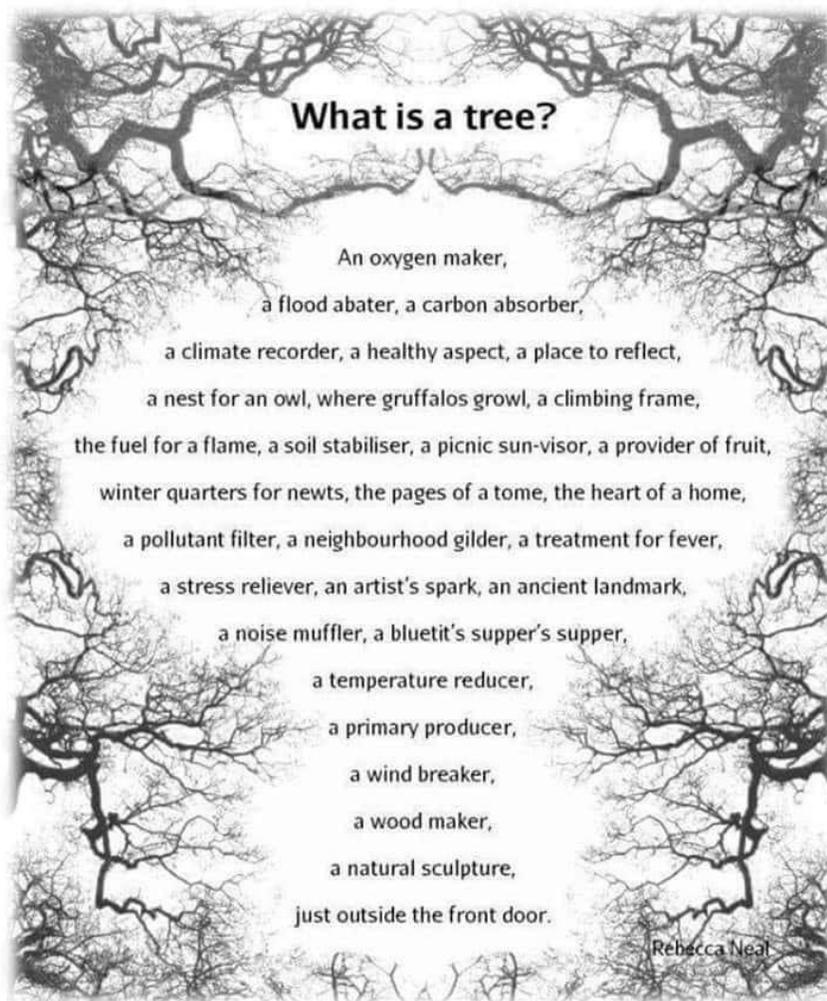
<https://www.abc.net.au/radio/brisbane/programs/saturdaymorning/woofties/>

When he is not engaged in researching and writing about language, communication, culture, and health, he works on his garden and acreage, rides road bikes and mountain bikes, and indulges his passion for classical music.

He was awarded the Medal of the Order of Australia in 2012 and was made a Chevalier des Palmes Académiques by the French Government in 2017.

For those of you who are familiar with ZOOM, please consider inviting 1 or 2 members to your home to share the experience. Roly will be able to share his screen and take us through a PowerPoint presentation. Remember you must be able to keep the required 1.5 m distance from each other, so please be mindful of how you can do this in the space you have available. An email invitation to join the ZOOM meeting on the 8<sup>th</sup> September will be sent by the end of August. It is a simple matter of clicking on the invitation in your email, however you need to have the application downloaded to your PC. Here is the link. Very easy.

<https://zoom.us/support/download>



## THE EDIBLE GARDEN WITH ALISON ALEXANDER



There is rarely only one possible way to prepare a recipe. It may be a change of ingredients that are seasonal, or it may be putting your own spin on the dish e.g. adding some chili which was not in the original.

I like using recipes that give me variations on the base version which allows me to use what is available at the time. I make this cake quite often but rarely is it the same. The cake is ideal cut into pieces to serve

with a cuppa or serve as a dessert with a lovely “eggy” custard. The slice is also a good “traveller” – good to take to meetings, on a picnic or pack in lunch boxes.

I am also including my favourite recipe for scones – not with strawberry jam and cream but cheese and herbs. Who do you think of when you hear scones mentioned? The CWA of course! This wonderful organization will celebrate its 98<sup>th</sup> year on 11<sup>th</sup> August and there are big plans for its centenary in 2022. What Ruth Fairfax and her small band of women started has developed into a widespread organization that does amazing work, particularly at times of emergency. Each year the Queensland Country Women’s Association celebrates its anniversary with Scone Day which is held on or near the 11<sup>th</sup> August.

### Seasonal Fruit Tray Bake

- 1 ½ cups self-raising flour
- ½ cup desiccated coconut
- ½ cup caster sugar
- 1 ¼ cups reduced fat vanilla yoghurt
- 2 eggs
- 2 tablespoons vegetable oil
- 1 teaspoon finely grated lemon zest
- 1 teaspoon vanilla extract
- Fruit – see below
- 2 dessertspoons raw or demerara sugar
- Icing sugar



#### Fruit suitable for the slice

<ul style="list-style-type: none"> <li>• Halved or sliced strawberries</li> <li>• Berries – raspberries, blueberries, blackberries, etc.</li> <li>• Sliced stone fruit – plums, apricots, peaches, nectarines</li> <li>• Rhubarb – raw cut in thin slices or lightly poached</li> </ul>	<ul style="list-style-type: none"> <li>• Figs – cut in thick slices and paired with raspberries</li> <li>• Sliced apple, with or without skin – good paired with berries or rhubarb</li> </ul>
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- ✓ Pre-heat oven to 160° (fan forced). Line an 18cm X 28cm slice tin with baking paper or grease well.
- ✓ Combine flour, coconut, and caster sugar in a mixing bowl. In a separate bowl lightly whisk together yoghurt, eggs, oil, lemon zest and vanilla.
- ✓ Pour the liquid mixture into the dry mixture and quickly and lightly stir to combine but do not overmix. Using a spatula spread the mixture into the prepared tin and smooth the top. Lightly press fruit into the slice mixture and sprinkle over the raw or demerara sugar.
- ✓ Bake in the oven for about 35 – 40 minutes and until the slice is set in the centre when tested with a wooden skewer and the top is golden. Remove from the oven and rest in the tin for 5 minutes then unmould on to a cooling rack. Dust lightly with icing sugar and cut the slice into fingers to serve.

## Cheese and Herb Scones

250g self-raising flour

pinch of salt, cayenne, and mustard powder

60g butter

60g mature cheddar cheese, grated

30g parmesan, grated

1 stick celery, very finely diced

¼ cup finely chopped herbs such as parsley, chives, chervil, fennel, or dill

approximately 1 cup milk

- ✓ Pre-heat oven to 210deg.C. Line a scone tray with baking paper.
- ✓ Sift flour, salt, cayenne and mustard powder into a mixing bowl. Rub in the butter.
- ✓ Add cheeses, celery and herbs and stir to mix. Add about ¾ cup milk and mix with a bread and butter knife – if the mixture is too stiff then add the remaining milk. Only mix with the knife until the mixture just comes together.
- ✓ Sprinkle flour onto the work bench and turn out the scone dough. With floured hands knead quickly and lightly into a ball and flatten to about 3cm thickness.
- ✓ Cut out with a scone cutter and place on prepared tray. Brush the tops of the scones very lightly with milk and bake for about 12 minutes or until golden.
- ✓ Remove from the oven and wrap the scones in a tea towel to keep warm. Serve with butter.