



KARANA DOWNS GARDEN CLUB



Special Edition October 2020



Dawn Brown admiring Lorraine Pitcairn's colourful garden.

Photo taken 15 September 2020

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



Members enjoying Lorraine Pitcairn's beautiful garden and the celebration of Dawn Brown's birthday. September 2020

Members celebrating a birthday in October are:

Robyn Aitcheson, Elizabeth Burns, Kev Larsen, Margaret Lynch, Pam Nolan, Tiffany Parker, Helen Peden, Anne Pressdee, Gayle Smit, and Robyn Waltisbuhl. **Enjoy your special day!**

Check Box ✓

Have you responded to the following?

October Come & Share 13th or 20th

Melbourne Cup

Christmas Lunch

GCA Calendar

OCTOBER DATES TO REMEMBER (DETAILS FOLLOWING)

Monday 5th October and Tuesday 6th October
On-line Display Table and Photo Competition entries

Tuesday 6th October General Meeting
Cancelled due to Covid restrictions

Wednesday 7th October Website Sub-Committee Meeting
10am at Chapters

Tuesday 13th October Come & Share at Deb Sutton's
Restrictions apply – see details below (Max 30 visitors)

Tuesday 20th October Come & Share at Deb Sutton's
Restrictions apply – see details below (Max 30 visitors)

Monday 19th October Last day for Melbourne Cup Registration

Tuesday 20th October Come & Share at Deb Sutton's
Restrictions apply – see details below

Tuesday 27th October Management Committee Meeting
10am at the Karalee Tavern

Tuesday 3 November Melbourne Cup event
From 11am at the Karalee Tavern

OCTOBER FACEBOOK DISPLAY TABLE & PHOTO COMPETITIONS

Floral Art Theme – THREE FLOWERS
Photo Comp. Theme – BARK

- ✚ Group Photo of your Display Table Entries to include - SOMETHING **YELLOW**
- ✚ Entries on Monday 5th October by 3pm
- ✚ Voting on Tuesday 6th October by 3pm
- ✚ Results will be announced late Tuesday 6th October
- ✚ Members not on Facebook can email their downsized photos to Hazel.newmanwoodlands@bigpond.com before 3pm Monday 5th October. Please identify category for each entry.

If you are unsure about the rules, either refer to our July newsletter or contact Hazel with any queries.



Just a reminder – plants must have been owned by the presenter for at least 3 months. If an item wins points, the presenter cannot exhibit the same plant, flower, or produce for another 3 months. See Page 21 of the Schedule.

COME & SHARE

When: Two dates – Either Tuesday 13th OR Tuesday 20th October Time: 9am – 11am

Where: Deb Sutton's garden

Address: 71 Thorn Street, Ipswich

Details: BYO morning tea, a cup, and a chair

Covid-19 regulations apply – limited to 30 persons (subject to change). Please register your intention to attend by emailing the Secretary, Lesley Holt, lesleyaholt@hotmail.com or by phone on 0448 102 664.

IMPORTANT: Please park in Park Street and enter through the side gate as the Thorn Street entry has broken concrete. Deb does not want anyone falling!

MELBOURNE CUP – TUESDAY 3RD NOVEMBER 2020

The cut-off date for registration is Monday October 19th.








Despite the restrictions of Covid-19, Sue Dwan and her team have been energetically preparing for the event for many months. After several Covid setbacks, the Karalee Tavern Manager has agreed to host our event. Working within the guidelines of the Covid Safe Industry Plan, it will be necessary for the Karalee Tavern Management to employ additional staff to work within these guidelines and to serve us safely. For this reason, the cost to host the event is more than we anticipated. However, there will be no preparation, no cooking, and no cleaning up. Just a lot of fun!

It is essential that you let Lesley Holt know via email lesleyaholt@hotmail.com or by phone on 0448 102 664 if you are planning to attend. **Lesley is taking details of your attendance now.** The cost is \$30 pp (minimum number of 40). If attendees are less than 40, the price may need to be adjusted up slightly.

The menu will include cheese platters, finger food, sandwiches, and sweets. We are assured there will be plenty of food. Drinks will be additional and payable at the bar.

2020 Melbourne Cup Highlights –

-  60/70's theme for the Fashions of the Field.
-  Special 2020 category – best mask (male and female).
-  Photo Competition – bring a photo of yourself from the 1960's/70's era.
-  The obligatory sweepstakes.
-  Our usual great raffles.

Payment will be required only after the final registrations are in and the event is confirmed. The KDGC bank details will be provided for your electronic funds transfer; however, a different arrangement can be made by phoning the Treasurer, Gayle Smith on 0412 351 294.



CHRISTMAS LUNCH 1ST DECEMBER

Your Events Coordinator, Sue Dwan has been negotiating a venue and menu for our Christmas get-together which will go ahead even though the Award Presentation will be limited to the Dr Jarvis Nye Trophy, the Dr Marcelle Stirling Photography Award, and the Sheila Warner Quiet Achiever Award. There will be some new additions to the programme this year which is sure to bring some excitement.

At this stage the Events Coordinator Sue Dwan, has been able to negotiate an exceptionally good price for our 2-course lunch. As in previous years the Club Management Committee will contribute \$10 towards the cost per person as well as the provision of a \$5 drink voucher. The proposed venue is the Racehorse Hotel on Brisbane Road, Booval.

It is time to let Lesley know if you are planning on joining us for Christmas 2020.



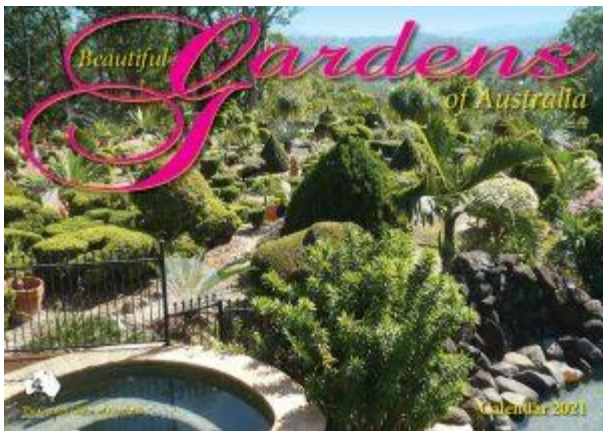
Dear Members of the Karana Downs Garden Club

Thank you so much for your lovely floral bouquet and messages of support on the loss of my husband, Gary. I so appreciate your thoughtfulness and generosity shown to me.

It is awful that Gary has gone, but the past year or so, he was not the Gary we knew. Gary loved his garden, and although he was not a member at our club, he took a great interest, and encouraged me to go.

*Thank you all,
Most sincerely,*

Pauline Ruddick



The 2021 GCA Calendars have arrived.

To ensure you don't miss out on a copy, place your order with the Secretary by email lesleyaholt@hotmail.com or phone Lesley on 0448 102 664.

Lesley will have copies available at all future events. A limited quantity was purchased based on previous ordering. Usually the calendars are ordered on a pre-order system, but nothing has remained static in 2020 – the year of alternative decision making!

THE EDIBLE GARDEN WITH ALISON ALEXANDER



Chatting with Garden Club friends a couple of weeks ago the topic of fennel came up and how it is used in the kitchen so that is the theme

for today. Fennel is a member of the carrot family and although originally from the Mediterranean region it has become naturalized in many parts of the world. The long stems with feathery light green leaves and broad round heads of yellow flowers are unmistakable in late summer and it grows wild in many areas including the Granite Belt. It has a propensity to grow along railway lines to the extent it is considered a weed in some parts of Australia.



There are three main types of fennel grown in kitchen gardens in our area – green and bronze fennel as herbs and Florence fennel with a swollen bulb which is used as a vegetable. Fennel seeds are widely used and are essential to good Italian pork sausages and the pollen from the flowers has been a favourite in recent times by some of the more adventurous chefs around the world. Fennel has a mild aniseed flavour and is a great companion for any and all seafood but not limited to this. I prefer to use the bulb when it is no more than about 12cm across – exceptionally large bulbs tend to be tough and fibrous.



One of my favourite soups is a twist on Vichyssoise – leek, potato and fennel cooked in chicken stock and finished with some flaked hot smoked salmon or fried crumbled bacon or chorizo. I also like using fennel with lamb and pork – trim the root base of the bulb but don't remove it entirely then cut the bulb into wedges and place in the pan with a roasting piece (leg or shoulder) and other preferred vegetables when roasting. I also like to use chopped fennel bulb in a lamb pie. Finely sliced fennel is a good addition to coleslaw.

The following recipe has been contributed by club member **Elizabeth Burns**.

Sausage and Apple Tray Bake

1 tablespoon olive oil
1kg pork sausages
1 large leek, thinly sliced
1 large fennel bulb, thinly sliced
300g potatoes, cut into wedges
2 red apples, sliced into thick rounds
1 ½ tablespoons plain flour
330ml apple cider
½ cup chicken stock (more if cider is not used)
1 tablespoon butter
¼ cup fresh sage leaves
100g sourdough bread, torn into pieces

1. Pre-heat oven to 180°C.
2. Brown the sausages then leeks and fennel in the olive oil and place in a baking dish. Place the potatoes and apples in the dish with the sausages.
3. Add flour to the pan and combine with remaining oil then stir in stock and cider and bring to the boil. Pour this liquid over the sausage mixture, cover with a lid or foil and bake for 30 minutes.
4. While the sausages are cooking, add half the butter to the pan and when melted and hot fry the sage leaves until they are crisp. Remove the leaves and set aside on absorbent paper. Add the remaining butter to the pan and fry the bread pieces until light golden. You may need to add a little extra butter.
5. When tray bake is ready remove from the oven and sprinkle over the sage leaves and bread pieces before serving.

Seafood Chowder

500g green prawns
400g white fish, no bones or skin
3 bacon rashers
2 tablespoons butter
2 leeks, thinly sliced
1 fennel bulb, cut into 1cm dice
3 medium potatoes, peeled and cut into 1cm dice
3 cobs of corn, kernels removed
pinch cayenne pepper
½ teaspoon sea salt
freshly ground black pepper
1.5litres fish stock
250mls dry white wine
300ml cream
¼ cup finely chopped fennel or parsley leaves

1. Peel the prawns and place in a small bowl. Cut the fish into 2.5cm pieces and keep the fish and prawns in the refrigerator until required.
2. Remove rind from the bacon and cut into 1cm dice. Cook the bacon in a large pot over medium heat until it is golden. Remove and set aside.
3. Melt butter in the pot and sauté the leeks until they are soft. Add the remaining vegetables, cayenne, seasoning and cook for 5 minutes, stirring frequently. Add the stock and wine and bring mixture to the boil. Reduce heat to a simmer and continue to cook, covered, until the vegetables are almost tender but not soft and mushy.
4. Transfer half the vegetable mixture to a jug and purée with a hand blender or purée in a food processor. Return this mixture to the pot.
5. Stir in the prawns and fish and cook for about 5 minutes or until the prawns are pink. Stir gently to avoid breaking up the fish. Add the cream and stir to heat through before serving in bowls sprinkled with chopped fennel or parsley.

Queens Park Toowoomba September 2020



WEBSITE UPDATE The re-build of the website is progressing – slowly but surely. A hard-working sub-committee of the Management Committee are meeting regularly to ensure the website is formative and current. Special thanks to the following members – Brian Olsen, Mieke Harris, Marcia Hoffman, Cecelia Jackson and Georgie Napier-Munn who is working on the history. Watch this space.