



# KARANA DOWNS GARDEN CLUB



Special Edition November 2020



Deb Sutton's beautiful garden in the heart of Ipswich.

Photo taken 20<sup>th</sup> October 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



Photo courtesy of Yvonne Hawkins

### Is the Jacaranda native to Australia?

Despite our love affair with these purple beauties, many people likely do not realise that the jacaranda is not actually native to Australia. About 30 different species of tree belong to the Jacaranda genus, which has a broad range across southern America.

### When was the first Jacaranda tree in Australia?

Ross McKinnon, former curator of the Brisbane Botanic Gardens, said the first jacaranda tree planted in Australia was in Brisbane. "We pre-date Grafton by 70 years, as the first jacaranda was planted in 1864 in the city's botanic gardens," he said.

## NOVEMBER DATES TO REMEMBER (DETAILS FOLLOWING)

**Tuesday 3<sup>rd</sup> November** Melbourne Cup Event  
**Karalee Tavern**

**Monday 9<sup>th</sup> November and Tuesday 10<sup>th</sup> November**  
**On-line Display Table and Photo Competition entries**

**Tuesday 10<sup>th</sup> November** Website Sub-Committee Meeting  
**10am at Chapters**

**Tuesday 17<sup>th</sup> November** Come & Share at Chris Fenwick's  
**Restrictions apply – see details below (Max 40 visitors)**

**Tuesday 24<sup>th</sup> November** Management Committee Meeting  
**10am at the Karalee Tavern**

**Tuesday 1<sup>st</sup> December** Christmas Lunch and Awards  
**11 am at the Racehorse Hotel**

(Left - The President's Desert Rose)

Check Box ✓

Have you responded to the following?

November Come & Share 17<sup>th</sup> November

Christmas Lunch  
RSVP 20<sup>th</sup> November

## BIRTHDAYS

Members celebrating a birthday in November and December are:

November: Wendy Armstrong, Lyn Barber, Laurel Christian, Desley Dann, Audrey England, Audrey Good, Lesley Holt, Maryian Jack, Helen Jackson, Coral Larsen, Christine Middleton, Christine Muys, Frank Nolan, Sandra Pope, David Stanton.

December: Barry Beetham, Erin Falvey, Roslyn Lever, Barbara McGreevy, Georgie Napier-Munn, Carole Scheinpflug, Sally Shaw, David Soysa, Kath Stumer, Brian Wratten.

Enjoy your special day!

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## NOVEMBER FACEBOOK DISPLAY TABLE & PHOTO COMPETITIONS

Floral Art Theme - CRIMSON CHRISTMAS

Group Photo of your Display Table Entries to include - JAR

Entries on Monday 9<sup>th</sup> November by 3pm

Voting on Tuesday 10<sup>th</sup> November by 3pm

Results will be announced late Tuesday 10<sup>th</sup> November

No Photo Competition entries this month. Instead, you will vote on your favourite photo from May-October first placed photos.

Members not on Facebook can email their downsized photos to Hazel [newmanwoodlands@bigpond.com](mailto:newmanwoodlands@bigpond.com) before 3pm Monday 9<sup>th</sup> November. 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.

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## COME & SHARE

When: 17<sup>th</sup> November Time: 9am – 11am

Where: Chris Fenwick's garden

Address: 59 Bundoora Drive, Karana Downs

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

Covid-19 regulations apply – limited to 40 persons (subject to change). Please register your intention to attend by emailing the Secretary, Lesley Holt, [lesleyaholt@hotmail.com](mailto:lesleyaholt@hotmail.com) or by phone on 0448 102 664.

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## MELBOURNE CUP – TUESDAY 3RD NOVEMBER 2020

There is an opportunity for **2 more members or friends to join us**. Please let Sue Dwan know on 3294 6435, or 0423 199 202 if you are now available and would like to attend.



**From 11am.** Time to mingle, buy your raffle tickets and enter into the sweeps.



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.

- **Parking**
  - Please circumnavigate the building as it is one-way traffic. Parking is available at both the front and back of the building.
  - There is a ramp available at the back of the building which will bring you through to the restaurant area should you wish not to navigate the stairs at the front.
- **Small Change**
  - Please bring small change for the sweeps and the raffles – most important.
- **EFT at the Bar**
  - Drinks can be purchased at the bar – EFT facilities available.
- **A coffee and tea bar and will be available.**
  - Lunch is finger food served on tables of 8 from 12 noon. We are assured there will be plenty to eat.
- **Bring a photo of you from the 60's or 70's. Put your name on the back for safe return. This is sure to provoke some fun!**

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## THE EDIBLE GARDEN WITH ALISON ALEXANDER



As many of you know I love preserving and regularly prepare jars for later use of seasonal ingredients when in glut proportions, whether in my garden or in the shops. The most common method of preserving in the Australian home is freezing but also bottling is an effective and easy method. A good way to make use of a small mixture of vegetables is to make some Mustard Pickles and these have endless uses starting with that great Australian standard – Corned Beef and Mustard Pickle sandwich.

At this time of the year, along with Lebanese and Apple Cucumbers I like to plant some seeds of small pickling cucumbers. I pick them when they are only 5cm and pickle them in the French method of Cornichons. This pickle has no sugar and I like to use these in salads, in particular a potato salad and best of all, to accompany a terrine or cheese board. Their downside is that you will have to pick them every day to obtain the desired size – leave them for an extra day or two and they will become salad cucumbers! This month's salad uses asparagus, but it can be exchanged for some steamed beans.

### **Smoked Trout, Egg and Radish Salad**

1 smoked trout

4 eggs

1 bunch asparagus

1 bunch radish, finely sliced

1 small red onion, finely sliced

400g tin of white beans, rinsed and drained

½ cup mint leaves, torn by hand to avoid turning black

½ cup cornichons, roughly chopped

freshly ground black pepper

salt flakes

Buttermilk Dressing (below)

1. Remove skin and bones from the trout and gently break up the fillets into chevrons. Keep refrigerated whilst preparing the salad.
2. Hard-boil the eggs then peel when cool enough to handle. Cook the asparagus either by steaming or in the microwave. Refresh under cold water immediately then cut into 2.5cm lengths. Place eggs and asparagus in a large mixing bowl with the trout and drizzle with a few spoonful of dressing. The salad needs only light mixing to avoid breaking up the eggs and trout too much.

**Note:** Baby spinach leaves are a good addition to the salad.

### **Buttermilk Dressing**

1 clove garlic, crushed

finely grated zest and juice of 1 lemon

½ cup buttermilk

2 tablespoons finely grated parmesan

2 tablespoons egg mayonnaise

1 tablespoon each of finely chopped parsley and chives

freshly ground black pepper

sea salt

Place all ingredients in a small bowl and whisk to combine or mix with an electric stick blender. Only add a pinch of salt to start with and taste, then add more if necessary. This dressing will keep a good 10 days in the refrigerator.

This dressing can also be used on:

- Wedges of iceberg lettuce, crisp bacon or pancetta and toasted pine nuts
- Wedges of roasted pumpkin, pitted green olives, basil leaves, roasted macadamias, and soft feta
- Steamed flowerets of broccoli with finely chopped anchovy added to the dressing

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## **PAYMENT OPTIONS FOR CHRISTMAS LUNCH & AWARDS PROGRAMME**

### **Electronic Funds Transfer**

Account Name: Karana Downs Garden Club Inc.

BSB: 638 070

Account Number: 13000640

Reference: Your Name\_Christmas

**Payment can be made on-line or at any branch of Heritage Bank using the details above.**

### **Cheque**

Payee: Karana Downs Garden Club Inc. (attach this form)

### **Cash**

To the treasurer in person (include this form with your payment)

The President  
KARANA DOWNS GARDEN CLUB Inc  
Cordially Invites You to Our

**CHRISTMAS LUNCH  
AND  
AWARDS PROGRAMME**  
(awards abbreviated due to Covid)

Tuesday 1<sup>st</sup> December 2020  
From 11:00 AM

Racehorse Hotel,  
215 Brisbane Road, Bundamba

2 Course Lunch

Duo of traditional meats, roast potatoes, fresh season vegetables and gravy.

Dessert

Choice of pudding or pavlova served with custard, cream, and berries.

Main Course and Pavlova is gluten free

RSVP by Friday **November 20** to

Sue Dwan [susannedwan@bigpond.com](mailto:susannedwan@bigpond.com) or 0423 199 202

OR Lesley Holt [lesleyaholt@hotmail.com](mailto:lesleyaholt@hotmail.com) or 0448 102664

**and include your choice of dessert.**

**\$15.00 (member) OR \$25.00 (non-member)**

