



*Dillwynia sericea*

# NEWSLETTER

AUSTRALIAN PLANTS SOCIETY, MITCHELL GROUP INC.

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PO Box 541, Kilmore, Victoria 3764

Inc# A0054306V

## July news...!

Hello and welcome to our mid-winter edition. The weather may be cold out but July is certainly shaping up to be a busy month.

Renovations are currently underway in the Owners and Trainers Bar at the Kilmore Racing Club so our July meeting will be held in a different room. See right and page 2 for details.

July 31st is National Tree Day and the call has gone out for volunteers to help with plantings. To find or register an event near you visit the Planet Ark web page:

<http://treeday.planetark.org/>

Peter Mitchell could also do with planting help at 2 local planting projects: Saturday July 16th: 200 plants for the Colin Officer Flora Reserve. Commencing at 9:30am with a morning tea. Walk through to the reserve from the golf club car park. Friday July 22nd: 500+ plants at Whiteman's Reserve. Setting up and laying out between 9am -11am. Planting 1:30.-4:00pm. Email Peter if you can help out or for further details: [mitchell.moss@inet.net.au](mailto:mitchell.moss@inet.net.au)



A winter garden view  
Photo: Maureen Runge

Finally, a further reminder that membership renewals are due and our renewal form can again be found on the back page. Please send your forms and payment in by the end of the month.

Our next newsletter is due out on August 8th. As always, contributions both large and small are very, very welcome and should be sent in by Monday August 1st. Email contributions to: [wattlegum@southernphone.com.au](mailto:wattlegum@southernphone.com.au) or post to PO Box 381 Pyalong Vic 3521.

Cheers until next month, Jeanine :-)

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## August meeting/excursion ...

As previously advised there will be no Monday evening meeting for the month of August. Instead APS Mitchell will be joining APS Strathbogie Ranges group on Saturday August 27th at 10:30 am at the 3rd Age Clubrooms, Kirkland Avenue, Euroa. The meeting will begin with coffee, morning tea and a chat, followed by the guest speaker from 11 am and concluding with a BYO lunch. The Strathbogie group also extend an invitation to a garden visit for our members but advance notice is needed for this to be organised. Likewise car pooling may also be available. Any members interested in a Euroa garden visit on August 27th or either needing or able to provide a seat for a car pooling journey please contact Ian Julian ph: 0438 270 248 or email: [ianjulian@bigpond.com](mailto:ianjulian@bigpond.com) By Friday July 22nd.

# July 2016

Volume 3, Issue 6

## Mitchell Diary Dates..

- **MONDAY JULY 18th 7:30pm MEETING**  
**Guest Speaker:**  
**Ian Julian - Landscape Restoration**  
**KILMORE RACING CLUB, EAST STREET, KILMORE**  
**PLEASE NOTE: AS THE OWNERS & TRAINERS BAR IS UNDERGOING RENOVATION WE WILL BE MEETING IN A DIFFERENT ROOM: The Golden Rein Room, located at the northern end of the main Trackside building (near the TAB).**
- **SATURDAY AUGUST 27th 10:30am EXCURSION MEETING:**  
**APS MITCHELL WILL BE JOINING APS STRATHBOGIE RANGES GROUP AT EUROA for a Guest Speaker Presentation by Leon Costermans**  
**3rd Age Clubrooms Kirkland Avenue, Euroa**
- **SEPTEMBER MEETING:**  
**Proposed Wildflower & Orchid Walk at Monument Hill. Date & Details To Be Advised.**
- **SATURDAY OCT 15th APS MITCHELL ANNUAL SPRING PLANT EXPO & SALE**
- **OCTOBER MEETING:**  
**Proposed Grasses & Wildflower Walk (Tallarook) Date & Details To Be Advised.**



## Standard of the Month, July...

By Brian Weir

### ***Grevillea aspera* - Gawler Ranges form**

Sorry about the lousy photo, it had been raining for 2 days but I'm sure you will still see the beauty of this *Grevillea* that is not often seen in the nurseries. There are several forms of this *Grevillea* but the Gawler Ranges form is probably the pick of them all. The Gawler Ranges are located north east of the small Eyre highway town of Minnipa. With an annual rainfall of approx 250mm, summertime day temperatures averaging just a bit over 33c and winter night temperatures averaging around 4c this is quite a tough plant. I know it will tolerate frosts down to -3c and maybe just a little more.

As a bush in its own provenance it will grow to 1.5-2 metres tall but the flowers are often hidden by foliage. As a standard it excels, the pendulous flowers easily visible at eye level as seen in the picture. This plant is only very young- 18 months from now it will be a winner.



*Grevillea aspera* - Gawler Ranges form

Photos: Brian Weir

MEETINGS ARE HELD ON THE  
3rd MONDAY OF THE MONTH  
(February to November)  
unless otherwise advised

Commencing 7:30 pm in the  
Owners & Trainers Bar  
Kilmore Racing Club,  
East Street, Kilmore Vic 3764

Entry \$2.00 Gold Coin

Guest Speaker

Door Prizes

Plant Sales

Fertilizer Sales

(APS Mitchell Slow Release  
fertiliser \$5.00 per 500g)

Use of the APS Mitchell free  
Library ( See Barbara)

Supper & Chat

VISITORS VERY WELCOME

Members & Visitors are  
encouraged to bring along  
exhibits for our Flower  
Specimen Table

Please label plants



## July Meeting Monday the 18th 7:30pm...

By Jeanine Petts

For our July meeting our own President - Ian Julian will be speaking on Landscape Restoration.

If you have ever contemplated a landscape restoration project you will know there can be a range of aspects to plan and consider— Questions such as: What species to plant? Where, when and how to plant? Even how many plants for a given area or species mix?

Ian's informal, interactive talk will cover tips and tools for planing, planting tools, where and how to gather the information needed. This talk will also provide valuable back-ground information and lead into an up-coming Grasses & Wildflower field trip which the committee is currently organising to be held towards the end of October.

**Please note: Due to renovations our July meeting will be held in a different room: The Golden Rein Room - Located at the northern end of the main Trackside building (near the TAB).**



Daisyburn Road November 2010

Foreground : *Cheiranthus cyaneus*

Photo: J Petts

## Memberships...

**Reminder... It's membership renewal time. Fees became due July 1st 2016.**

Our 2016-2017 renewal/membership form can be found on the back page. Completed forms & payment should be mailed to APS Mitchell, Attention: Membership Officer, PO Box 541 Kilmore Vic 3764. If paying by Direct Debit please remember to note your name as the reference detail. Forms & payment can also be brought along to the monthly meeting.

For further information contact Bill Barker- Phone: 5783 3838 Alternatively, see Bill or his deputy at a monthly meeting. ©



## June Meeting Report... “Edible Native Plants”

By Jeanine Petts

Another good turn out of members braved a cold June evening to find our meeting room toasty warm, buzzing with talk as members arrived and fragrant with the scents of native plants which had been brought along for the evening. Two announcements started the evening: First up a happy birthday to Paul Carroll prompted spontaneous singing of a round of Happy Birthday to You. Next, Bill gave a reminder that membership "dues" (fees) are due from the end of the month and the floor was then handed over to Karen Sutherland to present on Edible Native Plants...

Some members may have already met Karen at the Seymour Alternative Farming Expo earlier this year and Karen apologised if there was anyone among us she didn't recognise. The Seymour Alternative Farming Expo was a busy event with Karen meeting and speaking to many different people.

Karen's focus on native plants is primarily their uses as culinary herbs and garden aromatherapy plants. Also further concentrating on plants which match with a European diet and plants which are easily grown and used. Among the species used by Karen are *Prostanthera* (Mint Bushes) which are aromatic and among the strongest scented of native plants and couple of hardy bush food plants grown for berries which are easily harvested.

Samples of plants (and potted specimens for sale) had been brought along for the evening along with a book by Mark Olive titled *Out Back Café - A Taste of Australia*. Mark Olive's book is a great resource which lists where plants are found in the wild, where to grow them in the garden and includes a recipe with each plant listing.

As the evening continued each plant sample was passed around for a taste, touch and sniff test while Karen spoke on more detailed information for each of the species:

First up, salt & pepper:

- Old Man Saltbush – *Atriplex nummularia* grows in arid areas and copes without supplementary watering. Most Australian native food plants have had very little work done on selecting and developing edible or culinary cultivars and are most frequently wild-type. This means plants can often be very variable in leaf size, texture and flavour strength but Old Man Saltbush is one species that has been developed. Karen uses the cultivar “de Koch” which has lush, larger palatable leaves. Although an Australian species *Atriplex nummularia* has been widely used in South Africa which is also where the de Koch cultivar was developed. Old Man Saltbush is also one of Vic Roads most popular roadside plantings but these non-cultivar types are usually a smaller-leaved variety. “Saltbush Lamb” is lamb that has been fed and raised on *Atriplex nummularia*. In cooking, fresh leaves can be added to salads and leaves are also used fresh or dried to add salt to many other dishes. If using dried leaves it is best to just crumble the leaves into cooking with your fingers. When drying Saltbush leaves Karen usually hangs bunches upside down to dry but does find it can be hard to get all the moisture out so is considering experimenting with the use of a dehydrator. In Karen's Melbourne garden the “de Koch” variety is growing at the base of a large Carob tree with no special treatment. When grown well this plant can develop leaves which can be large enough to wrap cuts of meat such as chicken in for cooking.
- Native Pepper – *Tasmannia lanceolata* is a cool temperate rainforest plant grown for both its leaves and pepper berries. It occurs naturally in Tasmania, Victoria and NSW. Wild harvesting abounds in both Tasmania and Bruny Island where roadside sellers are a common sight. Leaves and berries can be eaten fresh or dried but the berries take a full year at room temperature to dry well. When growing on the bush the



*Atriplex nummularia* subsp.  
*nummularia* - Old Man Saltbush  
Photo: Chris Lindorff  
[www.natureshare.org.au](http://www.natureshare.org.au)

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## June Meeting Report continued...

(Continued from page 3)

berries have a red stem and fresh berries look like the regular imported exotic species we are all used to seeing in shops. Karen has found Mountain Pepper to be the least hardy of her collection of Native Edible Plants. They survive most years on Grey Water but if allowed to wilt during high heats and dry conditions do not usually recover. Mountain Pepper does best in a cooler climate garden and needs well managed watering to do well. In many ways growing Native Pepper can be a lot like growing Daphne which needs just the right aspect, conditions and treatment to survive. Both male and female plants are required to produce berries and berries only grow on the female plant. Mountain Pepper is very variable in growth and habit. In places like Mount Bulla and Mount Buffalo it is a very compact low growing shrub. In Tasmania it can grow to a shrub of 1-2m and in Karen's Edible Eden Garden it is quite small, low growing, straggly and sprawling.



*Tasmannia lanceolata* - Mountain Pepper  
Photo: David Francis  
[www.natureshare.org.au](http://www.natureshare.org.au)

Uses: Leaves can be used whole in cooking or ground. Karen uses an electric coffee grinder (one reserved for herbs only) placing a small amount in to process first and then packing in more to process so the leaves don't just spin around. When grinding the berries Karen uses a mortar and pestle as this works best if the berries still retain any moisture. Berries with any moisture can block a standard pepper mill. The claret colour of Native Pepper berries and their stems can come through in cooked dishes and the colour can add an extra dimension to cooking.

Plants with more subtle flavoured leaves include Cinnamon Myrtle, Lemon Myrtle and Strawberry Gum:

- Cinnamon Myrtle – *Backhousia myrtifolia* grows naturally around the Sydney area and tolerates shade but can get “leggy”. Cinnamon Myrtle has only recently come into mainstream culinary attention with interest only just begun to commence. Consequently, very little work has been done in the area of form selection for flavour and food varieties. So be aware if you purchase this species that individual plants may still be quite variable in flavour and strength characteristics.

Uses: The dried and ground leaves can be used in all the same ways as the common exotic cinnamon. Karen finds that common cinnamon has an undertone of wood to its flavour as the bark is used. While our native Cinnamon Myrtle has a “green aspect” to its flavour as the leaves are used.



*Backhousia myrtifolia* - Cinnamon Myrtle  
Photo: John Moss  
<https://en.wikipedia.org>

Great for use in biscuits and cakes etc.

Also in combination with Mountain Pepper and hot chocolate for a “warm spicy drink”. The warm spicy combination of Mountain Pepper and Cinnamon Myrtle can be used in other dishes too.

- Lemon Myrtle – *Backhousia citriodora* is from Queensland and develops lush leaves when grown in dense shade. This is why Karen prefers to suggest Lemon Myrtle as a “front verandah plant”. Lemon Myrtle is not as cold tolerant as Cinnamon Myrtle – one of the reasons Karen over-winters younger plants in shelter (green house) until

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## June Meeting Report continued...

(Continued from page 4)

they are more mature before planting out. Another reason is that Lemon Myrtle is generally grown from cutting as it grows and develops very slowly from seed. A concern of many growers is Myrtle Rust which is becoming a problem throughout the industry. This may not turn out to be as much of a problem as predicted as Myrtle Rust is appearing not to cope with the cold winters Victoria experiences. In Karen's garden Lemon Myrtle is kept potted and sited in heavy shade under a deciduous tree where it has more light in winter and is protected in summer. Rain forest plants prefer company, liking the humidity created and growing better with other plants around them.



*Backhousia citriodora* - Lemon Myrtle

Photo: Brian Walters

[www.anpsa.org.au](http://www.anpsa.org.au)

Uses: Leaves can be used whole either dried or fresh.

As a tea by itself or added to black tea. One large leaf will make two cups of tea

Powdered dried leaves can be sprinkled on fish fillets, on Jasmine rice or in curries. The lemon flavour is spicy like lemon grass and is an excellent substitute.

Other uses include baking, cordials, gelati or ice-cream. There is a food grade essential oil available and a NSW supplier was alongside Karen at the Seymour Alternative Farming Expo (contact Edible Eden Design for further information). Only four drops of the essential oil are needed per one litre batch of ice-cream.

Answering a question from the floor: Can you use the flowers? Karen advised they are tough and chewy but can be used if you dry and grind them.

- Strawberry Gum – *Eucalyptus olida* is found in the NSW Tablelands and its mature, leathery leaves are harvested for their berry flavour. Karen suggested that this Eucalypt that would be best managed as coppice growth for harvest cultivation. As Karen is yet to see the Strawberry Gum in its full growth habit requested if anyone has photos please send them along to her. Uses include:

Confectionary and baking.

As a tea - can be used alone or in conjunction with black tea.

Dried and ground in biscuits, cooking and cakes.

In traditional use this plant was a "female plant" used for balancing female hormones.



*Eucalyptus olida* - Strawberry Gum

Photos: John Moss

<https://en.wikipedia.org>

Above: Strawberry Gum dominated woodland Below: Juvenile foliage



Experiencing aromas in a garden are one part of enjoying a garden. "Garden Aromatherapy plants" included in the evening were:

- Lemon-scented tea-tree – *Leptospermum petersonii* is native to coastal NSW and grows in full sun but is shade tolerant and will also cope with some dry conditions. It makes a great screening plant growing to 4m with slender soft arching branches. It is also good for bees. Traditional people soaked fresh,

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## June Meeting Report continued...

(Continued from page 5)

well leaved branches in water and then place the branches over a slow fire to create a steam to keep mosquitoes away. Uses include:

Tea: Place a sprig (matching the height of your cup) in a cup and add boiling water.

Isabell Shiphard an Australian Herbalist cites the following in her book: *How can I use HERBS in my daily life?*:

Use as an inhalant: Place leaves in a bowl of hot water, cover your head and the bowl with a towel to inhale the steam.

Macerate leaves in olive or almond oil (one audience member also suggested macadamia oil) allow the leaves to steep then use the resulting oil as a muscle rub for night cramps.

- Native River Mint – *Mentha australis* grows better in an open sunny position and will be weaker and leggy in a shaded position. Another species of native mint is *Mentha diemenica* which is much weaker and mild in flavour. Most gardeners cut back common mints quite heavily in winter but this is not a good idea for our native varieties. Native mints should only be trimmed by half during winter to promote next season growth. Uses include:

Tea, which is good for clearing the head or a Headache.

Mix an infusion with chocolate

Leaves can be used in salads and Tabouli

Another couple of native Garden Aromatherapy plants are two *Prostanthera* species which are now being given the culinary names of Native Sage and Native Thyme:

- Native Sage – *Prostanthera incisa* grows to 1m high and is found in Victoria. Culinary uses include with red meat, egg plant, chicken etc.
- Native Thyme – *Prostanthera rotundifolia* – Likes moisture but is tolerant of shade under trees. It grows quickly and you can get a 7-10 year life expectancy from a plant although it can become woody if not maintained. Pruning and or harvesting will help extend the life of a plant. Culinary uses include:

With red meats (do not use with fish as it is too strong for meats with delicate flavours).

With eggplant



*Leptospermum petersonii* - Lemon-scented tea-tree Photo: Raffi Kojian - <http://Gardenology.org>



*Mentha Australis* - Native River Mint Photo: Jeanine Petts



*Prostanthera incisa* - Native Sage Photo: Zaaero <https://en.wikipedia.org>



*Prostanthera rotundifolia* - Native Thyme Photo: Brian Walters [www.anpsa.org.au](http://www.anpsa.org.au)

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## June Meeting Report continued...

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Herb butters – Chop leaves and mix into room temperature butter then refrigerate for an hour before use. Karen uses different herb butters on bread for taste test sampling.

Some other things to try are herb vinegars or infuse in olive oil for a salad dressing.

Two of the native plants Karen uses for berries are Ruby Saltbush and Apple Berry:

- Ruby Saltbush – *Enchylaena tomentosa* prefers full sun and is frost tolerant. A great planting example can be seen in the south eastern corner of the Melbourne Zoo car park. Berries are produced in summer and can be used as a garnish or in salads for their salty sweetness.
- Apple Berry – *Billardiera scandens* can be found in two forms: A twining form and a low spreading form. They are one of the easiest plants to grow for bush foods and will grow in a shady dry area. Fruits with a bluish green tinge can be found on plants during February.

The evening closed with Karen making plants and books available for purchase.

**If anyone missed out or would like further information go to the Edible Eden Design website:**

<http://edibleedendesign.com/>

The monthly door prize plant raffle ended up being another deja vu event with Lucky Dianne taking home a plant for a fourth month in a row and Chris C and yours truly also catching some of Dianne's luck by taking home plants for a second month in a row as well. Once again Neil's generosity had a range of plant interest books free for the taking – many of which went out the door to new homes.



*Enchylaena tomentosa* -  
Ruby Saltbush  
Photo: Eric Anderson  
[www.anpsa.org.au](http://www.anpsa.org.au)



*Billardiera scandens* - Apple Berry  
Photo: Kevin Sparrow  
[www.natureshare.org.au](http://www.natureshare.org.au)

## Garden Guide- What's to do in July...

By Barbara Mau

Good, long soaking rain at last. Our gardens are looking lush, the countryside green, optimistic and productive, and should you have taken a walk through our nature reserves there are good indications that we are in for an abundant early spring flower show. It looks so promising for the summer ahead that my thoughts have turned to a small herb/vegetable garden I have been meaning to establish.

A few of years ago a friend sent me a lovely post card of the Bonnefont

Cloister Garden, at the Metropolitan Museum of Art, in New York. I was immediately smitten, the cloister garden concept had endless possibilities for my vegetable plot. Hooked on the idea I needed to have a better historic understanding of such gardens. So, allow me a little indulgence to tell you briefly about the origins of the cloister garden that will underpin my proposed herb, vegetable and native edible garden.

The earliest gardens date back some 4,000 years. Although there is inconclusive evidence where the first cultivated gardens were, it is said to be most likely in the Middle East where the oldest civilizations began. Possibly first were the simple oasis gardens of the desert nomads, followed by human settlement where sheltered courtyards were developed to escape the arid desert conditions. The Persians took the sheltered courtyard further, to a high

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## Garden Guide- What's to do in July continued...

By Barbara Mau



Bonnefont Cloister  
Photo by Mick Hales  
[www.metmuseum.org](http://www.metmuseum.org)

aesthetic level of the ancient *pairidaeza* (the walled gardens of Persia). It is believed the philosophical design of the *pairidaeza*, laid out in quarters (Quartered Garden) with its central axis of water, is based on the four sacred elements, water, wind, fire and soil.

These early gardens are the genesis of ancient Greek and Roman gardens, and still inspire our modern garden of today.

Stepping back to the Middle Ages, the cloister gardens emerged, borrowing from the Persian *pairidaeza*. The Monastery's cloister gardens were also divided into four quadrants, with a central axis of water or a simple central pond. These serene gardens were the monk's laboratories for medicinal herbs, where they grew fruit trees, and had a beautiful, spiritual sanctuary for rest, contemplation and pleasure. So wonderfully simple.... Form followed Function.

Vegetable gardens are so often relegated to unseen corners of our back yards. With considered planning, and a good design, the humble 'veggie patch' could be the exquisite 'hero' of backyard bliss.

Karen Sutherland, our June Guest Speaker, gave an insightful presentation on native herbs, shrubs, trees and their culinary attributes. If you are contemplating a herb/vegetable garden for this summer, perhaps give some serious thought to its position, design and plant selection. Why not take the opportunity to incorporate some of our

beautiful aromatic edible natives? Design a simple square or rectangular plot, with aromatic periphery planting to provide perfume and shelter, but remember to allow northern light in for yourself and your plants. Add a small tree for summer shade, a little pool of water to feel cool, four or six raised beds for your herbs and produce, space for a small table and chair, or bench ... to sit awhile, dream, and admire the peaceful seclusion while enjoying a cuppa! It all sounds like heaven to me.

To get you thinking ... A few plant suggestions, the edible native plants mentioned below will grow in our area. Also refer to Karen's suggestions written up so well, on the previous pages, by our own Jeanine.

***Backhousia anisata***, Aniseed Myrtle is a small to medium tree with mid-green foliage and a wonderful aroma of aniseed when the leaves are crushed. The leaves can be infused in hot water to make a refreshing tea, or added to salads and stir-fries. *B. anisata* is a very versatile addition to the garden as it makes a lovely shade tree, can be planted in multiples to form a sheltering hedge by clipping into shape or a good container plant with regular tip pruning. Prune Aniseed Myrtle back by 20 to 30% after flowering if you wish to keep it compact.

***Backhousia citriodora***, Lemon Myrtle is a beautiful ornamental small to medium tree, with glossy green aromatic leaves and lovely fluffy white flowers. It can be grown as a shrub by regular pruning of the growing tips. The freshly picked tips can be added many dishes requiring a lemon hit. The leaves, when steeped in hot water, also make a delicious tea. Plant Lemon Myrtle in a sheltered spot with well-drained soil, feed regularly over the summer months to promote new growth. It is the lemon-scented oils in the leaves that provide the great flavour.

***Austromyrtus dulcis***, Midyim or Midgen Berry is a versatile small shrub featuring small, sweet tasting berries that are

borne in profusion in late summer and early autumn. You could use it as low clipped hedge, a boarder plant around the vegetables bed, it also does well in a rockery or as a potted plant. *A. dulcis* flowers in early summer and should be regularly fed and well mulched to ensure a good harvest. A light trim after harvest will promote a good crop of berries for the following season.

***Tetragona tetragonioides***, Warrigal Greens were eaten by our early settlers for their beneficial antioxidants and also eaten on by the sailors on board the Endeavour as it sailed out of Botany Bay. Warrigal Greens is a native spinach and hardier than the English version. There is one caveat: *T. tetragonioides* must be blanched in boiling water for 10 to 15 seconds before eating to expel the potentially harmful oxalates.

***Microcitrus australasica***, Finger Lime. This beautiful small tree makes a lovely container specimen, and looks most eye catching when laden with its elegant, elongated fruit. It requires well-drained soil, if planted in the ground, and some protection from frost is beneficial. The Finger Lime is most versatile as a culinary plant and can be added to drinks and various foods especially fish dishes.

The above are only a few of course and to add to your collection you could also look at all the lovely small flowering plants with edible tubers such as the local Bulbine Lily *Bulbine bulbosa*, or *Microseris lanceolata*, the Yam Daisy, the list goes on!

Until next month 'Happy Gardening' everyone.



## Reminders, A P S Victoria Diary Dates & Other Events

### Thank you

- For the various contributions of articles, answering pesky questions, event information, photo's, feedback, proof-reading, researching & providing other information as needed and general support...

#### A BIG THANK YOU TO:

Bill Barker,  
Ian Julian,  
Barbara Mau,  
Maureen Runge,  
Karen Sutherland  
(Edible Eden Design)  
Lorraine & Brian Weir.

### A P S VIC DIARY DATES...

**July 23 & 24** - Growing Friends Spring Plant Sale. RBGV Cranbourne Gardens. 10 am - 4 pm.

**September 3** - APS Wilson Park Plant Sale. Wilson Botanic Park, Princes Hwy, Berwick. 9 am - 4 pm.

**September 3 & 4** - Bendigo Native Plants Group Flower Show. Rotary Gateway Park 26 High St, Kangaroo Flat.

**September 10 & 11** - APS Yarra Yarra Native Plants Sale (no Expo this year). Eltham Senior Citizens Centre, 903 Main Rd, Eltham. 10 am - 4 pm.

**September 17 & 18** - 3rd

Quarterly Meeting and AGM, Hosted by ANPS East Gippsland. Bairnsdale Bowls Club, Cnr Wallace & Grant Sts, Bairnsdale. AGM at 4 pm.

**September 17 & 18** - ANGAIR (Anglesea and Aireys Inlet Wildflower and Art Show) Anglesea Memorial Hall, McMillan St, Anglesea. 10 am - 4:30 pm. Small entry fee.

**October 1 & 2** - APS Grampians Group Pomonal Native Flower Show. Pomonal Hall 9:30 am - 5 pm

**October 2** - Wartook Gardens Open Garden. 2866 Northern Grampians Rd Wartook. Adults \$10

**October 15 & 16** - South Gippsland Native Plant Sale & Flower Shoe. Gippsland Historical Automobile Club Pavilion, Leongatha Recreation Reserve. 10 am - 4 pm



### OTHER EVENTS...

**August 20** - VNBC Sale Day. Harry Atkinson Centre, Lake Grove, Coburg Lake Reserve. 9:30 am - 12 pm \$2 Entry [www.vicnativebonsai.com.au](http://www.vicnativebonsai.com.au) [secnativeclub@gmail.com](mailto:secnativeclub@gmail.com)

**September 24 & 25** - Yea Garden Expo. Yea Race Course Entry \$5 children free. 10 am - 4 pm both days.

## Committee & Contact Information

AUSTRALIAN PLANTS SOCIETY, MITCHELL GROUP INC.  
PO Box 541, Kilmore, Victoria, 3764 No. A0054306V  
Email: [aps.mitchell@gmail.com](mailto:aps.mitchell@gmail.com)  
Website: [www.apsmitchell.org.au](http://www.apsmitchell.org.au)

### Committee Members

President: Ian Julian 0438 270 248

Vice President: Barbara Mau 5781 0984

Secretary: Maureen Runge

Treasurer/Memberships:  
Bill Barker 5783 3838

Committee: Janis Baker, Leanne Egan, Neil Humphreys, Dawn McCormack, Jeanine Petts.

Group Librarian: Barbara Mau

Plant Sales: Brian & Lorraine Weir 5783 2912

Newsletter Editor: Jeanine Petts 5785 1434

## Rubus, weed or native?...

The many forms of European Blackberry - *Rubus fruticosus* ssp. are a weed of national significance, but... Did you know we have native species and the most common in Victoria is *Rubus parvifolius* - Native Raspberry?

For a great blog article which includes images and information on how to identify and tell the differences between weed or native *Rubus* investigate the link below:

<https://csjonesresearch.wordpress.com/>

### Newsletter contributions:

Contributions should be sent to Jeanine Petts

Email: [wattlegum@southernphone.com.au](mailto:wattlegum@southernphone.com.au)

Post: PO Box 381, Pyalong Vic 3521

For inclusion in the next Newsletter please forward contributions prior to the first Monday of each month.

*APS Mitchell*  
*Annual Spring Plant Expo & Sale*  
*October 15th, 2016*

*9 am - 3 pm*

**Kilmore Memorial Hall**

**14 Sydney St, Kilmore**



**Native Plant & Flower Displays**



**BirdLife Australia Display**



**Kilmore Art Society Display**

Art by Local Artists:

Themes of native fauna, flora and Aussie landscapes



**Plant, Book & Art Sales**

APS Mitchell - Assorted Native plants (Supplied by D & S Fowles)

APS Victoria - Books

Joan & Peter Broughton, Ironstone Park - Unusual Native Plants

John Forrester - Anigozanthos (Kangaroo paws) & a small range of  
Callistemon (Bottle Brush) & Scaevola (Fan-flower)

Kilmore Art Society - Art by local artists

Lorraine & Brian Weir - Low graft & Standard grafted Grevilleas & Correas

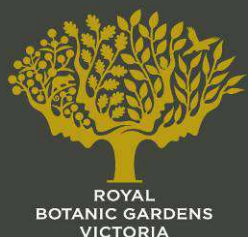
La Trobe indigenous plant nursery - Indigenous tube stocks

Russell Wait - Eremophilas (Emu Bush)

Vaughn's Australian Plants - Rare & Unusual Native Plants

**Volunteers will be needed to assist with: Setting up on Friday October 14th, also on Saturday October 15th with Ticket Sales/Entry, Plant Sales, Catering (Tea & Coffee), Pack up & Clean up etc. Please speak to a committee member if you are able to assist.**





# Save the date

## Join us in celebrating the iconic Kangaroo Paw

A month-long celebration of the iconic Kangaroo Paw at Cranbourne Gardens is planned for November this year and will see the Australian Garden transformed into a riot of colour, with an abundance of displays featuring this most distinctive of Australian plants.

The celebration is being held in association with the Cranbourne Friends and renowned Kangaroo Paw breeder Angus Stewart.

Activities will run throughout November with program highlights, including a three-day symposium, held in late November:

- **Kangaroo Paw Picnic, 19 and 20 November** with displays and a plant sale of a wide range of Kangaroo Paws grown by the Cranbourne Growing Friends.
- Launch of the new Anigozanthos 'Landscape Violet' bred by Angus Stewart on **Saturday 19 November**.
- **Three-Day Symposium, 24 – 26 November:** covering the whole Kangaroo Paw Family (Haemodoraceae). Speakers will include Prof Stephen Hopper (world authority on the Haemodoraceae Family), Prof Kingsley Dixon from Curtin University, Dr Brett Summerell, Royal Botanic Gardens Sydney, Angus Stewart, plus many more local and overseas people with special expertise.

**Day One:** Thursday 24 November — Science & Botany; for those who want to gain a greater understanding of this intriguing plant family.

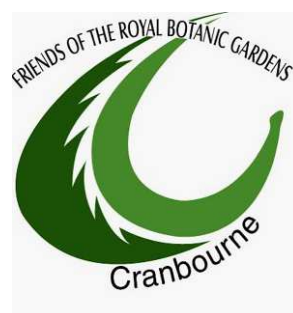
**Day Two:** Friday 25 November — Cultivation, Design, Diseases etc especially suitable for people working in Botanic gardens & parks, Landscape design & contractors, Nurseries.

**Day Three:** Saturday 26 November — for home gardeners, enthusiasts and anyone else.

A first in celebrating this iconic plant, pop the dates in your diary now for the Kangaroo Paw Celebration. It will be an exciting and fascinating time and we hope to see many visitors at Cranbourne.

Further updates on plans and program details will be available in future on RBGV website <http://www.rbq.vic.gov.au/visit-cranbourne> or by contacting Rodger Elliot on 8774 2483 or at [rgelliot@optusnet.com.au](mailto:rgelliot@optusnet.com.au)

*Proudly presented by Royal Botanic Gardens Victoria  
and Cranbourne Friends, in association with Angus Stewart.*





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AUSTRALIAN PLANTS SOCIETY, MITCHELL GROUP INC.

aps.mitchell@gmail.com

PO Box 541, Kilmore, Victoria 3764

Inc# A0054306V

## 2016/17 MEMBERSHIP/RENEWAL FORM – July 1 to June 30

**This is a combined membership form for APS Vic and APS Mitchell**

Please use this form instead of the form sent out with the APS Victoria newsletter –*Growing Australian*

For insurance purposes people who join APS Mitchell must also join APS Victoria Inc.

(Please ☒ whichever applies) **Application** ☐ **OR** **Renewal** ☐

<b>Title:</b>	<b>Mr / Mrs / Ms / Miss</b>
<b>Surname/s:</b>	
<b>Given name/s:</b>	
<b>Postal Address:</b>	
<b>Town/Suburb:</b>	
<b>Postcode:</b>	
<b>Telephone:</b>	
<b>Email Address:</b>	

(Please ☒ whichever applies)

Membership Type:		Fees: Note: Membership Year = July 1—June 30		
		APS Victoria	APS Mitchell	Total
<input type="checkbox"/>	<b>Single</b>	\$32.00	\$10.00	<b>\$42.00</b>
<input type="checkbox"/>	<b>Couple/Family</b> (2 adults & 2 dependents)	\$35.00	\$12.00	<b>\$47.00</b>
<input type="checkbox"/>	<b>Student</b>	\$24.00	\$10.00	<b>\$34.00</b>
<input type="checkbox"/>	<b>Organisation</b>	\$40.00	\$10.00	<b>\$50.00</b>
<input type="checkbox"/>	<b>I have paid/pay my APS membership when joining/renewing with another district group. Which Group? :</b>		<input type="checkbox"/> Single \$10.00 <input type="checkbox"/> Family \$12.00 <input type="checkbox"/> Student \$10.00	
<b>Include only applicable APS Mitchell Fee:</b>				
<b>Total Due:</b>			<b>\$</b>	

I/We agree I agree to be bound by the Rules and Bylaws of the Society.

<b>Signed:</b>	<b>Date:</b> /      /
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I agree to my name being included in a membership list circulated for members' private use: **Yes** ☐ **No** ☐

**Payment by:** (1) Bank Transfer to BSB 083-644 Account No. 17-010-5884 NAB

Please include your surname and post code as reference/transaction details

Or: (2) Cheque made payable to: APS MITCHELL INC.

Posted to: APS Mitchell Treasurer, P O Box 541, Kilmore Vic 3764

Or: (3) Cash or Cheque to the Treasurer at a Monthly Meeting

**Enquires:** Bill Barker ph: 5783 3838 or email: [bee.barker@bigpond.com](mailto:bee.barker@bigpond.com)